






## OVERVIEW OF TEMPORARY FOOD FACILITY (FOOD BOOTH) REQUIREMENTS

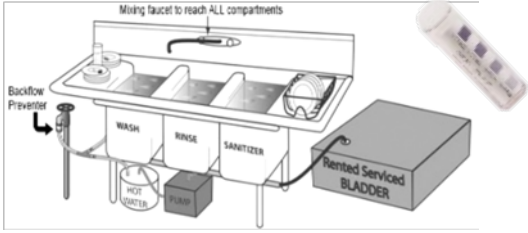
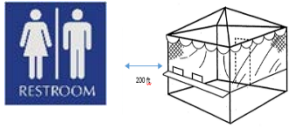
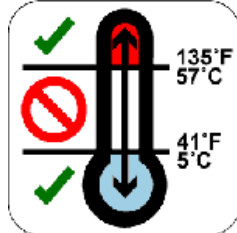
Anytime food or drinks is sold or given away to the public at a community event, a health permit is required. The type of health permit and the requirements for the operation of a food booth will depend on the type of food that is being offered.

*A community event is an event that is conducted for not more than 25 consecutive or nonconsecutive days in a 90-day period and that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses and other public gathering events approved by Orange County Environmental Health (OCEH). A grand opening, a store give-away event, or any other event that is designed to increase, celebrate, or promote a business is **not** a community event.*

This handout summarizes the California Retail Food Code requirements and is intended to assist you in providing safe and wholesome food to the public and preventing foodborne illness.

All food vendors **MUST** comply with the following requirements during preparation and all hours of operation. All TFFs are subject to inspection by OCEH. Failure to comply with these operating requirements may result in a closure until violations are corrected.

Booth Requirements	Prepackaged Food/Beverages Only Category 1A	Prepackaged Food/Beverages w/Sampling Category 1B	Unpackaged Food/Beverages Category 2
<b>Person-in-Charge</b>	<ul style="list-style-type: none"> <li>Available at all times during booth operation</li> <li>Demonstrate adequate knowledge of food safety principles as they relate to the specific food operation</li> <li>Responsible for all food worker actions related to food handling and booth operation</li> </ul>		
<b>Identification of TFF</b>	Each food booth is to have the following information posted and clearly visible to customers: <ul style="list-style-type: none"> <li>Booth Name (3 inch lettering)</li> <li>Name of Operator, City, State, Zip Code (1 inch lettering)</li> <li>Health Permit</li> </ul>		
<b>Food Booth</b>	<ul style="list-style-type: none"> <li>Overhead protection only</li> </ul> 	<ul style="list-style-type: none"> <li>Overhead protection only</li> <li>Concrete, asphalt, or wood flooring</li> </ul> 	<ul style="list-style-type: none"> <li>Full Enclosure required</li> <li>Approved food compartments may be used in lieu of a full enclosure</li> <li>Concrete, asphalt, wood flooring (no grass)</li> </ul> 
<b>Handwashing sink equipped with single use soap and paper towels</b>	No handwashing sink required.	Handwashing facilities must include: Warm water in a container capable of providing continuous stream of water that leaves both hands free to allow vigorous rubbing. Hand wash sink must be equipped with: single use soap, paper towels and towel receptacle.  For events that operate more than 3 days, handwashing sink must be capable of providing warm water under pressure. <div style="display: flex; justify-content: space-around; align-items: center;">   </div>	

Booth Requirements Continued	Prepackaged Food/Beverages Category 1A	Prepackaged Food/Beverages w/Sampling Category 1B	Unpackaged Food/Beverages Category 2
<b>Utensil Washing Sink</b>	Not Required	<p>A 3 compartment sink with 2 metal drain boards** must be available for utensil and equipment cleaning and sanitization within 100 feet of each unpackaged food booth. Overhead protection must be provided over sink. Up to 8 vendors can share a 3 compartment sink. Fresh water and waste water tanks are to be used unless there is a connection to a fresh water supply, then a waste water connection to a sewer is required.</p> <ul style="list-style-type: none"> <li>Hot (minimum 120 F) and cold running water</li> <li>Sanitizer test strips</li> </ul> <p><b>** Four sets of backup utensils (properly washed and sanitized at a food facility) may be provided in lieu of a 3 compartment sink, for events lasting 4 hours or less.</b></p>	
<b>Restrooms for food employees</b>	Restrooms (one per 15 food employees) with warm water (100°F) with handwashing stations <ul style="list-style-type: none"> <li>Located within 200 feet of each food booth</li> </ul>		
<b>Temperature Control of Potentially Hazardous Foods (PHF)</b>	All perishable food (i.e. potentially hazardous foods) shall be kept at or below the required temperatures: <ul style="list-style-type: none"> <li>Cold food may be held at 45°F for up to 12 hours in any 24 hour period and must be discarded at the end of the day. PHF kept at 41°F or below does not have to be discarded at the end of the day.</li> <li>Hot foods must be held in approved hot holding units (steam tables, hot plates, chafing dishes, etc.) at/or above 135°F and discarded at the end of the day.</li> <li>Calibrated food thermometers must be available to monitor food temperatures.</li> </ul>		
<b>Food Service</b>	All food must be packaged and labeled. <ul style="list-style-type: none"> <li>Product name</li> <li>Ingredients</li> <li>Net Weight</li> <li>Name and address of manufacturer</li> </ul> <p>Limited to packaged samples only</p>	Unpackaged samples must be stored in approved food compartments (squeeze bottles, drip bottles, shaker bottles, etc.) <ul style="list-style-type: none"> <li>Samples must be individually portioned for distribution and given to each customer individually by a TFF employee</li> <li>Safe food handling practices must be followed at all times</li> <li>Minimize bare hand contact with ready to eat food by using tongs, or other utensils.</li> <li>Eating or smoking is prohibited in the food booth</li> </ul>	Food must be prepared inside the food booth unless an alternate food preparation site has been pre-approved by OCEH <ul style="list-style-type: none"> <li>All food must be from an approved source</li> <li>BBQ cooking is allowed outside of the booth. <i>Once items are cooked, they must be brought into the enclosed booth.</i></li> <li>Cooking equipment outside of the booth must be sectioned off from the public using rope, caution tape, etc.</li> <li>Safe food handling practices must be followed at all times</li> <li>Minimize bare hand contact with ready to eat food by using tongs, or other utensils.</li> <li>Eating or smoking is prohibited in the booth</li> </ul>
<b>Food Source</b>	All food must be from an approved source (i.e. permitted kitchen, market, food processor). A copy of the health permit and/or a Processed Food Registration (PFR) is submitted with the TFF application. <b>Note: A specialized processing permit from the State of California (PFR, or a Milk and Dairy License) is required for processes such as: bottling, canning, juicing, manufacturing jerky or milk products; and for food products packaged and sold offsite from where it is prepared. In addition, an FDA registration is required for operations proposing to sell imported foods at a community event. Be aware that if all required documents are not provided, the application process cannot be completed.</b>		
<b>Food Storage</b>	Food, beverages and equipment must be stored 6 inches off the floor and be protected from contamination. Food stored overnight must be stored in approved vermin proof containers and backup potentially hazardous foods must be maintained at proper temperatures.		
<b>Trash/Waste</b>	<ul style="list-style-type: none"> <li>Trash containers are emptied and bags replaced on a regular basis to prevent a nuisance( i.e flies/ vermin attractant)</li> <li>Trash is disposed of in an approved manner (trash service) as needed</li> </ul>		



Public Health Services  
 Environmental Health Division  
 1241 E. Dyer Road, Suite 120, Santa Ana, CA 92705  
 Telephone: (714) 433-6080  
 Email: [EHSpecialEvents@ochca.com](mailto:EHSpecialEvents@ochca.com)  
 Website: [www.ocfoodinfo.com/tff](http://www.ocfoodinfo.com/tff)

# HEALTH PERMIT APPLICATION TEMPORARY FOOD FACILITY (TFF)

**This section is to be completed by the applicant, in full – Please print clearly – Do not detach copies – Health permits are NOT transferable and NOT refundable**

<b>TYPE</b>	<input type="checkbox"/> Prepackaged food/beverage/packaged samples only and/or whole produce – <b>Category 1A</b> <input type="checkbox"/> Prepackaged food/beverage with sampling/dispensing – <b>Category 1B</b> <input type="checkbox"/> Preparing or handling unpackaged food/beverages – <b>Category 2</b>				Event Frequency: <input type="checkbox"/> Single Event <input type="checkbox"/> Recurring Event	
	Name of Event:		Event Date(s):		Event Hours _____ AM / PM to _____ AM / PM	
<b>EVENT</b>	Event Address:			City:		Zip:
	Event Organizer's Name:		Event Organizer's Phone Number:		Event Organizer's Email:	
<b>TFF INFO</b>	Booth Name (DBA):			Have you participated in previous community events in Orange County before? <input type="checkbox"/> Yes <input type="checkbox"/> No		
	Person-in-Charge Name:		Person-in-Charge Phone Number:		Person-in-Charge Email:	
<b>TFF OWNER</b>	Type of Ownership (*Attach Certificate of LP, LLP Registration, Articles of Incorporation or Organization): <input type="checkbox"/> Individual Owner <input type="checkbox"/> Partnership <input type="checkbox"/> LP* <input type="checkbox"/> LLP* <input type="checkbox"/> Corporation* <input type="checkbox"/> LLC* <input type="checkbox"/> Nonprofit Charitable Organization, attach proof of status** <input type="checkbox"/> City/Government Entity					
	Company/Business/Nonprofit Name:			Owner's Name:		Owner's Phone Number:
	Owner's Address (cannot be a P.O. Box):			City:	State:	Zip:
	Mailing Address (if different from Owner's Address):			City:	State:	Zip:
	Driver's License (if Individual Owner or Partnership; for Recurring Events only):			Owner's Email:		
<b>FOOD SOURCE: PREPARATION/STORAGE</b>	List all the food/beverages to be sold/given at the event (attach menu if additional space is needed):					
	Will food/beverages be prepared or stored BEFORE the event? <b>State law prohibits the use of private home except for Cottage Food Operators or Nonprofit vendors making non-potentially hazardous beverages &amp; baked goods</b> <input type="checkbox"/> <b>YES.</b> Provide the name & address where food/beverage is prepared/stored: _____ <input type="checkbox"/> <b>NO.</b> You are required to purchase all food/beverages the day of the event. No food should be prepared or stored at home. Initials, indicate that <u>receipts</u> will be provided during inspection.					
	Name: _____					
	Address: _____      Initial Here: _____      Once initialed, skip to Terms					
City: _____      Zip: _____						
Is the facility located in Orange County? <input type="checkbox"/> Yes. Provide Permit #: _____ (if applicable) <input type="checkbox"/> No. Attach a copy of the health permit						
Do you own the food facility where you are preparing and storing the food? <input type="checkbox"/> Yes <input type="checkbox"/> No. Provide a Dependent Permit/Shared Agreement						
<b>TERMS</b>	<b>**Note:</b> A specialized processing permit from the State of California (Process Food Registration or a Milk & Dairy License) is required for processes such as: bottling, canning, juicing, manufacturing jerky, or products resembling milk products. In addition, FDA registration is required for operations proposing to sell imported foods at a community event. Be aware that if all required documents are not provided, the application process cannot be completed.					
	I hereby make an application for a health permit to establish and/or operate the above business, use or services in accordance with the laws, ordinances and regulations that are now or may hereinafter be in force pertaining to the above business. I certify that I am the owner or authorized representative of this business and that all statements are true to the best of my knowledge. I hereby consent to all necessary inspections incident to the issuance of this permit and operation of the business.					
	Once approved by a representative of Environmental Health and fees are paid in full, a health permit will be issued. Food operations without the necessary permits shall be subject to closure of the food facility and a penalty not to exceed three times the cost of the permit (California Retail Food Code, section 114387).					
	Print Name:			Title:		
Signature:			Date:			
<b>OFFICE USE ONLY</b>						
<b>FEE</b>	PR:	PE:	FA:	EV:	OW:	AR:
	Permit is valid for:					
	Fee Amount:		HSO Number:		Program Identifier:	
<b>EHS</b>	Notes:					
	Permit Approved By (PRINT):				Date:	

Welcome to Orange County! Our goal at Environmental Health is to partner with you in ensuring safe, quality food for your consumers.

