



Permit #: _____
Mailed: _____

CITY OF LONG BEACH
DEPARTMENT OF HEALTH & HUMAN SERVICES
BUREAU OF ENVIRONMENTAL HEALTH

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

ANNUAL SPECIAL EVENTS MOBILE FOOD TRUCK PERMIT

Refer to the Temporary Food Facility (TFF) Guidelines for more information available online at
www.longbeach.gov/health/eh/food/tff.asp

Annual Special Events Mobile Food Truck Permit: \$299.00

Mobile Food Truck Operator Information

*****The Mobile Food Truck Operator must also obtain approval from each Event Organizer for permission to participate in event*****

Date Of Application: _____ Driver's License: _____

Mobile Food Truck Name: _____ License Plate #: _____

Mobile Food Truck Owner/Operator Name: _____

Mailing Address: _____

Phone #: _____ Message #: _____ e-mail: _____

Name of Commissary: _____ Phone#: _____

Commissary Address: _____

Other Health Department Permits #: _____
(i.e., LA County, Riverside, San Diego)

Food Preparation

List Foods To Be Sold At Mobile Food Truck Indicate Which Foods Are To Be Prepared At The Truck With A Check Mark ✓

1. _____	<input type="checkbox"/>	6. _____	<input type="checkbox"/>
2. _____	<input type="checkbox"/>	7. _____	<input type="checkbox"/>
3. _____	<input type="checkbox"/>	8. _____	<input type="checkbox"/>
4. _____	<input type="checkbox"/>	9. _____	<input type="checkbox"/>
5. _____	<input type="checkbox"/>	10. _____	<input type="checkbox"/>

Indicate source where food items were purchased: _____

Indicate cooking methods involved: _____

I have read and understand the requirements as noted on the City of Long Beach Health Department, Bureau of Environmental Health, Food Program Mobile Special Events Mobile Food Truck 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: _____



**TEMPORARY MOBILE FOOD SELF CHECKLIST
MOBILE FOOD TRUCKS – SPECIAL EVENTS**

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON TRUCK

All items must be completed prior to serving food to the public

Food Handling – Sanitary Requirements

Food Preparation

- Food stored at least 6” off the floor
- All food contact surfaces are smooth, easily cleanable, and nonabsorbent

Food Handling

- Food prepared or stored in a private residence is prohibited
- All food preparation shall take place within an approved food facility
- Food handlers shall follow proper hand washing practices, wear clean clothes, properly restrain hair and be in good health.
- Bare hand contact with ready to eat food is minimized. Serving utensils, disposable plastic gloves, or tissues are used to prevent bare hand contact with food.

Temperature Control

- Adequate cold storage (ice chests with ice, refrigerated trucks or refrigerators)
- Cold food must be maintained at 45° F or below. If ice is used to hold cold food, surround/cover food with ice.
- Adequate hot holding equipment
- Hot food must be maintained at 135°F or above.
- A Metal, probe thermometer to measure food temperature must be available in the truck.

**ALL POTENTIALLY HAZARDOUS FOODS HELD AT OR ABOVE 135°F OR
AT OR BELOW 45°F SHALL BE DISCARDED AT THE END OF THE DAY**

Hand Washing Facilities

- A hard plumbed hand-wash sink with hot & cold running water
- Single use paper towels
- Liquid soap in a pump dispenser
- Do not fill hand-wash sink with utensils – leave sink clear at all times

Utensil Washing Facilities

- Access to a 2 or 3 compartment sink with integrally installed stainless steel drain boards with hot (120°F) and cold running water.
- Soap for dish washing
- Sanitizer for dish washing
- Sanitizer test strips

Food Handlers

- Clean outer garments for all food handlers
- Hair of all food handlers is restrained with hair-nets or hats
- Provide adequate number of tongs, spoons, long handed forks, disposable gloves, or tissue

Food Protection

- Condiments in containers with a hinged lid, squeeze bottle, pumps, or individual packets
- Ice used for refrigeration is not used for beverages

Multi-Day or Night Events

- Adequate lighting for cleaning and handling food
- Lockable food containers for overnight storage
- Refrigeration