

Hartnell College Activity Petition Form

<u>IMPORTANT NOTE:</u> This form must be submitted with a "Facilities Booking Application" and "Facilities Technical Checklist (if applicable)" forms.

Must be completed and submitted to the OSL at least TWO WEEKS PRIOR TO THE EVENT.

EVENT:	T	TODAY'S DATE:		
DATE OF EVENT:	START TIME:	END TIME:		
CLUB/ORGANIZATION SPONSORI	ING EVENT:			
LOCATION:				
If admission is to be charged, or o	donations requested, what is	the amount? \$		
Will food be provided during this If yes, applicants <u>MUST</u> fill out the		<i>'</i> .		
Will guests other than students a If yes, please notify OSL.	nd staff of Hartnell College be	attending? [] Yes [] No		
At least two chaperones are requ concerts, dinners, etc., unless wa Chaperones must be employees o	ived by the Vice President of S	tudent Affairs and Athletics.		
CHAPERONES (Signatures require	ed)			
1				
Print	Signatu	re		
2				
Print	Signatu	Signature		
duration. At least one chape	the activity assume the responser on must be present during all ous Safety and Security, consult w			
Club Advisor Signature		Date		
Club Applicant Signature		Date		
Office of Student Life Signature		Date		

Food Petition Form

TYPE OF FOOD SALE:	Free Food [] or	Fundrai	ser[]			
DATE: 5	START TIME:	EN	ID TIME:			
Food that is to bAll food free o	oe hand-made, may or or fundraising must b	nly be cook be purchase	catered by the Hartnell of the din the Hartnell Colleged through an approved d, and special events. Co	e Cafeteria. vendor.		
Type of food:						
Vendor:	or: Vendor Contact:					
Have arrangements be	een made with your	vendor? []Yes []No			
If cooking, ServSafe Certified contact:			Phone number:			
If fundraising, or accep	oting donations, brid	ef descript	ion of how food will b	e sold:		
THIS FOOD SALE IS SUB, REGULATIONS CAN BE J				F ANY OF THESE		
donation from private in All perishable foods MUS warming trays, ice, etc.) All cooked/baked goods These items CANNOT be Baked goods CANNOT cowhipped cream may be a Food servers MUST be in open wounds or sores of	ger MUST approve so dividuals. Fresh fruit a ST be kept in refrigera is needed, prior arran and Meat items MUS prepared in individua ontain whipping crear added at time of sale in good health. Hands in hands. All food serve kept under appropriames have complete su	licited dona and vegetal ation in the gements m I be prepar I's homes. In or custard if kept under must be waters must w te temperal	ations. Perishable food it oles can be an exception cafeteria prior to sale. If nust be made 2 weeks in red under supervision of d. All baked items must be proper refrigeration. Itshed prior to serving for ear latex gloves and hair iture, and follow the guid direction, and control over the serving of the serving for the guid direction, and control over the serving for the serving	special equipment (i.e., advance.) the Food Service Manager. be individually wrapped. bod; they cannot have any enets while serving food. delines provided by the Food er all food sales.		
Club Advisor Signature	2			Date		
Club Applicant Signatu	ıre			Date		
Office of Student Life S	Signature			Date		

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