A temporary food facility (also known as a food booth vendor) is required to obtain a health permit when operating at a community event. To apply for a Health Permit, submit the following documents:

- **Completed “Health Permit Application – Temporary Food Facility”**
  - Please print or type your application.
  - All fields must be completed and legible. Enter N/A if a field is not applicable to the business. If the information entered is the same for multiple fields, reenter that information – do not use “same as above.”
  - Do not enter information in the section noted “OFFICE USE ONLY.”
- **For Recurring Events only, a copy of supporting documentation of the “person” who is legally responsible for the operation of the temporary food facility (TFF)**
  - **Sole Proprietor** – a current driver’s license, state issued identification card or Foreign Consulate Identification Card
  - **General Partnership** – a current driver’s license, state issued identification card or Foreign Consulate Identification Card for each owner
  - **Limited Partnership (LP)** – Certificate of Limited Partnership
  - **Limited Liability Partnership (LLP)** – Limited Liability Partnership (LLP) Registration
  - **Corporation** - Articles of Incorporation, including a list of the officers’ names and titles
  - **Limited Liability Company (LLC)** – Articles of Organization
  - **Nonprofit Charitable Organization\*\*** – Articles of Incorporation pursuant to Nonprofit Corporation Law as defined in the California Retail Food Code. Nonprofit charitable temporary food facilities may operate up to four times annually. These four time periods shall not exceed 72 hours each. (California Retail Food Code, Section 114332.1).
- **Completed TFF Operational Specifications**

Acceptable forms of payment are cash, check, credit card or money order. Make checks payable to “County of Orange.” Health permit fees are nonrefundable. You may pay in person from 8:00 a.m. to 4:30 p.m., Monday through Friday (excluding County holidays) or mail your check along with the completed health permit application and Operational Specifications to:

Orange County Environmental Health  
1241 E. Dyer Road, Suite 120  
Santa Ana, CA 92705

To ensure timely review and approval of the permit, submit at least 30 days prior to the event. Food operations without the necessary permits shall be subject to closure of the food facility and a penalty not to exceed three times the cost of the permit (California Retail Food Code, Section 114387).

To learn more about Special Events, please visit [www.ocfoodinfo.com/tff](http://www.ocfoodinfo.com/tff).

If you have any questions, please contact the Special Events Program at (714) 433-6080.



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# OPERATION SPECIFICATIONS TEMPORARY FOOD FACILITY

**COMPLETE AND SUBMIT WITH TEMPORARY FOOD FACILITY HEALTH PERMIT APPLICATION**  
**TYPE or PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.**

TFF OPERATOR INFORMATION		EVENT INFORMATION	
Name of Food Booth:		Event Name:	
Name of Owner and DBA:		Date(s) of Event:	
Facility Type: <input type="checkbox"/> Food Booth <input type="checkbox"/> Food Truck <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Food Cart		Event Location: <input type="checkbox"/> Indoor Event <input type="checkbox"/> Outdoor Event	
On-site (Person-in-Charge) Contact:			
On-site Contact Cell Phone:		# of Food Employees:	
FOOD OPERATION			
<input type="checkbox"/> Packaged food only <input type="checkbox"/> Packaged with sampling <input type="checkbox"/> Food Preparation (All food preparation is to be conducted within the food booth or at a permitted food facility)			
FOOD BOOTH CONSTRUCTION			
<b>All food booths require overhead protection and a cleanable floor. Food preparation booths must be enclosed.</b> Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: _____ Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Other: _____ Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: _____ Booth supplied by: <input type="checkbox"/> TFF Operator <input type="checkbox"/> Event Organizer <input type="checkbox"/> Rent from: _____ Booth Size: _____			
LIST ALL FOOD & BEVERAGE PRODUCTS THAT WILL BE PREPARED, SOLD OR GIVEN AWAY			
Attach additional pages as necessary			
Food Item	Prepackaged (Y or N)	Identify type of preparation at other location**	Identify type of preparation at food booth (i.e. assembly, portioning, cooking, etc.)
<b>**For food items that will be prepared at another location complete the below information and attach a copy of the food facility's current health permit. Note: A specialized processing permit from the State of California (PFR or a Milk and Dairy License) is required for processes such as: bottling, canning, juicing, manufacturing jerky or milk products; and for food products packaged and sold offsite from where it is prepared. In addition, FDA registration is required for operations proposing to sell imported foods at a community event. Be aware that if all required documents are not provided, the application process cannot be completed.</b>			
Food Facility Name:		Name of Permit Holder:	
Address and City:		Facility Contact Number:	
Method of food temperature control during transportation:			

