



Grand County
Colorado

Grand County Environmental Health Department
150 Moffat Ave., P.O. Box 264
Hot Sulphur Springs, Colorado 80451
970-725-3288 EHinfo@co.grand.co.us

Grand County Temporary Event Vendor Application

Vendors who want to participate in temporary events in Grand County must complete this application and have it reviewed and approved by the Grand County Environmental Health Department prior to participating in any temporary event. Vendors only have to submit one application per calendar year as long as the menu, processes, and equipment do not change. If you wish to change your menu, processes, or equipment you must get approval from the Grand County Environmental Health Department prior to making the change. Once the application is reviewed and approved, a temporary event permit will be issued to the vendor that is valid for one calendar year. Please send completed applications to EHinfo@co.grand.co.us or print it out and mail it to the address at the top of this form.

Completed applications and applicable fees must be submitted to the department at least 10 days before the first temporary event you are participating in. Applications submitted less than 10 days before the event may be subject to denial or a late fee will be added to your invoice.

[See GCEH Fee Schedule](#)

[See which permit do I need? Flow Chart](#)

Vendor Information		
Vendor Retail Food Establishment Name		Legal Owner Name
Establishment Address		
City	State	Zip Code
Mailing Address		
City	State	Zip Code
Contact Name		Contact Phone Number
Contact Email		

Cooling

How will food prepared in the kitchen be cooled to 41°F or below in accordance with the *Colorado Retail Food Establishment Rules and Regulations*?

- Pan/container in cooler or refrigerator
- Ice-bath
- Ice-wand/paddle
- Other (Please specify): _____

Transportation

How far will you be transporting food from the kitchen to the temporary event? _____

How will cold food be held at or below 41°F during transportation? _____

How will hot food be held at or above 135°F during transportation? _____

Reheating

How will food prepared in the kitchen be reheated to 165°F or above at the temporary event in accordance with the *Colorado Retail Food Establishment Rules and Regulations*?

- Grill
- Oven
- Hot Plate
- Microwave
- Other (Please Specify): _____

Cold and Hot Holding

How will cold food be held at or below 41°F during the temporary event? _____

How will hot food be held at or above 135°F during the temporary event? _____

Cooking

How will food items being cooked at the temporary event be cooked?

- Grill
- Oven
- Deep fryer
- Hot Plate
- Other (Please Specify): _____

Utensils

What utensils will you use at the temporary event to cook food items, serve hot and cold food, and provide to customers?

Bare Hand Contact With Ready-To-Eat Food

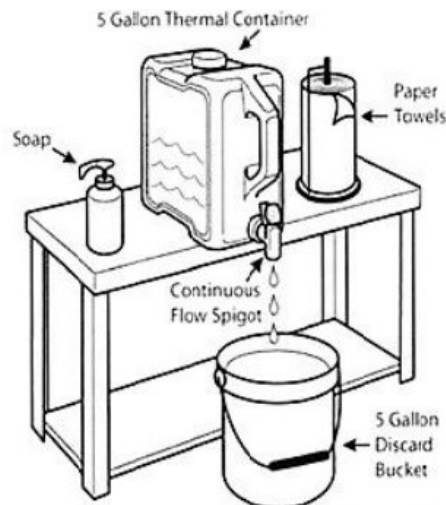
How will you prevent bare hand contact with ready-to-eat food items in accordance with the *Colorado Retail Food Establishment Rules and Regulations*?

- Tongs
- Gloves
- Deli Paper
- Other (Please Specify): _____

Handwashing and Wastewater

All full-service vendors are required to have an adequate handwashing station available in the booth. Limited and cottage foods vendors who are doing no preparation or cooking at the temporary event are not required to have a handwashing station. Please check the option most applicable to your operation:

- I am a limited or cottage foods vendor and do not need a handwashing station.
- I am a full-service vendor and will provide an adequate handwashing station as outlined below:
 - A 5 gallon* container of warm water with a hands-free spigot
 - A 5 gallon* container to catch wastewater
 - Soap
 - Paper towels
 - Handwashing signage



* Size of containers for handwashing are flexible based on the scale of your operation and the length of the event. If you feel that your operation is small with only simple processes, or that the event is short, please note it below along with what size containers you would feel comfortable using. You must have enough warm water to adequately wash hands for the duration of the event. Variations from the 5 gallon requirement must be approved by the Grand County Environmental Health Department.

Wastewater must be disposed of in an approved manner. **Do not dump wastewater on the ground or dump it down a storm drain.** Please check the most applicable option of where you will dispose of your wastewater:

- Approved on-site receptacle provided by the event coordinators
- Commissary
- Other (Please Specify): _____

Sanitizer

All full-service vendors are required to provide and use sanitizer in accordance with the *Colorado Retail Food Establishment Rules and Regulations*. Please check the most applicable option to your operation:

- Chlorine sanitizing solution
- Quaternary Ammonium sanitizing solution
- Other (Please Specify): _____

How many sanitizer buckets will be provided: _____

Vomit & Diarrheal Cleanup

Do you have a procedure for cleaning up vomit & diarrheal events?

- Yes
- No

Booth Layout and Map

Please provide a visual representation of the layout of your booth. Include all equipment, such as cooking equipment, cold/hot holding equipment, handwashing station, work surfaces, garbage cans, service counter, and storage areas.