



Food Booth Worksheet

Please complete this worksheet and submit with your Vendor Application. All applications are reviewed and selected based on food type, space requirements, power needs and the balance and variety of food and beverage. Food vendors must have the appropriate health department permits on site as well as copies of valid food worker cards. The final determination of vendors is at the sole discretion of the Mt. Si Festival Committee.

Proposed Food Menu:

Please list all food and beverage to be served. Attached a separate page if needed.

Electrical needs:

Vendors must provide their own commercial grade power strips and extension cords to access power. 100ft. extension cord is recommended. Vendors must also provide a way to secure extension cords, so they do not pose a tripping hazard.

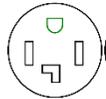
Outlet(s) needed

Description

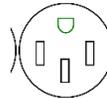
# _____	20 amp 120V	NEMA 5-20R
# _____	30 amp 125/250V	NEMA 14-30R
# _____	50 amp 125/250V	NEMA 14-50R



20amp 120V
GFCI Outlet



30amp 125/250V



50amp 125/250V

Food Safety Inventory

Cold Holding: How do you intend to keep food cold?

- | | |
|--------------------------------------------------------|---------------------------------------------------------------------|
| <input type="checkbox"/> Refrigerator (4C or lower) | <input type="checkbox"/> An insulated cooler with ice (4C or lower) |
| <input type="checkbox"/> Chest Freezer (-18C or lower) | <input type="checkbox"/> Other (specify): |

Hot Holding: How do you intend to keep food hot?

- | | |
|-----------------------------------------|-------------------------------------------|
| <input type="checkbox"/> Steam table | <input type="checkbox"/> BBQ / Grill |
| <input type="checkbox"/> Chafing Dishes | <input type="checkbox"/> Other (specify): |

Equipment Layout for Booth – This section must be completed

Provide an equipment layout for your booth at the event. Attach a separate page if needed.

Please take the following into consideration:

- At a minimum, temporary handwashing stations must consist of an insulated container with a spigot that provides a continuous flow of running water, liquid soap, paper towels and a bucket to collect waste water. The temporary handwashing station must be set up on an elevated surface (i.e., table).
- Hand sanitizers do not replace the requirement for handwashing stations.