



APPLICATION FOR TEMPORARY FOOD PERMIT

**Alpine County Health and Human Services Agency
Environmental Health**

75-B Diamond Valley Road * Markleeville, CA 96120

(530) 694-2146 (530) 694-2252 fax

FEE \$ _____

PLEASE SUBMIT APPLICATION AND FEE (IF APPLICABLE) AT LEAST TWO (2) WEEKS PRIOR TO EVENT.

NAME OF EVENT: _____ DATE OF EVENT: _____

LOCATION OF EVENT: _____

BUSINESS OR GROUP SPONSORING TEMPORARY FOOD STAND: _____

CONTACT PERSON: _____ TELEPHONE NO.: _____

MAILING ADDRESS: _____

IS THIS A CALIFORNIA TAX EXEMPT CORPORATION? Yes _____ No _____

IS THIS FOOD PREPARED AND SERVED IN A LICENSED KITCHEN (RESTAURANT OR COMMUNITY CENTER)?
Yes / No IF SO, NAME OF FACILITY _____

FOODS

LIST ALL FOODS TO BE SERVED. INDICATE SOURCE OF EACH FOOD. INDICATE WHAT FOODS ARE PACKAGED, BOTTLED, OR BULK, AND WHAT FOODS WILL BE PREPARED AT THE STAND OR CONCESSION.

IF PERISHABLE FOODS ARE INCLUDED IN ABOVE LISTING, TYPE OF REFRIGERATION OR HOT HOLDING EQUIPMENT WILL BE PROVIDED?

UTENSILS AND EQUIPMENT

MULTI-USE EATING OR DRINKING UTENSILS Yes _____ No _____

MULTI-USE KITCHEN UTENSILS Yes _____ No _____

LIST ALL EQUIPMENT TO BE INSTALLED AT BOOTH OR CONCESSION, INCLUDING GRILLS, REFRIGERATORS, SINKS (INDICATE IF HOT AND COLD WATER). IF FOOD IS BEING PREPARED IN A LICENSED FACILITY, LIST ONLY THOSE ITEMS YOU ARE BRINGING FROM THE LICENSED FACILITY.

FOOD PROTECTED FROM CUSTOMER CONTAMINATION BY SNEEZE GUARDS: Yes _____ No _____

PREPARED AND HANDLED ONLY AT BACK BAR: Yes _____ No _____

ONLY PACKAGED OR BOTTLED FOOD OR DRINK: Yes _____ No _____

FOOD STAND

IF TEMPORARY STRUCTURE, SPECIFY FLOOR, WALLS, AND CEILING MATERIAL OF STAND:

IS STAND PROTECTED FROM DUST CONTAMINATION ON THREE SIDES AND TOP? Yes _____ No _____

OFFICE USE ONLY

PERMIT FEE PAID Yes _____ No _____ **DATE:** _____ **RECEIPT #** _____

APPROVED TO ISSUE PERMIT: Yes _____ No _____ **DATE:** _____ **BY:** _____

TEMPORARY FOOD STANDS RECOMMENDATIONS AND REQUIREMENTS

A Health Department Food Permit is Required for All Temporary Food Stands

These are **recommendations** for charitable/non-profit food stands and **requirements** for profitable food stands.

WATER SUPPLY and LIQUID WASTE DISPOSAL

WATER SUPPLY POLICY: Hot and cold running water under pressure shall be provided in all areas in which food is prepared or utensils are washed. The water supply shall be of a safe, sanitary supply. H&S Code, Section 114315(c)

LIQUID WASTE DISPOSAL POLICY: Liquid waste shall be disposed of in a manner approved by the County Health Department. H&S Code, Section 114315(d)

FOOD STAND DESIGN and CONSTRUCTION

FLOORS POLICY: Floors shall be smooth and cleanable. Floors may be cement, wood, or other smooth surfaces in good condition. Smooth surface asphalt is acceptable. The use of sawdust or other similar materials is prohibited. H&S Code, Section 114315(a)

WALLS and CEILINGS POLICY: Walls and ceilings shall be constructed of either wood, canvas, plastic or fine mesh fly screening. H&S Safety Code 114315(b)

DESIGN TO PROTECT AGAINST DUST and OTHER FORMS OF CONTAMINATION POLICY: Food stands in which food is prepared shall be enclosed on the top and three sides. Exception: Food stands wherein only beverages and packaged foods are dispensed may be permitted to have open sides and top.

LIGHTING POLICY: If food stands are to be operated at night, light shall be provided in all areas of the food stand.

FOODS

PROTECTION OF FOODS POLICY: All food or beverage shall be prepared, stored, and displayed so as to be protected from dust, flies, vermin, unnecessary handling, droplet infection, overhead leakage, or contamination. Food and food containers shall be stored at least six inches off the floor. H&S Code, Section 114320(b), (e)

FOOD TEMPERATURE POLICY: All readily perishable foods shall be kept below 45° F or above 140° F. An accurate thermometer shall be kept readily available. H&S Code, Section 114320(c).

HOME PREPARED FOOD PROHIBITED POLICY: All food shall be prepared in a food establishment or on the premises of a temporary food facility. No food or beverage stored or prepared in a private home may be offered for sale, sold, given away from a temporary food facility.

UTENSILS and EQUIPMENT

HOT and COLD WATER WHERE FOOD PREPARED or UTENSILS WASHED POLICY: Food stands using multi-use kitchen utensils shall be provided with at least a single compartment sink with hot and cold running water. The sink should be within or adjacent to the food stand, but in no case 200 feet from the stand. H&S Code, Section 114315(c)

TRASH and FOOD WASTE DISPOSAL

TRASH and GARBAGE IN APPROVED CONTAINERS; DISPOSAL OF WASTE POLICY: Adequate refuse containers with tight-fitting lids shall be provided. H&S Code, Section 114320(h)

FOOD HANDLERS

PERSONAL CLEANLINESS and HEALTH POLICY: Employees preparing or handling food shall wear clean clothing and shall keep their hands clean at all times. H&S Code, Section 114320(h)

TOILET and LAVATORY FACILITIES FOR FOOD HANDLERS

LOCATION and NUMBER OF TOILETS and HANDWASHING FACILITIES POLICY: Adequate toilet and hand-washing facilities shall be provided. At least one toilet facility for each 15 employees shall be provided within 60 meters (200 feet) of each temporary food facility. H&S Code, Section 114315(e)

Except where all food and beverages is pre-packaged, handwashing and utensils washing facilities approved by the enforcement officer shall be provided within temporary food facilities. H&S Code, Section 114315(c)

OPEN-AIR BARBECUES

POLICY: Open-air barbecue facilities may be operated adjacent to temporary food facilities with Health Department approval and subject to the requirements of Article 9 (commencing with Section 114185). H&S Code, Section 114330

LICENSING and FEE INFORMATION

APPLICATION and PERMIT: Submit an application to the Alpine County Health Department for a Food Permit with the applicable fees at least two (2) weeks before the event you wish to attend. A "Permit to Operate" must be issued before you begin operation and must be displayed during the time of operation.