

PROFIT AND NON PROFIT CONCESSION BOOTHS

SANTA CLARA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH
TEMPORARY FOOD SALES INFORMATION

INSTRUCTIONS TO:

CONCESSION BOOTH OPERATOR: Complete this form and return it with applicable fees to your event coordinator.

EVENT COORDINATOR: Return this and other applicable forms and fees to Department of Environmental Health, Consumer Protection Division, P.O. Box 26070, San Jose, CA 95159-6070 at least 3 weeks prior to event date.

NAME OF EVENT: _____

LOCATION OF EVENT: _____

NAME OF CONCESSION BOOTH: _____

BOOTH OPERATOR/CONTACT PERSON: _____

MAILING ADDRESS: _____ CITY _____ ZIP _____

PHONE: _____ FAX: _____ EMAIL: _____

FOOD ITEMS TO BE SOLD (OR GIVEN AWAY)	SERVED HOT >140° F OR COLD <45° F	EQUIPMENT FOR ACTIVE TEMPERATURE CONTROL

NO HOME FOOD PREPARATION OR STORAGE IS ALLOWED. Only premises permitted by the Department of Environmental Health may be used for off-site food preparation and/or storage.

FOOD PREPARED/STORED AWAY FROM EVENT LOCATION:

NAME OF FACILITY: _____

ADDRESS: _____ CITY/ZIP: _____

ENVIRONMENTAL HEALTH PERMIT # _____

NAME OF PERMIT HOLDER _____

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspectional procedures necessary to ensure compliance.

Payment of the required fee to secure a valid permit is required before commencing or continuing operations. Failure to do so may result in a misdemeanor citation, permit suspension/revocation proceeding and/or closure.

SIGNATURE OF APPLICANT: _____ DATE: _____

APPROVED: _____



REQUIREMENTS FOR TEMPORARY FOOD BOOTHS

A. FOOD PREPARATION/HANDLING:

1. All food shall be from an approved source. No food or beverage stored or prepared in a private home may be offered for sale, sold, or given away from a temporary food booth.
2. During periods of inoperation, all food shall be stored in an approved facility.
3. Food contact surfaces shall be smooth, easily cleanable, and nonabsorbent. Do not use galvanized or enamel coated cookware. All food related and utensil related equipment shall meet or be equivalent to approved applicable sanitation standards or approved by the Santa Clara County Department of Environmental Health. *This requirement does not apply to nonprofit charitable food booths.*
4. Tongs, disposable plastic gloves, or single-service tissue shall be used to serve food whenever practical.

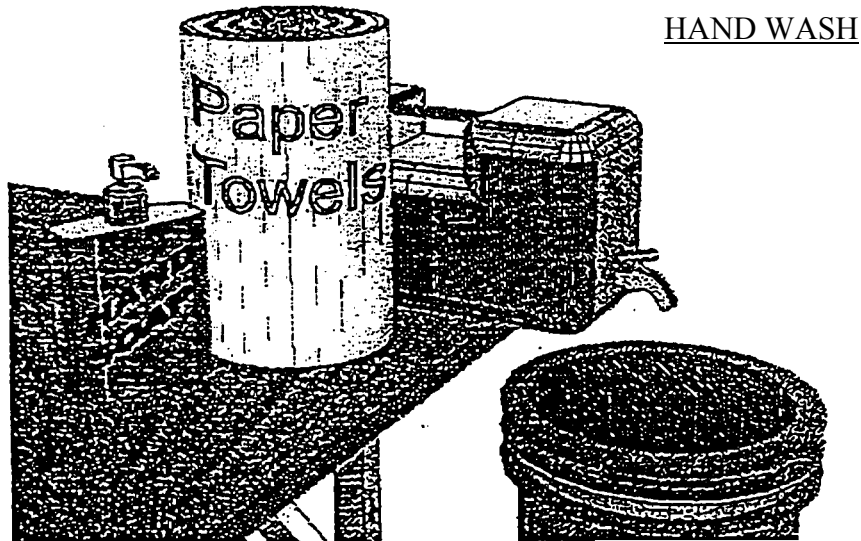
B. SAFE FOOD TEMPERATURES:

1. For Profit Food Booths:
 - (a) Cold potentially hazardous foods or beverages shall be maintained at or below 45° F for up to 12 hours in any 24-hour period. At the end of the operating day, these foods shall be placed in refrigeration units within an approved facility that maintain the food temperature at or below 41° F or the food shall be destroyed in an appropriate manner.
 - (b) Hot potentially hazardous foods or beverages shall be maintained at or above 140° F and shall be destroyed in an approved manner at the end of the operating day or donated to a food bank or any other nonprofit charitable organization, but may not be reserved in a food facility.

