

Special Events Food Establishment Permitting Checklist

Northern Nevada Public Health (NNPH) Environmental Health Services (EHS) authorizes health permits for food establishment operators at special events throughout Washoe County and regulates the safe operation of food establishments through the inspection process. NNPH EHS and Special Event Food Establishment operators both share the same goal: to ensure that the food served in Washoe County is wholesome and safe.

In Washoe County, a Special Event Food Establishment must have a valid health permit to operate in one of the following categories:

- Annual Producer: a person or business that sells agricultural products such as eggs at a special event or similar temporary gathering.
- Annual Sampler: a person or business that sells individual sample portions of food/beverage at a special event or similar temporary gathering.
- Temporary Food Establishment: a food establishment which operates at a fixed location temporarily, for a time-period not to exceed 14 days, at a special event or similar temporary gathering.
- Annual Itinerant: an annual permit for a Temporary Food Establishment that operates at a minimum of 8 different events with the same menu. *Please see page 2 & 3 for requirements for this permit type.

If you are planning to conduct business as a food establishment at a special event in Washoe County, utilize this checklist to ensure your health permit is valid and your business is ready to safely operate.

- Check with your jurisdiction's Business Licensing Office to see if you need additional licenses.** Use the links below to connect with each licensing office and respective Fire Departments.
 - [Washoe County Business License](#) or call 775-328-3733.
 - [City of Reno Business License](#) or call 775-344-2090.
 - [City of Sparks Business License](#) or call 775-353-5555.
- Secure an approved and permitted kitchen for advanced food storage and/or preparation – not applicable if all food preparation and dishwashing occur on-site at an event.**
 - All food storage and/or preparation that occurs in advance of the special event must occur in a permitted, commercial kitchen.
 - All equipment and utensil washing that occurs before or after the special event must occur in a permitted, commercial kitchen.
 - A permitted, commercial kitchen is not required for operators that wish to purchase food/beverage items the day of the event, prepare all food/beverage items on-site at the special event, and wash all equipment and utensils on-site. Vendors may be asked to verify food/beverage purchasing dates at time of inspection. Vendors that do not have access to a 3-compartment sink at the special event must receive prior approval for a 3-tub system for dishwashing.
- Apply for a Health Permit using the Application for Special Events Food Permit**
 - To allow adequate time for processing, please submit applications at least 15 days prior to the start of the event. Applications and payments submitted within 7 days of the event will be charged a 100% late fee. Applications and payments submitted within 3 business days of the event will be charged a 200% late fee. Applications and payments submitted within 2 complete business days of the event will not be accepted. Permits will only be issued when both the application and payment are complete. Without a valid permit to operate, the vendor will not be able to serve food at the event. Permit fees can be viewed on the [NNPH Environmental Health Fees](#) webpage.
 - Applications and payments can be submitted online at [OneNV.us](#).

- For questions regarding the applications, contact NNPH EHS by calling 775-328-2434, option #8, or emailing healthehs@NNPH.org.
- ❑ **Successfully complete a Pre-Event Interview**
 - Once all application forms are received and processed, you can expect to be contacted by an EHS inspector to review your menu and proposed booth set-up.
- ❑ **Permit Issuance: food preparation and sale can begin**
 - Independent and small events: once the pre-event interview is conducted, applicants will receive a copy of their permit via email. Food preparation and sales can begin once approved.
 - Larger events with multiple food establishment permits: an on-site opening inspection may be required prior to permit issuance. Food preparation and sales must not commence prior to approval of the opening inspection.
- ❑ **Operational Inspection(s) conducted by EHS inspector at the special event**
 - Inspections are unannounced as they are intended to provide the inspector with an adequate representation of routine operations at the food establishment.
 - The number of inspections that will be conducted depends on the number of days the food establishment is in operation and the risk level of the foods being prepared.
 - Special Events Food Establishments that are determined to be out of compliance with foodservice requirements may be subject to re-inspections as needed.
- ❑ **For additional resources and information:**
 - Review Chapter 210 of the [Washoe County District Board of Health Regulations Governing Food Establishments](#)
 - Visit the NNPH EHS website for the [Special Events & Temporary Food Program](#)
 - Visit the NNPH EHS Food Safety Services [Resource Library](#) for resources such as handouts and logs that can help ensure compliance with food safety regulations.
 - Contact the NNPH EHS front desk by calling 775-328-2434, option #8, or emailing healthehs@NNPH.org.

