



City Of Long Beach Temporary Food Facility Requirements

1. All temporary food facilities and temporary events with food must comply with all applicable requirements of California Health and Safety Code and City Of Long Beach Ordinances.
2. **Failure to comply with all applicable laws and ordinances may result in immediate closure of a booth and/or temporary event and may also lead to legal action.**
3. Contact Business License at (562) 570-6211 and the Fire Department at (562) 570-2560 for additional requirements.
4. For Additional Information contact:

Claro Rufo, REHS III
Bureau of Environmental Health
Food Program
2525 Grand Avenue, Room 220
Long Beach, CA 90815

Office: (562) 570-4142
Fax: (562) 570-4038

Requirements are also available on the World Wide Web at
www.longbeach.gov/health/organization/eh/food/tff.asp

Make check payable to: ***City of Long Beach***

Send Check To: Department of Health and Human Services
Bureau of Environmental Health
Food Program
2525 Grand Avenue, Room 220
Long Beach, CA 90815



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DEFINITIONS

“APPROVED”

“APPROVED SOURCE”

- a. “Approved means acceptable to the enforcement agency based on a determination of conformity with applicable laws, or, in the absence of applicable laws, current public health principles, practices, and generally recognized industry standards that protect public health.
- b. “Approved source,” means a producer, manufacturer, distributor, or food establishment that is acceptable to the enforcement agency based on a determination of conformity with applicable laws, or, in the absence of applicable laws, current public health principles, practices, and generally recognized industry standards that protect public health.



“BARBECUE”

“Barbecue” means an unenclosed facility for barbecuing food, where the food prepared out of doors by cooking directly over hot coals, heated lava, hot stones, gas flame, or other method approved by the state department, on equipment suitably designed and maintained for use out of doors, that is operated by a food establishment, stationary mobile food preparation unit, or temporary food facility.



“COMMUNITY EVENT ORGANIZER”

“Community event organizer” means any person, partnership, organization, government entity or corporation, which controls, manages, conducts, organizes or otherwise administers a community event. An event organizer can be either a for profit or non-profit entity.

“FOOD”

“Food” means any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as a food, drink, confection, or condiment for human consumption.

“FOOD CONDIMENT”

“Food condiment” means non-potentially hazardous relishes, spices, sauces, confections, or seasonings, that require no additional preparation, and that are used on a food item, including, but not limited to, ketchup, mustard, mayonnaise, sauerkraut, salsa, salt, sugar, pepper, or chili peppers.



“FOOD PREPARATION”

“Food preparation” means packaging, processing, assembling, portioning, or any operation, which changes the form, flavor, or consistency of food, but does not include trimming of produce.



“NONPROFIT CHARITABLE TEMPORARY FOOD FACILITY”

“Nonprofit charitable temporary food facility” means a temporary food facility that is conducted and operated by a corporation incorporated pursuant to the Nonprofit Corporation Law (Div. 2(commencing with Section 5000), Title 1, Corp. C.), that is exempt from taxation pursuant to Section 510(c)(3) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation code.

“PERMIT”

“Permit” means a written authorization to operate issued by the local enforcement officer.

“POTABLE WATER”

“Potable water” means water that complies with the standards for transient non-community water pursuant to the California Safe Drinking Water Act (Chapter 4 (commencing with Section 116275) of part 12), to the extent permitted by federal law.

“POTENTIALLY HAZARDOUS FOOD”

“Potentially hazardous food” means food that is in a form capable of (1) supporting rapid and progressive growth of infectious or toxigenic microorganisms that may cause food infections or food intoxication, or (2) supporting the growth or toxin production of *Clostridium botulinum*.

“Potentially hazardous foods” does not include foods that have a pH level of 4.6 or below, foods that have a water activity value of 0.85 or less under standard conditions, food products in hermetically sealed containers processed to meet the commercial sterility standard, as defined in Section 113.3(e) of Title 21 of the Code of Federal Regulations, or food that has been shown by appropriate microbial challenge studies approved by the enforcement agency not to support the rapid and progressive growth of infectious or toxigenic microorganisms that may cause food infections or food intoxication, or the growth and toxin production of *Clostridium botulinum*.

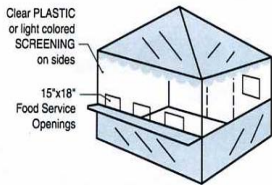
“PREPACKAGED FOOD”



“Prepackaged food” means any properly labeled processed food, prepackaged to prevent any direct human contact with the food product upon distribution from the manufacturer, and prepared at a facility approved by the enforcement agency.

