Application for a Temporary Food Facility

A Temporary Food Facility Permit is required if you plan to serve food to the public at a fair, carnival, fund-raiser, political event, bazaar or festival or other community events. If you advertise your event with flyers, banners, newspaper articles, or by other means, it is considered a public event. A TFF is not allowed to set up separate from a Community Event.

How do I obtain a permit for a temporary food facility?

- Read the attached information.
- Complete and sign the forms.
- At least one month prior to the event, submit the forms to KCEHD.
- All permit fees for a temporary food facility must be received before the permit may be issued
- All temporary food permits must be obtained at least 14 days before the event.

Important Information

- A food vendor cannot participate at the event if they do not receive a permit at least 14 days prior to the event.
- Any food vendors that operate at a community event without a permit or are not on the list of participating vendors must immediately leave the event. If they do not leave, the community event permit will be suspended.

The completed application can be emailed to EH@kerncounty.com and fees can be paid by phone with a credit card or by mail the with a check made payable Environmental Health Division, 2700 M Street, Suite 300 Bakersfield, CA 93301.

Annual Temporary Food Permit -- *Permit expires on June 30th*

Permit	Food Sold or Given Away	Application Fee	Permit Fee	Total Fee
Low Risk	Commercially prepackaged foods requiring no temperature controls: chips, candy, bottled water, canned soda	$140.00	$185.00	$325.00
Moderate Risk	Hot dogs, snow cones, cookies, coffee, donuts, popcorn, kettle corn, dispensed drinks (beer, soda, etc.)	$140.00	$220.00	$360.00
High Risk	Any potentially hazardous foods (except hot dogs) requiring temperature control: hamburgers, tacos, stir fry, bar-b-que	$140.00	$270.00	$410.00

Single Event Temporary Food Permit-- *Permit expires at the end of the event*

Permit	Food Sold or Given Away	Permit Fee
Low Risk	Commercially prepackaged foods requiring no temperature controls: chips, candy, bottled water, canned soda	$60.00
Moderate Risk	Hot dogs, snow cones, cookies, coffee, donuts, popcorn, kettle corn, dispensed drinks (beer, soda, etc.)	$80.00
High Risk	Any potentially hazardous foods (except hot dogs) requiring temperature control: hamburgers, tacos, stir fry, bar-b-que	$105.00

Fees are reduced if you have a 501(c)(3) tax designation; please complete the Exemption Form Permit Fees Form and attach the 501(c)(3) documentation.
https://kernpublichealth.com/wp-content/uploads/2020/10/Exemption-from-Permit-Fees-2011.pdf

To make a payment, renew an annual permit or ask questions about temporary food facilities, contact our office at **(661) 862-8740 or eh@kerncounty.com**

FOOD BOOTH CONSTRUCTION

- Booths must be located away from sources of contamination such as animals, barns, and petting zoos.
- Booths shall be constructed to protect the food items from windblown dust and debris, weather, insects, and animals.
- Booths that do not meet the minimum standards will not be allowed to operate.
- Booths that are operated inside a facility do not need overhead protection.

Construction of Booths that Serve Pre-package Food

Booths that serve food or beverages that are pre-packaged do not need to be enclosed. Pre-packaged food and beverages include canned drinks, chips, candy, food made and packaged in a commercial kitchen, etc. The minimum requirement is overhead protection.

Booths where beverages are served from a dispensing machine and no other food is cooked, prepared, or packaged may be enclosed on three sides and the top.

Construction of Booths that Prepare Food

Booths that prepare and serve food at the event *do need* to be enclosed. Prepare means cutting, slicing, cooking, and assembling food. The minimum requirements are overhead protection with material on four sides from the overhead protection to the ground. Barbecues, grills or other equipment approved for outdoor cooking may be located outside the booth.

Construction Items for All Booths

Floors
Floors must be durable, smooth, and easily cleanable. Acceptable surfaces include paved surfaces, concrete, plywood, rubber mats, or material like a floor surface. At some events, the Environmental Health Division may allow an artificial turf-grass mat surface.

Walls & Ceilings
Walls and ceilings must provide protection from dust, insects, and inclement weather. Acceptable materials include wood, plastic, fly mesh, screening, and canvas.

Lighting
Lights bulbs inside the booth shall be shatterproof or be shielded to prevent breakage.

Signage
The name of your business or organization shall be at least 3” letters. The city, state and zip code shall be at least 1" letters.

WORKER CLEANLINESS

Germs are spread to food by hands. Unclean hands will contaminate food. For this reason, you need to wash your hands frequently. Gloves and hand sanitizers are not a substitute for hand washing. Set up the handing washing are before you prepare food.

When to Wash Your Hands

- ✓ entering the food booth
- ✓ after using the toilet
- ✓ between various food preparation operations
- ✓ after eating or drinking
- ✓ after smoking or chewing tobacco
- ✓ after handling dirty plates or garbage
- ✓ after working with raw foods
- ✓ after touching your nose, mouth, skin, hair, etc.
- ✓ after handling dirty utensils or equipment

REQUIREMENTS FOR FOOD HANDLERS

1. Wear clean clothing and wash hands frequently.
2. Smoking or vaping in the booth and around open-air barbecues is prohibited.
3. Eating inside the booth is not allowed. A beverage is allowed if the beverage has a lid.
4. Do not work when you are sick. Germs can contaminate the food you handle.
5. Any cuts or wounds must be covered. If you have a bandage or wound on your hand, then you need to wear a glove.
6. Wear a hair net or cap to keep you from touching your hair and keep hair out of the food.

UTENSIL WASHING AND WIPING TOWELS

Utensil Washing

A utensil washing area is required for booths that sample and prepare food. Set up the utensil washing area you start preparing food. Utensils such as tongs, spatulas, bowls, or spoons, are cleaned with a three-step process.

