



**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 \$ 185.00/yearly       Unpackaged \$ 340.00/yearly       Copy of Application \$ .40

Please Print

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**Date (Fecha)**

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**Name Of Food Facility (Nombre del Puesto)**

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**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** \_\_\_\_\_

**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"/> | 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 <sup>TH</sup> St. & Promenade 90802 | 9 a.m.-2 p.m.      | CT: 575900 |
| <input type="checkbox"/> | Farmer's Marketplace of Long Beach | 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**

**Approved**       **Rejected**      **Account # HM** \_\_\_\_\_ **Record ID#:** \_\_\_\_\_

**Business License:** \_\_\_\_\_ **Program Element:**  1501     1503      **Code:**  245     246

**Permit Restrictions / Reason For Rejection**

\*\*\*Fees are subject to change\*\*\*

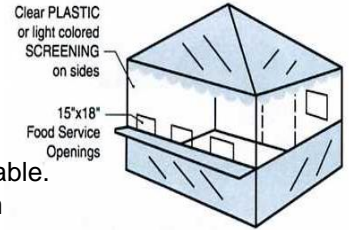


## TEMPORARY FOOD FACILITY SELF CHECKLIST

### HEALTH PERMIT MUST BE PROMINENTLY DISPLAYED ON BOOTH

#### Food Booth Construction:

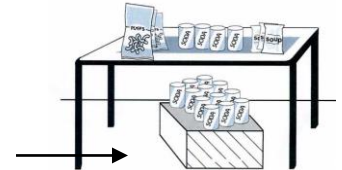
- Facility has overhead protection for food preparation, storage and ware washing ( 3 compartment sink)
- Booth is entirely enclosed with all four complete sides, ceiling, and a floor
- Floors are smooth and cleanable. Plywood, tarp, pavement, and asphalt are acceptable.
- Food must pass through openings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



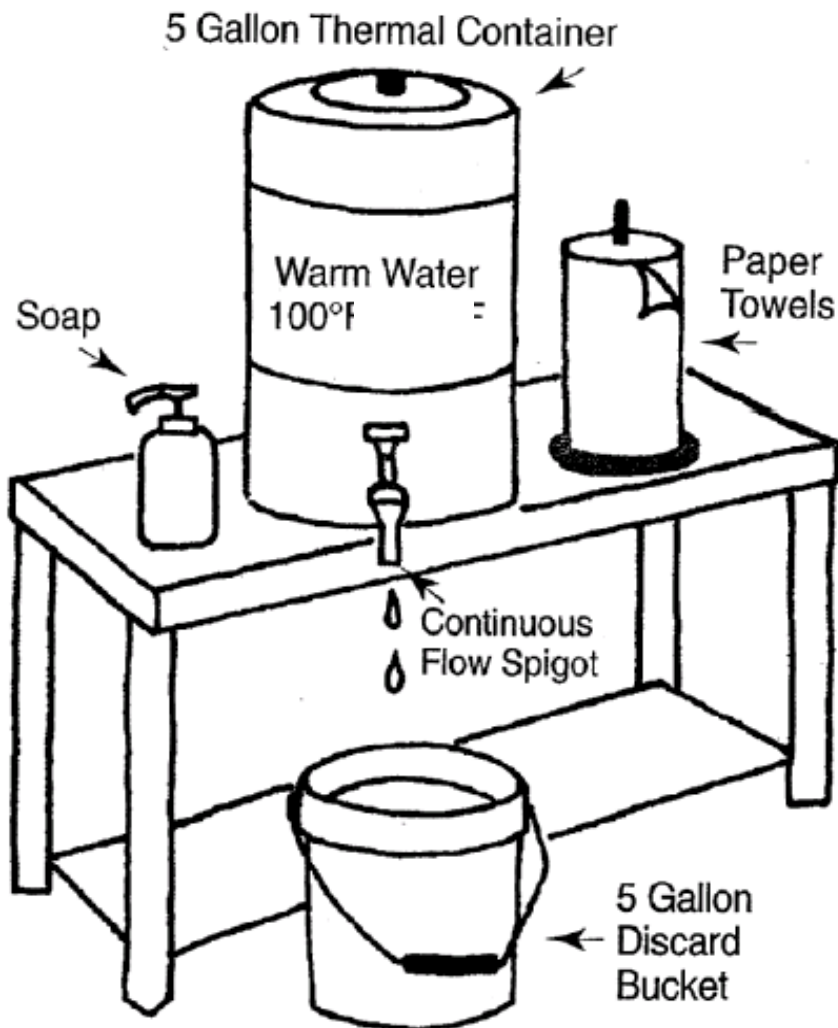
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# FOOD PREPARATION

## 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.