



Santa Cruz County Health Services

2150 N. Congress Drive, Suite 204

Phone (520)375-7900 Fax (520)375-7904 Email: hservices@santacruzcountyaz.gov

Application for Temporary Food Establishment

Permit Type and Fees

Application and payment must be received 14 days before the event. Failure to do so will incur a late fee equal to 50% of permit fee

☐	Temporary Event Food Service 1 Day Event - \$40	☐	Temporary Event Food Service 2-5 Day Event - \$60	☐	Temporary Event Food Service 6-14 Day Event - \$75
☒	Temporary Food Sampling (2oz. or less) 1 Day Event - \$15 ***Paid by ACCO***	☐	Temporary Food Sampling (2oz. or less) 2-5 Day Event - \$20	☐	Temporary Food Sampling (2oz. or less) 6-14 Day Event - \$30

Non-profit agencies with a 501c3 or government agency sponsored events are eligible for 50% reduction of fee

Event Date(s)	November 15, 2025	to	November 15, 2025	Food Service Begins	10:30 ☒ A.M. ☐ P.M.	Food Service Ends	12:30 ☐ A.M. ☒ P.M.
	Month/Day/Year		Month/Day/Year				

(If the event is on non-consecutive dates and/or times, attach a schedule with application.)

Name of Event 15th Annual Amado Chili Cook-Off	Type of Event ☐ Farmer's Market ☒ Fundraiser ☐ Celebration ☐ Other
Event Location Amado Territory	Event Location Address 15 S County Line Rd, Amado, AZ

Applying as a:

• Please attach your registration documentation from the event coordinator (e.g. fee receipt, acceptance letter).

- a. ☐ Non-Profit Organization (please provide a copy of 501c3)
b. ☐ Government Agency/Public School
c. ☐ Individual

Fill out one application for each vendor for each event

Applicants Name (Business, organization, individual or government agency)		Applicants Address	
Applicant Contact Number		Applicant Email	
Name of "Person-in-Charge" for Food Booth		Booth/Tent Name/Assigned Number Will be assigned by event coordinator	Person-in-Charge Telephone
Name of Event Coordinator Kristin Wisneski-Blum		Event Coordinator Telephone 520-904-2126	

I hereby consent to inspection by the Santa Cruz County Health Department. I acknowledge that receipt and retention of this license depends on compliance with the Food Code. I understand that:

- Food must be prepared on-site at the event or in a kitchen approved by the Health Department;
- Food prepared at home cannot be served to the public (Arizona Food Code Chapter 3-201.11(B));
- Before** I can open at the event, an on-site, preopening inspection will be conducted by the Health Officer to make sure my operation complies with the food code;
- If the Health Officer finds a food code violation, I **cannot open** until all violations have been corrected;
- Menus are **limited** to three (3) Temperature Control for Safety (TCS) Foods; and
- Application fees are non-refundable.

PRINT NAME

SIGNATURE

DATE

Submit a completed application, required documents and payment:

- In person at the Santa Cruz County Complex, 2150 N. Congress Drive, Suite #204 (2nd floor).
- By mail to Santa Cruz County Health Services, 2150 N. Congress Drive, Suite 204, Nogales, AZ 85621.
(Checks, money orders, or cashier's checks only.)
- By email to hservices@santacruzcountyaz.gov and by making a payment over the phone at (520) 375-7900 for the license fee. (Convenience fees apply for any electronic payments.)



Scan for Online
Portal Submissions

FOR OFFICE USE ONLY

Government issued Identification presented _____
Total Collected: \$ _____ By: _____

Amado Chili Cook-Off Applicants:

Please submit your application to
acco.cooks@gmail.com
We will send your application to SCCHS and
make payment. Thank you!

Menu

► Any changes to the menu must be submitted to and approved by the Health Department at least **10 days** before the event.

► Each menu is limited to three (3) temperature control for safety foods (TCS) (see list below); violations require closure until corrected.

Main Dishes/Side Dishes	Condiments/Garnishments	Snack Foods	Beverages

NOTE: You will be required to provide proof purchase from an approved source for TCS products to the health inspector.

Temperature Control for Safety Foods (TCS)

Each menu is limited to three (3) temperature control for safety foods listed below

Raw Animal Foods		Dairy Products	Eggs	Cooked Plant Foods	Other
Beef	Pork	Ice Cream	All Types	Cooked Rice	Cut Melons
Chicken	Seafood	Soft Serve Ice Cream		Refried Beans	Raw Seed Sprouts
Fish	Turkey	Yogurt		Corn or Eloté Cocktails	Cut Leafy Greens
Goat	Other fowl	Some Smoothies		Cooked Vegetables	Garlic-in-Oil Mixtures
Lamb	Other Meat				

Preparation of Menu Items

Location of Food Preparation: ☐ On-Site at event ☐ in Licensed Kitchen

If preparing food in licensed kitchen, provide name and address of kitchen: _____

- The location for foods prepared (wash, cut, refrigeration, cooking) before the event must be at a kitchen approved by the Health Department
- Food cannot be prepared in a private home.

Dates and times of food preparation in the kitchen:

Date	Time
	☐ A.M. ☐ P.M.
	☐ A.M. ☐ P.M.

Please check applicable boxes for each category: All categories must be completed prior to approval

1. Temperature Control Methods

Cooking and/or Re-Heating	Hot Holding	Cold Holding	Transport
☐ Grill ☐ Microwave ☐ Oven ☐ Propane burner ☐ Wok ☐ Other: _____	☐ Grill/BBQ ☐ Hot Holding Warmers ☐ Steam Table ☐ Stove/Oven ☐ Wok ☐ Other: _____	☐ Refrigerators ☐ Freezers ☐ Insulated ice chest with ice # of ice chests _____ ☐ Other: _____	☐ Cambros ☐ Hot Holding Warmers ☐ Insulated Ice Chests

2. Food Booth Enclosure/Concession Trailer

- ☐ Food Truck
- ☒ Tent: screening on 4 sides; ground cover, concrete pad, or asphalt; overhead covering; 1 door
- ☐ Concession Trailer

3. Ware Washing and Sanitizer

- ☐ Sanitizing Pail with 100 ppm Chlorine
- ☐ Three-compartment Sink at site
- ☒ Other: **Extra utensils provided by ACCO**

4. Handwashing Facilities

☐ Portable commercial hand sink connected to potable water ☐ Permanent sink in food booth connected to potable water ☐ Hand sink inside of a concession trailer/mobile food unit	☒ Gravity flow container temporary hand wash setup ☐ Commercial portable hand wash system ☐ Other: _____
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5. Water Supply

- ☒ Public Water-System-Connected to hose bib at event site
- ☐ Commercially Packaged Bottled Water
- ☐ Water Brought from home
- Service from: ☐ Water Company ☒ Well
- ☐ Holding Tank filled at Base of Operation, or Commissary
- ☐ Holding Tank filled at approved business; e.g. RV Park
- ☐ Other : _____

6. Power Source

- ☐ Temporary Electrical Connection
- ☐ Portable Generator
- ☐ Propane
- ☐ Other: _____

