



GASTON COUNTY DEPARTMENT OF HEALTH & HUMAN SERVICES

991 West Hudson Boulevard • Gastonia, North Carolina 28052
704-853-5200 • www.gastonhhs.org

Temporary Food Event Vendor Application

This application must be completed and submitted to Gaston County Environmental Health to provide information about all food preparation and sales to the public at any public event or exhibition within Gaston County. **Applications must be submitted no later than 15 days prior to the event.**

Please note: A fee of \$75.00 will be required for each food service permit and must be paid with the submission of each Food Vendor Application.

1) Name of Event: _____ Date of Event: _____

2) Address of Event: _____
street city state zip

3) Name of the Vendor: _____ Vendor Phone: _____

4) Vendor Business Name: _____

5) Vendor Business Address: _____
street city state zip

Please note: food booth must be completely set up prior to permitting and NO food preparation is allowed in the booth until the permit is issued

6) Date for permitting: _____ 7) Time for permitting: _____

8) Applicant Email Address: _____

9) Will vendor prepare food prior to the event?

- Yes
 No

If you checked "yes" food will be prepared prior to the event*, provide the name of the facility where food will be prepared:

Name of Prep Facility: _____ Date of Preparation: _____
Time of Prep: _____

Address of Prep Facility: _____
street city state zip

**Please Note: Advanced preparation may require a permit by Gaston County Environmental Health for the preparation site.*

10) *As of September 1, 2012, the vendor/permit holder shall require all food service employees to comply with an approved Employee Health Policy. Do you have an approved Employee Health Policy?* Yes No

11) *Please check the box that best describes the source of water for your food booth:*

- Public water supplied by organizer (requires food grade hose)
- On-site private well (requires sampling by Gaston County Environmental Health)
- Tap water supplied by vendor
- Bottled water supplied by vendor

12) *Check the box that best describes the disposal method for the following:*

- | <u>Garbage</u> | <u>Wastewater</u> | <u>Grease</u> |
|---|---|--|
| <input type="checkbox"/> Waste can taken off site | <input type="checkbox"/> Portable toilet at event | <input type="checkbox"/> Grease taken offsite |
| <input type="checkbox"/> Event dumpster | <input type="checkbox"/> Event grey water bin | <input type="checkbox"/> Event grease receptacle |
| <input type="checkbox"/> Other: _____ | <input type="checkbox"/> Other: _____ | <input type="checkbox"/> Other: _____ |

13) *Check the box that best describes your equipment:*

- | <u>Cold Holding</u> | <u>Hot Holding</u> | <u>Utensil Washing</u> |
|--|---|--|
| <input type="checkbox"/> Refrigerated truck | <input type="checkbox"/> Chaffing dishes | <input type="checkbox"/> 3 Utility Sinks |
| <input type="checkbox"/> Commercial refrigerator | <input type="checkbox"/> Electric Hot Box | <input type="checkbox"/> Gravity Flow Set Up |
| <input type="checkbox"/> Freezer | <input type="checkbox"/> Grill | <input type="checkbox"/> 3 Basins |
| <input type="checkbox"/> Other: _____ | <input type="checkbox"/> Other: _____ | <input type="checkbox"/> Other: _____ |

Hand washing Set-up

- Mechanical Sink
- Gravity Flow Set-up
- Other: _____

14) *Will ready to eat produce (vegetables or fruit) be prepared in your food booth?*

- Yes (requires a prep sink) No

15) **Provide a complete list of all food/ menu items in the chart below and check “Advanced Preparation” if the food/ menu item will be prepared prior to the event or check “Prepared at Event” if no advance preparation is needed. Check both “Advanced Preparation” and “Prepared at Event” if food/menu item requires both types of preparation.**

Please include all add-on items such as lettuce, tomato, onion, etc. (Example hamburgers with cheese, lettuce, tomato, onion)

