



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 \$ 180.00/yearly Unpackaged \$ 335.00/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

- | | | | | | |
|--------------------------|-----------------------------------|-----------|---|--------------------|------------|
| <input type="checkbox"/> | So Cal Farmers | 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"/> | LA City Farm Cal State Long Beach | Wednesday | 1250 Bellflower Blvd., 90840 | 10 a.m.-2 p.m. | CT: 574601 |
| <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"/> | Green Acres | 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

<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	

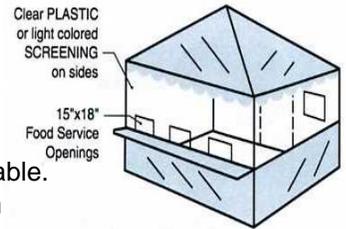
Permit Restrictions / Reason For Rejection

TEMPORARY FOOD FACILITY SELF CHECKLIST

HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

Food Booth Construction:

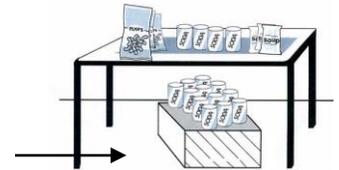
- Facility has overhead protection for food preparation, storage and ware washing (3 compartment sink)
- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floors are smooth and cleanable. Plywood, tarp, pavement, and asphalt are acceptable.
- Food must pass through openings 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.**



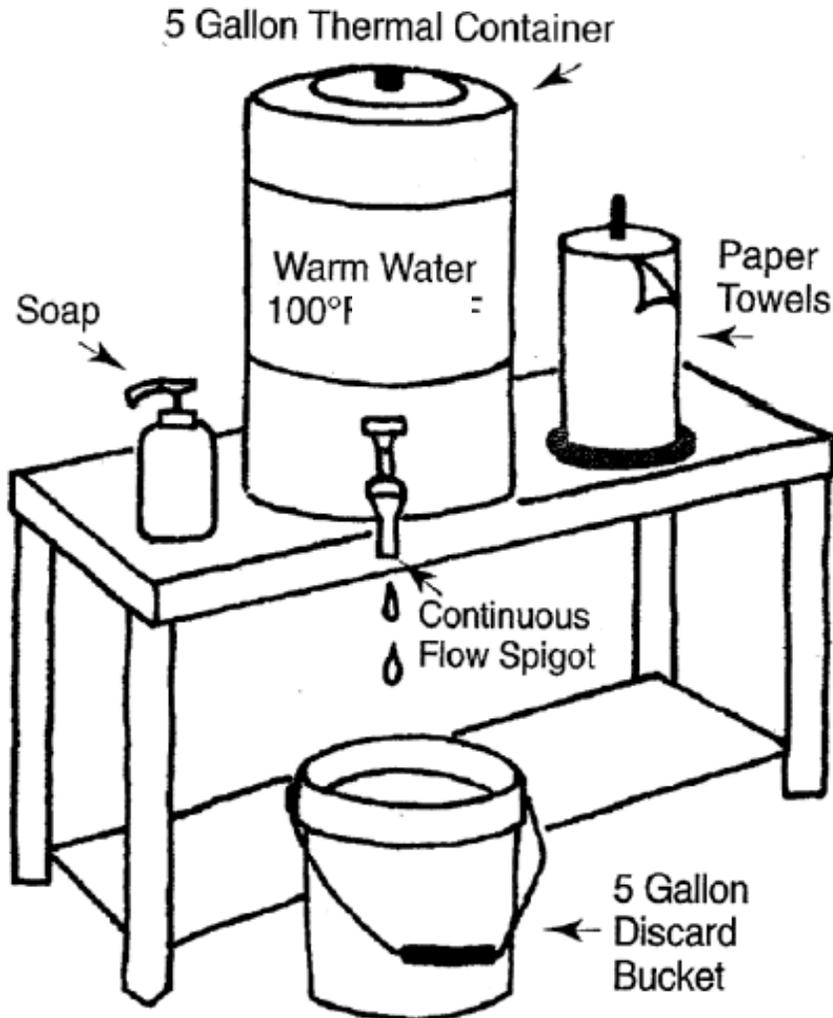
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FOOD PREPARATION

TEMPORARY HAND WASHING STATION



****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.