PRODUCT DESCRIPTION for Food Preparers (Food Prepared Fresh at the Market)

NEW VENDORS or NEW PRODUCTS FOR RETURNING VENDORS

BRING THIS FORM TO THE JURY MEETING ALONG WITH SAMPLES OF YOUR PRODUCT

1. MENU – List all of the items you'll be serving at the Market. If you plan to offer "Specials", please make a sample list of what they might be. Indicate if (and to what extent) you use local ingredients. The use of local ingredients is highly encouraged.

2. PREPARATION – Make a list of how much prep is done on sight, and how much is done off-site. Indicate the name, address, and phone number of the commercial kitchen that you use.

3. BOOTH PRESENTATION – Include a photo of your booth, if you have one. Describe your signage including booth name and menu board(s).

4. EQUIPMENT – List the equipment you will be using in your booth, and indicate if you will be needing electricity.

5. FOOD HANDLER'S PERMIT- Please include a copy of your food handler's permit.

6. COUNTY PERMIT – Please include a copy of your Clallam County Food Permit

I agree to have on-site and use as required to maintain food safety:

☐Calibrated food thermometer ☐Dishwashing station

☐Hand washing station ☐Disposable food service gloves

PLEASE USE ADDITIONAL PAGES AS NECESSARY