



**COUNTY OF NEVADA
COMMUNITY DEVELOPMENT AGENCY**
950 MAIDU AVENUE NEVADA CITY, CA 95959-8617
(530) 265-1222 FAX (530) 265-1272 www.mynevadacounty.com

PLANNING DEPARTMENT
PHONE (530) 265-1440
FAX (530) 265-9851

ENVIRONMENTAL HEALTH
PHONE (530) 265-1452
FAX (530) 265-9853

BUILDING DEPARTMENT
PHONE (530) 265-1444
FAX (530) 265-9854

Temporary Food Facility Vendor Registration Form

Vendor Registration
Number: _____

Name of Concession: _____

Concession Owner: _____ Phone#: _____

Address: _____ Email: _____ FAX: _____

Vendor Risk Classification: _____ (see table 1)

Review the classifications and temporary food facility (TFF) booth requirements listed in the table below. Check the boxes provided for the types of food handled in your concession. Enter the highest risk type in the Vendor Risk Classification space above. Type A is highest risk. Type D is lowest risk.

Table 1:

Risk Type	Vendor Classification	Booth Requirements
<input type="checkbox"/> A	POTENTIALLY HAZARDOUS UNPACKAGED FOODS Examples: BBQ, tacos, roasted corn & potatoes, chow mein, hotdogs, scooped ice-cream, etc.	Hand washing Utensil & equipment washing Fully enclosed booth Temperature control Thermometer
<input type="checkbox"/> B	POTENTIALLY HAZARDOUS PREPACKAGED FOODS Examples: Commercially prepackaged sandwiches, ice cream bars, pasties, etc., from the manufacturer.	Hand washing Overhead protection & durable floor Temperature control Thermometer
<input type="checkbox"/> C	NON-POTENTIALLY HAZARDOUS UNPACKAGED FOODS Examples: Sno-cones, cotton candy, popcorn, nuts, caramel apples, pretzels, etc.	Hand washing Utensil & equipment washing Fully enclosed booth
<input type="checkbox"/> D	NON-POTENTIALLY HAZARDOUS PREPACKAGED FOODS Examples: Canned or bottled soda & water, candy, bagged cotton candy, bagged popcorn & potato chips, popsicles, raw produce, etc.	Overhead protection & durable floor

Complete Tables 2 and 3 on the reverse side regarding the menu and operation of the TFF booth and complete a Fee Agreement form.

I have received a copy of the Requirements for Temporary Food Facilities and a Self Inspection Checklist. I agree to follow these guidelines. This Registration must be posted in the TFF Booth.

Signed: _____ Date: _____

Official Use Only

Approved Denied

By _____ Date _____

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Table 2

List all food items	List source of food	Indicate where food prepared	Indicate equipment used to cook & maintain temperature control

Table 3

Hand washing	Utensil washing			
<input type="checkbox"/> 5 Gallon water container with valve. Liquid pump soap, single use paper towels				
<input type="checkbox"/> Other. Indicate in writing below.				

Please note:

- No home preparation or storage of food is allowed.
- Hot potentially hazardous foods (Types A&B) shall be destroyed at the end of the day.