



COUNTY OF NEVADA
COMMUNITY DEVELOPMENT AGENCY
950 MAIDU AVENUE, NEVADA CITY, CA 95959-8617
(530) 265-1222 FAX (530) 265-1272 www.co.nevada.ca.us/cda

PLANNING DEPARTMENT
PHONE (530) 265-1440
FAX (530) 265-1798

ENVIRONMENTAL HEALTH
PHONE (530) 265-1452
FAX (530) 265-7056

BUILDING DEPARTMENT
PHONE (530) 265-1444
FAX (530) 265-1272

CODE COMPLIANCE
PHONE (530) 265-1362
FAX (530) 265-1625

NEVADA COUNTY

FOOD VENDOR

APPLICATION PACKET

**(SUBMIT APPLICATION TO EVENT COORDINATOR
AFTER OBTAINING NEVADA COUNTY
REGISTRATION APPROVAL)**



COUNTY OF NEVADA COMMUNITY DEVELOPMENT AGENCY

950 MAIDU AVENUE NEVADA CITY, CA 95959-8617
(530) 265-1222 FAX (530) 265-9854 www.mynevadacounty.com/cda

Planning Department
Fax (530) 265-9851

Environmental Health
Fax (530) 265-9853

Environmental Health
10075 Levon Ave Suite 105
Truckee, CA 96161
Phone (530) 582-7884
Fax (530) 582-0712

Building Department
Fax (530) 265-9854

Code Compliance
Fax (530) 265-9851
Housing Division
Phone (530) 265-1388
Fax (530) 265-9845

Agricultural Commissioner
255 S. Auburn Street
Grass Valley, CA
Phone (530) 273-2648
Fax (530) 273-1713

NEVADA COUNTY FOOD VENDOR APPLICATION AND RISK ASSESSMENT GUIDE

1. Each vendor is to complete both sides of this sheet and **return it to the Event Coordinator** at least 2 weeks prior to the event.
2. The Event Coordinator will be charged a fee for each booth that he/she may collect from vendors. If you are already permitted in Nevada County as a temporary food vendor provide your registration number:

PR: _____.

3. At the event, vendor participants must complete the Self-Inspection Checklist contained in this package and retain it on-site.
4. Also provided in this package is a copy of the Requirements for Temporary Food Facilities, including a typical diagram of the temporary food booth, handwashing and utensil washing facilities.

Name of Event: _____

Date(s) of Event: _____

Name of Concession: _____

Concession Owner: _____ Address: _____

Phone (Work): _____ (Home): _____

Approximate number of meals to be served: _____

If the event extends more than one day:

Where will utensils be washed (e.g. Community kitchen, restaurant, church, on-site)? _____

Where will extra food be stored at the end of each day? _____

- No home preparation or storage is allowed.
- Potentially hazardous foods held at or above 135°F shall be destroyed at the end of the day.
- *Note: Barbecuing is the only food preparation which is allowed outside of the booth, except as otherwise approved by the Environmental Health Department prior to the event.*

I have received a copy of the "Requirements for Temporary Food Facilities" and Self Inspection Checklist and agree to follow these guidelines.

Signed: _____ Date: _____

PLEASE COMPLETE THIS INFORMATION ON ALL FOOD & BEVERAGES

List all food and beverage items (e.g. tacos, tortilla, shredded chicken, salsa, lemonade etc.)	If food is prepared off site (not in booth), give the location name, address, & phone number of facility	How will food be cooked (e.g. BBQ, deep fry, grill, steam, etc.)?	What type of insulated container will be used to transport potentially hazardous foods to keep them above 135° or below 41°?	Type of food holding units in booth (e.g. ice chest, freezer, crock pot etc.)	Equipment used to reheat prepared foods (e.g. microwave, gas burner)
1.					
2.					
3.					
4.					
5.					
6.					