



CITY OF LONG BEACH

DEPARTMENT OF HEALTH AND HUMAN SERVICES

2525 GRAND AVENUE • LONG BEACH, CALIFORNIA 90815 • (562) 570-4000

For-Profit Food Vendors Operating at an Occasional Event for the Benefit of a Nonprofit Organization

January 1, 1995, Senate Bill 1641 (Craven) modified the California Uniform Retail Food Facilities Law (CURFFL) Section 27521 allowing certain exemptions for for-profit retail food vendors operating at occasional events for the benefit of a nonprofit organization. Specifically, this section will exempt from regulation:

"...a for-profit entity that gives or sells food at occasional events, for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition for participating in the event."

An *occasional event* is defined as an event which occurs no more than three days in any 90-day period.

The intent of this legislative change was to allow some relaxation of regulations for local restaurants which set up booths at an occasional event and donate their food and labor to help raise funds for non-profit organizations. An analysis of the bill discusses the costs local restaurants experienced to comply with the **structural requirements** spelled out in CURFFL, such as screening of the booth, permanent plumbing, and special flooring. Legislators assumed local restaurant operators would use safe food handling practices during occasional events, as they do in their food facilities, since the only benefit they receive is the recognition of their restaurant participating in the event. We recommend retail food vendors contact this Department for guidance to help insure healthful, sanitary and safe conditions for members of the public attending the event. A brief guideline of safe food handling is found on the back of this page.

Attached are two documents to be completed by the for-profit food vendor requesting an exemption and the non-profit organization benefiting from the occasional event. Both documents must be received in order to be considered for an exemption. Please plan on submitting these documents at least two weeks prior to the event.

RECOMMENDED FOOD HANDLING GUIDELINES

I. FOOD HANDLERS

- A. Wear clean clothing.
- B. Wash hands before handling food and at frequent intervals. A hand washing station should be accessible to all food handlers.
- C. Wear hat, cap, or some type of hair covering.
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.
- F. Use disposable gloves and change them often.

II. REFRIGERATION-COLD FOOD

- A. Refrigeration; dry ice; or ice may be used
- B. Meats, hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 45 degrees Fahrenheit or below to prevent the growth of pathogenic bacteria or the production of toxins.----VERY IMPORTANT!
- C. Foods should not be kept out at room temperature if they require refrigeration.
- D. Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice. You may need 24 to 30 hours to thaw food in this manner.

III. HOT FOODS

- A. Keep foods being served hot at 135 degrees Fahrenheit or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly.
- C. All hot foods left over from the previous day should not be reused.

IV. FOOD PROTECTION

- A. All open food should be protected from contamination by the public and the food booth workers.
- B. Keep foods covered to protect all open foods from flies, dust, insects, and the public.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- D. Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc)

V. UTENSILS

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices.
- D. A food thermometer is required in each booth.

VI. INSECTICIDES: Do not store any poisonous substances such as insecticides near foods.

VII. CONDIMENTS: Individual packages, squeeze, pour or pump-type containers should be used.

For further information, please contact this office at (562) 570-4132.

ATTACHMENT I

DECLARATION
OF FOR-PROFIT FOOD VENDOR

This declaration is to affirm that _____
(Name of for-profit food vendor)
is requesting exemption from the State Law requirements for Occasional Event Food Vendors
Vendors under provisions of Section 27521 (b)(1) of the California Uniform Retail Food
Facilities Law, and will be giving or selling food at:

(Name of Occasional Event)

(Address or Location)

(City, Zip)

Date(s) of Event _____

For the benefit of _____
(Name of Sponsoring Nonprofit Association)

I certify that the above is true and correct to the best of my knowledge and belief. I further certify
under penalty of perjury that the above named for-profit food vendor **will receive no monetary
benefit** other than that resulting from recognition for participating in the event.

Name _____ Phone () _____
(Print)

Address _____

City _____ Zip _____

Ca. Driver's Lisc. # _____ Date of birth _____

Signed _____ Title _____

on _____, 19____ at _____

Attachment II

**SPONSORING NONPROFIT ASSOCIATION DECLARATION
(TO BE COMPLETED ON NONPROFIT ASSOCIATION LETTERHEAD)**

Date

City of Long Beach
Dept. of Health & Human Services
Bureau of Environmental Health
2525 Grand Ave.
Long Beach, CA 90815
To:

This is to advise you that _____ will be sponsoring
(Name of Nonprofit Association)

and receiving the benefit from for-profit food vendor which will be giving or selling food

at _____
(Name of Occasional Event)

(address or location)

(city, Zip)

on _____ 20_____
(Dates of Occasional Event)

List all for-profit food vendors giving or selling food.

It is our belief that the for-profit food vendor will receive no monetary benefit other than that resulting from recognition for participating in the event. A copy of a document showing our 501 (c) nonprofit status is attached to this letter.

Sincerely,

(Name)

(Phone no.)

(Title)

(Date)

Some Documents Acceptable as
PROOF OF NONPROFIT STATUS

<u>Document</u>	<u>Source</u>
1. Articles of Incorporation as a nonprofit organization	Secretary of State
2. IRS letter showing organization to be Tax Exempt.	Internal Revenue Service
3. State Franchise Tax Board letter showing organization Tax Exempt.	Franchise Tax Board
4. Certificate of Registration with the State Registry of Charitable Trusts.	State Registry of Charitable Funds
5. Statement of Accountability	A statement from the nonprofit organization stating how the funds are disbursed and amount of overhead expenses.