

## Conditions for All Vendors

No cooling will be permitted on site at any temporary/special event.

Washing, slicing, dicing, and other extensive food preparation is only permitted in a commissary kitchen or enclosed mobile unit.

Food must be transported at proper hot or cold temperatures (below 41 °F or above 135 °F)

Time as a public health control must be pre-approved.

If operating at a recurring event (series events such as movies in the park, farmer's market, etc.), a calendar year license is required.

Additional requirements may apply based on menu.

## Use of Commissary

When required, a commissary must be used for all produce washing and warewashing. Preparing foods or washing produce, utensils, and equipment on-site or in a private residence is prohibited. The commissary shall be within 30 minutes/miles unless approved otherwise.

## Certified Food Protection Manager

Full service calendar year operations are required to have a certified food protection manager. Certificate must be available for inspection.

Please visit [WeldGov.com](http://WeldGov.com) and search "Temporary Events" for applications and more information.



## 2023 Temporary Event Vendor Guidelines

Weld County  
Department of Public  
Health and  
Environment



970-304-6415

[HE-tempevents@weldgov.com](mailto:HE-tempevents@weldgov.com)

## Control Temperatures

**Cold foods** shall be kept at **41 °F** or below. Coolers must be hard, non-absorbent, and have a drain.

**Hot foods** shall be kept at **135 °F** or above. Sternos as a heat source are not permitted.

**Cook** all foods to minimum required temperature according to the food regulations.

**Transport** all foods to and from the event at the proper hot or cold temperature.

**Reheat** all previously cooked foods to at least 165 °F quickly within 2 hours.

**Always have a thermometer** capable of reading 0°-220° F (thin mass thermometer required if serving thin foods such as hamburgers, chicken wings, deli meats, etc.).



## Hygienic Practices

**Wash hands** at required times (before starting work, before donning or changing gloves, after returning from restroom, after coughing, sneezing, or touching clothing or hair, after handling any raw animal foods, after using chemicals, and at any other time hands become contaminated or tasks are changed).

**Provide adequate water, soap and paper towels**, and catch bucket to allow for proper hand washing for duration of event. Catch bucket should be at least 5 gallons and must be disposed of in an approved receptacle or location. Disposing on the ground or in storm drains is prohibited.

**Provide gloves and/or utensils** to prevent bare hand contact with ready-to-eat foods. Bare hand contact with ready to eat foods is prohibited.

## Cleaning and Sanitizing

**Utensils** shall be continuously used for no more than 4 hours. Bring enough supplies to use new utensils every 4 hours. All dish washing must be done at commissary.

**Wiping cloths** must be stored in sanitizer solution, and test strips must be onsite. Chlorine sanitizer shall be between 50-200 ppm, quaternary ammonia shall be between 150-400 ppm, or per manufacturer instructions.