“TEMPORARY FOOD FACILITY”

- a. “Temporary food facility” means a food facility operating out of temporary food facilities approved by the enforcement officer at a fixed location for a period not to exceed 25 consecutive or nonconsecutive days in any 90-day period in conjunction with a single, weekly, or monthly community event, as defined in subdivision.
- b. “Community Event” means an event that is of a civic, political, public, or educational nature. Indicating state and county fairs, city festivals, circuses, and other similar events as determined by the local enforcement agency. “Community event” shall not include a swap meet, flea market; swap mall, seasonal sporting event, grand opening celebration, anniversary celebration, or similar functions.



Temporary Food Facility Requirements

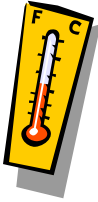
1. PERMITS

- A. All permits for temporary food facility must be obtained a minimum of two week prior to the start date of the event.
- B. All applications for a temporary food facility must include a diagram of the booth as well as a list of all equipment to be used in or out of the booth.
- C. The Temporary Food Facility permit fees are as follows:
 - 1. Temporary Food Stand – Pre-packaged Food \$ 70.00
 - 2. Temporary Food Stand – Un-packaged Food \$ 109.00
 - 3. Temporary Food Stand – Sampling Only \$ 63.00
 - 4. Temporary Food Stand – **Late Submittal Penalty** \$ 38.00 + Fee
(If less than 7 calendar days prior to event add per booth)
 - 5. Temporary Food Stand – **Field Licensing Charge** \$ 63.00 + Fee
(\$25.00 + \$38.00 late fee + applicable application fee from above)

2. FOOD PREPARATION

- A. All food handling and preparation must take place within the approved temporary food facility unless the food comes from another APPROVED SOURCE (e.g., restaurant, school kitchen, etc...)
- B. No food offered for sale, sold, or given away to the public may be stored or prepared at a private residence. All food shall be obtained from an approved source.
- C. Barbecues may be located outside of the enclosed booth area.
- D. All food contact surfaces shall be smooth, easily cleanable and non-absorbent.
- E. No smoking is allowed in or around the temporary food facility.
- F. Ice used for cooling or refrigeration of product must not be served or used in the preparation of food or beverages. Ice intended for use in food or beverages must be protected from contamination and stored separate from ice used for refrigeration purposes. Ice scoops must be used for dispensing ice. Ice scoops must be stored so they are protected from contamination and are not permitted to be stored on the ice or in the ice bin/container.
- G. Food condiments must be protected from contamination and, where available for customer self service, be pre-packaged or available only from approved dispensing devices.

3. FOOD TEMPERATURE CONTROL



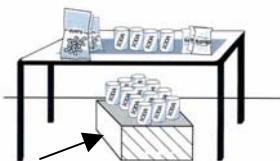
- A. All potentially hazardous foods must be maintained at a temperature of 45°F or below for cold foods or 135°F or above for hot foods.
- B. Any hot potentially hazardous foods left over at the end of the event day may not be resold. The food must either be destroyed or donated to a charitable organization. Cold potentially hazardous foods left over at the end of the day shall either be discarded or placed in a refrigeration unit that will hold the product at a minimum temperature of 41°F.
Note: Potentially hazardous food maintained at a temperature of between 41°F may not be stored for more than 12 hours in any 24-hour period. Any potentially hazardous foods stored in this temperature range for more than 12 hours must be destroyed.
- C. Each booth shall provide at least one probe thermometer to check the temperature of the food throughout the event.
- D. Any food in transit to the temporary food facility must be maintained at the proper temperature and protected from contamination.

4. FOOD HANDLING



- A. All food handlers must be in good health to operate in or around a temporary food facility.
- B. All food handlers shall wash their hands with soap and water prior to the start of food preparation or serving activities. This should be done at regular intervals and especially after smoking, eating, drinking, and using the restroom, handling raw animal product or any other activity that may contaminate the hands.
- C. Clean outer garments or aprons should be worn at all times and hair must be restrained.
- D. If gloves are worn they should be changed at regular intervals and when gloves are removed for any reason they must be replaced. Hands must be washed prior to putting gloves on and also every time gloves are changed.
- E. All personal items must be stored away from any food, equipment and utensils.

5. FOOD STORAGE



- A. All food must be stored in approved container so as to prevent any type of contamination, exposure to the elements or the ingress of rodents or other vermin, and temperature abuse.
- B. All food must be stored at least 6 inches off the ground at all times.

