



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: If a permit is needed, a fee of \$75.00 will be required for each temporary food service permit and must be paid before the permit is issued.

1) Name of Event: **Date of event**

2) Address of Event:

3) Name of Vendor: **Vendor Phone**

4) Vendor Business Name:

5) Vendor Business Address:

6) Applicant Email Address:

7) Description of Food Service Vendor:

Non-profit (provide non-profit proof with form submission and fill in menu below #9)

Exempt foods such as, funnel cakes, cotton candy, candy apples, etc. (fill in menu below #9)

A NC permitted Mobile Food Unit (if not permitted in Gaston County, please provide a copy of last inspection sheet). You can only work out of your approved unit with your approved menu, if you want to add items, please complete form.

A NC permitted Push Cart (if not permitted in Gaston County, please provide a copy of last inspection sheet). You can only work out of your approved unit with your approved menu, if you want to add items, please complete form.

All others, or unsure - continue to complete this vendor form.

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

Yes (requires a prep sink)

No

9) 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

Item 1

Preparation

Item 2

Item 3

Item 4

Item 5

Item 6

Item 7

Item 8

Item 9

Item 10

Additional Food Items (indicate preparation details, as above)

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

**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.

10) Date for Permitting

11) Time for Permitting

12) 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 Prep

Time of Prep

Address of Prep Facility

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

13) As of September 1, 1012, 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

14) Please select 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

15) Select the box that best describes the disposal method for the following:

Garbage

Wastewater

Grease

Waste can
taken off
site

Portable
toilet at
event

Grease
taken off
site

Event
dumpster

Event
grey
water bin

Event
grease
receptacle

Other

Other

Other

16) Select the box that best describes your equipment:

Cold Holding

- Refrigerated truck
- Commercial refrigerator
- Freezer
- Other

Hot Holding

- Chaffing dishes
- Electric Hot Box
- Grill
- Other

Utensil Washing

- 3 utility sinks
- Gravity flow set up
- 3 basins
- Other

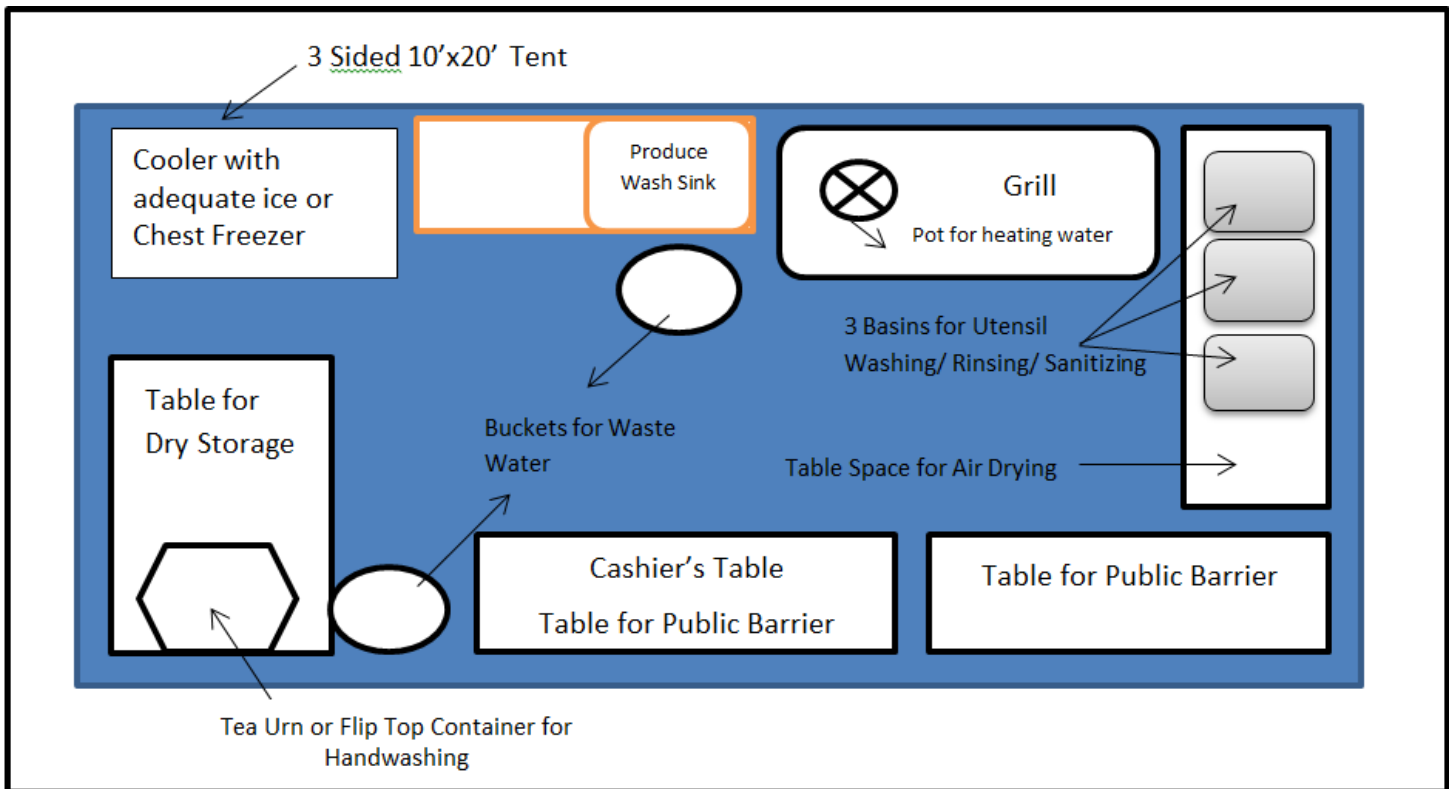
Hand Washing Set Up

- Mechanical sink
- Gravity flow set up
- Other

17) Select the box which describes your food booth set up:

- 3 sided tent
- Tent with fans
- Mobile Food Unit
- Other

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



If you have additional questions or concerns, please contact Chris Rodite at 704-853-5204 or christina.rodite@gastongov.com

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 Time/Temperature Control for Safety (TCS) that I am serving must be maintained at approved temperatures (45F or below for cold food and 135F or above for hot food) during transport, holding, and/or service.

- Failure to maintain approved temperatures for TCS foods may result in disposal or embargo of the food.

Applicant Signature:

Date:

Office Use Only

Reviewer Signature:

Date: