This form must be completed at least two weeks in advance of any event and returned to U.C.S.C. Environmental Health and Safety for approval. All applicable sections of the Health and Safety Code will be enforced at temporary events. Call EH&S at 459-4840 if you have any questions.

### Name of Event

- Dates

### University Sponsor

- Phone

### Vendor Contact

- Phone

### Business Name and Address

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List foods to be served. (Use additional pages if needed)

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Offsite Prep</th>
<th>Cooking methods e.g BBQ, fry etc.</th>
<th>Holding temp Hot or cold</th>
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</tbody>
</table>

List any location for off site food preparation or storage. Any facility used must be licensed by a county health department or the State Department of Health Services.

- Facility Name and Address

Food service will be from (circle on) Food Booth* Vehicle other (specify)

How will foods be kept at proper temperature (below 45 or above 140 degrees)?

If the event is more than one day, where will food be stored and utensils washed?

Applicants signature __________________________ Date

Authorization: The following conditions must be met

Approved by __________________________ Date

Food booths must comply with Santa Cruz County EH&S guidelines