- C. During periods of in-operation all food must be stored in lockable food storage containers that will protect the food from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse.

6. WATER

- A. An adequate supply of potable hot (minimum of 120°F) and cold water, protected from backflow or back siphonage, shall be provided for utensil washing, hand-washing, food handling activities and janitorial purposes.
- B. In addition to the water needed for food preparation and dispensing, a minimum of 20 gallons of potable water shall be provided each day for each temporary food facility preparing food for purposes of utensil washing and hand-washing.
- C. Hoses used to fill potable water tanks shall be made of food grade materials and handled in a sanitary manner. Food grade hoses are typically white and labeled “food grade.” **Garden type hoses are not acceptable.**

7. SINKS



- A. Each booth must have access to a 3-compartment sink with hot and cold running water for the purpose of washing utensils. Hot water must be of a minimum temperature of 120°F. The sink must be within 100 feet of the booth and be reasonably protected from outside and overhead contamination.

NOTE: A maximum of 4 booths may share one 3-compartment sink

- B. Each booth must have access to a hand-wash sink with hot and cold running water, liquid soap and single use paper-towels. Hot water must be of a minimum temperature of 120°F. The sink must be within 100 feet of the booth and be reasonably protected from outside or overhead contamination.

NOTE: A maximum of four (4) booths handling open foods may share a single hand-wash station. A maximum of eight (8) booths handling only pre-packaged foods may share a hand-wash station.

- C. In addition to the shared hand-sink requirements, all booths that handle or prepare unpackaged food must have a hand-wash set up inside the booth. If a hand-sink with hot and cold water is not provided inside the booth, a “gravity feed” system consisting of a water tank, a catch basin for the wastewater, liquid hand soap and single use paper towels will be acceptable.

8. WASTEWATER

- A. Water and other liquid wastes, including waste from ice bins and beverage dispensing units, must be contained in or drained into a leak proof container. Waste tanks must be one and a half times the volume of the total potable water tanks in use. In addition if ice is used the container size must be increased by at least one-third the volume of the ice container.

- B. Liquid waste must be disposed of into an approved sanitary sewage system or hiding tank. Liquid waste **SHALL NOT** be discharged to the ground or into the storm drains.

9. SOLID WASTE

- A. All temporary food facilities must have adequate trash receptacles located at a close proximity to the temporary food facility.
- B. All trash receptacles must be made of leak-proof materials and must be adequately protected from flies or other vermin.

10. TOILET FACILITIES

- A. Approved toilet facilities must be provided for employees and be within 200 ft. of the temporary food facility. (a minimum of 1 toilet per 15 employees is required)

11. ANIMALS

- A. Live animals, birds or fowl are not allowed within 20 feet of a temporary food facility.

NOTE: The above rule does not exclude a police, service or guide dog from being in the **service** area of a temporary food facility.

12. JANITORIAL FACILITIES

- A. Each booth must have access to a janitorial sink and or janitorial facilities with hot and cold running water for use in cleaning the booth and other areas of the temporary food facility as needed.

13. STRUCTURAL REQUIREMENTS

NOTE: Each booth must have identification information on the outside of the booth clearly visible to the patrons. The identification shall include the name of the facility, city, state, zip code, and the name of the operator. The name must be in letters that are a minimum of 3 inches high and a brushstroke of 3/8 of an inch. The address (city, state, and zip code) must be a minimum of 1 inch high. All lettering must be of a contrasting cover.

Unpackaged food or beverages

- A. All booths must be entirely enclosed with four complete sides, a top and cleanable floor (concrete is acceptable). Booths operating on grass or dirt must use plywood, plastic or vinyl tarp or other cleanable material for a floor surface. The top of the

booth must be made of a solid material. The sides may be solid or constructed of a 16 mesh screening material.

- B. Doors and food service openings must be equipped with tight fitting closures to minimize the entrance of insects or airborne contaminants. Pass-thru windows (openings) may be a maximum of 432 square inches.
- C. Food operations that have an adjoining barbecue operation should have a pass-thru opening at the rear or side of the booth.
- D. For events that occur at dusk or at night an adequate covered light source shall be supplied for cleaning and safe and sanitary food service.

NOTE: In lieu of a booth, operators handling only unpackaged non-potentially hazardous food (i.e., coffee, popcorn, churros, cotton candy, pretzels, snow cones, etc...) may conduct food handling within an approved food compartment with doors which are kept closed except when dispensing the food.

