

Temporary Event Guidance for Vendors

Food and drink vendors are subject to the Colorado Retail Food Establishment Rules and Regulations. The following are reminders while participating in temporary events in Jefferson County:

1. DO NOT participate if feeling ill, especially if experiencing [COVID-19 symptoms](#) – refer ill individuals to these isolation & quarantine [guide](#) or [webpage](#).
2. Hand washing stations with soap, paper towels and a catch basin for gray water shall be available at your booth and cannot be shared with attendees or other vendors.
3. Properly (and frequently) wash hands prior to putting on gloves or preparing/handling foods and between changing gloves and changing tasks. DO NOT barehand contact ready-to-eat foods.
4. Dispose of wastewater ONLY in portable toilets or a sanitary sewer – DO NOT dump on the grass, ground or into the streets.
5. **Refer to additional guidance on your temporary events vendor license (see next page). * * ***

The following are based on the county's current [COVID-19 case summary](#), and are subject to change as new developments emerge or when the county issues and amends [local public health orders](#) (click on the link to view currently active public health orders in the county).

The following recommendations are *strongly encouraged* for vendors during the season:

1. Wear a mask during the event, especially when:
 - Unvaccinated or partially vaccinated, and interacting with attendees
2. Avoid physical contact and social distance as much as possible. If possible, use contactless payment and pre-ordering/curbside services.
 - [Lessening risk – Protect Yourself and Others](#) (for Spanish, click [here](#))
 - [Best practices](#), [Social distancing](#)
3. Frequently disinfect commonly touched surfaces – see [Covid-19 Approved Disinfectants List N](#)
 - Food contact surfaces and utensils should be sanitized.
4. Sampling and demonstrations should be limited with the intent of discouraging loitering by attendees.
5. All pre-made products are encouraged to be pre-packaged, but at minimum, must be protected from contamination by a method approved by Jefferson County Public Health.
6. Products prepared onsite are encouraged to be placed in takeout/to-go containers for offsite consumption.

We appreciate your cooperation and look forward to working with you next season to safely participate in temporary events.

If you have any questions or concerns, please contact us at PublicHealthTemporaryFoodservice@jeffco.us, or call (303) 271-5700 and ask for a Temporary Food Service (TFS) team member.