



**NON-PROFIT
TEMPORARY FOOD FACILITY APPLICATION**

Solano County Department of Resource Management,
Environmental Health Services Division
675 Texas Street, Suite 5500, Fairfield, CA 94533
707-784-6765 Fax: 707-784-4805 www.solanocounty.com

OFFICIAL USE ONLY

Site #: 16F- _____ - ____ B
Rec'd by: _____
Approved: _____
Date: _____

This form can only be used by non-profit temporary food facility operators that have been approved previously by the Environmental Health Services Division for operation at a prior community event.

Nonprofit temporary food facilities may only operate up to 4 times annually, not to exceed 72 hours each.

1. APPLICANT & EVENT INFORMATION - For applicants on file only

Name of Event: _____

Date(s) of Event: _____ Time of Event: _____ Location of Event: _____

Event Organizer's Name: _____ Event Organizer's Phone: _____

Name of your organization: _____ Organization's Phone: _____

Contact Person: _____ Phone: _____ E-mail: _____

Organization's Address: _____ City: _____ State: _____ Zip: _____

I will set-up and operate as previously approved at:

Event Name _____ Year: _____

- Site Plan on File
- Food Preparation on File
- Handling Method of Potentially Hazardous Food (Hot/Cold) on File
- Equipment Plan on File
- Utensil Cleaning on File
- Menu on File
- Food Transport Methods on File

2. KNOWLEDGE ON FOOD HANDLING:

A person in charge will oversee food preparation and service, provide training to staff and has either A valid certified food safety manager certificate, or A valid California Food Handler Card; and copy of certificate or card is attached.

Food Safety at Community Events training is also available at www.solanocounty.com for additional training.

3. FOOD SAFETY REQUIREMENTS: Please mark all that apply. **CalCode Chapter 10.5**

- Approved hand washing facilities/method to limit bare hand contact (open food only)
- Approved utensil washing facilities/method to provide clean utensils (open food only)
- Food prepared from approved source or at the facility
- Potentially Hazardous Food kept at or below 45 °F or at or above 135°F
- All food and containers stored off the floor
- Approved food contact surfaces
- Food protected from contamination
- Ice used is protected from contamination
- Approved disposal of liquid waste
- A toilet per 15 employees provided
- No smoking allowed
- All garbage disposed in a sanitary manner
- No live animals allowed, except service animals
- Employees preparing or handling food wear clean clothing and keep hands clean all the time
- All garbage disposed in a sanitary manner
- Required for Booths:** Self-Inspection Checklist available at www.solanocounty.com will be posted in Temporary Food Facility

4. SIGNATURE: I acknowledge that all information on this application and any required supporting forms is true.

Signed: _____

Date: _____