

CITY OF ALBUQUERQUE ENVIRONMENTAL HEALTH DEPARTMENT CONSUMER HEALTH PROTECTION DIVISION

TEMPORARY RETAIL FOOD PERMIT APPLICATION

1 Civic Plaza NW, 3rd Floor, Room 3023, Albuquerque, NM 87102 (505)768-2738

INCOMPLETE APPLICATIONS WILL NOT BE PROCESSED

PERMIT NOT VALID UNTIL \$50 FEE IS PAID

Applications must be submitted at least one week prior to the event

A permit fee of **\$50** is due prior to issuance of the Temporary Retail Food Permit. Vendors shall not open for business prior to paying and obtaining the permit. Temporary Retail Food Permits are non-transferable and are only valid for a single location. **Submit applications through consumerhealth@cabq.gov** or in person at our office. Payments may be made online after receiving an invoice or in person via check or cash (exact change required).

Vendors who are subject to the Homemade Food Act are not covered under this permit.

(If you are subject to the Homemade Food Act, stop here, do not submit a permit application; information on the act can be found by visiting https://www.cabq.gov/environmentalhealth/food-safety)

EVENT INFORMATION				
Event Organizer Name:				
Event Name:	Temporary Retail Food Permits are valid for a 7 Day period for a fixed location.			
	Start Date:	End Date:		
I am vending at a grower's market. (If checked, this application must be submitted through the market manager/organizer)				
I am requesting a variance in accord extend the length of time provided for locations; separate applications and particular proposed Date Range: Start: Reason for Variance Request: Obtaining a new permit even in the provided for Variance Request: Supporting Evidence for Variance Request in the provided provided provided in the provided provide	dance with the Retailers, Meat Markets, an with this permit. (A variance will not allow	d Wholesalers Ordinance §9-6-2-18 to participation at multiple events or den to my business. y business. r why the permit limitations create an on is required for Consumer Health to		

This requiremen Supporting Evidence for Va undue economic burden or	t imposes an undue econd t imposes an undue hards ariance Request: (Please r hardship or both for yo the variance box is chec	omic burden to my business. Ship to my business. provide an explanation describing why the requirement creates an our business. This explanation is required for Consumer Health to ked, and this section is blank, the application is incomplete and
Booth Name:	Event Locatio	n:
Event Hours:		
Start:	End:	Set Up Time:
	APPLIC	ANT INFORMATION
Owner/Operator Name:	APPLIC	ANT INFORMATION
Owner/Operator Name: Address:	APPLIC	City/State/Zip:
Address:	APPLIC	
Address: Phone #:	APPLIC	City/State/Zip:
Address: Phone #: Alt Phone #: I am preparing food at a permitted by the New Mex provide proof of their perm	commercial kitchen or co ico Environment Departn	City/State/Zip:
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	e food to be kept Hot or cold?			
 2. Hand washing facilities: (Retailers, Meat Market, and Wholesalers Ordinance § 9-6-2-4 (B)) Plumbed sink or gravity flow container Will hot water be available? Yes No At a minimum, you need 5 gallons in a container with a spigot, to leave hands free for washing, a bucket for wastewater, soap, and single use paper towels. 				
 Where will utensils be cleaned and sanitized? (FDA Food Code 2009 Chapter 4) A 3-Compartment basin or sink is required If using Chlorine bleach or Quaternary ammonia to sanitize, you must have test strips on site. 				
 Only prep i. To Re pr in Include ho 	to be sold: (Retailers, Meat Market, and Wholesalers Ordinance § 9-6-2-2) ackaged, frozen food products shall be sold. It is sell other retail food items, a vendor must request a variance in accordance with the etailers, Meat Markets, and Wholesalers Ordinance § 9-6-2-18 (in the variance section ovided above) and have those food items approved by a Consumer Health Protection spector, only if such a variance will not result in a condition injurious to health or safety. The body of the potentially Hazardous Food hot, cold or reheated: Electric Other			
	List ALL food items to be sold.			
am selling meat unde	er this permit (including, but not limited to: chicken, jerky, and/or sausage):			
Vendor MUST supply p *I am selling seafood u	roof of NMLB and USDA approval. Inder this permit: Vendor MUST supply proof of NMED approval. ARE TO BE CORRECTLY LABELED AND PROPER TEMPERATURES MAINTAINED DURING			
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I hereby agree to abide by all requirements of the City of Albuquerque Retailers, Meat Markets, and Wholesalers ordinance §§ 9-6-2-1 et. seq. ROA 1994, as it relates to temporary food establishments. I acknowledge that the City of Albuquerque Retailers, Meat Markets and Wholesalers ordinance section § 9-6-2-4 limits operations under this permit to a fixed location for a period of time not to exceed seven days. I understand that in order to obtain a variance, I must request a variance as stated in § 9-6-2-18 of the Retailers, Meat Market, and Wholesalers Ordinance. I understand that this permit is limited to the sale of food as a temporary food establishment as defined in the City of Albuquerque Retailers, Meat Markets, and Wholesalers Ordinance §§ 9-6-2-1; other food sales may be subject to additional permits. I further agree not to sell any "homemade food item" as defined in the Homemade Food Act under this permit.

Printed Name:	For Official Use Only	
Signature:	Check# Online Payment Cash	
Date:	Amount Paid: \$ Date:	
Health Authority Signature:	EHD Employee:	