

## **Information for Temporary Event Sponsors**

Please complete form and submit 30 days prior to the event.	
Event Name:	Event Location:
Date of Event:	Hours of Event:
Sponsor Name/Contact Person:	
Sponsor Contact Number:	Sponsor Email Address:
Requirement	Please fill in answers
<ul> <li>Inform vendors of license requirement</li> <li>Make sure that all vendors have a license application (active or pending)</li> </ul>	Yes No
<ul> <li>Potable Water Supply for cooking, handwashing, cleaning and sanitizing</li> </ul>	Please Circle: Public Water System or Private, If Private, please list PWS #
<ul> <li>Backflow prevention devices on water supply to prevent contamination of water</li> <li>Only food grade hoses allowed for potable water</li> </ul>	Are backflow prevention devices on each hose?  Yes No Are hoses food grade?  Yes No
<ul><li>Handwashing sinks for all toilets used by food handlers.</li><li>Sinks set up with soap, paper towels</li></ul>	Please describe handwashing sink set up.
<ul> <li>Any refrigeration that is provided must hold food at ≤ 41 F</li> <li>Refrigerators should be equipped with a thermometer and checked every 4 hours</li> </ul>	Please describe refrigeration if applicable.
Overhead protection provided over exposed food	Please describe how food is protected from the environment.
Vendors located at least 50 feet from non-sewered toilets and/or animal pens	Yes No
<ul><li>Adequate number of toilets for patrons and vendors</li><li>Toilets serviced and cleaned</li></ul>	Please describe toilet facilities and plans for servicing/cleaning
Proper disposal of waste water and garbage	Please describe how waste water will be handled and garbage will be disposed of including trash bins and garbage pickup.