

**Tulare County Environmental Health
5957 S. Mooney Blvd.
Visalia CA 93277
(559) 624-7400**

NOTE: RETURN THIS APPLICATION AND THE PERMIT FEE TO THE EVENT ORGANIZER
(Attach Veterans Exemption affidavit and DD214 Form, if applicable.)

**TEMPORARY FOOD EVENT
VENDOR APPLICATION FORM**

1. Date(s) of Event: _____ Event Start Time: _____
2. Name of Event: _____
3. Address/Location of Event: _____ City & Zip: _____
4. Name of Your Business/Organization: _____
5. Applicant Name: _____ Phone: () _____
6. Mailing Address: _____ City/State/Zip: _____
7. Email Address: _____
8. **Food Menu** (*Please list what food will be served*): _____

Applicant Signature: _____ Date: _____

Name (Print): _____

← Mark here if there will be NO OFF-SITE FOOD PREPARATION

Off-Site Food Preparation Location (*If there is any food preparation off-site, including cutting, washing, bagging vegetables, meat, etc., you must state it, and it must take place at a permitted food facility.*) No foods are allowed to be prepared at home. Please provide the off-site food preparation location:

Facility Name: _____

Facility Address: _____ City: _____

Contact Person: _____ Phone: () _____

Contact Person Signature: _____ Date: _____

List of foods prepared at this Off-Site location: _____

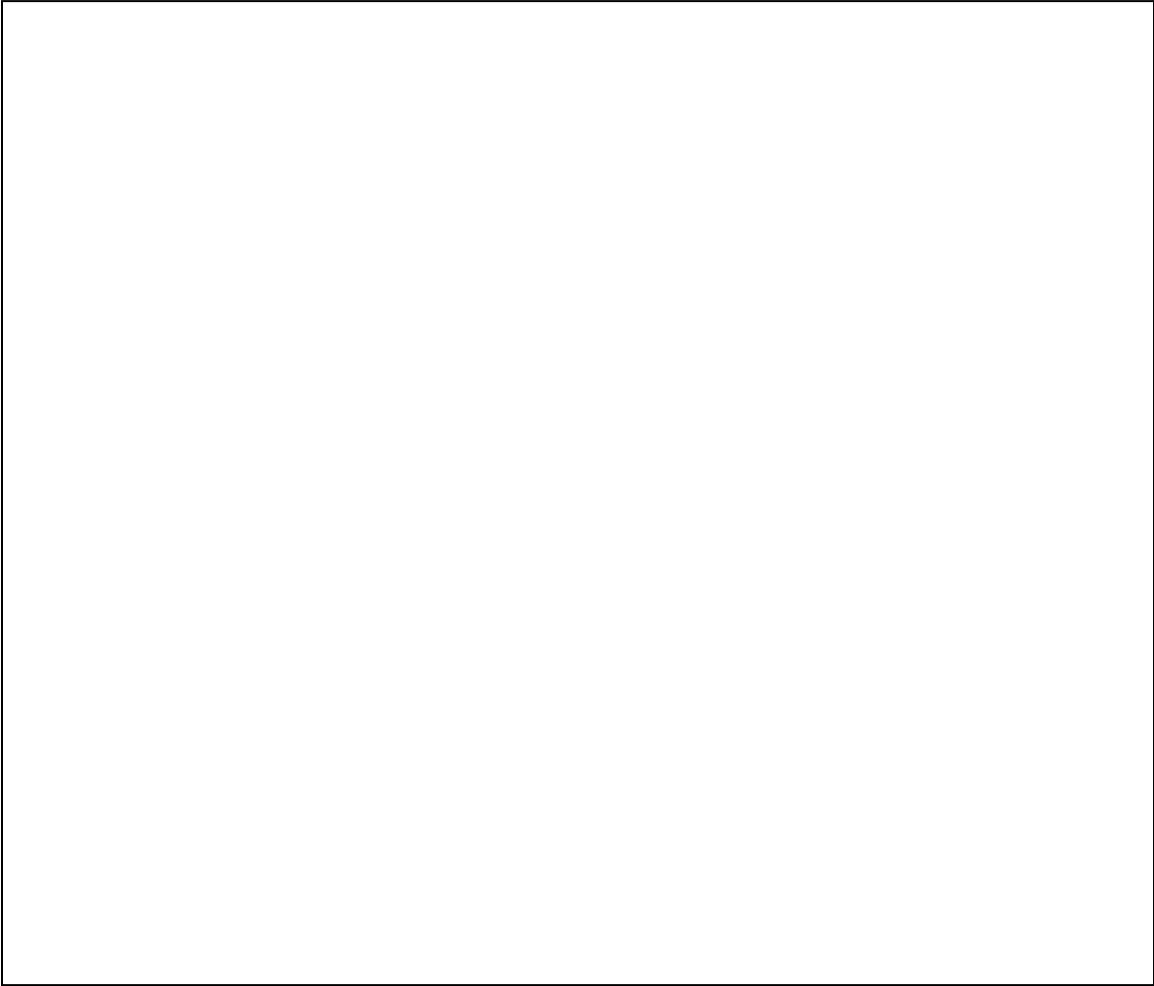
Booth Operator Temporary Food Facility Health Permit Application Instructions

