



**COUNTY OF NEVADA
COMMUNITY DEVELOPMENT AGENCY
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**NEVADA COUNTY FOOD VENDOR APPLICATION
AND RISK ASSESSMENT GUIDE**

1. Each vendor is to complete both sides of this sheet and return it to the Event Coordinator at least 2 weeks prior to the event.

2. The Event Coordinator will be charged a fee for each booth that he/she may collect from vendors. If you are already permitted in Nevada County as a temporary food vendor provide your registration number.

PR:

3. At the event, vendor participants must complete the Self-Inspection Checklist contained in this package and retain it on-site.
4. Also provided in this package is a copy of the Requirements for Temporary Food Facilities, including a typical diagram of the temporary food booth, handwashing and utensil washing facilities.

Name of Event: _____

Date(s) of Event: _____

Name of Concession: _____

Concession Owner: _____

Phone (Work): _____

Address: _____

Approximate number of meals to be served: _____

If the event extends more than one day: _____

Where will utensils be washed (e.g. Community kitchen, restaurant, church, on-site)? _____

Where will extra food be stored at the end of each day? _____

- No home preparation or storage is allowed.
- Potentially hazardous foods held at or above 135°F shall be destroyed at the end of the day.
- Note: Barbecuing is the only food preparation which is allowed outside of the booth, except as otherwise approved by the Environmental Health Department prior to the event.

I have received a copy of the "Requirements for Temporary Food Facilities" and Self-Inspection Checklist and agree to follow these guidelines.

Signed: _____

Date: _____

PLEASE COMPLETE THIS INFORMATION ON ALL FOOD & BEVERAGES

List all food and beverage items (e.g. tacos, tortilla, shredded chicken, salsa, lemonade etc.)	If food is prepared off site (not in booth), give the location name, address, & phone number of facility	How will food be cooked (e.g. BBQ, deep fry, grill, steam, etc.)?	What type of insulated container will be used to transport potentially hazardous foods to keep them above 135° or below 41°?	Type of food holding units in booth (e.g. ice chest, freezer, crock pot etc.)	Equipment used to reheat prepared foods (e.g. microwave, gas burner)
1.					
2.					
3.					
4.					
5.					
6.					