★ **Annual Itinerant Vendor Permit Information**

This type of *Temporary Food Establishment (TFE)* permit is for use at special events that are open to the public, such as farmers markets, etc. To be eligible, a vendor must participate in more than 5 special events per calendar year. Annual Itinerant TFE vendors must provide the Health Authority with a written schedule of all Special Events and Farmers' Markets they plan to attend. Any updates to the schedule must be provided at least two business days prior to the start of any Special Event or Farmers' Market.

Annual Itinerant Vendors must meet all the [TFE requirements](#) PLUS the following:

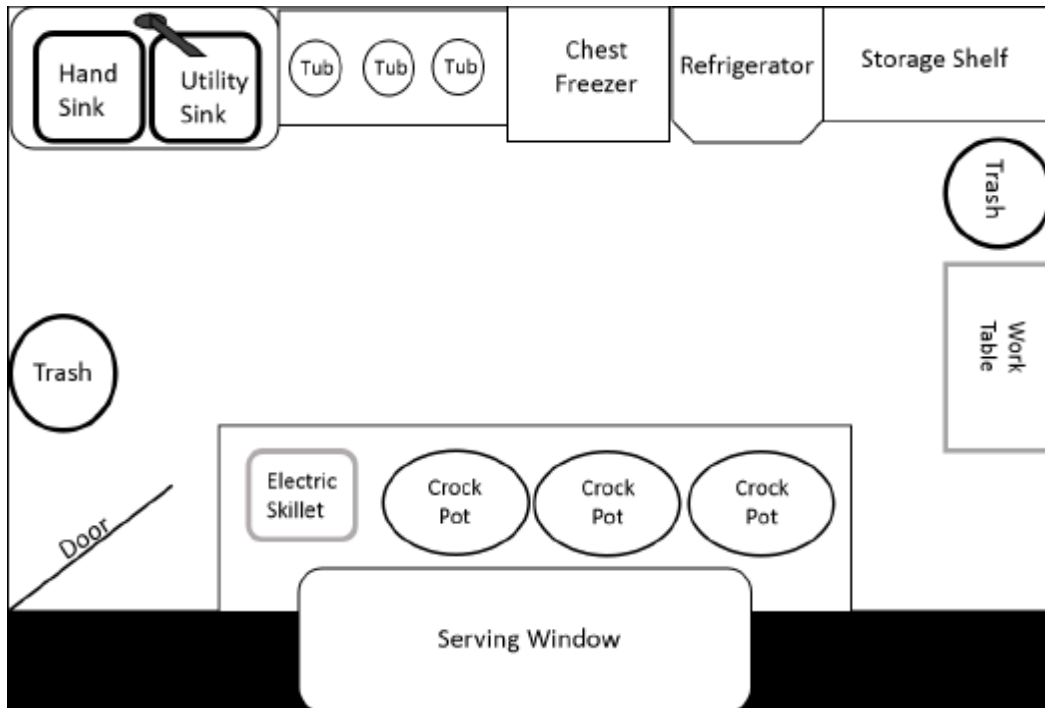
- A servicing area¹ that will receive routine regulatory inspections. An opening inspection for the servicing area will be conducted prior to issuance of the Annual Itinerant Permit and additional random inspection(s) will be conducted during hours of operation.
- Self-contained portable unit for handwashing (no gravity flow containers allowed)
- Commercial equipment that is NSF/ANSI listed.

Annual Itinerant Permit applicants must submit a legible and comprehensive layout of the proposed booth that includes the following:

- The number and location(s) of NSF/ANSI listed food equipment.
- The type(s) and location(s) of cooking equipment.

