



Division of Environmental Health

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Temporary Food Facility Permit Application

Deadline for permit applications is ten (10) working days prior to the event.

Permits postmarked 10 days prior are acceptable – Double fee if late.

FEE REQUIRED WITH APPLICATION. No refunds. No transfers. No credits.

Applicant Group Name: _____ Phone: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

E-Mail Address: _____

Name of Event: _____ Event Sponsor: _____

Dates of Operation: _____ Hours of Operation: From _____ am pm To _____ am pm

Event Location: _____

Food(s) and/or beverages to be offered: _____

Location(s) of food preparation: _____ Date(s) of prep: _____

I have been approved by the event coordinator to participate in this event.

Preferred method of permit delivery (choose one): E-Mail Mail Fax Call for Pickup

Please read the following statement and then sign and date below.

I AM FAMILIAR WITH OPERATIONAL REQUIREMENTS FOR TEMPORARY FOOD FACILITIES AND WILL COMPLY WITH ALL LEGAL REQUIREMENTS. I UNDERSTAND THAT ANY PERSON WHO OPERATES A FOOD FACILITY SHALL OBTAIN ALL NECESSARY PERMITS TO CONDUCT BUSINESS, INCLUDING BUT NOT LIMITED TO THIS PERMIT ISSUED BY HUMBOLDT COUNTY DIVISION OF ENVIRONMENTAL HEALTH (DEH). I UNDERSTAND THAT FAILURE TO COMPLY WITH THE LEGAL REQUIREMENTS MAY CONSTITUTE A MISDEMEANOR UNDER SECTION 114395 OF THE CALIFORNIA HEALTH AND SAFETY CODE, PUNISHABLE BY A FINE OF NOT LESS THAN TWENTY-FIVE (\$25) OR MORE THAN ONE THOUSAND (\$1,000) DOLLARS OR BY IMPRISONMENT IN THE COUNTY JAIL FOR A TERM NOT EXCEEDING SIX MONTHS, OR BY BOTH FINE AND IMPRISONMENT.

 Person-In-Charge Printed Name

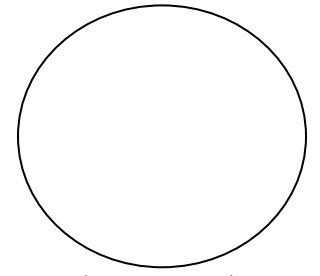
 Telephone

 Best time to call

 Fax Number

 Signature of Person-In-Charge

 Date



(HCDEH STAMP)

When signed and stamped by DEH, this is a valid permit to operate a food facility only for the event, date(s), and menu listed above. Permit must be displayed at event. Any person who operates a food facility shall obtain all necessary permits to conduct business, including but not limited to, this permit issued by DEH and approval by the event coordinator to participate.

DEH Staff Use Only		<input type="checkbox"/> Event Coordinator Approval Verified by DEH	
<input type="checkbox"/> PE 1601	<input type="checkbox"/> Late: PE 1603	<input type="checkbox"/> FM: PE 1607	Application Fee \$ _____ Received \$ _____
<input type="checkbox"/> Cash	Check # _____	Receipt # _____	IN # _____
<input type="checkbox"/> Veteran Exempt – verified by OA: _____	TE # _____	BO # _____	FA # _____
Approved: _____	_____	OA: _____	_____
Environmental Health Specialist	Signature Date	Permit sent date	Initials

For our review, the following supplemental information is required at the time of permit application. An inspector may call the person-in-charge to review the permit application.

1) **HOME-PREPARED FOODS ARE NOT ALLOWED.**

2) **FOOD PREPARATION.**

- a) All food prep shall be conducted within the temporary food facility or other approved food facility.
- b) Barbecues and grills used for outdoor cooking may be located adjacent to the food booth and shall be separated from public access by using ropes or other approved methods to prevent contamination of food and injury to the public.

3) **FOOD SOURCES:** Please list where you will obtain your food supplies:

4) **HANDWASHING FACILITIES.** Must be provided in each food booth.

- a) If the booth operates for 3 days or less you may provide water in a portable container that provides a continuous stream, leaving both hands free to allow vigorous rubbing, with soap and heated water, for 10-15 seconds.
- b) Provide a catch basin to collect wastewater and properly dispose of the wastewater (not on the ground).
- c) Provide handwash soap and single-use sanitary towels.
- d) If the booth operates for more than 3 days, a full handwash sink is required with hot/cold water.

