



Sundance Temp Event

No Permit

- Must immediately apply online: <https://summitcountyhealth.org/permits/>
 - Needs to choose **Sundance Film Festival** application.
- Provide inspection and note on the form that the operator has 2 hours to submit the application. (Contact Giovana Herrera or Nathan Brooks when application has been submitted)
- After the application is submitted online, it will be approved if everything is correct, and a double fee will be charged.

Hand washing

Booth is shut down until a hand wash station is provided.

- Vender will need to call an inspector for a re-opening.

Food Protection

Closure for no gloves or appropriate means of controlling bare hand contact.

- Vender will need to call an inspector for a re-opening once gloves are on site and an appropriate amount available.
- Lack of a thermometer will require follow-up for PHF's. Give them a thermometer.

Employees

Inspector will educate employees who may not have food safety knowledge.

- At least one person **must** have a food handler card. Out-of-state cards are acceptable.
- If no employee has a food handler card, refer them to the online course <https://summitcountyhealth.org/food-handlers-training-online/>
- Must be completed within 24 hours.
- Vender must provide documentation to the inspector. Email is acceptable

Equipment

Sanitization is required.

- Wipes can be used for low-risk foods.
- A bucket with rag is required for any preparation of Potentially Hazardous Food (PHF).
- Test strips may not be required for non PHF foods (coffee stations).



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Ware washing

A commissary kitchen or 3 compartment sink is required.

- 3 comp set must be corrected within 2 hours or closure
- The vender will need to call an inspector for a re-inspection.
- A container can be added to a 2-comp sink or 3 containers.
- Utensils must be washed, rinsed, and sanitized every 4 hours.
- Booths without commissaries must wash onsite.

Water Disposal

All venues should have access to a sanitary sewer where this can be done onsite.

Follow Up Requirement:

- If the inspector feels there is a significant public health concern.
- Lack of hand washing.
- No thermometer.
- Temperature violations.
- Failure to provide documentation to the inspector in the required time frame.
- No permit.

SCHD reserves the right to follow up at the discretion of the EHS.

Closure of food venue and revocation of permit will result in failure to correct violations noted by the inspector in the time frame allowed. Closures will be performed by the EH Director or his designee with written documentation. Venders who have been closed but continue to operate will be assessed a \$500 Closure Fee and possible legal action.