



DEPARTMENT OF HEALTH AND ENVIRONMENT

1525 Blue Spruce Drive
Fort Collins, Colorado 80524-2004
General Health (970) 498-6700
Environmental Health (970) 498-6775
Fax (970) 498-6772

FARMERS MARKET APPLICATION

For vendors selling foods other than whole uncut fruits and vegetables

****Complete all requested information on form.****

Form must be returned to the Health Department by the farmers market coordinator at least 10 days prior to THE 1st week of the farmers market.

1. FARMER'S MARKET NAME _____

2. FARMER'S MARKET LOCATION _____

3. FOOD BOOTH NAME _____

BOOTH CONTACT PERSON _____ PHONE (W) _____ (H) _____

BOOTH WILL OPERATE Date _____ Time _____ to Date _____ Time _____

4. COMMISSARY NAME _____

ADDRESS _____ CITY _____ STATE _____ ZIP _____

CONTACT PERSON _____ PHONE _____

5. HAVE YOU PARTICIPATED (WILL YOU BE PARTICIPATING) IN OTHER COLORADO FARMER'S MARKET EVENTS THIS YEAR?

_____ YES _____ NO IF YES PLEASE LIST EVENTS:

EVENT NAME

LOCATION

DATE

6. DO YOU HAVE A COLORADO RETAIL FOOD ESTABLISHMENT LICENSE? _____ YES _____ NO

IF YES, ACCOUNT # _____

ATTACH COPY OF YOUR COLORADO RETAIL FOOD ESTABLISHMENT LICENSE TO THIS FORM

I HEREBY AGREE TO COMPLY WITH ALL APPLICABLE FOOD SERVICE RULES AND REGULATIONS. WHEN MY FOOD OPERATION IS INSPECTED BY THE HEALTH DEPARTMENT AND FOUND TO BE IN VIOLATION OF ANY FOOD SERVICE RULES AND REGULATIONS, I WILL IMMEDIATELY CORRECT ALL NOTED VIOLATIONS AS SPECIFIED OR WILL CEASE FOOD SERVICE OPERATIONS AS DIRECTED. I WILL NOT RESUME FOOD SERVICE OPERATION UNTIL I AM AUTHORIZED TO DO SO BY THE HEALTH DEPARTMENT.

APPLICANT

DATE

FOOD VENDOR WORKSHEET

- A. Are you planning to sell **unpackaged foods-for immediate consumption-** such as dairy products, meats, hotdogs, burritos, sandwiches, INCLUDES sugar coated roasted nuts, snow-cones, cotton candy, etc.?

YES _____ NO _____

--If yes, you must have a retail food establishment license and operate from an approved **commercial mobile unit or push cart**. You must operate from a commissary (an approved commercial establishment.) NO TEMPORARY EVENT SET UPS WILL BE ACCEPTED.

- B. Are you planning to sell **packaged potentially hazardous foods** NOT for immediate consumption including roasted chilies, packaged cheese, packaged meats, cream pies, frozen casseroles, etc.?

YES _____ NO _____

--If yes, you must have a retail food establishment license and a means to keep your foods at required temperatures cold below 41°F or hot above 135°F in approved COMMERCIAL equipment. All foods must be prepared in an approved commercial kitchen.

- C. Are you planning to sell **unpackaged non-potentially hazardous foods for off-premises consumption** such as unwrapped bakery items, loaves of bread, cookies, and sweet rolls, etc?

YES _____ NO _____

--If yes, you must have a retail food license. Food must be protected / covered, and you must have sanitizer and a hand washing facility onsite. All foods must be prepared in an approved commercial kitchen.

- D. Are you planning to sell **prepackaged non-potentially hazardous foods for off-premises consumption** such as baked goods, breads, bottled salsa, dry soup mixes, etc?

YES _____ NO _____

--If yes, no onsite license is required. Source of product and labeling of product will be checked.

No food can be sold to the public that is made in a domestic kitchen or in a private home.

Sale of uncut fruits and vegetables do not require a retail food license.

Application doesn't apply to samples.

6. Please explain **how cold food items will be transported and stored cold** at the event. Mechanical refrigeration or coolant material such as ice or dry ice must be provided. Cold foods must be maintained below 41°F at all times.

Foods item

Cold food transport equipment

Cold holding equipment

7. Will a **refrigerated truck** be available at the event site for storage of back up supplies? Yes / No

8. What **final assembly of food** product will take place at the event site?

Food Item

Required preparation / assembly

9. What method(s) will be used to protect ready-to-eat foods from bare hand contact?

10. If leftover food is present, how will **cold left-over and un-served food products** be stored for use? All unserved hot foods must be discarded. Saving and cooling hot foods is not permitted.

11. As foods are sold, **how will product be re-supplied** to the booth?

12. How and where will **utensils be washed**?

Dish Machine and / or 3-Compartment Sink (circle what will be used)

Location of ware washing

13. How will **waste water**, such as wiping cloth water, handwash water, or water from cooking processes be collected?

14. Where will **waste water be disposed of**?