



## Temporary Event Vendor Guidelines

Please read the following guidelines for vendors participating in temporary events in Grand County. All vendors are required to follow these guidelines while participating in temporary events in Grand County.

1. All vendors must operate in compliance with the [Colorado Retail Food Establishment Rules and Regulations](#).
2. All vendors must have a valid Colorado retail food license and a temporary event permit issued by the Grand County Environmental Health Department.
  - a. Issuance of a temporary event permit requires a Grand County Temporary Event Application to be submitted to and approved by the Grand County Environmental Health Department.
3. All vendors must operate according to the information provided in their Grand County Temporary Event Application.
  - a. If you wish to change your menu or processes after submitting your application, you must get approval from the Grand County Environmental Health Department prior to making the change.
4. All full-service vendors must possess a [certified food protection manager certification](#) and retain a physical copy of the certification in the booth for the duration of the event.
5. Cold food must be held at or below 41° F and hot food must be held at or above 135° F.
  - a. You must use the cold and hot holding equipment listed in your application. If you wish to use a different holding method, you must get prior approval from the Grand County Environmental Health Department.
6. All vendors, with the exception of vendors serving only pre-packaged food that does not require preparation or cooking, must have an adequate handwashing station available. An adequate handwashing station includes:
  - a. A 5 gallon container of warm water with a hands-free spigot.
  - b. A 5 gallon bucket to collect wastewater.
    - i. Note: You MUST dispose of your wastewater in an approved receptacle or sanitary sewer. If the event does not have a dedicated wastewater receptacle for vendors, you must dispose of your wastewater at your commissary or other approved location. **Do not dump your wastewater on the ground or dump it in a storm drain.**
  - c. Soap.
  - d. Paper towels.
  - e. Handwashing signage.
  - f. Note: Hand sanitizer is NOT an acceptable replacement for handwashing. Hand sanitizer may only be used if proper handwashing is done prior to use of hand sanitizer.
7. All vendors, with the exception of vendors serving only pre-packaged food that does not require preparation, cooking, or cold holding, must possess and have readily available a calibrated food thermometer.
8. Bare hand contact with ready-to-eat food is strictly prohibited. Vendors must use utensils, deli paper, or gloves to handle ready-to-eat food.
9. Sanitizer must be provided and used at all booths.

- a. Sanitizer must be made at the appropriate concentration.
  - b. Test strips must be available and readily accessible.
  - c. Cloths used to wipe surfaces or equipment must be stored in the sanitizer bucket when not in use.
10. Eating, drinking, and tobacco use:
- a. Drinks must be in closed-lid containers and may not be stored on food preparation or service surfaces.
  - b. Eating in booths is prohibited. Employees must eat outside of the booth and wash their hands after eating and prior to doing any food preparation or service.
  - c. Tobacco use in booths is prohibited. Employees must use tobacco outside of the booth and wash their hands after use and prior to doing any food preparation or service.
11. Non-service animals are prohibited from entering booths. Only service animals may enter a booth.

**Please be aware that the Grand County Environmental Health Department will perform inspections during all temporary events. You are expected to follow all of these guidelines.**