LARIMER COUNTY COMMITTED TO EXCELLENCE

DATE

DEPARTMENT OF HEALTH AND ENVIRONMENT

1525 Blue Spruce Drive Fort Collins, Colorado 80524-2004 General Health (970) 498-6700 Environmental Health (970) 498-6775 Fax (970) 498-6772

FARMERS MARKET APPLICATION

For vendors selling foods other than whole uncut fruits and vegetables

****Complete all requested information on form.****

Form must be returned to the Health Department by the farmers market coordinator at least 10 days prior to THE 1st week of the farmers market.

1.	FARMER'S MARKET NAME				
2.	FARMER'S MARKET LOCATION				
3.	FOOD BOOTH NAME				
	BOOTH CONTACT PERSON	PHON	E (W)	(H)	
	BOOTH WILL OPERATE Date	Time	to Date	Time	
4.	COMMISSARY NAME				
	ADDRESS	CITY	STATE	ZIP	
	CONTACT PERSON		PHON	IE	
5.	HAVE YOU PARTICIPATED (WILL YO EVENTS THIS YEAR?	U BE PARTICIPATING) I	N OTHER COLORADO	FARMER'S MARKET	
	YES NO	O IF YES PLEASE LIST	ΓEVENTS:		
	EVENT NAME	<u>LOCAT</u>	ION	<u>DATE</u>	
0	DO VOLLIAVE A COLODADO DETAIL		IT LIGENOE2	V/50 NO	
6.	DO YOU HAVE A COLORADO RETAIL		NI LICENSE?	YES NO	
	IF YES, ACCOUNT #				
	ATTACH COPY OF YOUR COLORAI	DO RETAIL FOOD ESTA	BLISHMENT LICENSE	TO THIS FORM	
FOOD FOOD SPEC OPER	EBY AGREE TO COMPLY WITH ALL AID OPERATION IS INSPECTED BY THE HOSE SERVICE RULES AND REGULATIONS IFIED OR WILL CEASE FOOD SERVICE ATION UNTIL I AM AUTHORIZED TO DELICANT	HEALTH DEPARTMENT S, I WILL IMMEDIATELY E OPERATIONS AS DIRI	AND FOUND TO BE IN CORRECT ALL NOTE ECTED. I WILL NOT RI	I VIOLATION OF ANY D VIOLATIONS AS	

FOOD VENDOR WORKSHEET

A.	Are you planning to sell <u>unpackaged foods-for immediate consumption-</u> such as dairy products, meats, hotdogs, burritos, sandwiches, INCLUDES sugar coated roasted nuts, snov cones, cotton candy, etc.?			
	YES	NO		
	commercia	must have a retail food establishment license and operate from an approved all mobile unit or push cart. You must operate from a commissary (an approved establishment.) NO TEMPORARY EVENT SET UPS WILL BE ACCEPTED.		
B. Are you planning to sell <u>packaged potentially hazardous foods</u> NOT for immediate consumption including roasted chilies, packaged cheese, packaged meats, cream pies, fi casseroles, etc.?				
	YES	NO		
	required ter	must have a retail food establishment license and a means to keep your foods at mperatures cold below 41°F or hot above 135°F in approved COMMERCIAL All foods must be prepared in an approved commercial kitchen.		
C.		ng to sell <u>unpackaged non-potentially hazardous foods for off-premises</u> such as unwrapped bakery items, loaves of bread, cookies, and sweet rolls, etc?		
	YES	NO		
		must have a retail food license. Food must be protected / covered, and you must ter and a hand washing facility onsite. All foods must be prepared in an approved kitchen.		
		ng to sell prepackaged non-potentially hazardous foods for off-premises such as baked goods, breads, bottled salsa, dry soup mixes, etc?		
	YES	NO		
	If yes, no checked.	onsite license is required. Source of product and labeling of product will be		
No	food can be s	old to the public that is made in a domestic kitchen or in a private home.		
Sa	le of uncut frui	ts and vegetables do not require a retail food license.		
Application doesn't apply to samples.				

1.	List all food items to be served , their ingredients and if they are to be served hot or cold. Indicate the number of servings for each menu item you plan to sell at this event.				
	rumber of servings for each m	ienu item you pian to seil at th <u>Ingredients</u>	is event. Served hot / c	old # Serv	rinas
					<u></u> -
2.	List foods that will be cooked , needed preparation and indica preparation must be conducted Food Item	ite when the food will be prepa	ared or assemb / kitchen.		d
3.	From the listed foods that are of these foods will be cooked cooling method that will be use 70°F in two hours and from 70 Foods that are cooked and re	or heated and then cooled bed to cool each hot food. Hot food to 41°F in four hours.	pefore the ever foods must be d	nt. Describe or outline	the
4.	Please explain how the foods how hot foods will be stored how all times. Use of solid fuels sugmust be kept in a covered pan Foods item	ot after cooking or heating. Ho ch as steno is not allowed. If I	ot foods must be hot foods are to	e maintained above 13	5°F at they
5.	Indicate if any foods that will service. Describe how these formust be maintained above 135 Foods item	oods are to be kept hot during	transport and ge.		t foods

Will a refrigerated truck be av	Will a refrigerated truck be available at the event site for storage of back up supplies? Yes / No						
What final assembly of food <u>Food Item</u>	product will take place at the event site? Required preparation / assembly						
What method(s) will be used to	o protect ready-to-eat foods from bare har	nd contact?					
11. As foods are sold, how will product be re-supplied to the booth?							
12. How and where will utensils be washed?							
Dish Machine and / or 3-Con	npartment Sink (circle what will be used)						
Location of ware washing							
How will waste water, such as collected?	s wiping cloth water, handwash water, or v	water from cooking processes be					
	refrigeration or coolant material below 41°F at all times. Foods item Will a refrigerated truck be as What final assembly of food Food Item What method(s) will be used to unserved hot foods must be did as foods are sold, how will provide the Dish Machine and / or 3-Contaction of ware washing How will waste water, such as	Will a refrigerated truck be available at the event site for storage of bath What final assembly of food product will take place at the event site? Food Item Required preparation / assembly What method(s) will be used to protect ready-to-eat foods from bare had unserved hot foods must be discarded. Saving and cooling hot foods is As foods are sold, how will product be re-supplied to the booth? How and where will utensils be washed? Dish Machine and / or 3-Compartment Sink (circle what will be used) Location of ware washing How will waste water, such as wiping cloth water, handwash water, or visited to the sold product of the sold product of the sold product of the washed?					

14. Where will waste water be disposed of?