1. **Booth Layout and Booth Construction:** Indicate the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing setup.

Provide details of the materials and methods used to construct the temporary food facility.
2. **Food Products:** Provide a list of all food products that will be handled and dispensed.
3. **Procedures and Methods:** Provide written procedures and methods of food preparation and handling.
4. **Cleaning and Refuse Disposal:** Provide written procedures, methods, and schedules for cleaning utensils, equipment, and structures. Provide written procedures and methods for trash and garbage disposal.
5. **Transportation and Protection from Contamination of Food:** Describe how the food will be transported to and from a permanent food facility or other approved facility and the Temporary Food Facility. Describe the steps that will be taken to prevent contamination of food.
6. **Temperature Control:** Describe how potentially hazardous foods will be maintained at or above 41°F, or at or above 135°F.

***These items are required by California Retail Food Code Section 114381.2.
Effective July 1, 2007***

1. Temporary Food Facility Layout



Show locations of Handwash setup, Warewashing setup, Equipment, Food storage, and Food preparation areas.

List details of the materials and methods used to construct the booth. If there is any food preparation, the booth is required to be fully enclosed. Screening may be used to provide the enclosure but must be no larger than 16-mesh per square inch.

2. List All Food Products to be Handled and/or Dispensed

- | | |
|-----|-----|
| 1. | 11. |
| 2. | 12. |
| 3. | 13. |
| 4. | 14. |
| 5. | 15. |
| 6. | 16. |
| 7. | 17. |
| 8. | 18. |
| 9. | 19. |
| 10. | 20. |

Use another sheet of paper if needed.

3. Proposed Procedures and Methods of Food Preparation and Handling

Describe the procedures used to prepare food.

Example: Tri-tip will be cooked on an open-air BBQ grill, brought into the booth in covered stainless steel containers, sliced, and placed in a chafing dish for hot holding and dispensing onto sandwich rolls. The workers assembling the sandwiches will wear gloves and use long-handled tongs to assemble the ready-to-eat food products to prevent any bare-hand contact with the food.

4. Procedures, Methods, and Schedules for Cleaning and Refuse Disposal

Describe the time periods scheduled for cleaning utensils, equipment, structures, and for the disposal of refuse (trash, garbage, and wastewater). *(Any food-related utensils, food preparation surfaces, and equipment must be washed, rinsed, and sanitized at least every four hours throughout the operating day.)*

5. Food Transportation and Protection from Contamination

Describe how the food will be transported from a permanent food facility or other approved food facility (open-air BBQ, etc.) to the Temporary Food Facility.

6. Temperature Control of Potentially Hazardous Food

Describe how potentially hazardous foods will be maintained at or below 45°F or at or above 135°F.