



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. A Certificate of Insurance will need to be submitted upon acceptance. The final determination of vendors is at the sole discretion of the Mt. Si Festival Committee.

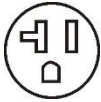
Proposed Food Menu:

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

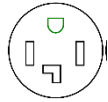
Electrical needs:

Vendors must provide their own commercial grade extension cords to access power.

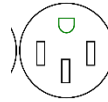
Outlet(s) needed	Description
# _____	20 amp 120V NEMA 5-20R
# _____	30 amp 125/250V NEMA 14-30R
# _____	50 amp 125/250V NEMA 14-50R



20amp 120V
GFCI Outlet



30amp 125/250V



50amp 125/250V

Food Safety Inventory

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

- Refrigerator (4C or lower) An insulated cooler with ice (4C or lower)
 Chest Freezer (-18C or lower) Other (specify):

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

- Steam table BBQ / Grill
 Chafing Dishes 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.