



CITY OF LONG BEACH
DEPARTMENT OF HEALTH & HUMAN SERVICES * BUREAU OF ENVIRONMENTAL HEALTH
FOOD PROGRAM



2525 Grand Avenue, Room 220, Long Beach CA 90815
562-570-4132 Fax 562-570-4038

www.longbeach.gov/health/eh/food/tff.asp

TEMPORARY FOOD FACILITY - SAMPLING - PERMIT APPLICATION

Refer to the Temporary Food Facility (TFF) Guidelines for more information available online

SPECIAL EVENT INFORMATION

Date of Application:		Date Of Event:	
Name Of Event:			
Location Of Event:			
Time(s) Of Event:		Number Of Days:	
Name Of Event Organizer /Promoter:			

SAMPLING FOOD FACILITY OPERATOR INFORMATION

Name of Food Facility / Booth:								
Facility Operator Name:						Driver's License #:		
Mailing Address	Street # & Name							
	City		State		Zip Code			
Telephone #:					Message #:			
Email:					# of Food Employees:			

SAMPLING APPLICABLE FEES: Check the Appropriate Box

- | | | |
|---|--|---|
| <input type="checkbox"/> Non- Profit | <input type="checkbox"/> Profit | Temporary Food Facility Type |
| <input type="checkbox"/> \$ 35.00 | <input type="checkbox"/> \$ 71.00 | Pre-packaged
Includes prepackaged samples properly labeled, unopened packaged foods from a licensed manufacturer such as sodas, candy, chips, etc Includes samples of pre-packaged perishable foods properly labeled, unopened packaged from a licensed manufacturer such as yogurt, milk, etc. |
| <input type="checkbox"/> \$ 48.90 | <input type="checkbox"/> \$ 100.00 | Pre-packaged w/unpackaged samples
Properly labeled, unopened packaged foods from a licensed manufacturer such as sodas, candy, chips, etc |
| <input type="checkbox"/> \$ 64.00 | <input type="checkbox"/> \$ 130.00 | Unpackaged
Open foods including hot dogs, soft serve ice cream, shaved ice, etc. |
| | <input type="checkbox"/> \$ 25.30 | Hawkers
Roaming prepackaged food sales within the perimeter of the event |
| | <input type="checkbox"/> \$ 44.65 | Late Submittal Penalty Fee
If less than 7 calendar days prior to event add per booth |
| | <input type="checkbox"/> \$ 28.90 +
<input type="checkbox"/> \$ 44.65 | Field Licensing Fee
Applicable application fee from above |
| <input type="checkbox"/> 20% discount: \$ - _____ | | Temporary Food Facility Training Certificate |

Total Amount Paid: ***Fees are subject to change without notice**

I have read and understand the requirement a noted on the City Of Long Beach Health Department, Bureau of Environmental Health, Food Program Temporary Food Facility (TFF) Guidelines. I understand that it is my responsibility to meet all the applicable requirements during all hours of operation; failure to meet these requirements can result in either a suspension of the TFF Health Permit, a penalty or an Office Hearing.

Signature Of Applicant: _____ Date: _____

FOR OFFICE USE ONLY

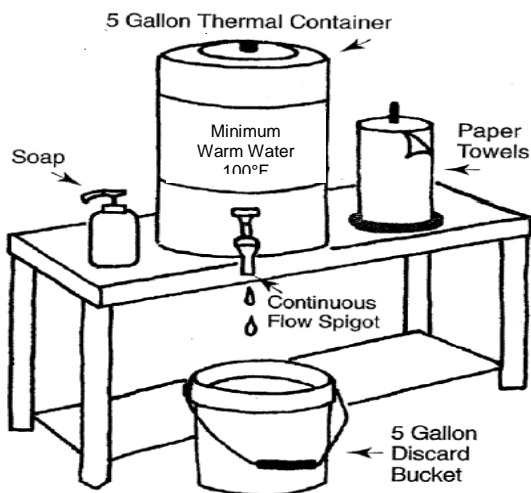
<input type="checkbox"/> Approved	<input type="checkbox"/> Rejected	Permit # _____	Mailed: _____
Permit Restrictions / Reason For Rejection			

FOOD SAMPLING REQUIREMENTS

In an effort to increase sales of a food product or a piece of cooking equipment, samples of a food are sometimes given to the consumer. Food is defined as any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection or condiment for human.

1. A temporary food facility permit from the City of Long Beach is required when selling or giving away food to the public, and/or when food samples are being given to the public. Permit must be displayed at booth for review during inspection.
2. A temporary hand washing station shall consist of at least 5-gallon insulated container with hands free spigot that provides a continuous flow of warm potable water minimum of (100 F), liquid soap in a pump dispenser, single use paper towels and a 5-gallon bucket to collect the dirty water.

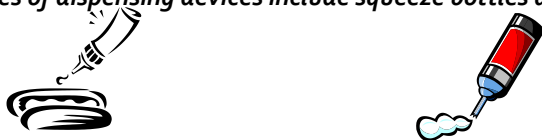
This hand-wash station must be setup prior to preparing and handling food/food samples.



Minimum handwashing sink

3. Food samples must be protected from contamination, and where available for customer self-service, must be pre-packaged, or available only from dispensing devices, or handed out individually by a booth employee to each customer. If toothpicks are used in food samples, the toothpicks must already be inserted into food sample by booth operator to avoid contamination of supply of toothpicks by customers.

Examples of dispensing devices include squeeze bottles and shaker bottles.



4. Food preparation (cutting, slicing, peeling, portioning, cooking, etc) of samples must be done at least 3 feet away from customers to protect foods from contamination. Sneeze guards can be used to protect food from customer contamination (i.e., sneezing, touching, hair, etc.).



5. Food Samples that are potentially hazardous foods (i.e., dairy products, meats, cooked foods, cut melons) must be kept cold at or below 41° F or hot at or above 135° F.



6. All sampling utensil (i.e., cutting boards, knives, serving spoons, etc.) must be washed, rinsed and sanitized in a 3-compartment sink every 4 hours. All food equipment and preparation surfaces must be smooth, easily cleanable, and nonabsorbent.

