

For office use only
ID# _____
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Community Event Food Sales Information

A separate Food Sales Information Sheet must be submitted for each event you plan to attend. The Food Sales Information Sheet must be submitted to this office two weeks prior to the event. Applicants submitting information less than two weeks prior to the event may not receive a permit.

Event name _____ Date of event _____

Business name _____

Event location _____ Booth location _____

Contact person _____ Phone (day) _____

Contact address _____ Phone (eve) _____

Contact Fax _____ Email _____

Note: Only food items listed below may be served

Food item to be served	Off-site prep Yes / No	Cooking procedures (deep fry, grill, BBQ, etc.)	Holding Hot / Cold

Name of food facility for off-site prep _____

Address _____

Food preparation will be done in a: Booth (see diagram prev. page) Mobile food prep. unit

Describe: Cold holding equipment _____ Cooking equipment _____

Hot holding equipment _____ Reheating equipment _____

If food is transported to site, what is length of time in transport? _____

How is food to be kept hot/cold _____

If event is 2 or more days, where will food be stored? _____

Where will utensils be cleaned and sanitized? _____

Food thermometer (stem-type 0–220° F) must be available for use. Obtainable at hardware store or restaurant supply.

Handwashing facilities: plumbed sink or gravity flow container. As a minimum, you need 5 gallons in a container with a spigot to leave hands free for washing, a bucket for wastewater, pump soap dispenser, and paper towels in a dispenser.

Utensil washing facilities: plumbed sink or washing and sanitizing buckets. At a minimum, you should have three 5-gallon buckets: one with soap and water, one with water only, and one with bleach and water (1 Tbs./gal.). Additional facilities may be required where there is extensive food preparation, or where water, power and sewer connections are available, or if the event is more than three (3) days.

No home food preparation or storage is allowed!

I(We) agree to operate in compliance with all applicable statutes, orders, quarantines, rules or regulations prescribed by state law, a state officer or department, or the Public Health Officer for Sonoma County.

Signature of Applicant _____ Date _____

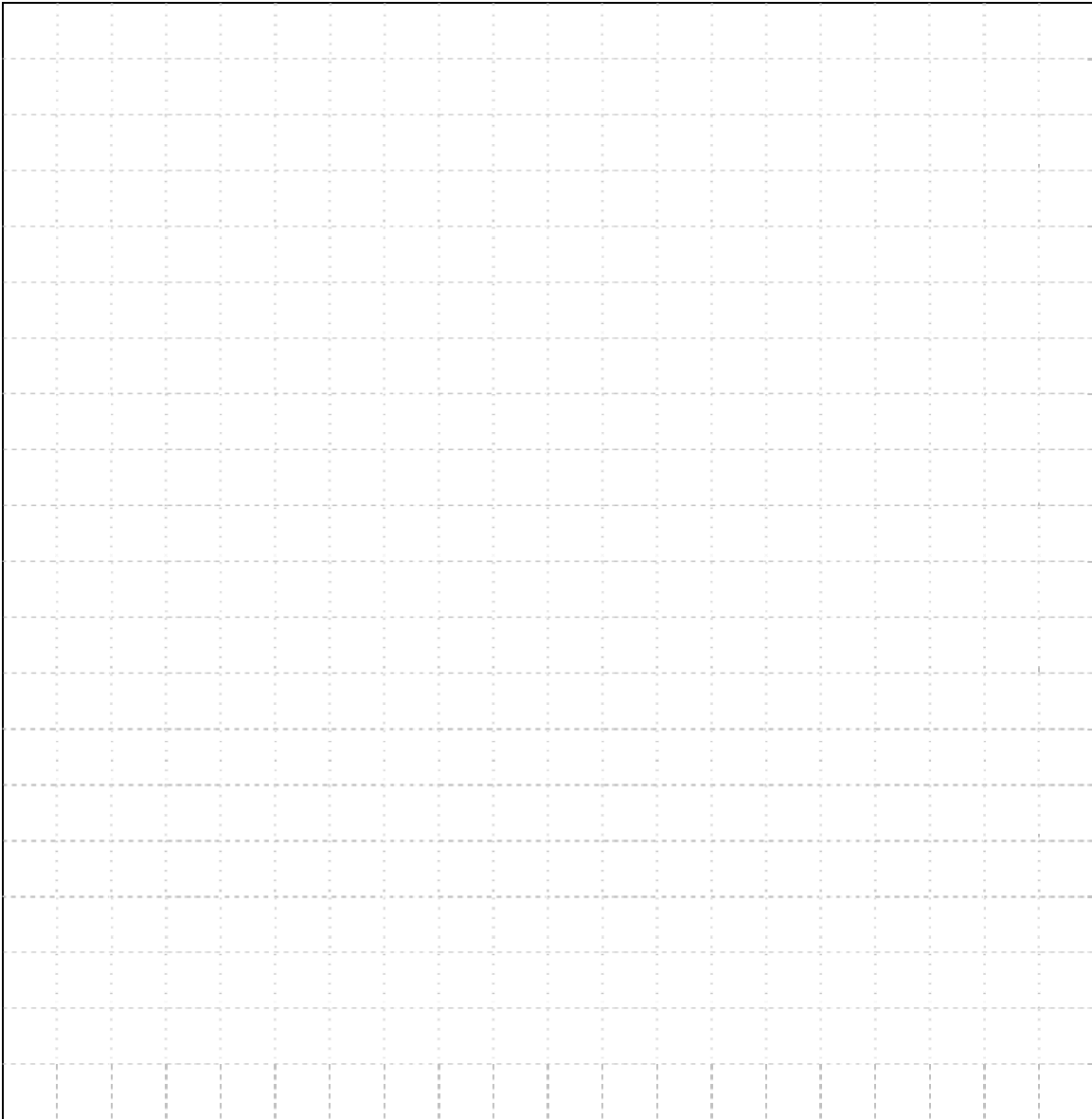
Sketch Sheet 1

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, hand washing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service areas.

Scale: 2 squares=1 foot



Sample Temporary Food Booth Drawing

