



CITY OF LONG BEACH
 DEPARTMENT OF HEALTH AND HUMAN SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH
CONSUMER PROTECTION PROGRAM
 TEMPORARY FOOD FACILITY PERMIT APPLICATION
 2525 Grand Avenue, Room 220, Long Beach, CA 90815
 562-570-4132 Fax 562-570-4038



Farmers Market

- Pre-Packaged \$ 190.00/yearly Unpackaged \$ 355.00/yearly

Please Print

Date (Fecha)

Name Of Food Facility (Nombre del Puesto)

Contact Person (Persona de Contacto)

Driver's License # (Licencia de Manejo)

Mailing Address (Dirección de domicilio) City, State Zip Code

Home Phone# (# de Telefono) Cell # (# de celular) E-mail Address

Check One: One location per application

- | | | | | | |
|--------------------------|------------------------------------|-----------|---|--------------------|------------|
| <input type="checkbox"/> | EVR Farmers Market | Tuesday | 2801 Atlantic Avenue, 90806 | 9 am – 1 p.m. | CT: 572202 |
| <input type="checkbox"/> | Local Harvest Bixby Park | Tuesday | 130 Cherry Avenue, 90802 | 3-7 p.m. | CT: 576600 |
| <input type="checkbox"/> | Local Harvest Bixby Park | Saturday | 130 Cherry Avenue, 90802 | 10 a.m.-3 p.m. | CT: 576600 |
| <input type="checkbox"/> | Marine Stadium | Wednesday | 5255 Paoli Way, 90803 | 3-7 p.m. | CT: 577603 |
| <input type="checkbox"/> | Uptown Long Beach Bixby Knolls | Thursday | 4600 Atlantic Ave., 90807 | 3-6 p.m. | CT: 571502 |
| <input type="checkbox"/> | Harbor Area Downtown Long Beach | Friday | 475 E 4 TH St. & Promenade 90802 | 9 a.m.-2 p.m. | CT: 575900 |
| <input type="checkbox"/> | Farmer's Marketplace of Long Beach | Sunday | 5000 E. Spring Street 90815 | 8:30 a.m.-2:30 p.m | CT: 573500 |
| <input type="checkbox"/> | The Marina | Sunday | 231 Marina Drive, 90803 | 8 a.m.-12 p.m. | CT: 577601 |

I have read and understand the requirement a noted on the City Of Long Beach Health Department, Bureau of Environmental Health, Consumer Protection 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

Approved **Rejected** **Account # HM** _____ **Record ID#:** _____

Business License: _____ **Program Element:** 1501 1503 **Code:** 245 246

Permit Restrictions / Reason For Rejection

Fees are subject to change



TEMPORARY FOOD FACILITY SELF CHECKLIST

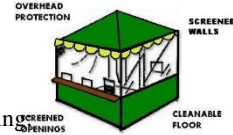
HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

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

Food Booth Construction

Open or Non-prepackaged foods

- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floor is smooth and cleanable. Plywood, tarp, pavement, and asphalt is acceptable
- Walls enclosures may be constructed of 16 mesh per square inch screen
- Pass through window or door to access adjoining BBQ area
- Food pass through openings 18" high x 24" wide maximum
- Signage (visible to the public/can be posted at the front of booth) must include the following
 - o Facility and Operator Name at least 3" in height.
 - o Facility City, State, and Zip Code at least 1" in height
 - o The above information shall be printed in colors contrasting with the surface on which it is posted
- Trash container with lids.



For Prepackaged Food

- Booth with overhead protection only
- No specific flooring material requirements.

Food Preparation

- Food stored at least 6" off the ground
- 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 or food booth
- 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

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 storage (steam tables, chafing dishes, electric stove, heat lamps, and crock pots)
- Hot food must be maintained at 135°F or above.
- A calibrated metal, probe thermometer to measure food temperature must be available in the booth

ANY FOOD NOT MAINTAINED AT OR BELOW AT 41°F SHALL BE DISCARDED AT THE END OF THE DAY

Hand Washing Facilities

- A container with a spigot or drain valve capable of providing a continuous flow of water that leaves both hands free to properly wash
- Minimum 5 gallon of warm water at minimum 100 °F.
- Liquid soap in a pump dispenser
- Single use paper towels
- A bucket to collect wastewater
- Trash receptacle

Utensil Washing Facilities

- Access to a 3-compartment sink with integrally installed stainless steel drain boards with hot (100°F) and cold running water.
- Soap for dish washing
- Sanitizer for dish washing
- Sanitizer test kit

Food Handlers

- Clean outer garments for all food handlers
- Hair of all food handlers is restrained with hairnets 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
- Sneeze guards for steam table and open food
- Ice used for refrigeration is not used for beverage consumption

Multi-Day or Night Events

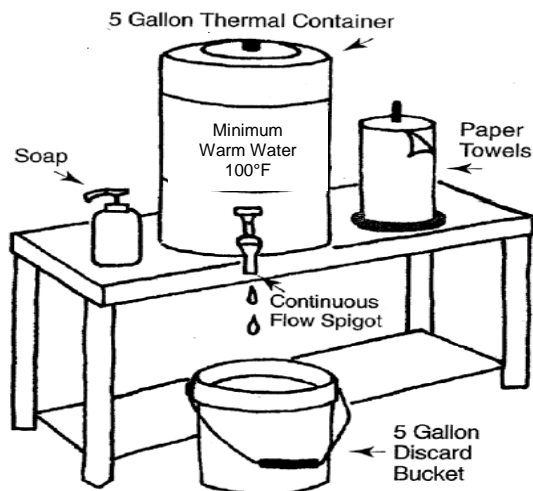
- Adequate lighting for cleaning and handling food
- Lockable food containers for overnight storage
- Refrigeration

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. Sneez 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.

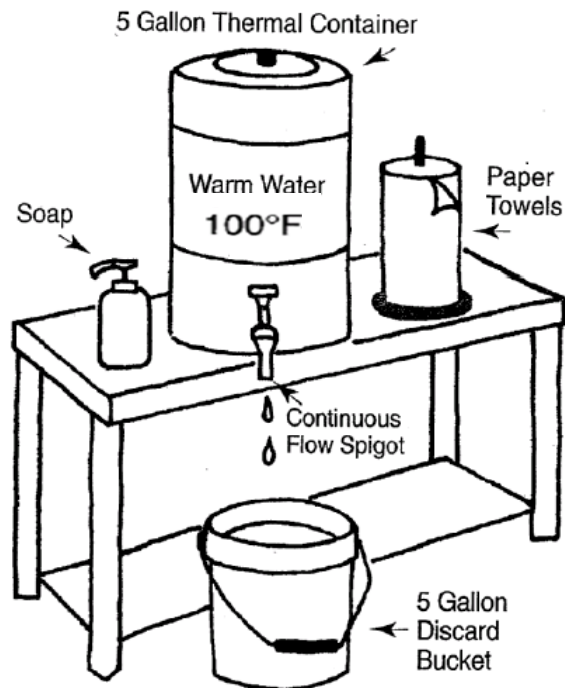




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FOOD PREPARATION



****REQUIRED AT EACH
FOOD PREPARATION BOOTH****

The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm potable water (100°F), liquid soap in a pump dispenser, single use paper towels and a 5-gallon bucket to collect the dirty water.