Describe your handwash station:

5) **UTENSIL WASHING PROCEDURES.**

Describe the sink and method you will use for cleaning and sanitizing utensils:

- a) Three-compartment method, including 2 drainboards (one for storage of dirty utensils, and one for drying when clean) must be utilized.
- b) Provide a test kit to monitor sanitizer concentration.
- c) Wash with heated water.
- d) Other methods may be used if approved by this department.

6) **TEMPERATURE CONTROL OF POTENTIALLY HAZARDOUS FOODS (PHFs).**

How will you provide hot and cold food temperature control during transport and in the booth?

- a) Cold-holding devices (i.e., refrigerator, freezer, ice chest) must be capable of holding food 41 degrees F or below. During operating hours, PHF may be held at 45 degrees F for up to 12 hours in any 24-hour period. Otherwise, PHF must be held at 41 degrees F. At the end of the operating day, PHF that is held at 45 degrees F, and any leftover hot foods, shall be discarded and not re-served.

Describe temp control during transport: _____

Describe temp control in the booth: _____

- b) Rapid reheating/cooking devices (i.e., oven, BBQ, grill, microwave) must be capable of reheating food to 165 degrees F rapidly. Steam tables, heat lamps, and crock pots are not designed as rapid-reheating units.

Describe: _____

- c) Hot-holding devices (i.e., steam table, heat lamp) must be capable of holding food above 135 degrees F.

Describe: _____

- d) A food temperature sensing device shall be readily available in each food booth for checking internal food temperatures. A metal stem-probe food thermometer is recommended.

7) FOOD SAFETY KNOWLEDGE. A person-in-charge must be able to demonstrate adequate knowledge of food safety principles as they relate to the specific food facility operation.

8) How will you dispose of your GARBAGE? _____

9) What will be the source of your POTABLE WATER? _____

10) How will you dispose of your WASTE WATER? _____

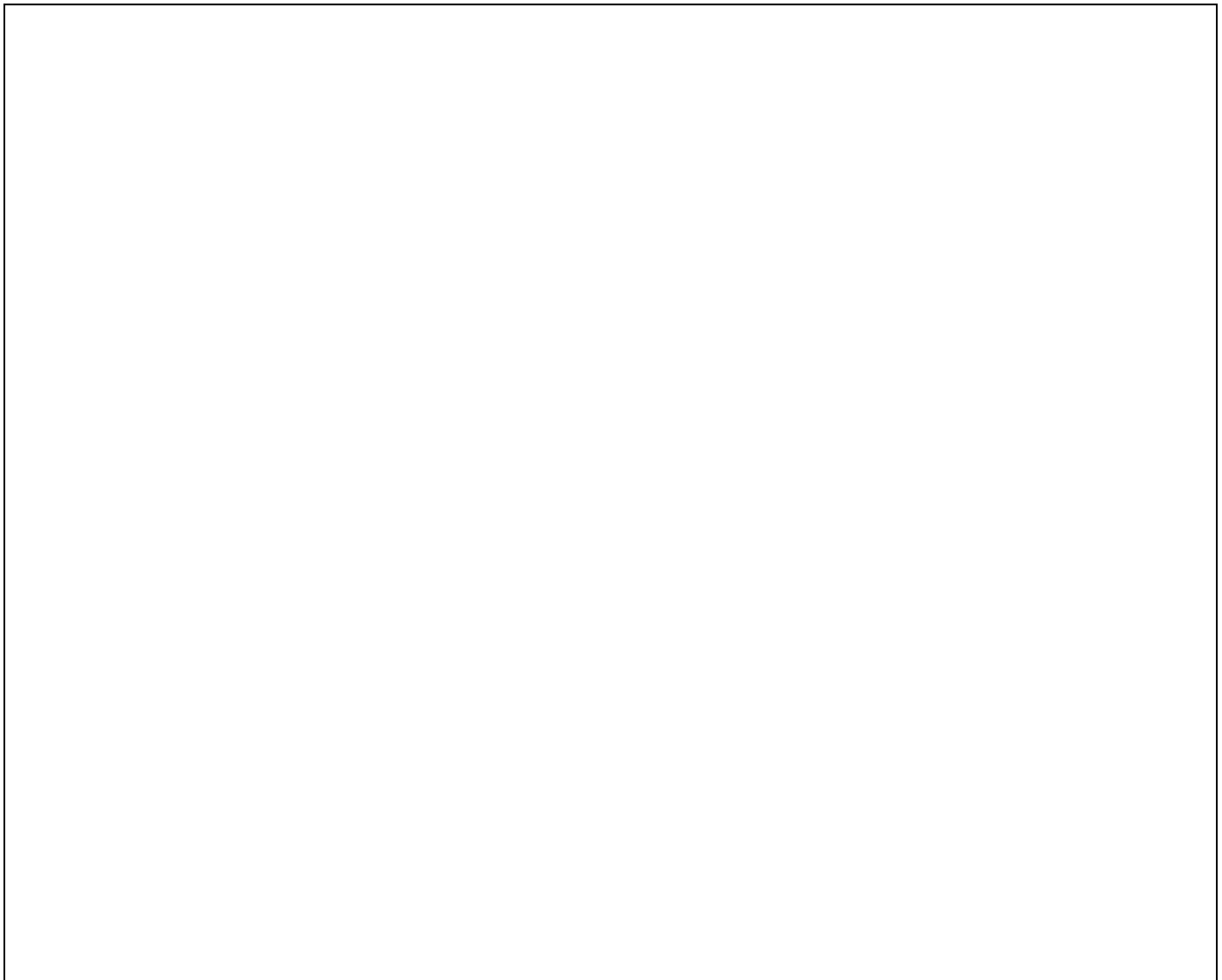
11) Describe the restroom facilities: _____