Prepackaged foods

- A. Packaged food may be displayed and sold from a stand or table that maintains the food a minimum of six (6) inches off the floor.
- B. Floors shall be smooth, cleanable and durable. Surfaces may be plywood, vinyl or plastic tarp, concrete or asphalt.
- C. Overhead protection may be required to protect food from contamination. An umbrella or overhead canopy would be considered acceptable.
- D. For events that occur at dusk or at night an adequate covered light source shall be supplied.

Community Event Organizer Requirements

1. PERMITS

- A. **A permit must be obtained by the person(s) or organization that is in control of any community event, at which one or more temporary food facilities operates.**
- B. A site plan for the proposed location of the event must accompany all applications for a community event permit.
- C. The permit application, site plan and all applicable Health Department fees must be submitted to the Health Department at least ***two weeks prior to the event***.
- D. The Community Event permit fee is \$ 138.00

2. SITE PLAN REQUIREMENTS


The site plan must be drawn to scale and include the following:

- A. Location and descriptions of all temporary food facilities. Indicate which booths will be preparing unpackaged foods and which will be handling only pre-packaged food.
- B. Location of all toilet facilities. There must be one toilet per 15 temporary food facility workers and it must be within 200 feet of each temporary food facility. In addition, one toilet per 250 guests is required.
- C. Location of hand-wash stations. A maximum of four (4) booths handling open foods may share a single hand-wash station. A maximum of eight (8) booths handling only pre-packaged foods may share a hand-wash station. **NOTE:** Each hand-wash station must have a hand sink equipped with hot and cold water with the hot water being at a minimum temperature of 120° F and single service soap and paper towels. The hand-wash stations or sinks must be within 100 ft. of the booths.
- D. If provided, the location of all shared utensil sinks. **NOTE:** A maximum of four (4) booths may share one utensil sink. Each utensil sink must have three (3) compartments, dual integral drain-boards and be equipped with hot and cold running water. The sink must be located within 100 ft. of the booths.
- E. Location of janitorial facilities.

3. ADDITIONAL REQUIREMENTS:



A. Arrangements must be made for pick-up of solid and liquid waste. **NOTE:** Liquid waste receptacles must be one and a half (1 ½) times the volume of the total volume of water supplied. When ice is utilized in food storage or displayed, an additional volume of one third (1/3) the volume of the ice container must be added to the total volume of the waste receptacle.

 B. Adequate lighting must be provided for cleaning and safe and sanitary food handling for events scheduled during evening hours.

C. If booths are provided for the food vendors, they must comply with standards as set forth by this Department on pages 11-12.

4. RESPONSIBILITIES:

The community event organizer is responsible for the maintenance and proper operation of all shared facilities. The community event organizer is also responsible for ensuring that all temporary food facilities are in compliance with applicable sections of the California Health and Safety Code as noted in CalCode.

NONPROFIT CHARITABLE TEMPORARY FOOD FACILITIES

1. PERMITS

- A. All permits for temporary food facility must be obtained a minimum of one week prior to the start date of the event.
- B. All applications for a temporary food facility must include a diagram of the booth as well as a list of all equipment to be used in or out of the booth.
- C. **A nonprofit charitable temporary food facility may operate once annually for a period not to exceed 72 hours.**
- D. The Nonprofit Charitable Temporary Food Facility permit fees are as follows:
 - 1. Temporary Food Stand – Pre-packaged Food \$ 70.00
 - 2. Temporary Food Stand – Un-packaged Food \$ 109.00
 - 3. Temporary Food Stand – Sampling Only \$ 63.00
 - 4. Temporary Food Stand – Late Submittal Penalty \$ 38.00+ Fee
(\$ 38.00 + applicable fee if less than 7 calendar days prior to event add per booth)
 - 4. Temporary Food Stand – Field Licensing Charge \$ 63.00+ Fee
(\$ 25.00 + \$38.00 + applicable application fee from above)

2. FOOD PREPARATION

- A. All potentially hazardous food must be stored or prepared in a licensed food establishment (e.g. restaurant, church, school kitchen etc...) or within the approved non-profit temporary food facility. No potentially hazardous food offered for sale, sold, or given away may be stored or prepared at a private residence.
- B. Barbecues may be located outside of the enclosed booth area.
- C. All food and beverages must be protected from unnecessary handling and shall be stored, displayed, and served so as to be protected from contamination.
- D. All food preparation and food contact surfaces shall be smooth, easily cleanable and non-absorbent.
- E. No smoking is allowed in or around the temporary food facility.
- F. Ice used in food preparation and service shall be protected from contamination and shall be stored separate from ice used for refrigeration purposes.

