



## TEMPORARY FOOD VENDOR APPLICATION

Please submit **one of** the following to Environmental Health at least 2 weeks (10 working days) before the event:

- Current mobile retail food establishment license issued by another Colorado agency
- Current temporary vendor approval issued by another Colorado agency
- Completed temporary event application

Establishment Information	
<b>Name of Establishment:</b>	Phone:
Contact Person:	Email:
Address:	
<b>Commissary:</b>	Phone:
Contact Person:	Email:
Address:	
<b>Name of Event:</b>	Coordinator:
Date(s) and times of event:	Location:
Street Address:	Cell:
City:	Fax:
State/Zip:	Email:

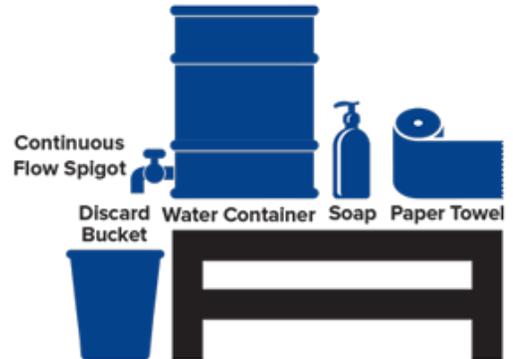
### Operations

- **Grease from grease-producing equipment and any wastewater shall not be discharged onto the ground or into any storm drainage system.**
- **All foods being held, stored, and offered for sale shall be obtained from sources that comply with applicable laws. Please list all food suppliers here:**
- **Describe how cold and/or hot foods will be maintained at proper temperatures during transport:**

And during the event (include equipment list):

- A handwashing station that meets the operational need of the temporary retail food establishment shall be provided. At minimum, handwashing stations must be supplied with soap, paper towels, and a hands-free flow of water.

- Describe where and how often utensils and equipment will be cleaned and sanitized:



**Menu & Food Processes**

Item and Ingredients	Process (cooling, cold holding, reheating, hot holding)
Pork taco (shredded pork, pineapple and cabbage slaw, cilantro, corn tortilla)	Pork is cooked and cooled at commissary. It is reheated and kept warm on truck. Canned pineapple and pre-shredded cabbage are held cold until use.


**I hereby agree to comply with the Colorado Retail Food Establishment Rules and Regulations. I agree to immediately cease food service operations if, upon inspection, imminent hazards to public health are identified by the City of Aspen Department of Environmental Health and Sustainability.**

**Print Name** \_\_\_\_\_

**Sign** \_\_\_\_\_

**Date** \_\_\_\_\_

# COMMISSARY AGREEMENT

I, \_\_\_\_\_ of \_\_\_\_\_  
(Commissary owner/operator) (Commissary establishment name)

Located at \_\_\_\_\_  
(Street address, city, state, and zip code of commissary)

Give my permission to \_\_\_\_\_ of \_\_\_\_\_  
(Mobile/temp vendor operator) (Mobile/temp vendor name)

To use my kitchen facilities to perform the following tasks on their operational days:

- Preparing food, such as washing produce, cooking, cooling, and reheating food
- Dish washing
- Filling clean water tanks
- Dumping wastewater
- Storing food, single service items, and cleaning supplies
- Servicing and cleaning of equipment
- Other: \_\_\_\_\_

A commissary use log will be maintained and made available to the department upon request. Indicate how and where the commissary use log will be maintained:

\_\_\_\_\_

Commissary water supply:

- Public       Private

Commissary Sanitary Sewer Service:

- Public       Private

Commissary start date: \_\_\_\_\_ Commissary end date:

\_\_\_\_\_

Commissary contact phone number: \_\_\_\_\_

Commissary email address: \_\_\_\_\_

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_  
(Commissary owner/operator)