

<b>PERMIT TYPES FOOD VENDOR CATEGORIES</b>	<b>FEE 1-12 DAYS PER EVENT</b>	<b>FEE 13+ DAYS PER EVENT</b>
Risk Category 1 (RC1) Low Risk	\$ 99.00	\$ 99.00
Risk Category 2 (RC2) Moderate Risk	\$ 145.00	\$ 202.00
Risk Category 3 (RC3) High Risk	\$ 186.00	\$ 241.00
Sampling Only - No food/beverage sales Limited to small sample sizes	\$ 88.00	\$ 88.00
Mobile Food Facilities - carts/vehicles permitted by Santa Clara Co.	No temp event fee required operating under annual permit	-
Mobile Food Facilities - carts/vehicles NOT under permit by Santa Clara Co.	Fee will depend on menu - RC 1, 2 or 3	Fee will depend on menu - RC 1,2,3
Veteran *must submit Affidavit for a Veteran's Exemption form and all required documentation (see form)	\$ 0.00	\$ 0.00

**RISK CATEGORY DESCRIPTIONS:**

1.

**Food operation that operates on a single day or for multiple days is \$99. Temporary Food Facility Low Risk/RC 1 includes:**

- Prepackaged, non-potentially hazardous foods (non-PHF), or
- Prepares only non-PHF. Examples include prepackaged foods/beverages, kettle corn, candies.
- Reheating commercially manufactured ready to eat foods with no further processing. Examples include canned chili beans, hot dogs, nacho cheese

2. **Food operation that operate 1 to 12 days is \$145 or operates 13+ days is \$202. Temporary Food Facility Moderate Risk/RC 2 includes:**

- Food that is for same day service to customers (hamburgers, raw sausages, crepes etc.).
- Food that is prepared/cooked onsite and served with hot or cold holding of potentially hazardous food (PHF) after preparation.
- Absolutely no cooling of potentially hazardous foods are allowed, either in advance or on site.
- All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41F).
- The business owner of a brick and mortar food facility with a valid permit, prepares in advance of the event (potato salad, pot pies, and tamales) at their approved facility; the facility must have a valid permit and inspected by the local enforcement agency (you are the owner of that fixed facility); must provide a copy of their permit with the application

3. **Food operations that operate 1 to 12 days is \$186 or operates 13+ days is \$241. Temporary Food Facility High Risk/RC3 includes:**
- Food that is prepared in advance of the event (potato salad, pot pies, and tamales) at an approved facility
  - Extensive menus with the handling and preparation of raw ingredients or complex preparation which includes cooking, cooling and/or reheating.
  - Food that is prepared in advance of the event (potato salad, pot pies, and tamales) at an approved facility permitted and inspected by the local enforcement agency (you are not the owner of that fixed facility but renting kitchen space, or with the owner's permission)
  - Food that is prepared for multi-day use.
  - All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41F).

Note: A processor of general food commodities (e.g. baked goods, noodles, processed fresh vegetables, seafood, snack foods, dietary supplements, etc.) must obtain a Processed Food Registration (PFR) from the state Food and Drug Branch. The PFR is needed prior to obtaining a TFF permit from the DEH. For more information, visit the state website: [Processed Food Registration](#)