3. FOOD TEMPERATURE CONTROL

- A. All potentially hazardous foods must be maintained at 45°F or below for cold foods or at 135°F or above for hot foods.

- B. Each booth shall provide at least one probe thermometer to check the temperature of food throughout the event.
- C. Any food in transit to the temporary food facility must be maintained at the proper temperature and transported in such a way that it is protected from contamination.

4. FOOD HANDLERS

- A. All employees preparing or handling food must wear clean clothing and shall keep their hands clean at all times.

5. FOOD STORAGE

- A. All foods must be stored so as to prevent any type of contamination, including but not limited to, exposure to the elements or the ingress of rodents or other vermin.
- B. All food must be stored off the floor within the facility. Shelving, pallets or tables are acceptable.

6. SINKS

- A. All booths that handle or prepare unpackaged food must have a hand-wash set up inside the booth. A "gravity feed" system consisting of a water tank, a catch basin for the wastewater, liquid hand soap in a dispenser and single use paper towels will be acceptable.
- B. All nonprofit temporary food facilities must also have access to at least one utensil-washing sink supplied with hot and cold running water.
- C. Additional sinks may be required as determined by the enforcement officer.

7. WASTEWATER

- A. Facilities for the sanitary disposal of all liquid waste shall be subject to the approval of the enforcement officer.

8. SOLID WASTE

- A. All garbage shall be disposed of in a manner approved by the enforcement officer.

9. TOILET FACILITIES

- A. Approved toilet facilities must be provided for employees and be within 200 ft. of the temporary food facility. (A minimum of 1 toilet per 15 employees is required) and approved hand-washing facilities adjacent to a toilet provided.

10. ANIMALS

- A. Live animals, birds or fowls are not allowed in a temporary food facility at any time.

- B. The above rule does not exclude a police, service or guide dog from being in the **service** area of a temporary food facility.

11. ADDITIONAL REQUIREMENTS

- A. The enforcement officer may establish additional structural or operational requirements as necessary to ensure that food is of a safe and sanitary quality.



Permit #: _____
Mailed: _____

CITY OF LONG BEACH
DEPARTMENT OF HEALTH AND HUMAN SERVICES
BUREAU OF ENVIRONMENTAL HEALTH
2525 Grand Avenue, Room 220, Long Beach, California 90815 • 562-570-4132 • fax • 562-570-4038

COMMUNITY EVENT ORGANIZER PERMIT APPLICATION

***Organizer Permit Fee \$ 138.00**

Date of Application: _____ Date Of Event: _____

Event: _____
NAME OF EVENT

Number Of Days: _____ Vendor Set-Up Time: _____ Time Stop Serving: _____

Location Of Event: _____

Event Organizer/Promoter: _____

Address Of Organizer: _____
Address City State Zip Code

Person In Charge Of Event: _____ Phone #: _____

Cell phone #: _____ e-mail: _____

All Temporary Food Facilities Must have a Department of Environmental Health Permit. Please attach a separate sheet listing the business name, contact name, address, phone number and foods to be served for each food vendor.

Indicate total number of Temporary Food Facilities for each of the following:

Number Of Pre-Packaged Food Booths: _____
(Items already properly labeled and processed food such as sodas, candy, chips, etc.)

Number Of Food Preparation Booths: _____
(All open foods including hot dogs, soft serve ice cream, shaved ice, etc.)

Sampling Only Food Booths: _____
(No cooking demonstration, if cooking demonstration will occur you will be charged as a pre-packaged stand)

Total number of three-compartment sinks to be provided by organizer: _____

Method of Liquid Waste Removal: _____

Method of Solid Waste Removal: _____

If the event is at night, is adequate lighting provided for the event? _____ Yes _____ No _____ N/A

SIGNATURE OF APPLICANT

DATE

SUBMIT A SITE PLAN WHICH INCLUDES THE FOLLOWING:

1. Location of all temporary food facilities, restrooms, and wastewater disposal.
2. Location of all toilets

Note: One toilet facility must be provided for each 15 employees within 200 ft., from the booths. An approved hand washing facility with soap and paper towel must be adjacent to toilet provided.

A minimum of one (1) chemical or portable toilet (with soap and paper towels) is required for every 250 people or portions thereof that attend your event.

