Event Coordinator Application



All temporary and seasonal food establishments must be operated under the auspices of an event coordinator.

An event coordinator is required to complete an application verifying they are responsible for any shared facilities (e.g., toilet rooms, hand washing, utensil washing, refuse collection) for temporary food establishments as part of a temporary event.

For more information on the requirements of Event Coordinators review AMC 16.60.226

The Event Coordinator Application is due at least two weeks prior to the event.

TYPE or PRINT IN INK. Enter N/A where requested information does not apply.

ORGANIZER INFORMATION	EVENT INFORMATION
Organizer/Coordinator DBA	Event Name:
Mailing Address:	Location:
City/State/Zip Code:	Address:
Event Organizer's Name:	City: Will there be amplified sound?
	☐ Yes (Noise Permit Website) ☐ No
Event Organizer Contact Number:	Hours of Event (include time set-up will begin):
Type of Organization:	Date(s) of Event: Date Application Submitted:
☐ For Profit ☐ Charitable - Not for Profit	
On-site Contact Person:	Food Vendor located Indoor Outdoor* * Event will occur regardless of the weather conditions: Yes No
Email Address:	Food vendors are to be located in an area that will properly drain to control pooling water and mud and that will minimize exposure to blowing dust and debris.
On-Site Contact Cell Phone:	(Size restrictions may apply)
	Anticipated Maximum Attendance at Peak Time:
applicable requirements found in AMC16	ssued unless this application is complete and meets all .60 and the permit has been signed and approved by the dersigned is aware the non-compliance may result in od establishments.

Applicant Signature			Date
Application Approved ☐ Yes ☐ No	Date	Environmental I	Health Specialist

Restrictions or Reason for denial:

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Utensil Washing	Food Storage
☐ Provided by Event Coordinator	Refrigerated trailer provided for temporary food
☐ Provided by Food Booths Type	establishments
of sink:	Indicate location of refrigerated trailer on sketch.
Toilet Facilities	Refuse Disposal
# of Toilet Facilities that will be provided based on	Identify responsible party for refuse disposal:
local building codes:	
☐ Portable ☐ Existing restrooms available	
# of toilets and handwashing facilities to be provided	Is there a central refuse collection site? Indicate on plot
for food employees:	plan □ Yes □ No
Hand Soap, single-use towels, and trash receptacle	
must be provided at all handwashing sinks.	
Potable Water Supply	Liquid Waste Removal
Public Water System (City/AWWU)	Identify responsible party for refuse disposal:
Non-Public Water Supply* (Private Well)	
*Non-Public Water Supplies must water test results submitted with this application	Is there a central refuse collection site? Indicate on plot plan Yes No
Electrical Supply	
How will electricity be provided to TFE? Ensure that	generator noise levels do not violate AMC 15.70.80
Utility Generator Noise Contr	ol, Property Line noise emission standards.
*** R E	EQUIRED***
CONTACT INFORMATION List the name, phone #, and en	EQUIRED*** ON FOR ALL FOOD VENDORS nail for each food vendor at this event rdinator Application will not be issued permits.
List the name, phone #, and en Food vendors not listed in the Food Coo All food vendors must be permitted by the Ar public within the Municipality of Anchorage. not be accepted prior to the approval of the E An vedor applying for a permit less than seve	ON FOR ALL FOOD VENDORS nail for each food vendor at this event redinator Application will not be issued permits. In the redinator Application will not be issued permits. In the redinator Application will event Coordinator Application. It is applicable on the event shall pay the applicable on made less than three days prior to an event or
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Example provided on the back of this page. 1. Temporary Food Establishments 2. Water supply 3. Toilet and handwashing facilities 4. Refuse disposal containers 5. Location of shared utensil-washing facilities 6. Refrigerated trailer, if provided 7. Location of animals, rides, attractions (include distance of TFE from all other facilities on plot plan)

Sketch below a general layout of the Temporary Event including the following:

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