



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 \$ 195.00/yearly** **Unpackaged \$ 370.00/yearly** **Copy of Application \$.40**

Please Print

Date (Fecha) _____

Name Of Food Facility (Nombre del Puesto) _____

Contact Person (Persona de Contacto) _____	Driver's License # (Licencia de Manejo) _____
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Mailing Address (Dirección de domicilio) _____	City, State _____	Zip Code _____
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Home Phone# (# de Telefono) _____	Cell # (# de celular) _____	E-mail Address _____
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- Check One: One location per application
- EVR Farmers Market Tuesday 2801 Atlantic Avenue, 90806 9 am – 1 p.m. CT: 572202-07
 - Local Harvest Bixby Park Tuesday 130 Cherry Avenue, 90802 3-7 p.m. CT: 576600-02
 - Local Harvest Bixby Park Saturday 130 Cherry Avenue, 90802 10 a.m.-3 p.m. CT: 576600-02
 - Marine Stadium Wednesday 5255 Paoli Way, 90803 3-7 p.m. CT: 577603-03
 - Uptown Long Beach Bixby Knolls Thursday 4570 Atlantic Ave., 90807 3-6 p.m. CT: 571502-08
 - Harbor Area Downtown Long Beach Friday 301 The Promenade North 90802 9 a.m.-2 p.m. CT: 576200-01
 - Farmer's Marketplace of Long Beach Sunday 5000 E. Spring Street 90815 8:30 a.m.-2:30 p.m CT: 573500-07
 - The Marina Sunday 231 Marina Drive, 90803 8 a.m.-12 p.m. CT: 577601-03
 - Other: _____

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

<input type="checkbox"/> Approved	<input type="checkbox"/> Rejected	Account # HM _____	Record ID#: _____
Business License: _____	Program Element: <input type="checkbox"/> 1501 <input type="checkbox"/> 1503	Code: <input type="checkbox"/> 245 <input type="checkbox"/> 246	

Permit Restrictions / Reason For Rejection

Fees are subject to change

FOOD PREPARATION AT OTHER LOCATION

All food preparation must be completed either in the approved temporary facility or at a permitted food facility. Identify and facility where advanced preparation will take place. An agreement form must be submitted for food preparation at a permitted food facility

Name of Facility: _____ Permit #: _____

Address of Facility: _____

Method of food temperature control used during transportation: _____

EQUIPMENT/UTENSIL USED

Will multi-use kitchen utensils (knives, scoops, spatulas, bowls, etc.) be used inside the booth for food preparation? Yes No

Identify all **equipment** that will be used in food preparation at the food booth: Barbecue Grill Range Burner Deep Fryer

Griddle Char-broiler Mixer Blender Other
(Specify): _____

Identify all utensils that will be used in food preparation at the food booth: _____

Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.)

FOOD TO BE SOLD/SERVED

All food preparation shall be completed either in the temporary food facility or at a permitted food facility

List food items to be sold/served: (teriyaki chicken, tacos, salsa, condiments etc.,)	Check if commercially pre-packaged: (un-opened, original containers)	Identify types of preparation at other location: (cutting, washing, cooking, etc.,)	Identify types of preparation at booth: (assembly, portioning, cooking, etc.)	Identify means of temperature control at booth: (steam table, refrigerator, ice chests, etc.,)
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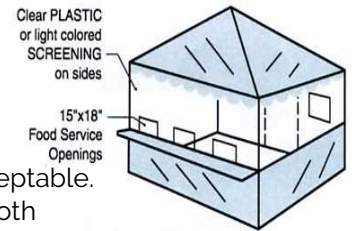
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TEMPORARY FOOD FACILITY SELF CHECKLIST

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

Food Booth Construction:

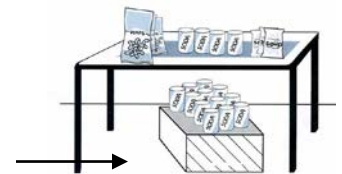
- Facility has overhead protection for food preparation, storage and ware washing (3 compartment sink)
- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floors are smooth and cleanable. Plywood, tarp, pavement, and asphalt are acceptable.
- Food must pass through openings 18" (high) X 24" (wide) maximum in front of booth
Pass through window or door to access adjoining BBQ area
- The name of the facility, city, state, zip code, and the name of the operator are clearly visible to patrons
 - Facility and Operator names must be at least three (3) inches in size.
 - Facility City, State and Zip Code are at least one (1) inch in size.
 - Sign must be in contrasting colors with the surface on which it is posted.



Food Handling-Sanitary Requirements:

Food Preparation:

- Food stored at least 6" off the ground.
- All food contact surfaces are smooth, easily cleanable, and nonabsorbent.



Temperature Control

- Adequate cold storage (ice chests with ice, refrigerated trucks, or refrigerators).
- Adequate hot storage (steam tables, chafing dishes, electric stove, heat lamps, and crock pots).
- Metal, probe thermometer.

Hand Washing Facilities

- A container with a spigot or drain valve (allow for continuous water flow) containing a minimum of 5 gallons of hot or warm water with a minimum temperature of 100°F
- Liquid soap in a pump dispenser.
- Single use paper towels
- A bucket to collect wastewater

Utensil Washing Facilities

- Access to a 3-compartment sink with integrally installed stainless steel drain boards.
- Soap for dish washing
- Sanitizer for dish washing

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

Multi-Day or Night Events

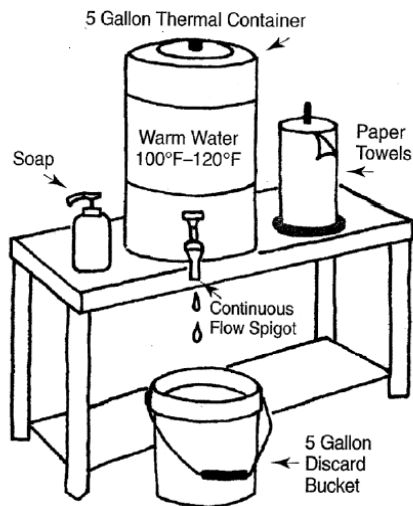
- Adequate lighting for cleaning and handling food
- Lockable food containers for overnight storage
- Refrigeration

**COMPLETION OF THE CHECKLIST DOES NOT GUARANTEE COMPLIANCE WITH STATE LAW.
THIS SOLELY INTENDED AS A GUIDELINE FOR PROPER BOOTH SET UP.**



Food Preparation

Temporary Hand Washing Station



**REQUIRED AT EACH
FOOD PREPARATION, OPEN FOOD SAMPLING
& BEER/SPIRITS BOOTH**

The temporary hand washing station shall consist of at least a 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