**HOT/COLD HOLDING EQUIPMENT**

**Identify methods of maintaining food hot (135°F) or cold (41°F/45°F)**

<b>Cold Holding</b>	<input type="checkbox"/> Mechanical Refrigerator	<input type="checkbox"/> Ice Chest	<input type="checkbox"/> Cold Table	<input type="checkbox"/> Not Applicable
	<input type="checkbox"/> Other (Specify): _____			
<b>Hot Holding</b>	<input type="checkbox"/> Steam Table	<input type="checkbox"/> Chaffing Dishes	<input type="checkbox"/> Electric Warmer	<input type="checkbox"/> Not Applicable
	<input type="checkbox"/> Other (Specify): _____			

I agree to voluntarily destroy any and all potentially hazardous food(s) held at 45°F and/or held at or above 135°F at the end of the operating day in a manner approved by the enforcement agency. Initial \_\_\_\_\_ Not Applicable

**EQUIPMENT/UTENSILS**

**Will multi-use kitchen utensils be used inside the booth for preparation?**  
 Yes (complete Utensil Washing section and Liquid Waste Removal section)     No     Not Applicable

**Utensil Washing**  
 Three-compartment sink within food booth     Shared 3-compartment sink provided, provided by: \_\_\_\_\_  
 Event is less than 4 hours – extra utensils will be available. Before and after the event, utensils will be washed, rinsed, and sanitized at an approved food facility at: \_\_\_\_\_

**Sanitizer to be used (test strips must be available to test sanitizer concentration)**  
 Chlorine     Quaternary Ammonia     Iodine

**Identify all equipment that will be used for food preparation at the food booth:**  
 Barbecue Grill     Range Burner     Deep Fryer     Griddle     Mixer/Blender  
 Other (Specify): \_\_\_\_\_

**FOOD PROTECTION**

**Identify methods of protecting foods from customer contamination:**  
 Sneeze Guards     Hinged Chafing Dishes     Individual Portion Samples  
 Other (Specify): \_\_\_\_\_

**HANDWASH FACILITIES**

**Handwashing facilities provided by:**  Event Organizer     Food Booth Operator  
*Hand soap, single-use towels, and a trash receptacle must be provided at all handwashing sinks*

**Type of handwashing facility that will be used:**  
 Gravity-fed warm water (100°F) with spigot and catch basin (*approved for events that operate for three days or less*)  
*Waste water must be properly disposed*  
 Self-contained portable unit (with potable water and waste water holding tanks)  
 Permanently plumbed with hot and cold water under pressure

**FACILITY REQUIREMENTS**

<p><b>Electrical Supply</b> Provided by :  <input type="checkbox"/> Event Organizer    <input type="checkbox"/> Booth Operator</p> <p><input type="checkbox"/> Refrigerator or Freezer available for overnight storage  <input type="checkbox"/> Lighting available</p> <p><b>Refuse Removal</b> Provided by :  <input type="checkbox"/> Event Organizer  <input type="checkbox"/> Booth Operator  Identify responsible party for waste removal:  _____</p>	<p><b>Toilet Facilities for Food Employees</b> Provided by :  <input type="checkbox"/> Event Organizer    <input type="checkbox"/> Booth Operator</p> <p><b>Liquid Waste Removal</b> Provided by :  <input type="checkbox"/> Event Organizer  <input type="checkbox"/> Booth Operator  Identify responsible party for liquid waste removal:  _____</p> <p>Frequency of liquid waste removal: _____ per day</p>
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**NON-PROFIT CHARITABLE TEMPORARY FOOD FACILITIES ONLY**

I declare under penalty of perjury that the non-profit charitable organization information is true and accurate, and I have provided current supporting documentation showing our up-to-date non-profit status. I further certify the following to be true:

- The booth will be operated by members of our organization or other noncommercial supporters.
- All proceeds will be turned over to the above named non-profit organization or to another approved non-profit entity.
- I understand that any exemption issued to us would be for the operation of our non-profit association's food booth only and would not imply a blanket approval covering the operation of commercial food facilities at the occasional event.
- We understand that our organization may operate up to four (4) times annually (July – June) and each time operated may not exceed three (3) days in duration.

Non-Profit Authorized Representative Name (print): \_\_\_\_\_ Title: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_