

Environmental Health Department
 18 Mulberry Street, Nashua, NH 03060
 phone: 603-589-4530
 fax: 603-589-4539



Farmers' Market Licensed Vendor Food Service License Application
fee: \$50.00

(NRO Chapter 170-4)

Application must be submitted TWO WEEKS prior to participation in Farmers' Markets, for departmental review and approval.

Name(s) of Farmers' Market(s) where vendor will sell or distribute food:		Dates of participation in Farmers' Market(s):	
Location(s) of Farmers' Market(s) where vendor will sell or distribute food:		Start Time:	
		End Time:	
For initial pre-opening inspection, each vendor must be ready for inspection 1 hour prior to Farmers' Market start time, or license will not be issued.			
Name of vendor making application for licensure:			
Street Address:		City/State/Zip:	
Email:		Cell Phone:	
If the vendor is licensed in another jurisdiction, a copy of that license must be provided with this completed application.			
If vendor holds a license, what is the name on that license? Please attach the most recent copy.			
From what jurisdiction is that license issued?			
List all foods that require licensing to be sold or distributed at event, to include beverages and condiments. No home-prepared or stored foods are allowed. This list is subject to approval and cannot be changed without prior written consent.			
Food	Source	Preparation	Temperature Control
If a wine or beverage manufacturer, nano-brewery or a brew pub, are you going to be offering free samples? All free samples are covered by NRO § 170-3.1 and State law.			
Please circle yes or no:		Yes	No
<input type="checkbox"/> If so, please attach copy of State of New Hampshire Liquor License			
Source of water for event:			
Source of ice for event:			
Describe method of hand washing:			
Describe method of utensil washing:			
Describe method of trash disposal:			
Describe method of sewage/gray water disposal:			

Describe overhead protection (tent, etc.):
Describe method to prevent customer contamination (shields, condiments, etc.):
Describe method of sanitization: Appropriate test kit must be provided.
Describe method of refrigerating potentially hazardous foods at or below 40°F:
Describe method of hot holding potentially hazardous foods at or above 140°F:
Note: You must have an acceptable food service thermometer to monitor hot and cold food temperatures periodically throughout the markets.
Please provide sketch of your food service set up. Identify and describe all equipment including cooking, cold and hot holding equipment, hand washing facilities, work surfaces, dishwashing facilities, storage, trash containers, equipment for customer self service and dispensing of condiments.

By signing this application, I do hereby agree to comply with State and City laws, and the rules and regulations as outlined in this application, the accompanying guidance document, Farmers' Market Licensed Vendor Requirement Checklist, and with any additional instructions. I understand that only the foods listed may be sold or distributed. Failure to comply with this and all other requirements may result in a license not being issued, or having the license revoked.

Signed: _____ Date: _____

-----PLEASE DO NOT WRITE BELOW THIS LINE-----

For wine or beverage manufacturers, nano-breweries or brew pubs: The City approves of the vendor offering free samples and selling its beverages at retail at the Farmers' Markets described herein , in accordance with all state and city laws and regulations.	
Signature of City Official	Print name of City Official

Additional Requirements:			
Date received:	Check number:	Check amount:	
Plan review completion date:	License Issue Date:	License Expiration Date:	EH Initials: