



RESOURCE MANAGEMENT AGENCY

Environmental Health Department

Jill S. Yaeger, Director Environmental Health

- 2037 West Cleveland Ave
- Madera CA 93637
- (559) 675-7823
- FAX (559) 675-7919
- TDD (559) 675-8970
- envhealth@madera-county.com
- www.madera-county.com/envhealth/

Date Rec'd _____	Red'd By _____	For Office Use Only Amt Pd \$ _____	Approved By _____	Date _____
------------------	----------------	--	-------------------	------------

Concessionaire Health Permit Application for Food and Beverage Booths at Community Events *Please complete all sheets of the Application. Page 1 of 3*

Booth Business Name (please print):		Phone or Cell () _____ - _____	
Booth Operator's Business Address <i>Street # Street Name</i> <i>City State Zip</i>		Driver's License Number _____	
Booth Operator's Business Address <i>Street # Street Name</i> <i>City State Zip</i>		Booth Operator's Mailing Address <i>Street # Street Name</i> <i>City State Zip</i>	
Booth Owner/Operator's Name (please print):			
Name of Event			
Location of Event & City			
Start Date:		End Date:	
Non-Profit: <input type="checkbox"/> 501-C3 or (Provide Copy)	<input type="checkbox"/> For Profit	<input type="checkbox"/> I am operating for the benefit of a non-profit association (if this box is checked, please read below and sign where indicated)	
<input type="checkbox"/> VA Exception DD-214 <small>(Provide Copy)</small>		Name of Non-Profit Association: _____	
Number of Your Booths at this Event _____ of _____ Attach a completed Health Permit Application for Each Booth.			
Organizer/Sponsor Name		Organizer Phone () _____ - _____	
Name of Off-Site Food Preparation Facility, if applicable: (Where food is prepared prior to the event) _____			
Phone () _____ - _____ Fax () _____ - _____			
Address of Permitted Facility _____ <small style="text-align: center;"><i>Street # Street Name City Zip</i></small>			
<i>All foods must be prepared and stored in a facility with a valid Health Permit. (No home preparation or storage)</i>			

*All fees paid in advance of the event. No money will be collected on-site. If you are found in operation at the event without payment of fees in full, you shall be subject to closure and no permit issued. Permit fees are as per the most current fee schedule approved by the Board of Supervisors. An organization that was organized and is in operation for charitable purposes and meets the requirements of CalCode Section 113842, Section 214 of the Revenue and Taxation Code. A corporation incorporated pursuant to the Nonprofit Corporation LAW (Division 2 (commencing with Section 5000) of Title 1 of the Corporations Code), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of Section 501 (c) of the Internal Revenue Code and Section 23701d of the Revenue and Taxation Code. Food Vendors that comply with CalCode Section 113789(c)(1) certify by signing below that they will receive no monetary benefit other than that resulting from recognition for participating in this event and are not subject to a health permit fee. Applications and payments or copies of tax exemption status must be received by Madera County Environmental Health Dept. at least 14 working days prior to the event date.

I have read, understood, and will abide by the requirements for Sales of food from a Temporary Food Booth.

Signature of Applicant _____ Date _____

Concessionaire Health Permit Application for Food and Beverage Booths at Community Events *Please complete all sheets of the Application.* Page 2 of 3

Please list all foods to be served and key equipment to be used in the booth

Name of Food or Beverage	Prepared off-site (Circle one)		Equipment to be used to hold the food at a safe temperature. <i>Cold</i> -Less than 41° F, or <i>Hot</i> -Greater than 135° F
	1	Y	N
2	Y	N	
3	Y	N	
4	Y	N	
5	Y	N	
6	Y	N	

Required Equipment

Thermometer	<input type="checkbox"/> Probe type (0° F to 200° F) must be available for monitoring temperatures of perishable food.
Handwashing Facilities	<input type="checkbox"/> Plumbed sink or <input type="checkbox"/> Gravity flow container with spigot/faucet to allow water flow with both hands free. <i>As a minimum, you need 5 gallons of water in a container with a “hands free” spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.</i>
Utensil Washing Facilities	<input type="checkbox"/> Plumbed (3 compartment) sink provided in booth <input type="checkbox"/> A maximum of 4 booths may share one 3-compartment sink). <input type="checkbox"/> Portable heated (3 compartment) sink with hot and cold mixing faucet. <i>“Sanitizer” (one tablespoon of Bleach for each gallon of water)</i>

Please Answer the Following

Food Preparation (Washing Facility)	For foods that need to be washed (produce, etc.). Where will you do it?
Food Transportation	How is food kept hot or cold during transportation to the event?