One (1) out of every ten (10) portable restroom must be ADA accessible.

3. Location of all ware-washing sinks (3 compartment sink)

Note: A maximum of four (4) booths may share one (1) three (3) compartment utensil sink

Note: Overhead protection is required for all 3 compartment sink.

4. Location of janitorial facilities.

Note: The site plan must be drawn to scale and according to the guidelines listed in the Community Event Organizer section of the City Of Long Beach Temporary Food Facilities guidelines.

COMMUNITY EVENT MAP



Please provide the distances between the vendors and the restroom, janitorial, and had wash facilities, as well as the distance to any three-compartment sinks provided.

V# Food Vendor # is to correspond numerated Food Vendor List Attached

RR Restroom Facilities

J Janitorial Facilities

HW Hand-washing Station

SS Three Compartment Sink(s) Provided

COMMUNITY EVENT ORGANIZER RESPONSIBILITIES

Event Organizer Responsibilities:

- Complete and Event Organizer Application/Permit, including a master list of all food vendors (temporary food facilities and carts) along with a site plan showing the proposed locations of all of the food vendors, restrooms, and all shared utensil washing, hand-washing, and janitorial facilities.
- **Two weeks prior to the event**, submit to the Bureau of Environmental Health Services office a completed Community Event Organizer Application, all participating TFS applications, and the appropriate fee for the Event organizer Permit. A late fee of **\$45** will be assessed for late application.
- Arrange to have potable water available and an approved wastewater disposal site.
- Consider electricity needs of the vendors.
- Ensure that each food vendor is storing and preparing all food in an approved booth/area at the event or in a facility with a current health permit, and that each vendor is complying with all City of Long Beach Temporary Food Facility Operating Requirements.

Permits Required:

An Event Organizer Application/Permit is required, as well as permits for each Temporary Food Booth prior to opening for business.

Fees: Subject to Change

Community Event Organizer Permit	\$ 138.00
Community Event Organizer Permit Late Fee (if less than two weeks prior to the event add)	\$ 52.00
Prepackaged Temporary Food Stand	\$ 70.00
Unpackaged Temporary Food Stand	\$ 109.00
Sampling Temporary Food Stand	\$ 63.00
Temporary Food Stand Late Fee (if less than 7 calendar days prior to the event add per booth)	\$ 38.00
Field Licensing Charge (\$25.00 + \$38.00 + applicable application fee from above)	\$ 63.00

Late Fees:

Vendors with multiple booths are subject to a late fee of **\$33** per booth if the application is not received on time. Individuals, organizations, or groups, which do not obtain a health permit prior to the event, are subject to closure and a penalty not to exceed **three times** the cost of the permit.

Food Safety Requirements:

All food booths must comply with the Temporary Food Facility Operating Requirements set for by the City of Long Beach, Bureau of Environmental Health.

THE COMMUNITY EVENT ORGANIZER IS RESPONSIBLE FOR THE MAINTENANCE AND PROPER OPERATION OF ALL SHARED FACILITIES. THE COMMUNITY EVENT ORGANIZER IS ALSO RESPONSIBLE FOR ENSURING THAT ALL TEMPORARY FOOD FACILITIES ARE IN COMPLIANCE WITH ALL APPLICABLE SECTIONS OF CALIFORNIA HEALTH AND SAFETY CODES (CalCode).

For additional information contact Claro Rufo at 562-570-4142 or email: Claro_Rufo@longbeach.gov

Make Check Payable to:

City of Long Beach
Department of Health and Human Services
Bureau of Environmental Health
2525 Grand Avenue, Room 220
Long Beach, CA 90815

SIGNATURE OF APPLICANT

DATE

DEPARTMENT USE ONLY

Permit #: _____

Event Organizer Fee: \$ 138.00

Late Fee Added: \$ 52.00
(If Less Than 2 Weeks Prior To Event Add)

Total Amount Paid: \$ _____

Approved By: _____

Date: _____

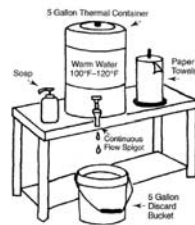
Comments/Notes: _____

FOOD SAMPLING REQUIREMENTS

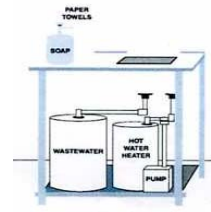
In an effort to increase sales of a food product or a piece of cooking equipment, samples of a food are sometimes given to the consumer. Food is defined as any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection or condiment for human.