12) Where are the restrooms located? _____

At least one toilet facility for each 15 employees shall be provided within 200 feet of each food facility. Each toilet facility shall be provided with approved handwashing facilities.

13) Describe the booth construction:

Sketch a site plan below or attach a site plan that indicates the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing facilities.



TEMPORARY FOOD FACILITY POLICY

A Temporary Food Facility, sometimes called a “Special Event Food Booth,” is a food facility that operates out of temporary facilities approved by the DEH for a period of time not to exceed 25 days in conjunction with a single, weekly, or monthly community event.

A "community event" means an event of civic, political, public, or educational nature to which the public is invited, including state and county fairs, city festivals, and circuses. Examples include Redwood Acres Fair, Fourth of July Festivals, North Country Fair, Apple Harvest Festival, and other large-scale events. Non-profit organizations that offer food to members and guests at occasional events not associated with a community event (pancake breakfasts, church dinners, ice cream socials, and other fund-raisers) are not considered community events.

The California Retail Food Code (CalCode) regulates Temporary Food Facilities, and specifies operational standards. DEH has prepared a free informational brochure that describes the requirements for construction and operation of a food booth.

Operators of Temporary Food Facilities must obtain a permit to operate issued by DEH. In accordance with Section 16102 of the Business and Professions Code, Veterans can apply for a Veteran Exempt Permit if they do not serve alcohol. Community events with more than one booth are required to obtain a Temporary Food Facility Coordinator permit, and each booth operator must be approved by the coordinator in order to participate.

DEH does not require permits for food booths that offer only commercially pre-packaged foods that are not potentially hazardous, or dispense only beverages that are not potentially hazardous. Examples include canned beverages, packaged snacks (chips, crackers, nuts, etc.), and candy bars. In order to qualify, food items must be offered in the original manufacturer’s packaging, to be opened only by the consumer. Beer and other non-potentially hazardous beverages dispensed from a bulk dispensing unit, must be approved by DEH. Mixed drinks (i.e. bar service) and/or serving ice does require a permit.

Applications for Temporary Food Facility permits must be received at DEH by 5:00 p.m. no later than ten (10) working days before the beginning of the event. DEH “working days” do not include Saturdays, Sundays, or holidays. (For example, if an event occurs on Saturday, the deadline is 5:00 p.m. Friday two weeks prior). Applications received or postmarked after the deadline will be accepted, provided the application is accompanied by twice the regular permit fee.

The person in charge of the food booth may be contacted by an inspector and interviewed on the information provided including safe food-handling practices. A permit when signed and stamped by DEH is valid only for the date(s), location, and event listed on the application. This permit must be displayed at the event. Any person who operates a food facility shall obtain all necessary permits to conduct business, including but not limited to, this permit issued by DEH.

If you would like to apply for a permit, receive a brochure, or if you need more information on Temporary Food Facilities, please call DEH at 707-445-6215.