

# San Joaquin County FOOD VENDOR HEALTH FORM

**Vendors not in compliance can be asked to close their booth and forfeit the show.**

All food vendors (both for profit and non-profit) are required to return a signed and completed copy of this checklist to the festival organizer two (2) months prior to this event.

1. Name of Event: San Joaquin Asparagus Festival Date(s): April 21, 22 & 23, 2017
  2. The following is information about my organization/business:
  3. Name of Organization/Business: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone: \_\_\_\_\_ Alternate: \_\_\_\_\_
  4. List food to be sold or given to the public: \_\_\_\_\_  
  
I am providing foods that are not homemade:  Yes  No  
All foods are prepared on-site or are from approved commercial facilities:  Yes  No  
Name of facility: \_\_\_\_\_  
E.H. Permit #: \_\_\_\_\_
  5. **I am protecting my unpackaged food and food-preparation areas from flies, dust and the public by the following methods:**
    - A booth with walls and ceiling constructed of either wood, canvas, plastic, similar material and fine mesh fly screening, completely enclosing open food areas.
    - A booth with a smooth and cleanable floor (concrete, asphalt, clean tarps and smooth wood are acceptable).
    - A booth constructed to separate food and food preparation areas from the public.
    - Other (specify): \_\_\_\_\_  
Note: the only operations not required to provide enclosed booths are those which sell beverages from approved dispensers, or prepackaged foods from approved sources.
  6. Approved water for drinking, utensil and hand washing will be provided in my booth by the following methods:
    - Approved bottled water
    - Hose-bib on-site at the festival.
    - Other (specify): \_\_\_\_\_
  7. Electricity is provided for my booth's use:  Yes  No
  8. I am providing an **accurate probe thermometer** to measure the hot and cold holding of potentially hazardous foods during all times of booth operation:  Yes  No
  9. I am providing the following hot temperature control for the hot holding of all potentially hazardous foods \*above **140° F**:
    - Camp stove  Double steamer  Electric stove top
    - Sterno & hotel trays  Steam table & lids  Other (Specify) \_\_\_\_\_
- Note: Potentially hazardous food examples: meats, tamales, cooked beans, rice, vegetables, potato salad, eggs and dairy products.**

**Your hot & cold food temperatures will be monitored. Your hand washing and sanitation processes will be checked. PLEASE meet the required standards as addressed herein.**

10. I am providing the following cold temperature control for the cold holding of potentially hazardous foods below 45° F:

- Ice chests
- Refrigerator
- Refrigerated truck
- Ice bath and tubs
- Other (specify): \_\_\_\_\_

11. I am providing the following items within my booth for the sanitary cleaning of food-preparation utensils:

- Three compartment sink.
- Two deep tubs (basins 6-8 inches minimum), one for soapy water, the other for rinse and bleach solution.
- Detergent, bleach and water (one cap full per gallon of water).

12. I am providing the following for adequate hand washing facilities, but separate from utensil washing within my booth:

- Water supply dispenser (e.g. 5-20 gallons, Igloo or Coleman container with spigot).
- One separate tub (bucket or basin) for the collection of rinse/waste water.
- Paper towels and pump-style soap container.

13. Names of responsible persons to be present in booth during all hours of operation:

\_\_\_\_\_

\_\_\_\_\_

**IMPORTANT**

All food vendor booths are subject to inspection. Please make yourself a copy of this application in preparation for this event. **A copy of this checklist must be in the booth at all hours of preparation and operation. Return original to festival coordinator two months prior to this event.**

14. Completed by: \_\_\_\_\_