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 gravity hand-wash setup consisting of a water dispenser with spigot, single service paper towels, hand soap, and a bucket for collecting was water must be provided at each booth providing samples and/or preparing food.

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



Minimum handwashing sink



Preferred 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.



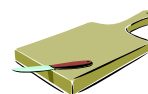
4. Food preparation (cutting, slicing, peeling, portioning, cooking, etc) of samples must be done at least 3 feet away from customers to protect foods from contamination. Sneeze guards can be used to protect food from customer contamination (i.e., sneezing, touching, hair, etc.).



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.

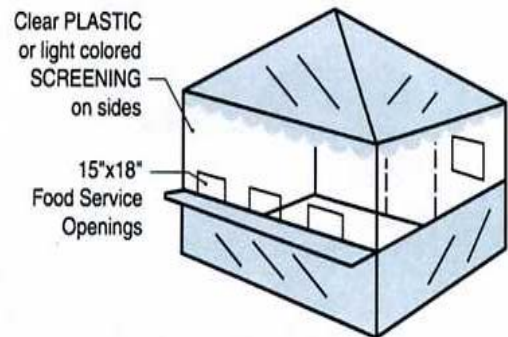


TEMPORARY FOOD FACILITY SELF CHECKLIST

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

Food Booth Construction:

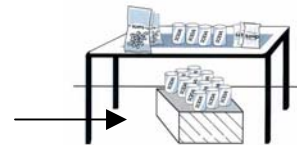
- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floor is smooth and cleanable. Plywood, tarp, pavement, and asphalt are acceptable.
- Walls and ceiling is constructed of plywood, canvas, fine mesh (16 mesh)
- Pass through window or door to access adjoining BBQ area
- 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:
 - Facility and Operator Name at least 3" in size.
 - Facility City, State, and Zip Code at least 1" in size
 - In contrasting colors with the surface on which it is posted.
- Trash container



Food Handling-Sanitary Requirements:

Food Preparation:

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

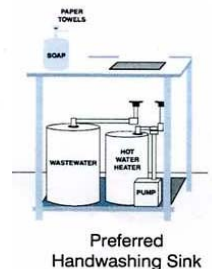
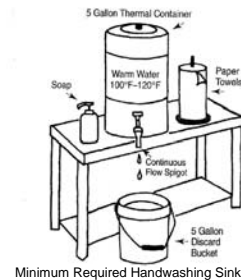


Temperature Control

- 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) cold water
- 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.

Summary of Temporary Food Facility Requirements

A. FOOD BOOTH CONSTRUCTION

Prepackaged Food Booths:

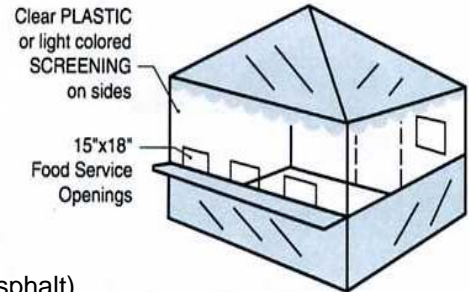
- Overhead protection (canvas ceiling)
- Smooth & cleanable floor (plywood, tarp, pavement, asphalt)

Food Preparation Booths:

- Fully enclosed booth
 - Overhead protection (canvas ceiling)
 - Smooth & cleanable floor (plywood, tarp, pavement, asphalt)
 - Pass through openings no larger than 18" x 24"
 - Tight fitting door at booth
 - Adequate amount of shatterproof/covered lighting (night events)

Signage: (visible to the public/can be posted at the front of booth) must include the following:

- Facility and Operator Name at least 3" in size.
- Facility City, State, and Zip Code at least 1" in size
In contrasting colors with the surface on which it is posted



B. FOOD TEMPERATURE CONTROL



Holding Temperature:

- Potentially hazardous food must be held at or below 45°F, or at or above 135°F.

Cold Holding:

- Potentially hazardous food may be held up to 45°F for 12 hours of each day of an event. After 12 hours the food must be discarded or held at 41°F.
- Adequate ice and/or refrigeration units must be present at booth.

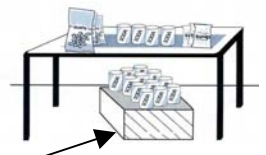
Hot Holding:

- Potentially hazardous food must be held at 135°F. At the end of each, potentially hazardous food at hot holding must be discarded or can be donated to a charitable organization.

