

TEMPORARY EVENT

FOOD & BEVERAGE VENDOR APPLICATION (TEVA)

Name of Event	Location	

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

Name of Organization

Pers	on in Charge of Booth	elephone
$\checkmark$	Check the category that best describes the fo	od: MENU
	1. Prepackaged snacks (chips, candy, gum	,
	nuts), Please list exact names of candy	/ or
	snacks, ice cream novelties, whole fru	its,
	canned or bottled soda /water/juice,	etc.
	2. <u>Dispensed</u> soda, <u>unwrapped</u> bakery,	
	<u>scooped</u> ice cream, floats.	
	3. <u>Making</u> cotton candy, lemonade, snow	-
	cones, soft-serve ice cream, fruit cups,	
	<b>popcorn</b> , sundaes, cakes, pastries,	
	cookies, funnel cakes, fritters, donuts,	
	espresso, cappuccino, <b>tea</b> , smoothies,	
	confections, <u>roasted nuts</u> , <u>coffee</u> , kett	e
	corn, etc.	
	4. Time & temperature controlled for safe	ety
	foods, i.e., meat, such as hamburgers,	hot
	dogs, poultry, sandwiches, baked	
	potatoes, cold salads, tacos, etc.	

#1.	Prepackaged snack food vendors only need to complete Food & Beverage
	Vendor Application.

**#2. - #4.** Food vendors must 1) complete entire packet, 2) take online food safety training and 3) a portable hand-washing station must be on-site.

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

Registered Sanitarian: \_\_\_\_\_ Date: \_\_\_\_\_

After the <u>Registered Sanitarian signs, the TEVA becomes your Temp Event Food</u> <u>Permit</u> and your approval to serve the public. Please keep on-site with you.