

## Temporary Food Event Application

5200 N Lake Road, Merced, CA 95343 | EHS: 209.228.2255 | OSL: 209.228.5433

Name of Event:		Event Location:		Event Date(s):	
Name of Club / Organization / Affiliate		Time(s):			
Name of outside vendor (if being used)			Name of Club / Organization / Affiliate-Contact Person:		
Email:			Phone (     )		
<b>Description of Items being Prepared / Served, indicate NA if non-applicable, – list additional items on back of this form if needed</b>					
FOOD ITEM	WILL ITEM BE INDIVIDUALLY PACKAGED?	WHERE IS FOOD PREPARED? (booth/licensed kitchen)	COOKING PROCEDURE (i.e. grill/deep fry)	HOW IS FOOD BEING KEPT HOT/COLD?	
Date and Place Where Food/Ingredients Will Be Purchased:		Complete Address:			
Name of individual(s) that have completed <a href="#">Food Safety Training</a> and will be serving the food. <i>Limit 10 names.</i> <b>NOTE: Food handlers who have food safety certification via an outside company must provide a copy of their certification to EH&amp;S prior to permit approval.</b>					
Where will food be stored prior to the event?		List Cooking and Storage Equipment:			
How food product is kept hot/cold during transportation to the food event?				Length of time in transport:	
<u>Handwashing Facilities:</u> <input type="checkbox"/> Plumbed Sink <input type="checkbox"/> 2.5 gal minimum gravity flow container		<u>Utensil Washing Facilities:</u> <input type="checkbox"/> Plumbed Sink <input type="checkbox"/> Washing & Sanitizing Containers		<u>Venue Diagram Attached:</u> <input type="checkbox"/> Yes <input type="checkbox"/> No	
<p><b>Your signature on the line below indicates that you and your organization agree to the following:</b></p> <ol style="list-style-type: none"> <li>All individuals who will be working will read and comply with the regulations and guidelines contained in the “<i>Guidelines for Food Safety at Temporary Events</i>” brochure.</li> <li>No food at the event shall be prepared in a private residence (Exceptions made on a case by case basis).</li> <li>The complete form shall be submitted for review and approval at least 10 working days prior to the event.</li> <li>The Temporary Food permit must be available on site for review during the event. Event is subject to inspection and any noncompliant foods will be discarded.</li> </ol>					
Printed Name /Signature of Applicant: _____ Date _____					
OSL/EHS Approval - Printed Name / Signature: _____ Date _____					