



# TEMPORARY EVENT

## FOOD SERVICE VENDOR APPLICATION

University Food Service  
Name of Event \_\_\_\_\_

Location \_\_\_\_\_

Date(s) and Time(s) of Event \_\_\_\_\_

Name of Organization \_\_\_\_\_

Person in Charge of Booth \_\_\_\_\_

Telephone \_\_\_\_\_

✓	Check the category that best describes the food:	MENU
	1. <b>Prepackaged snacks</b> (chips, candy, gum, nuts), <b>ice cream novelties</b> , <b>whole fruits</b> , <b>canned or bottled soda /water/juice</b> , etc. <i>(only Pepsi products allowed)</i> .	
	2. <b>Dispensed soda</b> , fruit cups, <b>unwrapped bakery</b> , <b>unwrapped dessert items</b> , <b>scooped ice cream</b> .	
	3. <b>Making</b> cotton candy, lemonade, snowcones, soft-serve ice cream, fruit cups, <b>popcorn</b> , sundaes, floats, cakes, pastries, cookies, funnel cakes, fritters, donuts, espresso, cappuccino, tea, fruit juice, smoothies, confections, <b>roasted nuts</b> , <b>coffee</b> , kettle corn, etc.	
	4. <b>Time &amp; temperature control for safety foods</b> , i.e., meat, such as chicken, hamburgers, sandwiches, baked potatoes, hot dogs, brats, tacos, cut melon, milk, etc.	

**#1.**            **Prepackaged snack food vendors** only need to *complete Food Service Vendor Application*.

**#2. - #4.**      Food vendors must 1) complete entire packet, 2) attend food safety training class and 3) have a portable hand-washing station.

**No food preparation may be done at home**, and **no home canned foods allowed**. **All food or drink must be prepared on-site in an MSU kitchen or in a licensed, inspected, commercial kitchen.**

Sanitarian: \_\_\_\_\_

Date: \_\_\_\_\_

***After the Sanitarian signs, this is your Temp Event Food Permit and your approval to serve the public. Please keep on-site with you.***