

# Vending Questions

Vending Company Name \_\_\_\_\_

Please answer these questions for vending machines containing:

- Food or beverages requiring temperature control for safety.
- Unpackaged food or beverages.

1. ☐ Yes ☐ No Is the warehouse or commissary permitted by Washington State Department of Agriculture (WSDA) or another agency? If yes, provide a copy of the permit.

Warehouse or Commissary Address \_\_\_\_\_

2. ☐ Yes ☐ No Do you have more than one warehouse or commissary? If yes, list names and addresses of all warehouses or commissaries.

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3. ☐ Yes ☐ No If the warehouse or commissary location is not permitted by Washington State Department of Agriculture and located in Pierce County, have you submitted a detailed floor plan of the warehouse or commissary and identified the make and model number of all equipment?

4. How is food kept frozen or refrigerated during transport to the vending location?

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5. List the make and model number of each type of vending machine used for food that must be kept cold.

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6. List the make and model number of each type of vending machine used for food that must be kept hot.

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7. ☐ Yes Did you submit procedures used to service and keep the vending machine sanitary? (required)
8. ☐ Yes Did you submit detailed manufacture specification sheets for each vending machine? (required)
9. ☐ Yes ☐ No ☐ N/A Does the vending machine automatically shut off to prevent vending during a power failure, mechanical failure or other condition preventing the machine from keeping food at 41°F or below?
10. ☐ Yes ☐ No ☐ N/A Does the vending machine stay off until serviced?
11. Describe how the machine is reset after an automatic lockout and what happens to the food in the machine.
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- \_\_\_\_\_
- \_\_\_\_\_
12. ☐ Yes ☐ No ☐ N/A Does the vending machine automatically shut off to prevent vending if ambient air temperature exceeds 41°F for more than 30 minutes immediately after the machine is filled, serviced or restocked?
13. ☐ Yes ☐ No ☐ N/A If hot holding, does the vending machine automatically shut off to prevent vending if ambient air temperature is below 135°F for more than 120 minutes immediately after the machine is filled, serviced or restocked?
14. How often is each vending machine stocked and serviced?
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- \_\_\_\_\_
- \_\_\_\_\_
15. How many vending machines are used for cold food? \_\_\_\_\_
16. How many vending machines are used for hot food? \_\_\_\_\_
17. ☐ Yes ☐ No Did you submit a list of locations for all vending machines that serve food requiring temperature control or unpackaged food items?
18. ☐ Yes ☐ No Will beverages include fresh squeezed juices? If yes, describe where and how fruit and vegetables will be rinsed in an indirectly drained food preparation sink.
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- \_\_\_\_\_

