



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

**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

  

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Location:			
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**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"/> Roaster Oven <input type="checkbox"/> Steamer <input type="checkbox"/> Wok <input type="checkbox"/> Gas Grill <input type="checkbox"/> Fryer <input type="checkbox"/> Stove <input type="checkbox"/> Barbecue <input type="checkbox"/> Other (list):	<input type="checkbox"/> Oven <input type="checkbox"/> Chafing Dish <input type="checkbox"/> Stove <input type="checkbox"/> Slow Cooker <input type="checkbox"/> Gas Grill <input type="checkbox"/> Roaster Oven <input type="checkbox"/> Barbecue <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				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				

**Notes:**



### Signature

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