

**TEMPORARY EVENT BLANKET PERMIT
FOOD VENDOR APPLICATION**

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. TURN IN TO EVENT COORDINATOR. EVENT COORDINATOR MUST SUBMIT ALL VENDOR APPLICATIONS AT LEAST 14 DAYS PRIOR TO EVENT.

Blanket event BO# _____

Note: Event coordinator will have this number

1. **Event Name:** _____ **Event Coordinator:** _____

Event Coordinator Email: _____ Phone: _____

Event Location: _____ City: _____ ZIP: _____

Event Start Date: _____ Event End Date: _____ Start Hour: _____ End Hour: _____

2. **Name of Booth:** _____ **Contact Person:** _____

Email: _____ Phone: _____

3. **Prep Kitchen.** All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

Kitchen Name: _____ Kitchen Contact Person: _____ Phone: _____

Address: _____ City: _____ ZIP: _____

Completing this application does not constitute approval to operate.

Please submit your food vendor application and menu to the blanket event coordinator. The coordinator will submit all applications as a packet. Once the application is approved, no changes may be made without approval. Do not submit your individual application to Public Health.

EASTGATE

14350 S.E. Eastgate Way, Bellevue, WA 98007
(206) 477-8050

DOWNTOWN SEATTLE

401 - 5th Avenue, Suite 1100, Seattle, WA 98104
(206) 263-9566

Available in alternative format upon request

4. Food Preparation and Menu

LIST ALL FOODS Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 158°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
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NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 158°F; poultry 165°F