

MONTEREY COUNTY

DEPARTMENT OF HEALTH Robert J. Melton, M.D., M.Ph., Director

Family & Community Health
Emergency Medical Services

Environmental Health
Behavioral Health

Health Promotion
Administration

February 4, 2000

Re: Requirement of Permit
Community Events

Community Event Organizer:

I would like to bring to your attention that a new law took effect on January 1, 2000 regarding community events and the organizer or sponsor of a community event. The organizer/sponsor of a community event must now obtain a permit from the local health department prior to having the event. Certain information regarding food booths and facilities must be provided with an application for review and approval two weeks prior to the event.

The new law is California Health and Safety Code 114314 and states as follows:

114314. Permit Requirements for Event Organizer

In addition to the permit issued to each complying temporary food facility, a permit shall be obtained by the person or organization that is in control of any community event at which one or more temporary food facilities operates. This permit shall specify all the areas and facilities at the event site to be utilized by the temporary food facilities and the responsibilities of the person or organization issued the permit, including ensuring compliance with this article by the temporary food facilities operating at the event. Effective January 1, 2000, the person or organization in control of the event shall submit a permit application and a site plan to the local enforcement agency at least two weeks prior to the event. The site plan shall show the proposed locations of the temporary food facilities, restrooms, and all shared utensil washing, hand washing, and janitorial facilities.

If you have any questions regarding this please contact Richard LeWarne (755-4544), Chief of Consumer Health Protection, or Glenn Josesten (7869), Senior Food Specialist.

Sincerely,

Walter Wong, M.P.H., R.E.H.S.
Director of Environmental Health

1270 Natividad Road, Salinas, CA 93906 (831) 755-4500 FAX (831) 755-4880

EVENT ORGANIZERS

TEMPORARY FOOD FACILITY PROGRAM

I. Special Event/Temporary Food Facility Packet: 9 Handouts

1. Temporary Food Facility Program
2. Letter to Event Host/Event Organizer
3. Food Guidelines for Event Organizers
4. List of Event Participants Form
5. General Information for Food and Beverage Personnel
6. Requirements for Temporary Food Facilities
7. Food Booth Construction Standards
8. Handwashing and Utensil-Washing Requirements
9. Application form for a Temporary Food Facility

II. Distribution

A. Event Organizers:

Furnished Handouts: 1, 2, 3, 4, 5, 6, 7, 8, 9

Return Handout: 4 and Map for Event as described in handout 3

B. Event Participants:

Furnished Handouts: 1, 2, 5, 6, 7, 8, 9

Return Handout: 9

COUNTY OF MONTEREY
DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH

TEMPORARY FOOD FACILITY PROGRAM
(Food Booth)

Because of the large number of various kinds of Special Events occurring within Monterey County throughout the year a uniform procedure is required to administer environmental health requirements concerning food booths. The California Health and Safety Code defines a food booth as a "Temporary Food Facility."

The purpose of this program is to clarify the requirements of the California Health and Safety Code and the Monterey County Code pertaining to food booths. The beneficiaries of this program will be enforcement personnel who must enforce these Codes; the event organizers who must have an understanding of their responsibilities and obligations to food and beverage operators; the operators and employees of the food booths who must know the legal requirements pertaining to their businesses and must also know the scientific basis applicable to safe and sanitary food operations; and the public who are the ultimate consumers and who expect and are required by law to be assured that the food sold and served to them will be pure, safe and unadulterated.

In order to make the Program as simple and efficient as possible to administer and yet adequately cover all scientific and legal requirements pertaining to the operation of food booths a series of handout sheets has been developed. These are:

1. Food Guidelines for Event Organizers
2. General Information for Food and Beverage Personnel (one page)
3. Application for a Temporary Food Facility Health Permit (Food Booth)
4. Requirements for Temporary Food Facilities

Temporary Food Facility Guidelines for Event Organizers is designed to be an information sheet that will spell out the basic requirements that event organizers must know and be aware of before planning for an event which will include food and beverage vending.

General Information for Food and Beverage Vendors is designed as an information sheet that will list the most important factors to consider when planning for a food operation at a Special Event.