*** No Home Preparation or Storage of Food.

*** Utensils and equipment must arrive at the event in clean and sanitary condition.

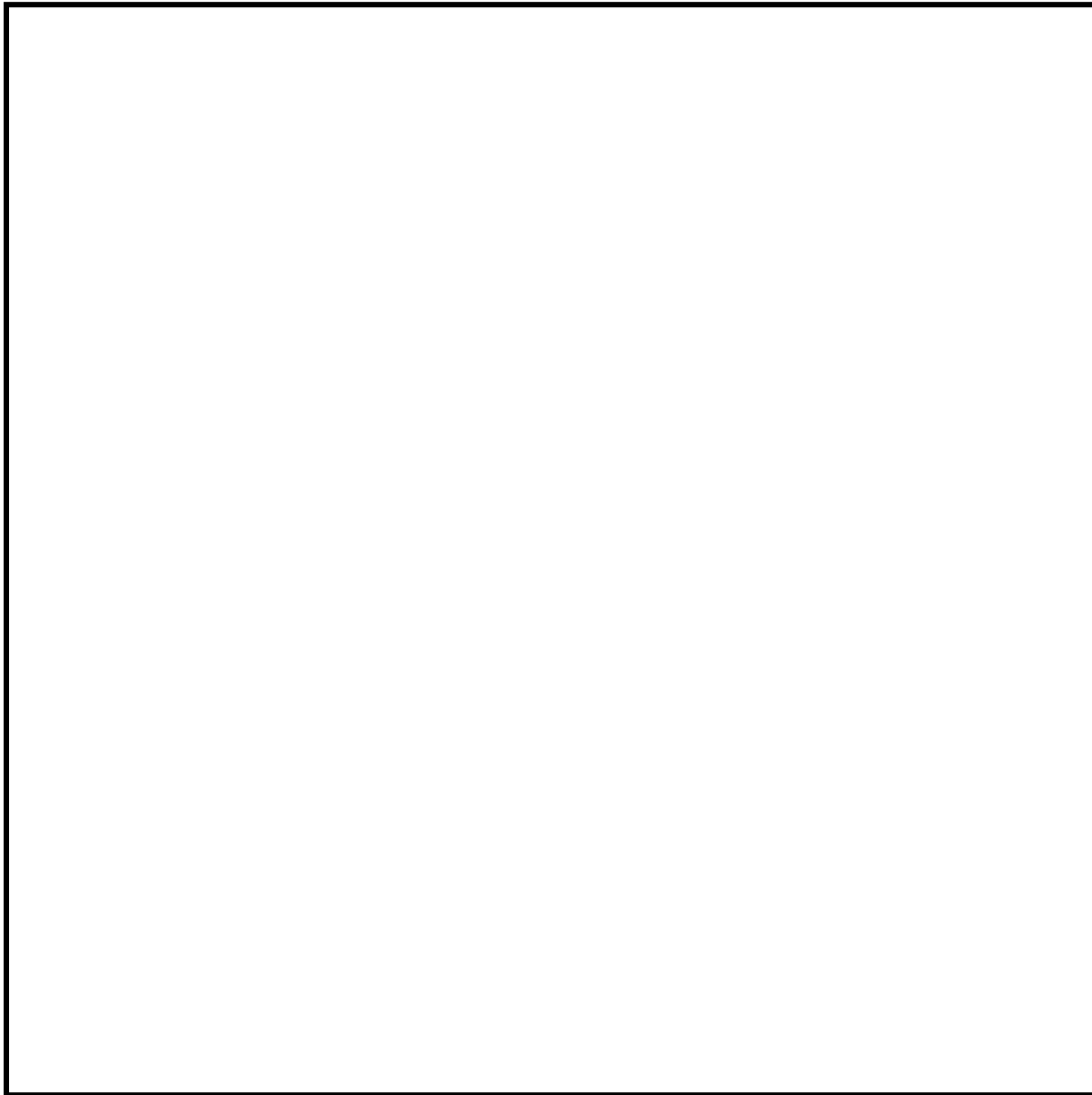
**Concessionaire Health Permit Application for Food and Beverage
Booths at Community Events** *Please complete all sheets of the Application.* Page 3 of 3

