



Office Use			
Case #	Date	Initial	_____
Amt _____	Check # _____	Code _____	Receipt # _____
<input type="checkbox"/> Status Updated			

CATERING & EVENT VENDING ENDORSEMENT ADD-ON

Complete application and submit, along with the appropriate fee, to the Yakima Health District along with the **license renewal/application form**. If applying as a new establishment, a **plan review packet** will be required as well.

Incomplete applications will **not** be accepted

Select one or both: Catering Endorsement Event Vendor Endorsement

APPLICANT INFORMATION

Applicant Name:	Phone #:
Person In charge of catering/events:	Phone #:
Email:	Name of Licensed Establishment:

Risk Level - TCS means Time/Temperature Control for Safety

***Note*cooling at a temporary event is prohibited**

Low Hazard	Assembling food for service (including unpackaged baked goods) Reheating commercially processed foods for immediate service Preparing produce	<input type="checkbox"/>
Moderate Hazard	Cold holding TCS-foods (milk, cheese, sliced meats, produce, etc.) Hot holding of any food items (beans, rice, meats, vegetables, etc.) Cooking foods from raw (meat, vegetables, pasta, etc.)	<input type="checkbox"/>
High Hazard	Serving raw or undercooked animal products (sushi, ceviche containing raw shrimp, medium-rare meat, runny eggs, etc.) Cooking and Cooling foods in advance at an approved food establishment	<input type="checkbox"/>

List of Events - List at least three events you plan to attend during the next 12 months.

Event Name:			
Location:			
Event Coordinator (if known):	Coordinator Phone #:		
Event Date (s):	# of Days at Event:	Hours:	Recurring Event: Y/N
Event Name:			
Location:			
Event Coordinator (if known):	Coordinator Phone #:		
Event Date (s):	# of Days at Event:	Hours:	Recurring Event: Y/N
Event Name:			
Location:			
Event Coordinator (if known):	Coordinator Phone #:		
Event Date (s):	# of Days at Event:	Hours:	Recurring Event: Y/N

**Equipment** - Check all equipment that will be used for the following tasks:

Handwashing (must be located in service area)	Cold Holding	Cooking/Reheating	Hot Holding		
<input type="checkbox"/> Plumbed hand wash sink <input type="checkbox"/> Water jug with free-flowing spout and catch bucket <input type="checkbox"/> Portable handwash station <input type="checkbox"/> Other (list):	<input type="checkbox"/> Refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Refrigerated Truck <input type="checkbox"/> Freezer <input type="checkbox"/> Other (list):	<input type="checkbox"/> Oven <input type="checkbox"/> Steamer <input type="checkbox"/> Gas Grill <input type="checkbox"/> Stove <input type="checkbox"/> Other (list):	<input type="checkbox"/> Roaster Oven <input type="checkbox"/> Wok <input type="checkbox"/> Fryer <input type="checkbox"/> Barbecue <input type="checkbox"/> Other (list):	<input type="checkbox"/> Oven <input type="checkbox"/> Stove <input type="checkbox"/> Gas Grill <input type="checkbox"/> Barbecue <input type="checkbox"/> Other (list):	<input type="checkbox"/> Chafing Dish <input type="checkbox"/> Slow Cooker <input type="checkbox"/> Roaster Oven <input type="checkbox"/> Steam Table <input type="checkbox"/> Other (list):

Menu and Preparation Steps - Any changes to menu must be approved prior to the event. Additional page(s) available.*If the menu has not changed from the previous year's **approved** menu, please make a note in the space below.*

Foods/Beverages List item and ingredients	Meats Purchased raw or pre-cooked?	Produce Purchased whole or prepackaged and cut	Cooking/reheating List equipment and final temperature	Transportation Hot or cold transport? List equipment	Cold hold equipment (41°F or less)	Hot hold equipment (135°F or more)
Example: <i>Hamburger</i>	<input checked="" type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut	<i>Hamburger cooked on BBQ to 158°F</i>	<i>Cold transport – ice chest with ice in company van</i>	<i>Ice chest at 41°F or less</i>	<i>held in au jus in slow cooker at 135°F or higher</i>
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
Notes:						



Operator's Responsibilities - Items in Red indicate potential immediate closure		Initials
1. Provide a handwashing facility with warm water (100°F-120°F), soap, and paper towels that will be available within 15 feet, accessible before food preparation begins and at all times that workers are in the booth.		
2. Ensure that at least one food worker with a valid Washington Food Worker Card is in the booth at all times (Foodworkercard.wa.gov).		
3. Provide water, ice and food from approved sources and keep receipts for foods used at the event. Any items prepared in a home kitchen may not be served.		
4. If you have Time/Temperature Control for Safety foods (TCS), monitor the temperature with an accurate metal stem thermometer . Cooling at a temporary event is prohibited.		
5. Use barriers including utensils, paper wraps and gloves to prevent bare hand contact with all ready-to-eat foods.		
6. Provide an adequate number of utensils or a 3-basin dishwashing facility.		
7. Provide an approved sanitizer solution for wiping cloths or spray containers in your booth.		
8. Provide overhead covering for exposed foods, flooring must minimize dust and mud.		
9. A separate food prep sink or container with clean, running water and catch bucket will be used to wash fresh produce.		
10. All wastewaters will be disposed of in a sanitary sewer (no dumping; no storm drains). All garbage will be held in a leak-proof container and disposed of in an appropriate manner (no dumping).		

Signature

By signing, I understand that issuance and retention of any permit is contingent upon satisfactory compliance with Yakima County Health District requirements and adherence to WAC 246-215.

Applicant Signature	Date			
Reviewed By	Date	<input type="checkbox"/> Approved	<input type="checkbox"/> Rejected	<input type="checkbox"/> Approved with Restrictions
Notes:				