Application for a Temporary Food Facility Health Permit is the form that food booth vendors would complete and submit to the Division of Environmental Health, along with the appropriate fee. This form must be submitted at least 10 working days before the event in order to give time for the Environmental Health Specialists to evaluate the application and determine if the proposed food booth will be within compliance of the applicable code.

If the application and fee are not submitted 10 working days prior to the scheduled event, then a double fee will be assessed.

Guidelines for Temporary Food Facilities is a listing of all the regulations and standards applicable to the management of a food booth operation at an event. It is quite lengthy but is all inclusive and should answer any questions one may have of the legal requirements regarding food booth sales. Operators of food booths are instructed to post this document with their Health Permit in the food booth.

Food Handling Sanitation Basics is a mini-food handlers class in a one page, easily read format. This is intended to be given to every food handler hired by a food booth operator so that they will have enough information regarding food sanitation to safely handle food for the public.

MONTEREY COUNTY

DEPARTMENT OF HEALTH Robert J. Melton, M.D., M.Ph., Director

ENVIRONMENTAL HEALTH DIVISION

1270 Natividad Road
Salinas, CA 93906
Phone (831) 755-4505

1200 Aquajito Road, Suite 103
Monterey, CA 93940
Phone (831) 647-7654

Re: *Certified Farmer's Market with associated activities
Temporary Food Facilities (Food Booths) in association with Organized Events
*Occasional Events (Non-Profit Organizations)

Dear Event Host/Event Organizer:

The purpose of this letter is to explain laws, regulations and policies that pertain to retail food preparation and sales in association with the above listed activities. It would be helpful if this letter is distributed to any participants who may wish to engage in food preparation and/or sales. Our intention is to have the participants informed of the requirements for these activities and have been in contact with the Health Department well in advance of the event. This should help reduce any confusion and prevent any adversarial situations with our inspectors during the event. Many of our Event Hosts/Event Organizers are already doing this and it has been very successful.

As the Event Host/Event Organizer, our Department would expect that you would act as a coordinator with the participants who wish to sell food. It would also be expected that if a participant is unwilling to conform to codes, that you would be supportive of the Health Department in eliminating the participant from the event. The Health Department would of course proceed with its regulatory actions in regards to the participant.

1. Certified Farmer's Markets

The concerns regarding Certified Farmer's Market are easily addressed. The regulations that will govern the activities at a Certified Farmer's Market are found in the California Health and Safety Code, Chapter 4, California Uniform Retail Food Facility Law (CURFFL) and the California Code of Regulations, Title 3, Food and Agricultural Code, Article 6.5, Direct Marketing. The intent of the Direct Marketing Act is to allow certified producers in a Certified Farmer's Market to sell directly to the consumer. The County Agricultural Commissioner is the one who certifies the producers as well as the Certified Farmer's Market. The certification of the Farmer's Market is site specific.

The following are some of this Department's more outstanding concerns:

1. There must be a Certified Farmer's Market Manager who must obtain a Health Permit from our Department for the Market to operate. (CURFFL Section 2755).

2. There must be no food preparation in the Certified Farmer's market. (CURFFL Section 27831)
3. All food facilities serving prepared foods cannot be in or a part of the Farmer's Market. However, they can be adjacent to the Farmer's Market, if they meet certain regulations as set forth in CURFFL. (CURFFL Section 27831)

Many times supervising prepared food (food booths) is an activity that is planned to take place at the same time as the Farmer's Market. The following are some of this Department's concerns and regulations governing this activity:

1. Temporary food facilities (food booths) cannot be used unless they are in connection with a single event or celebration.
2. The Farmer's Market cannot be considered a single event or celebration since it is permitted for year round activities and food preparation is prohibited. (CURFFL Section)
3. There are vehicles that have year round permits that could serve prepared foods without the need for a single event to occur and could operate adjacent to the Farmer's Market.

II. Temporary Food Facilities (Food Booths) in conjunction with Special Events.

1. A temporary food facility (food booth) is defined as "a food facility operating out of temporary facilities approved by the enforcement officer at a fixed location for a period of time not to exceed 25 days in any 90 day period in conjunction with a single event or celebration." (CURFFL Section 27539). Therefore, temporary food facilities (food booths) cannot be used unless they are in connection with a single event or celebration. The 90-day period is 90 consecutive days. (CURFFL 27538)
2. The fixed location is the geographical site of the single event or celebration. At the end of the 90-day period the single event or celebration would have to move to a different geographical location.
3. The only activities of the special event that we would be interested in would be handling of food at the retail level. ("Retail" means the storing, preparing, serving, manufacturing, packaging, transporting, salvaging, or otherwise handling food or dispensing or sale directly to the consumer. (CURFFL 27536)
4. Open air BBQ's can only be permitted in three instances (CURFFL Section 27641):

- a. In connection with a permitted food establishment
 - b. As a temporary food facility in connection with a single event or celebration
 - c. In connection with a permitted Stationary Mobile Food Preparation Unit (MFPU)
5. A coordinator in charge of the temporary food booths should be chosen to work as a liaison with the Health Department. Our Department would supply the coordinator with applications and informational handouts to those people that would be operating food booths. All applications would have to be submitted to our Department ten (10) working days prior to the temporary food booth conducting business. If fees are paid ten (10) working days before the event, a discount will be given. The following is the cost of temporary food facility permits.

FEES (Temporary Food Facility)	DISCOUNT FEES
1-3 days.....\$85.00 each	1-3 days.....\$76.50 each
4-7 days.....\$170.00 each	4-7 days.....\$153.00 each
8-25 days.....\$255.00 each	8-25 days.....\$299.50 each
Annual Permit.....\$340.00	

6. If an operator applies within the 10 working days prior to the event, or comes to the event without first applying to Environmental Health the cost of the permit will be the higher fee. Our Department would request that you forward a list of those operators that have your permission to operate in the event. However, if the operator comes to the event without first applying to this Department and does not meet Health regulations, then that operator will be ordered closed.
7. If an operator of a food booth is not complying with the Health Department regulations, our Department would expect cooperation in excluding that operator from the special event and possibly future events.

III. Occasional Events (Non-Profit Organizations)

A nonprofit organization is allowed to have an occasional event, which is three days in a ninety-day period. (CURFFL Section 27528). A nonprofit organization would be exempt for CURFFL, if the following conditions exist:

1. The event meets the definition of an occasional event. (CURFFL Section 27528)
2. All food, which is sold, is under the control and is sold by the non-profit organization.
3. There are no other non-profit organizations or for profit vendors, that are in competition for the dollar at the occasional event.

It is the intent of this Department to apply and enforce the laws, regulations, and policies of this Department in an evenhanded and consistent manner throughout the County of Monterey. If you have any further questions, please contact the following people depending on your location:

Monterey Peninsula.....Jim Finney, EHS IV (831) 647-7863
Supervisor, Consumer Health Protection

Salinas.....Richard LeWarne, (831) 755-4544
Branch Chief, Consumer Health Protection

King City.....Bill Munger, EHS IV (831) 385-8350
Supervisor, Consumer Health Division

Sincerely,

Walter Wong, M.P.H., R.E.H.S.
Chief, Environmental Health Division

Richard LeWarne, R.E.H.S.
Branch Chief
Consumer Health Protection

MONTEREY COUNTY HEALTH DEPARTMENT

FOOD GUIDELINES FOR EVENT ORGANIZERS

Numerous events occur throughout Monterey County where Temporary Food Sales occur. The Health and Safety Code for the State of California requires that many such food sales be permitted by the local enforcement agency and that the requirements of the California Uniform Retail Food Facilities Law be enforced. As an event organizer allowing the sale of food from temporary food facilities, you bear certain responsibilities and obligations to see that there is compliance with the state law.

In order for the Health Department to permit temporary food facilities at your event, the event organizer will need to submit the following to the Health Department for approval at least two (2) weeks prior to the event:

1. The “Event Organizer’s Information Form for Temporary Food Sales”.
2. A list of all persons, (including their address and phone number) who will be selling or giving food away at the event.
3. Provide the name of and a means of contacting an event organizer representative during the event.
4. Provide a map of the event area(s) showing all food facilities.
 - a. Location of and identification of all food facilities.
 - b. Location of all toilet facilities available to the food facilities. They must be within 200 feet of all temporary food facilities.
 - c. Location of all handwashing facilities.
 - d. Location of all garbage and refuse containers to be used by the food facilities.
 - e. Location of the approved liquid waste disposal or storage facilities for:
 1. Wastewaters
 2. Greases and oils
 3. A statement that vehicles will transport waste water off site
 - f. Location of all electrical, gas and sewer connections to be used by the food facilities.

- g. Statement as to the source of the water to be used by the food facilities and the location of hook ups.
- 5. Attached is a copy of the application form for temporary food facilities (3), the health requirements for temporary food sale (2), and the food booth construction standards (6). You may wish to supply copies of each to persons wishing to serve food at your event.

The Health Department may not be able to issue health permits to food facilities requiring them unless:

- 1. The event organizer has submitted the required information to the Health Department at least ten (10) working days prior to the event.
- 2. The food facility operators have submitted their completed application form plus necessary attachments at least ten (10) working days prior to the event.

If you have any questions regarding this information, please contact:

ATTACH BUSINESS CARD

**MONTEREY COUNTY HEALTH DEPARTMENT
LIST OF EVENT PARTICIPANTS
FOR TEMPORARY FOOD FACILITIES**

Please complete the following form and attach all information requesting to the Monterey County Health Department at least ten (10) working days prior to the event.

1. General Information

1. Name of the Event: _____

2. Location of the Event: _____

3. Name of the Event Organizer: _____

4. Responsible Contact Person: _____
Address: _____
Phone #: _____

5. Starting Date and Time: _____

Ending Date and Time: _____

6. Number of Food Facilities: _____

II. Facilities

A. What is the source of potable water for the event:

B. How will the liquid waste generated by the food facilities be disposed of:

1. Wastewaters: _____

2. Greases and Oils: _____

C. How will you dispose of garbage and trash from the event:

III. Provide a list of all persons or groups engaging in food sales at event. Please use the attached form (5A) to complete your list if necessary.

1. Business Name: _____

Owners Name: _____

Business Address: _____

Phone Number: _____

2. Business Name: _____

Owners Name: _____

Business Address: _____

Phone Number: _____

3. Business Name: _____

Owners Name: _____

Business Address: _____

Phone Number: _____

4. Business Name: _____

Owners Name: _____

Business Address: _____

Phone Number: _____

5. Business Name: _____

Owners Name: _____

Business Address: _____

Phone Number: _____

6. Business Name: _____
Owners Name: _____
Business Address: _____
Phone Number: _____
7. Business Name: _____
Owners Name: _____
Business Address: _____
Phone Number: _____
8. Business Name: _____
Owners Name: _____
Business Address: _____
Phone Number: _____
9. Business Name: _____
Owners Name: _____
Business Address: _____
Phone Number: _____
10. Business Name: _____
Owners Name: _____
Business Address: _____
Phone Number: _____
11. Business Name: _____
Owners Name: _____
Business Address: _____

Phone Number: _____

GENERAL INFORMATION FOR FOOD AND BEVERAGE PERSONNEL

1. All participants who sell any type of food, candy, produce, fruit or beverage must contact the Monterey County Health Department ten (10) working days before the day of the event. At that time, you will be asked to file an “Application for a Temporary Food Facility Health Permit.” Failure to contact the Health Department may result in your concession not being allowed to operate or double fees will be assessed on the day of the event.
2. Depending on the type of food concession a Health Permit fee will have to be paid.
3. All food and beverages must be dispensed from a booth or enclosure approved by the Health Department. (See “Guidelines for Temporary Food Facilities”).
4. If separate areas are used for food preparation, they too must be enclosed. Booths set up on dirt shall have a floor.
5. All food must be prepared in the approved food booth or at an approved food preparation site. If you are providing food from a restaurant bring a copy of the Health Permit for the restaurant.
6. Selling of food prepared at home is prohibited. No home-canned foods will be permitted.
7. All food must be obtained from a Health Department approved source. Provide a receipt of purchase for all food items.
8. All perishable food shall have temperatures of above 140 F degrees or below 45 F degrees at all times.
9. All food shall be protected from contamination at all times. Storage of all foods and materials must be in a protected area and at least 6 inches off the ground and floor.
10. All food handlers must be clean, in good health and free from communicable diseases, and shall have their hair confined at all times.
11. Handwashing facilities must be provided in an area adjacent to the booth. Soap, hot water, paper towels, a 5-gallon water container with dispensing valve and a 5-gallon waste water container must be provided.
12. Toilet facilities must be readily available (within 200 feet) and food handlers must wash their hands prior to preparing or handling food.

13. Provisions shall be made for the proper washing and sanitizing of all utensils. Booths with food preparation require: 2-5 gallon containers for cleaning of equipment and bleach for sanitizing must be provided (1 tbs./gal of water).
14. Only single service eating utensils may be used.
15. All garbage must be disposed of in proper containers with tight-fitting lids. All liquid waste must be disposed of into a sanitary sewer or other approved sewage disposal system.
16. Ice shall be prepared from an approved source of potable water. Ice used for drinking purposes must be stored so as to be free from contamination or adulteration and shall be served by using ice scoops.
17. The area around the booth shall be kept clean at all times.
18. A copy of these regulations shall be posted in each booth.

Note: This is only a partial listing of the requirements for a temporary food facility (food booth).

POST THIS INFORMATION SHEET IN FOOD BOOTH

MONTEREY COUNTY HEALTH DEPARTMENT

REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

I. Law

- A. A permit from the local Health Department to give or sell food to the public is required by the California Health and Safety Code (H & S 27551).
- B. Compliance with all applicable regulations is required before said permit can be issued. Violations of Health Codes or conditions of the permit may result in revocation of the permit, closure of the food facility and legal action by the local enforcement agency.

II. Definition

A “Temporary Food Facility” means a food facility operating out of temporary facilities approved by the Health Department at a fixed location for a period of time not to exceed twenty-five days in any 90 day period in conjunction with a single event or celebration (H & S 27538).

III. Requirements for Obtaining a Permit to Operate a Temporary Food Facility

- A. Submittal of the completed “Application to Operate a Temporary Food Facility” for to the Monterey County Health Department at least ten (10) working days prior to the event.
- B. Submittal of copies of health permits from other counties in which you prepare food.
- C. Submittal of copies of invoices for all food to be prepared at the event.
- D. Submittal of photograph of the food booth or food preparation structure to be used at the event.
- E. Submittal of information verifying tax exempt status of application.
- F. Compliance with State and Local Health Codes

IV. Sanitary Requirements for Food Handling

A. Source of Food and Beverage:

1. Food and drink must come from sources approved by the Health Department. If you prepare food at another food facility (in or out of the county) provide a copy of your Health Permit. Also have copies of all your invoices for food purchased to be prepared and sold at the event so that their source can be verified.
2. No home prepared food of any type is allowed.
3. All water used in food preparation, utensil and handwashing must be from an approved source.

B. Food Transportation

1. All food and utensils must be transported to the event in a sanitary manner in closed, dust proof containers.
2. Potentially hazardous foods must be held at or below 45 degrees F or at 140 degrees F or above while being transported. Proper equipment for this purpose must be provided.

C. Food Preparation

1. All food handling and preparation must take place within the food facility unless approval for a different preparation site has been obtained from the Health Department (i.e., restaurant, deli, etc.).
2. Barbecue cooking outside and adjacent to a temporary food facility is allowed. Impervious, cleanable floor covering extending at least 5 feet on all open sides beyond the barbecue is required for permanent barbecue facilities.
3. Cooking involving deep fat fryers, grills, etc. may require a separate screen area in accordance with local fire codes. (Remember: only barbecuing is allowed outside the food booth).
4. All food preparation surfaces must be smooth, easily cleanable and non-absorbent surfaces (i.e., commercial cutting boards). Locate these tables away from service counters.

D. Temperature Control:

1. Adequate temperature control shall be provided for all perishable (potentially hazardous) foods:
 - a. Cold foods: maintain food temperature of 45 degrees F or below.
 - b. Hot foods: maintain food temperature of 140 degrees F or above.
2. Provide a metal probe thermometer to check temperatures.
3. There must be sufficient equipment necessary to cook and maintain required temperatures for all perishable foods. This includes refrigerators, coolers, steam tables, chafing dishes, etc.

E. Food Service/Storage/Protection:

1. All food, beverage, utensils and equipment shall be stored, displayed, and served so as to be protected from insects, rodents, dust, birds and other contamination at all times. Sneeze guards will be provided when necessary.
2. Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs, disposable plastic gloves or single use tissues when handling food. Single service disposable utensils are recommended.
3. Condiment containers shall be the pump type, squeeze containers or have self closing covers or lids for content protection. Single service packets are recommended.
4. Ice for beverages must be from approved sources, dispensed with a scoop and kept free of contamination. Iced used for refrigeration can not be used for consumption.
5. Beer trucks dispensing beer must have awnings.
6. Live animals are not permitted in temporary food facilities.
7. Adequate storage space shall be provided to store all food and drinks. All items must be kept at least six (6) inches off the ground on shelving or pallets.

F. Food Handlers

1. Food handlers must be in good health and free of communicable disease.

2. Food handlers shall wash their hands with soap and water prior to the start of food preparation activities and especially after visiting the restroom or after smoking.
3. Clean aprons or outer garments must be worn and hair must be retrained.
4. Smoking is prohibited in the food facility.

G. Utensil Washing

1. Booths with food preparation require, at a minimum, at least two (2) five (5) gallon containers for cleaning equipment, utensils and for general cleaning purposes. One shall contain soapy water and the other a bleach/water solution (use 1 tablespoon household bleach per gallon of water). This will be adequate when single service disposable utensils are used.
2. If multi-use eating and drinking utensils are used, a three (3) compartment sink with metal drainboards and hot (120 degrees F) and cold running water shall be provided.
3. Where all food is prepackaged, utensil washing facilities may not be necessary.

H. Toilet and Handwashing Facilities

1. Approved toilet facilities must be located within 200 feet of all temporary food facilities.
2. Handwashing units equipped with soap (in a dispenser) and towels (in a dispenser) must be located within or adjacent to the toilets.
3. Provide a five (5) gallon water container with a dispensing valve (spigot) and a waste container of equal (5 gallons) or larger size, handwashing soap in a dispenser and paper towels within the food booth.
Note: Where all food and beverage is prepackaged, handwashing facilities within the food booth may not be necessary.

I. Waste Disposal

1. Water and other liquid wastes including grease, oils, wastewater from ice bins and beverage dispensing units must be contained in or drained into leak-proof containers.

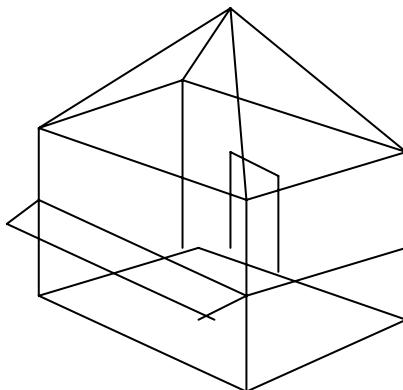
2. Liquid waste must be disposed of into an approved waste disposal or storage area.
3. Garbage must be stored in leak-proof and fly proof containers and serviced as needed. Plastic bags with ties are required in each booth for disposal of garbage and trash.
4. Arrangements for clean up and final disposal of all solid and liquid waste must be approved by the Health Department.

FOOD BOOTH CONSTRUCTION STANDARDS FOR TEMPORARY FOOD FACILITIES

Requirements:

1. Food booths must be entirely enclosed with four (4) complete sides, a top and a smooth dust free cleanable floor surface (paved surfaces are acceptable). (Approved by the Health Department).
2. Service windows shall be closeable and approximately 12 X 18 inches in size.
3. Construction materials such as plywood, canvas, plastic and fine mesh fly screening may be used.
4. Rental booths that are properly constructed may be used.
5. Booths operating on grass or dirt must use plywood, tarp or similar material for floor surfaces.
6. If there is any use of the area outside the booth for your food operation, flooring must also be provided. No food preparation (except barbecuing) can take place outside the food booth.
7. Screening is not required where only pre-package foods are handled.

The following are approved sample booth designs. Any other proposed design for a booth shall be reviewed and approved by the Health Department prior to construction.



HAND WASHING AND UTENSIL-WASHING REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

Hand-washing Facilities – Provide a (5) gallon water container with a dispensing valve to leave hands free for washing; a waste-water container, soap dispenser washing within the food booth.

Utensil Washing Facilities – Booths with food preparation require two 6-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water and the other a bleach/water solution (use 1 tablespoon of household bleach per gallon of water).

Note: Additional facilities such as a sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.

**Monterey County Health Department
DIVISION OF ENVIRONMENTAL HEALTH**

1270 Natividad Road, Salinas, CA 93906
(831) 755-4505

1200 Aquajito Road, Ste 103, Monterey 93940
(831) 647-7654

1180 Broadway, King City 93930
(831) 385-8350

**APPLICATION TO OPERATE A TEMPORARY FOOD FACILITY
CALIFORNIA HEALTH AND SAFETY CODE – CHAPTER 4 (CURFFL)**

Please complete the following form and attach all information requested. This Application Form and fee must be received by the Monterey County Health Department at least ten (10) working days prior to the event. Please enclose cash (at office), or a money order or check made out to the "Monterey County Health Department" that has your name, address and phone number professionally printed by a bank (NO OTHER CHECK WILL BE ACCEPTED). ONLY CHECKS WILL BE ACCEPTED IN THE FIELD (NO CASH). An incomplete application may prevent the issuance of your Health Permit to operate.

A. General Information

- | | |
|-----------------------------------|--------------------------|
| 1. Name of Event _____ | Location of Event _____ |
| 2. Start Date & Time _____ | Ending Date & Time _____ |
| 3. Event Coordinator _____ | Phone # _____ |
| 4. Name of Food Facility _____ | Permit #: SAN - _____ |
| 5. Owner of Food Facility _____ | Phone # _____ |
| 6. Owner's Address _____ | _____ |
| 7. On-Site Manager/Operator _____ | Phone # _____ |

B. Type of Food Facility (check where applicable)

1. Temporary Food Booth
2. Food Service Vehicle
3. Mobile Food Preparation Unit
4. Other-Please Explain _____

C. List all Food and Beverages to be Served: Note, all foods and beverages must be prepared/prepackaged at an approved facility, or on site. No home prepared foods or beverages are allowed.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

D. In signing this application, I understand that I am responsible for all aspects as stipulated by the California Uniform Retail Food Facilities Law pertaining to temporary food facilities and/or vehicles (see attachments). Failure to comply with CURFFL at any time will result in suspension/revocation/refusal to issue health permit.

Signature of owner/applicant: _____ Date: _____
OFFICIAL USE: DO NOT WRITE BELOW THIS LINE

TO BE COMPLETED BY HEALTH INSPECTOR

Health Permit Fees:

	Yes	No	NA	Amt. \$ _____	# of Booths _____	Date Paid _____	Receipt # _____
1. Booth enclosure and construction is adequate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
2. All operations inside booth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
3. Hand/utensil wash system is adequate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
4. Refrigeration/cold storage is adequate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
5. Hot food storage is adequate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
6. Food Temp (stem) thermometer	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_____	_____	_____	_____
7. Other _____	_____	_____	_____	_____	_____	_____	_____
	_____	_____	_____	_____	_____	_____	_____
	_____	_____	_____	_____	_____	_____	_____

Read and Understand that if fees are paid ten (10) working days before the event, a discount will be given.

(10 working days before event 10% discount)

1-3 days..... \$ 76.50 each
4-7 days\$153.00 each
8-25 days.....\$229.50 each

(less than 10 working days)

1-3 days.....\$ 85.00 each
4-7 days.....\$170.00 each
8-25 days.....\$255.00 each
Annual Permit