Sketch Sheet

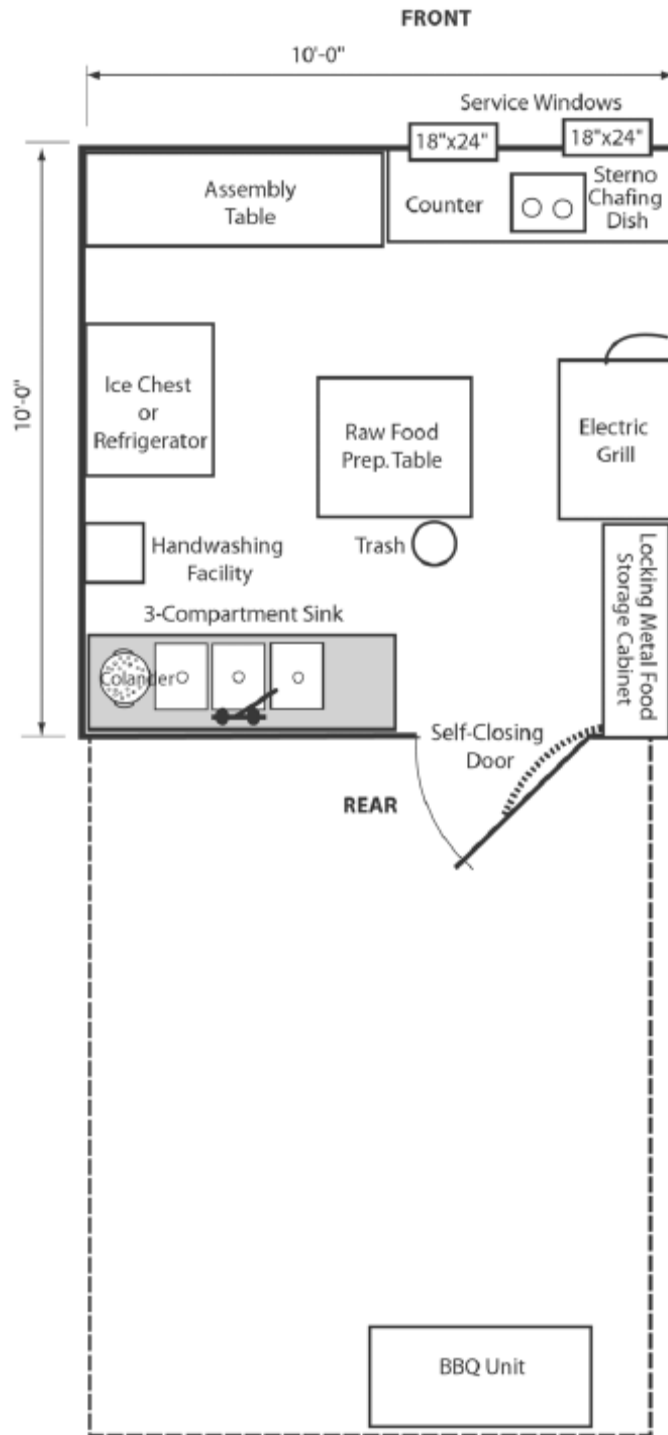
Drawing of Temporary Food Booth

Name of Booth: _____

In the following space, provide a drawing of the Temporary Food Booth. Identify and describe all equipment including cooking and cold holding equipment, handwashing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas.

A large, empty rectangular box with a black border, intended for the applicant to draw a sketch of their temporary food booth. The box is currently blank.

Sample Concessionaire Food Booth Drawing



Community Event Temporary Food Booth Inspection/Self Inspection Form

[Please complete this form **before you begin to serve food** to the public.

Have the form available to show to the event sponsor or to the Environmental Health Inspector.]

- | Items to be completed before serving food to the public | Initial when done |
|--|-------------------|
| 1 Handwash station is set up and is ready to use.
-Hands shall be washed for 20 seconds-
-container of warm water with a spigot which can be turned on and off without having to hold it on.
-bucket to catch the dirty water
-liquid soap in a pump dispenser
-single use paper towels | 1 _____ |
| 2 Utensil wash station is set up and ready to use.
-Provide sanitizer test strips-
-compartment with soapy hot water to use for washing
-compartment with water to use for rinsing
-compartment with bleach and water to use for sanitizing
-One (1) spoon of bleach for ½ bucket of water
-[One tablespoon in each 2 gallons of water] | 2 _____ |
| 3 Food preparation tasks are delegated so there are three types of workers: Provide Food Safety Certificate.
-those who only touch the raw meat and poultry
-those who only touch ready to eat foods
-those who only touch the money | 3 _____ |
| 4 All food preparation is done inside of the booth | 4 _____ |
| 5 If there is a bar-b-q it can be outside of the booth but all food cooked outside must then be taken back inside the booth for service to the customer | 5 _____ |
| 6 Thermometer to measure food temperatures is available in the booth. | 6 _____ |
| 7 All cold foods are well iced and are below 41 degrees F. | 7 _____ |
| 8 All hot foods are: -served directly to the customer or
-held at or above 135 degrees F
Discard any remaining hot foods at the end of each day. | 8 _____ |
| 9 Health Permit is prominently displayed for the public | 9 _____ |
| 10 Trash containers are available inside the booth | 10 _____ |
| 11 Self-serve condiments are: - in containers with a hinged lid or
- in squeeze bottles or
- in individual packets. | 11 _____ |
| 12 All open food is protected from customer spit and sneezes. | 12 _____ |
| 13. Provide stocked first aid kit | 13 _____ |
| 14. Provide Type 2A 10BC fire extinguisher. If cooking with grease provide Type K fire extinguisher | 14 _____ |

Name of the person in charge of the booth _____
(There must be someone in charge and present at all times)