¹ Servicing Area: a commercial kitchen in Washoe County with an active annual health permit that is used for such things as food and supply storage, warewashing, food preparation, vehicle and equipment cleaning and maintenance and storage as well as discharging liquid or solid wastes, and refilling water tanks and ice bins.

- The location(s) of self-contained portable unit(s) for handwashing.
- The location(s) of worktable(s)
- The location of food & single use item storage
- The location(s) of garbage container(s)
- The location of warewashing facilities (if necessary).
- Example:



Food Source and Storage	Fill out the following table for <u>ALL</u> food/beverage items to be sold or sampled at the event(s). Food/beverage items that are not listed will <u>NOT</u> be allowed for service. Attach a separate menu if additional space is needed.			
	Food/ Beverage Item	Cooking Procedures	Holding (Hot/Cold)	Serving (Hot/Cold)
Will food/beverage items be prepared and/or stored off-site before the event?				
<input type="checkbox"/> YES. Fill out the following information for the location at which the food/beverage items will be prepared and/or stored prior to the event: Name: _____ Address: _____ City: _____ State: _____ Zip: _____ Is the facility in Washoe County? <input type="checkbox"/> YES. Permit #: _____ <input type="checkbox"/> NO. Attach a copy of the facility's valid health permit. Advance Preparation Start Time: _____ End Time: _____ How will food items will be kept hot or cold during transport? Length of transportation time (minutes): _____		<input type="checkbox"/> NO. My food/beverage items will not be stored and/or prepared off-site. I understand that I am required to purchase all food and beverage items/ingredients the day of the event. Food must not be stored or prepared at home. By initialing below, I acknowledge that I may be asked to verify purchasing dates of food/beverage items at the time of inspection. Failure to provide proof of purchase may result in further enforcement action, including permit suspension. Applicant Initials: _____ Once initialed, skip to "Food Preparation and Holding" section.		
Food Preparation and Holding	Handwashing Facility Type (choose one): <input type="checkbox"/> PLUMBED SINK <input type="checkbox"/> GRAVITY FLOW CONTAINER <input type="checkbox"/> SELF-CONTAINED PORTABLE UNIT Please note: Gravity flow containers must be a minimum of 2 gallons of potable water in an insulated container, and must be equipped with a hands-free spigot, a 5-gallon bucket for wastewater, pump hand soap, and paper towels.		Utensil/ Equipment Washing Type (choose one): <input type="checkbox"/> PLUMBED 3-COMPARTMENT SINK <input type="checkbox"/> 3-TUB SYSTEM LOCATED INSIDE BOOTH (prior approval required) <input type="checkbox"/> ADEQUATE SUPPLY OF CLEAN UTENSILS FOR DAILY OPERATION Please note: Utilization of a 3-tub system is only permitted with prior approval from NNPH. All off-site utensil/equipment washing must occur in a commercial kitchen and may not be washed at home.	
	List All Cold-Holding Equipment Type(s) and Quantity:		List All Hot-Holding Equipment Type(s) and Quantity:	
	List All Cooking Equipment Type(s) and Quantity:		List All Reheating Equipment Type(s) and Quantity:	
	List Sampling Methods and Equipment if applicable:			
	I have a calibrated STEM THERMOMETER available for taking food temperatures throughout the event. Please note: Thermometers must be able to accurately measure temperatures within 0-220°F. Vendors selling food items that do not require temperature control are not required to have a stem thermometer.			Applicant Initials: _____

