

## **TEMPORARY EVENT**

**Culinary Services Vendor Application (TEVA)** 

Name of Event Location		ocation
Date(	s) & Time(s) of Event	
Name	e of Organization	
Perso	n in Charge of Booth	Phone
$\checkmark$	Check the category that best describes the fo	od: MENU
	<ol> <li>Prepackaged snacks (chips, candy, gum, nuts). Please list exact names of snacks. Ice cream novelties, whole fruits, canned bottled soda /water/juice, etc. Only Pepsi products are allowed</li> <li>Dispensed soda, unwrapped bakery, scooped ice cream, floats.</li> <li>Making cotton candy, lemonade, snow-cones, soft-serve ice cream, fruit cups, popcorn, sundaes, cakes, pastries, cookie funnel cakes, donuts, coffee drinks, tea, smoothies, roasted nuts, kettle corn, etc.</li> </ol>	s,
	<ol> <li>Time &amp; temperature controlled for safet foods, i.e., meat, such as hamburgers, ho dogs, poultry, sandwiches, baked potatoe brats. tacos. etc.</li> </ol>	t es,

**#1. Prepackaged snack food vendors** only need to complete Culinary Services 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.

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, the TEVA becomes your Temp Event Food Permit and your approval to serve the public. Please keep on-site with you.

A TEVA is not required if all food and drinks are provided by MSU Catering.