



TEMPORARY FOOD VENDOR APPLICATION

Event Information

Name of Event: _____ Date(s) of event: _____

Location _____
Street Address _____

Time of Set-up _____

Name of Event Coordinator: _____ Phone Number: _____
Email _____

Applicant Information

Name of Business _____

Address of Business _____
City: _____ State: _____ Zip _____

Contact Person: _____ Phone Number: _____
Email: _____

Name of Food Safety Certified Individual: _____
Attach Certification

Food Information

Will Food Be: Sold [] Given Out []

Is the Food: Pre-Packaged [] Temperature Controlled []

Hand Washing

Where will you get your water from? _____

How will you heat your water to 100° F for handwashing? _____

Describe your handwashing station _____

How many gallons of water are you bringing? _____

Water/Ice

Where will you be getting the water/ice from? _____

How much water/ice are you bringing? _____

What are you using the water/ice for? _____

What are you storing the water/ice in? _____

Protection from contamination

How will unpackaged and ready-to-eat foods be distributed and protected from contamination? _____

How will condiments be dispensed? _____

Are you serving fruits or vegetables? _____

Where & how will foods be cleaned? _____

Food Storage

At what temperature are you transporting/storing the food? _____

What equipment will be used to maintain these temperatures? _____

How much time will it take you to transport the food to the event? _____

I agree that all refrigeration & cold units must maintain 41°F or below & have an accurate thermometer. All foods requiring temperature control must be delivered to the event below 41°F or above 135°F. Temperatures must be maintained during the event. Out of temperature foods are subject to immediate disposal and may prevent participation. Yes No

Cooking/Cooling & Reheating

What raw animal products are you cooking at the event? _____

To what temperature and how long are you cooking it? _____

What type of thermometer will you be using? _____

Are you reheating any foods prior to the event? Describe _____

What foods are you reheating? _____

What equipment are you using? _____

Equipment

Provide a description & quantity of any food equipment you are bringing

Utensils	_____	Mixing Bowls	_____
Food Storage Containers	_____	Single Serve Items	_____
Beverage Dispensing Units	_____	Condiment Dispensing Units	_____
Tables	_____	Other	_____

Required Enclosures

What type of overhead structure will you use?

What materials is the structure made of?

Indicate fire retardant rating.

Waste

How will waste water be disposed?

If fry oil is used, how will it be removed?

Describe your waste receptacle

How will trash be removed?

Attachments

All attachments are **required and must be submitted two (2) weeks prior to the event start date**. Please be aware that if any attachments are missing, your application will be denied. Please check the list below to ensure you have attached all required forms.

- | | |
|--|--|
| Menu <input type="checkbox"/> | ServSafe/Food Manager Certificate <input type="checkbox"/> |
| Health License from your city/state <input type="checkbox"/> | Drawing of your set-up <input type="checkbox"/> |
| Non-Refundable Payment of \$140.00 <input type="checkbox"/> | |
| <i>(Make all payments out to the City of Lancaster)</i> | |

Disclaimer and Signature

I _____ have read and understood all applicable food code sections and sub-sections and agree to abide by all rules and regulations set henceforth by the Commonwealth of Pennsylvania. I certify that the information above is true and complete to the best of my knowledge.

Signature: _____ Date: _____