FCWD VENDOR PERMIT

PLEASE COMPLETE AND RETURN THIS FROM WITH FEE FOR EACH STAND AT LEAST 10 DAYS BEFORE THE START OF THE EVENT.

PERMIT AGREEMENT **NUMBER:** ☐ Paid

Date of Agreement:	Phone Number:
Name of Vendor:	Email:
Mailing Address:	
Physical Address:	

PERMIT FEES	**FEE**
Daily	$100.00
Annually	$500.00

NO ALCOHOL MAY BE SERVED BY VENDORS

REQUIREMENTS

1) Completed Vendor Permit
2) Vendor Permit Fee.
3) Must provide Food Handler cards.

GENERAL EVENT INFORMATION

1) Name of Event: _____
2) Date(s) of Event: _____ Hours of Operation: _____
3) Location of Event: _____
4) Event Coordinator: _____

APPLICANT INFORMATION

1) Organization/Business Name: _____
2) Tax ID #: _____ Tax Exemption/Non-Profit Organization ID: _____
3) List full menu to be served at the event:

_____
_____
_____
_____
_____

4) Where will the food be purchased/obtained from?

_____

FCWD VENDOR PERMIT CONTINUED

5) Will any foods be prepared prior to the start of the event? [ ] Yes [ ] No
   If yes, where will the food be prepared? _____
   If answering yes to the above question, all foods prepared prior to the event are required to be made in an approved and permitted facility. A copy of the Food Establishment Permit is required for the approval of this permit. Applications submitted without this information will be returned. Has a copy of the Food Establishment Permit been attached?
   [ ] Yes [ ] No
6) Will frozen foods be thawed at the event? [ ] Yes [ ] No
   If yes, describe the process/method to be used: _____
7) How will any leftovers of cooked food be handled at the end of the day?
   _____

EQUIPMENT INFORMATION

1) How will the food temperatures be checked during the event? _____
2) Describe equipment used at the event for:
   a. Cold holding: _____
   b. Hot holding: _____
   c. Cooking/Reheating: _____
3) Describe hand washing facilities inside your temporary food establishment:
   [ ] Plumbed Sink [ ] Gravity Flow Set-up
4) Describe utensil washing facilities inside your temporary food establishment:
   [ ] 3 Compartment Sink [ ] 3 Basin Sink
5) How will hot water be made available for the hand wash and utensil washing stations?
   _____
6) What type of sanitizer will be used at the event? _____
7) How will potable water be obtained during the event? _____
8) How will waste water from hand & utensil washing be disposed? _____
   _____

_____ _____
Vendor's Signature *Date*

* The following items are minimum requirements to be on-site before cooking operations begin:

__ Certified Food Handler
__ Stem-Type Food Thermometer (0-100°)
__ Invoices of Food Purchased from Approved Sources
__ Bleach or Sanitizing Solution
__ Handwash Facility-Soap & Paper Towels
__ Disposable Gloves-Hand Sanitizer
__ Hair Restraints
__ Proper Wastewater Disposal
__ Fire Extinguisher (FD Approved)
__ Approved Water Source
__ Overhead Covering (when needed)
__ (3) Wash-Rinse-Sanitize Bins
__ Floor/Ground Covering (when needed)