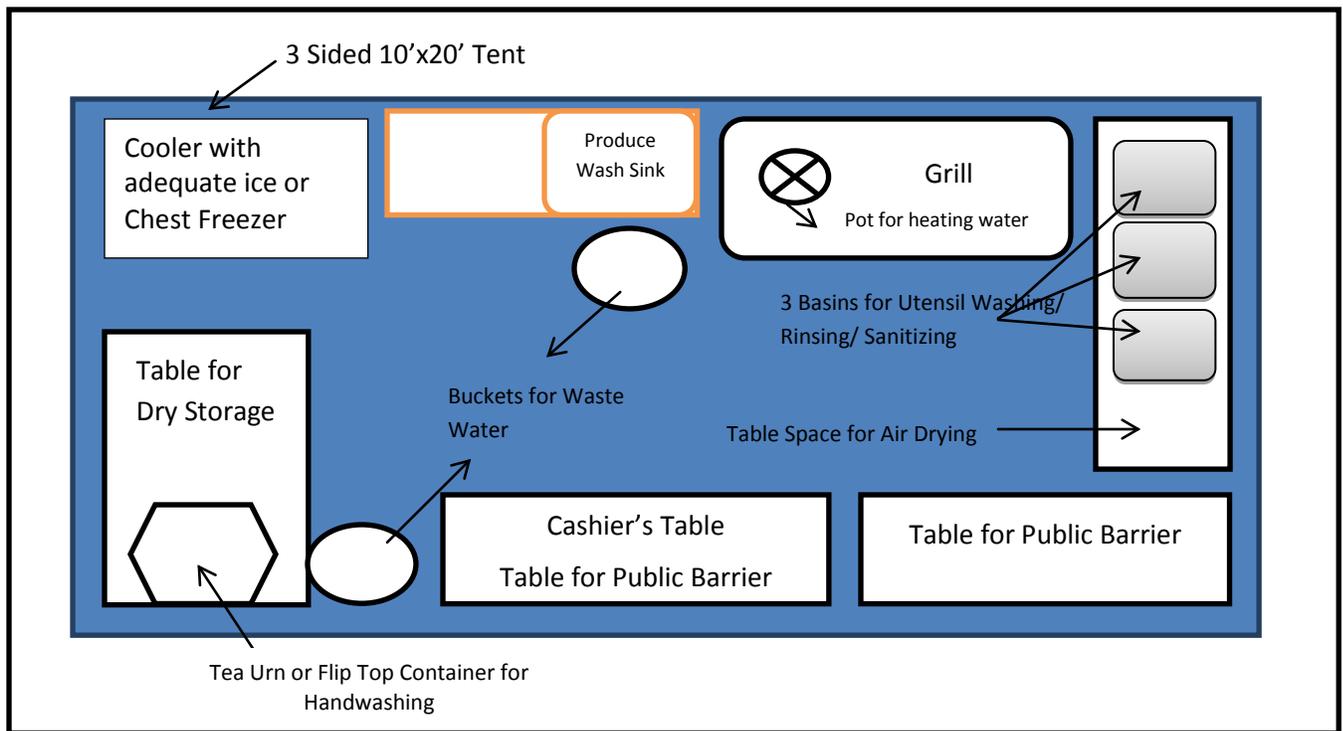
Food/ Menu Items	Advanced Preparation*	Prepared at Event

*Please note: food preparation may not exceed more than 7 days prior to the event.

16) Check the box which describes your food booth set up:

3 Sided Tent Tent with Fans Mobile Food Unit Other: _____

17) The following example of a typical food booth set-up. Please note that ALL food booths must have approved hand wash set-up for washing, rinsing, and sanitizing equipment. Other equipment needs may vary.



I certify that the information in this application is complete and accurate. I understand that:

- Any changes to my operation must be submitted to the Gaston County Health Department for review and approval prior to the day of the event
- All potentially hazardous foods (PHF) that I am serving must be maintained at approved temperatures (45 F or below for cold food and 135 F or above for hot food) during transport, holding, and/ or service
- Failure to maintain approved temperatures for PHF may result in disposal or embargo of the food.

Applicant Signature: _____ Date: _____

Office Use Only

Reviewer Signature: _____ Date: _____

Comments: