

**Tuolumne County
Community Resources Agency – Division of Environmental Health**

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**APPLICATION AND PERMIT FOR A
TEMPORARY FOOD FACILITY**

Directions: Please complete an application for each TFF. The completed application must be submitted to the Event Coordinator (if one is available) with the applicable fee. The Event Coordinator is to submit this application to this Division, along with the fee, at least 14 days before an event. *This sheet will be your permit which you must post. Please print clearly.*

Name of Temporary Food Facility Booth: _____

Name of Operator/Owner: _____

Name and Location of Event: _____

Coordinator of Event: _____ Coordinator's Telephone Number: _____

Date(s) and Time(s) of Event: _____

Date and Time TFF will be set up and ready for inspection: _____

Please Select One:

- | | |
|---|--|
| <input type="checkbox"/> High Risk/Potentially hazardous foods- | \$ 100.00 ^{104.00} (valid through 6/30/17) |
| <input type="checkbox"/> Low Risk /Non-potentially hazardous foods- | \$ 57.00 ^{57.00} (valid through 6/30/17) |
| <input type="checkbox"/> Prepackaged non PHF, no sampling, no open food | Fee exempt |
| <input type="checkbox"/> Tuolumne County Cottage Food Operation "B" | Fee exempt |
| <input type="checkbox"/> Non-profit or Veteran's Exemption | Proof of non-profit status or DD214 |

Permanent food facilities permitted in Tuolumne County pay the appropriate fee only once every 12 months to participate in all temporary events.

I have read, understood, and completed the attached confirmation questionnaire.

Applicant's Signature _____
Date

Print Name _____
Date

County Approval Stamp:

| | | |
|------------------------------|--------------------|-------------------------|
| FOR OFFICE USE ONLY | | |
| Amount Paid \$: _____ | Date: _____ | Receipt #: _____ |

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

Telephone Number: _____ Fax Number: _____

Email: _____

Please confirm the following:

Please circle "Yes" or "No" and initial

1. My booth will have only prepackaged food which is safe at room temperature, and which will be opened only by the customer after the customer receives it. I will have no open samples. Yes No

Initials

If you answered yes to #1., please answer #3 and #6, and confirm #19. Please return the application to the Event Coordinator.

2. My booth will have open foods which are all safe at room temperature. Yes No

Initials

If you answered yes to #2., please skip #4, #5,

3. My booth will sell or give away the foods and drinks listed below, or I am attaching a menu instead of completing this list:

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

4. The food in my booth requires temperature control to be safe.

Please list below the equipment which will be used to keep food at temperature at the event and during transport:

1. _____

2. _____

3. _____

Initials

5. I understand that failure to have the ability to keep cold foods =<45F or hot foods =>135F will result in the closure of my booth by the Environmental Health Division.

Yes No

Initials

6. The food which I will bring to give away or sell at this event has been stored and prepared only at permitted food facilities. I know that storing or preparing this food in a private home is not allowed, and I have not done this. The food I am selling or giving away is from: _____

and has been stored at this permitted facility: _____.

I have attached a permit copy for each facility where my food was stored or prepared.

Initials

7. I will set up a hand wash station and I will use it before handling any food or utensils. This hand wash station will be inside the booth. I know that my booth will be closed by the Environmental Health Division for lack of a hand wash station if my booth has any open foods. Please see the last page regarding how to set up a hand wash station.

Initials

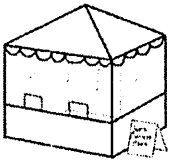
8. I will not handle ready-to-eat foods with bare hands. I will remove my apron when stepping outside of the booth. I will wash my hands upon re-entering the booth. I will not re-use gloves. I will pull my hair back, and I will wear a beard guard if my beard is at least ¼" long.
- _____
Initials
9. I will set up a 3-compartment system to wash, rinse, and sanitize cutting boards, knives, spoons, etc., at least every 4 hours if these utensils are in contact with foods which need temperature control, and as needed. I understand that items such as pots and steam table inserts are to be washed, rinsed, sanitized, and air dried once they are empty. I will wash, rinse, sanitize and fully air dry every item which touches food before use.
- _____
Initials
10. I will set up the 3-compartment system to wash, rinse, and sanitize either inside the booth, or at the very least under overhead protection (a canopy, tent, EZ-Up). I will bring test strips for the sanitizer that I will use.
- _____
Initials
11. I will bring a probe thermometer which is calibrated and accurate +/- 2F, and has a range of 0F to 220F.
- _____
Initials
12. If I bring a fryer, I will keep it inside the booth.
- _____
Initials
13. I will not cook outside of the booth unless I am using a bar-be-cue. Barbecues are not to have overhead protection.
- _____
Initials
14. I will not use a barbecue for pots or pans. I understand that barbecues are for placing the food directly on the flames. I understand that I can have a covered pot on a flame outside, but that **removing the lid while outside is not allowed**. I understand that I will need to bring a hot plate or similar equipment in order to cook in a pot or pan which needs stirring, and that this needs to be done inside the booth.
- _____
Initials
15. I know that the Event Coordinator is not responsible for providing my booth with a backflow preventer should I decide to hook up to an onsite water supply. I will use a food grade hose and install a hose bib vacuum breaker downstream of every "Y" split, or show the inspector an approved backflow preventer (not the same as a water filter) such as on a mobile food facility. All soda carbonators will have an ASSE 1022.
- _____
Initials
16. All self-service condiments that I bring will be in pourable, pump, or squeeze containers. I will have no open bowls for self-service. All of these condiments will have at least overhead protection.
- _____
Initials
17. I will supply only disposable eating/drinking utensils for diners. Utensils set out for self-service will be under overhead protection, and will be stored with handles up in labeled cylindrical containers.
- _____
Initials
18. I will provide a fully enclosed booth with pass through windows and a floor (no floor needed while on concrete or asphalt) during food preparation. I understand that I can have a 3-sided booth with a partial front only while I am: heating, frying, baking, roasting, popping, shaving ice, blending, steaming or boiling hot dogs, dispensing/portioning food which is safe at room temperature, slicing/chopping on a heated surface, or cooking to order using prepared ingredients. I understand that all other forms of food preparation, such as **slicing on a counter or stirring an open pot or pan, require a fully enclosed booth**. I further understand that additional or reduced measures of food protection may apply based upon the location. The lighting in my booth will be shatterproof.
- _____
Initials
19. I will identify THE FRONT of my booth, WHERE CUSTOMERS ORDER, with the name of my booth in lettering at least 3 inches high, and the city, state, and zip code of my business or owner's address in lettering at least 1 inch high. I will use lettering of a contrasting color to the background.
- _____
Initials
20. I understand that the Environmental Health Division may close my booth for excessive flying insects which I am unable to keep out.
- _____
Initials

21. I understand that the Event Coordinator is not responsible for disposing of wastewater or fryer oil. I will dispose of these as follows: _____

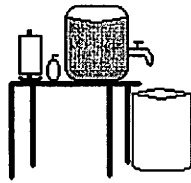
Initials

22. I will keep food protected from the public's sneeze line at all times. I understand that screen domes are ineffective for this, and that I need solid domes. I will not set out open food for self-service. I understand that the public is to be kept at least 3 feet away from open food and open utensils which are inside the screen booth, and I can accomplish this by relocating food inside the booth and by the use of barriers.

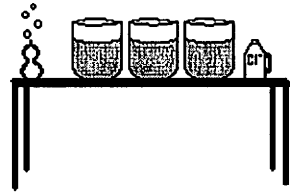
Initials



Enclosed booth



Hand wash station



Three-compartment station

Please use the space below to diagram your booth set up. Our Fire Prevention Division asks that each booth with cooking/heating equipment have a 2A10BC fire extinguisher.