

## **COMMUNITY EVENT TEMPORARY FOOD FACILITY APPLICATION**



(\*Submit 30 days in advance of the event)

Name of Event:			Date(s) of the Event:	to:
				# of Food Employees:
Event Address:			City:	Zip:
On-site Phone:				
○ For-Profit ○ Non-Pro	ofit (Attach copy of approve	d Exemption Certificati	on for Community Event F	form)
TEMPORARY FOOD	FACILITY TYPE:			
○ Food Booth	C Food Truck	Food Cart	Annual Food Booth	
<b>FOOD OPERATION T</b>	YPE:			
<ul><li>Pre-packaged</li></ul>	Pre-packaged with Samp	oling	Demonstration	○ Food Preparation
	FO	OD TO BE SOLD	/SERVED	
	reparation shall be complet	<u> </u>		
List food items to be sold/served: (teriyaki chicken, burrito, popcorn, etc.)	Check if commercially pre-packaged: (unopened, original containers)	Identify types of preparation at other location: (cutting, washing, cooking, etc.)	Identify types of preparation at booth: (assembly, portioning, cooking, etc.)	Identify means of temperature control at booth: (steam table, refrigerator, ice chests, etc.)
<b>OFFICE USE ONLY:</b> Date Received:	Amount Pai	id: Rec	eipt #:	proved By:

## FOOD PREPARATION AT OTHER LOCATION All food preparation must be completed either in the approved temporary facility or at a permitted food facility. Identify any facility where advanced preparation will take place. An agreement form must be submitted for food preparation at a permitted food facility. Permit #: Name of Facility: Address of Facility: Method of food temperature control used during transportation: **HOT/COLD HOLDING EQUIPMENT** Identify methods of maintaining food hot or cold during hours of operation. Mechanical Refrigerator ☐ Ice Chest ☐ Cold Table Cold Holding: Other (Specify): ☐ Steam Table Chafing Dishes ☐ Electric Soup Warmer ☐ Hot Holding Cabinet ☐ Hot Dog Roller Grill Hot Holding: ☐ Electric Rice Cooker/warmer Other (Specify): At the end of the operating day, all potentially hazardous foods that are held at 45°F shall be destroyed. At the end of the operating day, all potentially hazardous foods held at or above 135°F shall be destroyed. **EQUIPMENT/UTENSILS USED** Will multi-use kitchen utensils (knives, scoops, spatulas, bowls, etc.) be used inside the booth for food preparation? Identify all **equipment** that will be used in food preparation at the food booth: ☐ Barbecue Grill ☐ Range Burner ☐ Deep Fryer ☐ Griddle ☐ Charbroiler ☐ Mixer ☐ Blender Other (Specify): Identify all **utensils** that will be used in food preparation at the food booth: Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.) **FOOD PROTECTION** Identify methods of protecting foods from customer contamination. ☐ Sneeze Guards Only pre-packaged food or bottled drink Prepared and stored away from the customers ☐ Hinged chafing dishes Other (Specify): FOOD BOOTH CONSTRUCTION Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection. Pre-packaged food booths require a washable floor and overhead protection. Floor Material: Size of Pass Through Window: Ceiling Material:

SINK REQUIREMENTS					
Warewashing sink with hot and cold running water under pressu	re provided by:				
Event Organizer	Pre-packaged only (not required)				
☐ Temporary Food Facility Operator (complete Liquid Waste Dispose	al section)				
Handwashing sink with warm and cold running water provided b	y:				
Event Organizer	Pre-packaged only (not required)				
☐ Temporary Food Facility Operator (complete Liquid Waste Disposal section)					
Type of handwashing sink:					
Permanently plumbed sink	Self contained portable sink				
Gravity fed unit					
Water Source:	Volume of Water: Gallons				
LIQUID WAS	T DISDOCAL				
LIQUID WASTE DISPOSAL					
Liquid Waste Removal Provided By:   Event Organizer	☐ TFF Operator				
Method of Liquid Waste Removal:   Connected to public	sewer				
Waste tank maintenance schedule:	per day per hour				
Provide the name, address and telephone number of Person(s) responsible for removal of liquid waste:					
Name:					
Address:					
Telephone:					
I agree to voluntarily destroy any and all potentially hazardous food(s) held at 45 F and/or held at or above 135 F at the end of the operating day in a manner approved by the enforcement agency.					
Print Name:	Signature:				
I have completed the application to the best of my ability. I understand that I may be asked to provide additional information in order for the application to be approved and that the information provided is considered part of the application.					
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I understand that failure to meet the conditions identified in this application or failure to comply with requirements set forth in the California Health and Safety Code may result in the disposal of food, suspension of my approval to operate and/or may result in the filing of misdemeanor criminal charges.					
I understand that once the application is reviewed the application fee is non-refundable including any expedited processing fee.					
Application completed by:					
Print Name:	Telephone:				
Signature:	Cell Phone:				