



**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](http://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](http://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](http://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: \_\_\_\_\_