COBB & DOUGLAS PUBLIC HEALTH

# Nonprofit Sponsored Temporary Food Vendor Information Record

**Health department inspections of nonprofit/municipality/county sponsored temporary food events operating 120 hours or less are conducted at the request of the municipality/county government of jurisdiction. Please complete this record to the best of your ability to assist with proper assessment.**

Inspection fee: $60 per food vendor

**Date** _____ **DHD #** _____

Event Name: _____ Event Location: _____

Event Organizer: _____ Organizer Phone #: _____

Date(s) of Operation: _____ Daily Hours of Operation: _____

Booth Name: _____

Person in charge of booth: _____ Phone #: _____

E-mail of person in charge: _____

Representative / Agent: _____ Phone #: _____

Representative / Agent Address: _____

**Include suite #** **Street # and Name** **Suite** **City** **State** **Zip Code**

E-mail of Representative / Agent:

**The undersigned hereby agrees to comply with the requirements to operate a Nonprofit Temporary Food Service pursuant to the O.C.G.A. 26-2-391.**

_____ _____

Vendor Signature Date

**Return the completed document to the Center for Environmental Health:**

***Cobb County:***
1738 County Services Parkway SW, 2nd Floor, Marietta, GA 30008-4012
Office: (770) 435-7815 | Fax: (770) 431-7410

***Douglas County:***
4655 Timber Ridge Dr., Douglasville, GA 30135-1224
Office: (770) 920-7311 | Fax: (770) 920-7317

| Item # | ✸✸ List All Foods / Beverages and Ingredients | Where Purchased | Onsite Prep Yes / No If NO, where? | Thawing | Holding Temps (Cold / Hot) | Cooking Temps | Reheating Temps |
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**✸✸ Due to the increased risk of food borne illness, the preparation of the following is prohibited unless an established hazard control program has been implemented per O.C.G.A. 26-2-391: (1) pastries filled with cream or synthetic cream; (2) custards; (3) salads containing meat, poultry, eggs, or fish; (4) Products similar to products stated in #1 and #2. **Attach Hazard Control Program documentation for review if planning to serve one or more of these items.**

1. How will foodhandler's hands be washed? (i.e.) a hand sink or large container with a spigot for holding water with a catch bucket below)

2. How will food be protected from contamination by hands? _____

3. What type container will be used for solid waste disposal in the food facility? _____

4. How will liquid waste / grease be disposed of? _____

5. How will food be protected from flies and other environmental contamination? (e.g. use of screened tent)