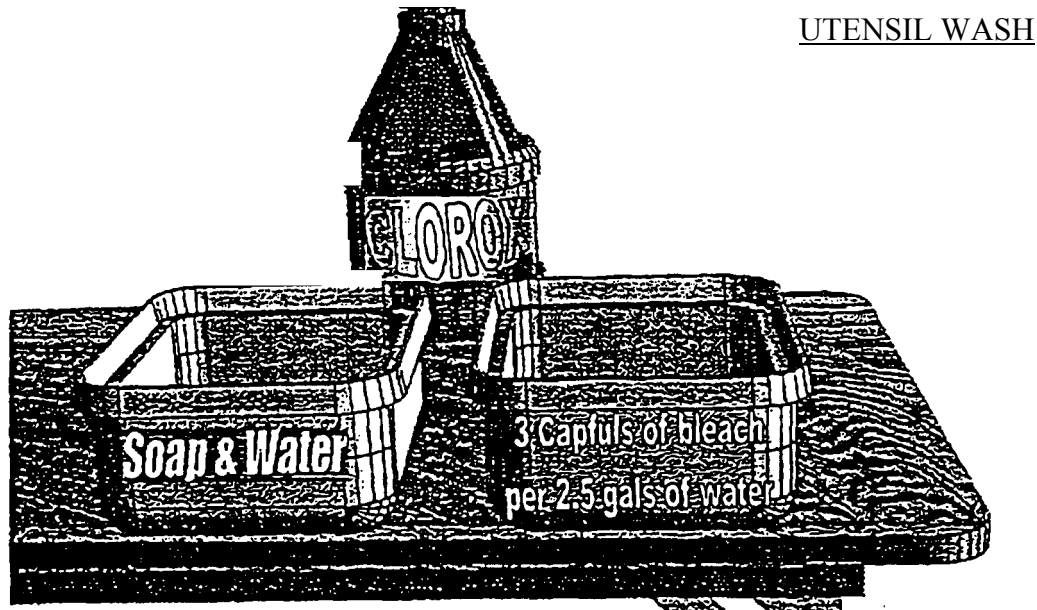
C. HAND WASHING/UTENSIL WASHING:

1. Food booths that handle nonprepackaged foods or beverages shall have hand washing and utensil washing facilities available to all food service workers.
2. The hands of food service workers within the temporary event booth shall be washed before preparing food, after visiting the restroom, after smoking and whenever necessary to prevent the contamination of food.

3. Santa Clara County Department of Environmental Health requires TWO OR MORE 2 ½ gallon containers of drinking/spring water in a turn valve dispenser, liquid soap, paper towels, and a minimum 5-gallon waste bucket to collect the waste water.



4. Santa Clara County Department of Environmental Health requires TWO 3-gallon plastic/rubber dishpans or buckets filled with potable water for utensil washing.



- D. WASTE WATER: Liquid waste shall be disposed of in approved liquid waste containers and then deposited into the sanitary sewer.
- E. GARBAGE AND REFUSE: Garbage and refuse materials shall be stored in leakproof containers and be disposed of into dumpsters or garbage cans.

Self Inspection Check List for Food Vendors and Coordinators at Temporary Events

Where booth will sell, give away or sample open foods or beverages.

- I have a valid permit from the Santa Clara County Department of Environmental Health to operate a temporary food facility or a permit to coordinate a temporary event.

Booth Set Up

- Hand-washing facilities set up as required and ready-to-use. (Source of clean running water, liquid soap in pump dispenser, paper towels and waste water bucket.)
- Utensils and disposable gloves provided to *minimize* hand/food contact.
- Equipment washing facilities set up and ready-to-use. (Two dishpans large enough to hold largest piece of equipment/utensil to be cleaned; soapy water in one dishpan, bleach solution in the other.)
- Equipment and utensils composed of safe material, clean and easy-to-clean.
- Leaf-proof garbage containers provided.
- Name and address displayed.

Food Handling

- Equipment provided to *actively* hold food at safe cold temperature (below 45° F) – such as refrigeration or ice in coolers.
- Equipment provided to *actively* hold food at safe hot temperature (above 140° F) – such as steam table, chafing dishes and hot lamps.
- Thermometer provided to check food-holding temperatures (as above) and to check minimum cooking temperatures.
- Condiments in individual wrapped packets or protected by sneeze guards.
- Food from an approved source – no foods stored or prepared in a private home.

Food Handlers

- Employees keep their hands clean and wear clean washable outer clothing.