Equipment and Facilities	<p>On-site Garbage and Refuse Disposal (choose one):</p> <p><input type="checkbox"/> COVERED CANS <input type="checkbox"/> DUMPSTERS</p>	<p>Garbage and Refuse Disposal Provided by:</p> <p><input type="checkbox"/> EVENT COORDINATOR <input type="checkbox"/> BOOTH OPERATOR</p> <p>Name of responsible party:</p> <p>_____</p>
	<p>Restroom Facilities Type (choose one):</p> <p><input type="checkbox"/> PORTABLE TOILETS <input type="checkbox"/> INDOOR TOILETS</p>	<p>Restroom Facilities Provided by (choose one):</p> <p><input type="checkbox"/> EVENT COORDINATOR <input type="checkbox"/> BOOTH OPERATOR</p> <p>Name of responsible party:</p> <p>_____</p>
	<p>Wastewater Disposal Type (choose one):</p> <p><input type="checkbox"/> SANITARY SEWER <input type="checkbox"/> HOLDING TANK (see Operational Checklist)</p>	<p>Wastewater Disposal Provided by (choose one):</p> <p><input type="checkbox"/> EVENT COORDINATOR <input type="checkbox"/> BOOTH OPERATOR</p> <p>Name of responsible party:</p> <p>_____</p>
	<p>Drinkable (potable) Water Source for cooking and handwashing: (ex. Municipal water with food-grade hose, bottled water, etc.)</p> <p>_____</p>	<p>Electrical Supply Provided by (choose one):</p> <p><input type="checkbox"/> EVENT COORDINATOR <input type="checkbox"/> BOOTH OPERATOR</p>








Terms and Conditions	<p>Review the following Term and Conditions for Operation of a Special Events Food Establishment and initial in the box corresponding to each statement. By initialing, the applicant acknowledges that failure to adhere to these terms and conditions may result in further enforcement action, including permit suspension.</p>	
	Terms and Conditions for Operation of a Special Events Food Establishment	Applicant Initials
	<p>I understand the requirements for obtaining and maintaining this permit to operate a Special Events Food Establishment, including adherence to Chapter 170 and Chapter 210 of the Regulations of the District Board of Health Governing Food Establishments.</p>	
	<p>I understand that my Special Events Food Establishment will be inspected by the NNPH. I understand that failure to comply with food safety may result in further enforcement action, including assessment of reinspection fees and/or closure of my Special Events Food Establishment.</p>	
	<p>I acknowledge that obstructing NNPH duties or intimidating public officers is illegal under Nevada Revised Statutes 446.885(3) and 199.3300, and such behaviors may lead to closure of my Special Events Food establishment. I understand Washoe County employees will interact in a professional manner.</p>	
<p>I understand that my application is <u>NOT</u> approved until I have been successfully interviewed by an inspector regarding the operation of my Special Events Food Establishment. I acknowledge that repeat vendors whose menu has not changed may only receive one interview per year.</p>		








Application Acknowledgement	<p>By signing below, I certify that I am the owner or authorized representative of this business and that all statements made on this application are true to the best of my knowledge.</p>	
	<p>Print Name:</p>	<p>Date:</p>
	<p>Signature:</p>	<p>Date:</p>

FOR OFFICE USE ONLY – ADDITIONAL PERMIT NOTES	

Special Events Food Establishment Operational Checklist

This form is a tool to help operators ensure they have all the equipment needed to obtain compliance at special events. Complete this checklist as you set up your booth. Present the completed checklist to your Northern Nevada Public Health (NNPH) inspector at the time of inspection.

