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**COUNTY OF NEVADA  
COMMUNITY DEVELOPMENT AGENCY  
ENVIRONMENTAL HEALTH DEPARTMENT**

950 MAIDU AVENUE, SUITE 170, NEVADA CITY, CA 95959-8617  
(530) 265-1222 FAX (530) 265-9853 [www.mynevadacounty.com](http://www.mynevadacounty.com)

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**NEVADA COUNTY  
FOOD VENDOR  
APPLICATION PACKET**

**(SUBMIT APPLICATION TO EVENT COORDINATOR  
AFTER OBTAINING NEVADA COUNTY REGISTRATION  
APPROVAL)**



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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 facility (TFF) vendor provide your registration number from your permit:

**Enter PR #:** \_\_\_\_\_ **and** \_\_\_\_\_ **FA #:** \_\_\_\_\_

3. If you do not have a PR number for a TFF, you must contact the Environmental Health Department at 530-265-1222 to obtain a TFF vendor permit before you can apply to the Event Coordinator.
4. At the event, vendor participants must complete the Self-Inspection Checklist received in their temporary food facility application for permit and retain it on-site.

Name of Event: \_\_\_\_\_

Date(s) of Event: \_\_\_\_\_

Name of Concession: \_\_\_\_\_

Concession Owner: \_\_\_\_\_ Address: \_\_\_\_\_

Phone (Day): \_\_\_\_\_ ( Cell or Home): \_\_\_\_\_

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? \_\_\_\_\_

*I agree that neither I nor any of my representatives will begin operation and food preparation at our temporary food facility until all the following items are in compliance:*

- Booth is fully enclosed (except where products individually prepackaged at an approved food facility)
- An approved hand washing system is in place, inside the facility. (not required for pre packaged foods)
- Utensil washing facilities are set up in the booth (not required for pre packaged foods)
- Approved hot and cold holding units available to hold potentially hazardous foods at 45° or below or 135° or above.
- Outdoor cooking equipment is separated from public access to prevent food contamination or injury to the public.

*I acknowledge that any food that cannot be determined to be from an approved source by product labeling, receipts or commissary letter will be subject to impound by authority of the California Retail Food Code, Section 114393*

**If I am found operating without the above items in place, I will be required to cease operations until all food safety requirements have been addressed.**

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

FOOD BOOTH NAME:

PR #:

FA #

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.					