

BUCKLEY
2018 HOLIDAY
CRAFT MARKET
6 DECEMBER

VENDOR APPLICATION

Name:

WHAT ARE YOU SELLING ?*

Email:

Phone #:

Vendor Name:

Booth size:

Number of tables:

Number of chairs:

Are you a Private Organization?

If yes, proceed and submit this application: also, please contact Mr. Shane Black at 720-847-7194 for further information.

**Private Organization (selling food) and food vendors must meet 460 MDG Public Health requirements.
Please proceed to the Public Health form (page 2).*

Affiliation to Buckley Air Force Base:

Vendor application is open to Buckley crafters ONLY, no commercial vendors may apply.

• Application Deadline 13 November •
Applicants will be notified of application acceptance within 5 days of submission.

Please send application to: 460fss.communitycent@us.af.mil

EMAIL FORM



SANITATION STANDARDS FOR TEMPORARY FOOD SERVICE FACILITIES

Temporary food service activities present unusual problems for maintaining safe food products. The guidelines listed below will assist you in keeping an acceptable level of personal hygiene and food safety practices.

Personal Hygiene:

- People preparing or serving food must be healthy and free from illness, and have no cuts, wounds, or sores on their hands or arms.
- Clean clothing must be worn, shirts or blouses must cover the upper body, including the armpits, and shoes must also be worn. People working with food must wear hair covering to control loose hair. A hair net, hat or bandannas are acceptable.
- The only jewelry to be worn is a plain ring, such as a wedding band. Watches and bracelets are not to be worn while working in food booths.
- Fingernails must be clipped to the end of the finger and kept clean.
- Smoking, eating and drinking are not permitted in the food preparation or food serving area. However, food handlers may drink from a clean closed beverage container such as a squeeze bottle.
- Clean water, soap and paper towels must be available for washing and drying hands (bleach and water solution used only for the hands is acceptable).

Food:

- All food must come from an approved source. Foods purchased from the commissary and shoppette are permitted, other sources must be verified through the Public Health office.
- Foods like hamburgers, hot dogs, etc., should be prepared when ordered by customers. Foods must be thoroughly cooked (no medium rare foods).
- All foods prepared prior to customer request must be kept at 135°F or higher.
- In the event foods are prepared at a different facility or a location other than at the booth site, a sign or table card must be present, informing patrons that the food was prepared at a location not inspected by Public Health. The food must be maintained at the proper temperature at all times. All hot food must be kept at or above 135°F. Cold food must be kept at or below 41°F.
- Processed poultry must be cooked to an internal temperature of 165 °F (i.e., chicken sandwiches, chicken nuggets) and pork must reach an internal temperature of at least 170 °F (i.e., breakfast burritos, pork sandwiches, lumpia, schnitzel etc.) however, raw poultry is not authorized.

- All foods must be covered when not being used or prepared. Cooked food must not come into contact with raw food or touch surfaces where raw food has been until the surface has been washed and sanitized.
- Single service utensils (plastic forks, spoons and knives) are required for customer use.
- All foods, supplies and equipment must be stored off the ground. Recommend using pallets, portable shelving or crates to allow for four to six inches of clearance.
- Single service condiments are recommended. If this isn't possible, dispense from "squeeze" or "pump" type dispensers.
- Handle foods with utensils, not with hands. Use a scoop to dispense ice. The ice scoop may be stored in the ice with the handle extending out. The handle must not come in contact with the ice.

Sanitizing:

- A hand washing facility must be available to sanitize employee's hands.
- Personnel who handle money will not handle food before sanitizing their hands first. It is highly recommended that persons designated to handle money do not handle food.
- All utensils must be washed, rinsed and sanitized before the event. A chlorine solution must be available to wipe up spills from counter tops. One tablespoon of household bleach added to one gallon of water is a sufficient concentration. Replace this solution as frequently as needed.

Public Health has the right to inspect any facility where food is being stored or prepared. If the requirements of these guidelines are not followed, Public Health is authorized to condemn foods or close operations that pose a significant health risk to the community. These guidelines do not address every issue of food safety and are not all encompassing, but provide basic guidance. If your temporary facility involves something other than what is presented here, please contact the Public Health at 720- 847-6454.

Remember that it is your responsibility to protect the Buckley Community from food borne illness. Food poisoning can cause pain and suffering, mission delays, and in some cases even death. Once again, use common sense and caution when working with food. If in doubt, contact Public Health for assistance.



TEMPORARY FOOD SERVICE FACILITY APPLICATION

Event:

Today's Date:

Location:

Date/Time of Event:

POC:

Phone:

Organization:

List all foods/beverages to be served:

Where will food(s) be purchased?

Where will food preparation take place?

List all foods & beverages to be served hot:

Describe how each item will be cooked & how it will be maintained at 140°F or above until served:

List all foods & beverages to be served chilled:

Describe how each item will be maintained at 41°F or below until served:

Describe where/how food handlers will wash their hands:

Describe how food contact surfaces will be cleaned & sanitized:

Printed name/signature of person completing this form:

FOR PUBLIC HEALTH USE:

Event Approval Status

Date of Approval Status

Signature/Stamp

Approved

Disapproved