<p><input type="checkbox"/> STOCKED HAND SINK</p> <ul style="list-style-type: none"> • must be set up and used prior to any food related activities • must be either hands free (no push-button spigots) OR self-contained • must be fully stocked with a minimum of 2 gallons of water, soap, paper towels, and a 5-gallon wastewater bucket • must be located in all food prep areas and accessible at all times • hands must be washed whenever switching activities / gloves, and whenever they may become contaminated <p>* Annual Itinerant TFES must have a self-contained hand sink</p>	 <p>Hands Free Self-contained</p>
<p><input type="checkbox"/> EMPLOYEE HEALTH AND HYGIENE</p> <ul style="list-style-type: none"> • employees must be in good health—no food handling if employee has diarrhea, vomiting sore throat with fever, un-covered lesions on hands, etc. • hands and clothing must be clean, hair must be restrained • no smoking or eating in booth 	
<p><input type="checkbox"/> WATER FROM APPROVED SOURCE</p> <ul style="list-style-type: none"> • all water used for cooking and handwashing must be from a sealed commercial source or from a permitted food facility • may not use water from garden hoses or personal residences 	
<p><input type="checkbox"/> WASTEWATER DISPOSAL</p> <ul style="list-style-type: none"> • wastewater must be disposed of in a holding tank or sewer • may be provided by event coordinator, location must be known by operator 	
<p><input type="checkbox"/> COVER OVER FOOD PREP, GROUND COVER MUST MINIMIZE DUST</p> <ul style="list-style-type: none"> • food prep area must be covered to provide protection from environment • grills and deep fryers can extend beyond the cover to comply with fire codes • floors of booth must be smooth and easily cleanable – no dirt or mud in food prep area 	
<p><input type="checkbox"/> COLD HOLDING EQUIPMENT</p> <ul style="list-style-type: none"> • all equipment must be clean and in good repair • must be capable of holding cold food at a temperature of 41°F or less • ice chests may be used within non-itinerant TFES (ice used for refrigeration may not be used for consumption) <p>* Annual Itinerant TFES must have NSF/ANSI sanitation listed equipment</p>	
<p><input type="checkbox"/> HOT HOLDING EQUIPMENT</p> <ul style="list-style-type: none"> • all equipment must be clean and in good repair • must be capable of holding hot food at a temperature of 135°F or more • must use direct power or propane, no Sterno or canister heat allowed outdoors <p>* Annual Itinerant TFES must have NSF/ANSI sanitation listed equipment</p>	

<p><u>☐ COVERED GARBAGE CANS</u></p> <ul style="list-style-type: none"> • provide dumpster or covered garbage cans for disposal • garbage must be removed at a frequency that prevents accumulation, odors and pests 	
<p><u>☐ DISHWASHING / CLEAN UTENSILS</u></p> <ul style="list-style-type: none"> • must provide or have access to a plumbed 3-compartment sink for washing with soap and water, rinsing with fresh water, and sanitizing • utensils must be properly washed every 4 hours OR booth must have an adequate supply of clean utensils for daily operation so that utensils are switched out every 4 hours • prior approval of a 3-tub system for dishwashing is required before operation 	
<p><u>☐ SANITIZER AND TEST STRIPS</u></p> <ul style="list-style-type: none"> • must have approved method to sanitize surfaces as needed, such as a spray bottle or sanitizer bucket • must provide test strips to monitor sanitizer concentration (chlorine 50-100ppm or quat 200-400ppm) 	
<p><u>☐ FOOD PROTECTION</u></p> <ul style="list-style-type: none"> • must protect displayed foods with a sneeze guard or other effective means • samples must be provided individually, no common bowls • all equipment must be smooth, easily cleanable and in good repair • personal belongings and food/drink must be stored away from food prep area 	
<p><u>☐ FOOD FROM APPROVED SOURCE</u></p> <ul style="list-style-type: none"> • all food must be from an approved source, <i>nothing can be made at home</i> • farms selling produce must have a Dept. Of Agriculture Grower's Certificate on-site 	
<p><u>☐ NO BARE-HAND CONTACT WITH READY-TO-EAT FOODS</u></p> <ul style="list-style-type: none"> • gloves, utensils, wax paper or other effective means must be used to handle RTE foods • gloves must be changed whenever switching tasks or gloves become otherwise contaminated • hands must be washed prior to donning new gloves 	
<p><u>☐ STEM THERMOMETER</u></p> <ul style="list-style-type: none"> • must have a calibrated stem thermometer to monitor final cook, and hot and cold holding temperatures • operator must have knowledge of temperature parameters for foods being served • thermometer must be able to accurately measure temperatures within 0-220°F. 	
<p><u>☐ FOOD / SINGLE USE ITEM STORAGE</u></p> <ul style="list-style-type: none"> • all food and single use items must be stored at least 6 inches off the ground 	