C. FOOD HANDLING

Food Preparation:

- Hand wash station must be set up at booth before any food preparation.
- All food preparation, except Barbequing, must take place inside a fully enclosed booth



Food Protection/Storage:

- All food must be stored at least 6 inches off the ground.
- All food and self-service foods/condiments must be protected from contamination,

D. SANITATION

Utensil Washing and Sanitizing (booth w/open foods):

- a. Access to a 3-compartment sink with integrally installed stainless steel drain boards is required for booths with open foods. Four booths may share one 3-compartment sink. Booths must be within 100 feet of 3-compartment sink.
 1. 3-compartment sinks must have an adequate supply of hot water (at or >120°F) and cold running water.
- b. All booths must have soap and sanitizer available for utensil washing/sanitizing.

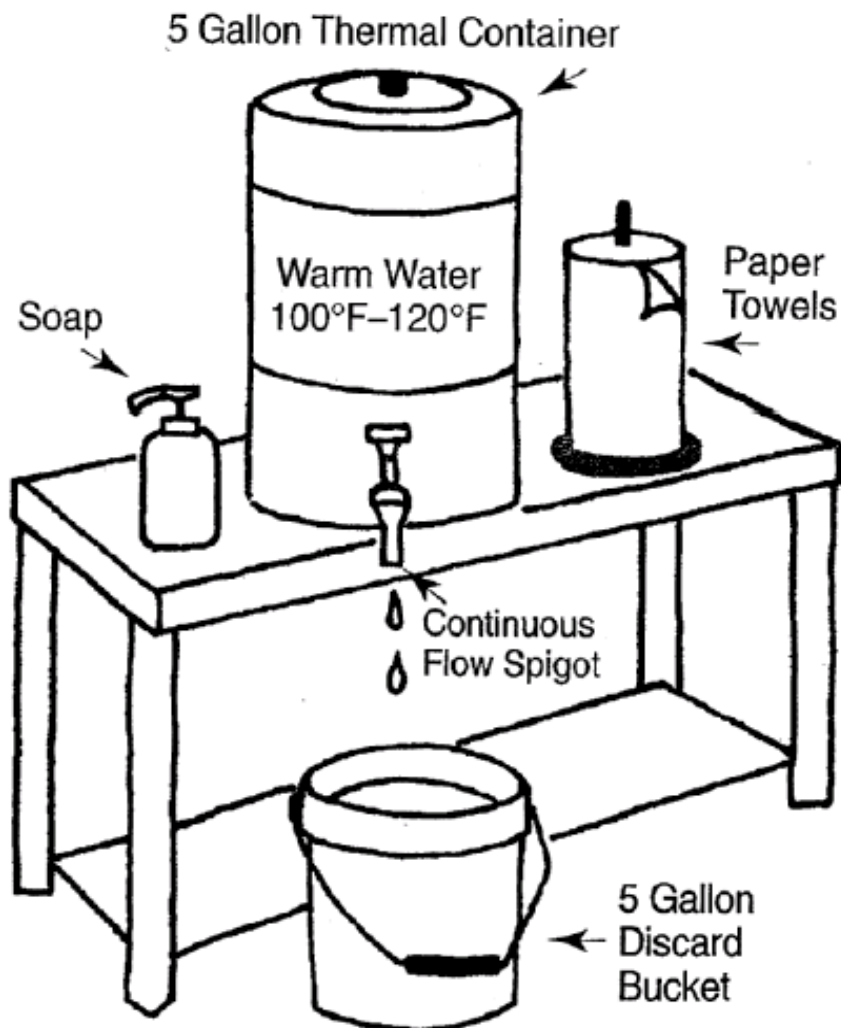
Note: Approved sanitizing solutions include, 100 ppm chlorine for 30 sec., 200 ppm quaternary ammonia for one minute, and 25 ppm iodine for one minute.

Booth Sanitation:

- a. Sanitizer spray bottles should be provided at booths for sanitizing food contact surfaces. See approved sanitizer concentrations above.
- b. Trash can(s) must be provided at each booth.
- c. Each booth must have access to janitorial facilities/sink for cleaning of booth and other areas of the temporary food facility.

NOTE: This summary does not include all of the Temporary Food Facility Requirements. Please consult the 20-page booklet titled “*City of Long Beach Temporary Food Facility Requirements*” for a complete listing of all requirements.

Temporary Hand Washing Station



****REQUIRED AT EACH FOOD 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 water (100°F -120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water.