Step 1: In the first bucket, wash utensils in soapy water.
Step 2: In the second bucket, rinse utensils in clean water
Step 3: In the third bucket, sanitize utensils by soaking them in a solution of water and bleach. Use a test strip to measure the concentration of bleach. The concentration should be 100 parts per million.

Wiping Towels

Counters and tabletops need to be clean and sanitized to prevent the spread of bacteria. The towels used to wipe these surfaces must be rinsed in a bleach-water solution frequently and placed in a bleach-water solution when they are not in use. Use a test strip to measure the concentration of bleach. The concentration should be 100 parts per million.

NOTE: Sinks with warm running water; power; and sewer connections, may be required if there is extensive food preparation or where water, power, and sewer connections are available.

GENERAL SANITATION

Toilets shall be available within 200 feet of the booth.

No animals (including pets), birds, or fowl are allowed in the booth or within 20 feet of a food booth.

POTENTIALLY HAZARDOUS FOODS (PHF'S)

A potentially hazardous food is any food that must be held at a hot or cold temperature to prevent the growth of bacteria. If PHFs are stored at room temperature, bacteria will quickly grow in the food. Bacteria are naturally occurring in many foods and can also be introduced into foods by contaminated hands and utensils. Eating the contaminated food may cause your customers to become seriously ill.

PHFs and food made with PHFs must be held below 41°F or above 135°F**. Some **examples** are:

Beef	Turkey	Eggs	Cooked Beans
Chicken	Pork	Milk	Cooked Rice
Seafood	Cheese	Cut Fruit	Cooked Vegetables
Chicken dishes	Burritos	Chili	Hot links/Hot Dogs
Egg Rolls	Hamburgers	Pizza	Enchiladas
Cooked pasta	Ice Cream	Baked Potatoes	Juice

***During operating hours of the temporary food facility, potentially hazardous foods may be held at 45°F or below for up to 12 hours in any 24-hour period.*

TEMPERATURE CONTROL

Bacteria will grow very rapidly between 41°F and 135°F. For this reason, the area between 41°F and 135°F is called the **"danger zone".**

Keeping Foods Hot

Cooked PHFs must kept at 135°F or above. Portable steam tables, electric skillets, hot boxes and chafing dishes are examples of hot holding equipment. All foods held hot (135°F or above) shall be destroyed at the end of the day.

Keeping Foods Cold

Cold PHFs must be kept at 45°F or below. Refrigerators and freezers that are plugged into an electrical source are the best way for keeping PHFs at the correct temperature. An ice chest with enough ice can be used and an ice bath can be used for condiments or small amounts of food.

Reheating Foods

Foods that have been cooked and then refrigerated should be rapidly reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds.

Crockpots and steam tables are not to be used to cook or reheat foods. This type of equipment takes too long to reach the correct temperature. Bacteria will multiply and may cause your customers to become seriously ill.

Food Transportation

Hot food must arrive at the event at 135°F or higher. Cold food must arrive at 41°F or lower. Use insulated containers that will keep the food protected and at the required temperatures.

Thermometers

A food thermometer is needed to check the temperature of foods during cooking and hot or cold holding. Using a food thermometer is the only way to know if your food is in the **danger zone.** Check temperatures frequently. Wipe clean with a single-use alcohol pad.

BARBECUING FOODS

Approved Foods

Only food items that can be cooked directly on the grill can be cooked on the BBQ. Meats, bread, and produce such as corn and potatoes may be cooked on the BBQ. Food that is put in a pot or on a cooking sheet cannot be cooked using the BBQ. For example, beans may not be cooked using the BBQ.

Food Service

Food can be served directly from the grill if the item is ready to serve, such as a steak or piece of chicken. If the food is going to be added to other foods or other foods added to it (even a bun) then the food must be moved inside the booth to hot holding equipment.

Hot Holding and Reheating

Food cannot be held on a BBQ to keep it hot. Only food that can be cooked directly on the grill and be reheated on the grill. If the food is in a port or on a cooking sheet, other approved reheating methods must be use.

FOOD PROTECTION

All food and utensils shall be:

- Protected from insects, dust, dirt, and airborne contamination. Food should be covered unless it is being prepared or served.
- Stored inside the booth.
- Protected from the public during preparation and display
- Stored at least 6 inches off the ground/floor.
- Protected from unnecessary handling. Use suitable utensils such as deli tissues, spatulas, or tongs when handling food. Avoid direct hand-to-food contact.

No food shall be stored or prepared in a PRIVATE HOME. Any food preparation at the community event must be conducted inside the booth.

ICE

Ice used for beverages must be dispensed with an ice scoop. Do not use your hands or a cup. Keep the ice scoop in a clean place. Do not store the ice scoop in the ice. No customer self-service is allowed.

Ice used in beverages shall be covered and stored separately from ice used for refrigeration purposes. Ice used to chill food must not be served to the public.

CHECK TO MAKE SURE YOU HAVE ALL OF YOUR EQUIPMENT BEFORE YOU OPEN FOR BUSINESS. FOLLOW THE FOOD SAFETY PRACTICES WHEN YOU ARE OPERATING.

ENVIRONMENTAL HEALTH DIVISION
CHECKLIST FOR FOOD PREPARATION BOOTHS

	Equipment/Supplies		**Food Safety Practices**
	Food preparation booth is completely enclosed on all four sides.		No food or beverage is prepared or stored in a private home.
	Tarp or similar floor covering (if applicable)		All food is prepared inside the booth.
	Handwashing facilities are set up:		Holding of food:
	• 5-gallon container of water with a free flowing valve.		• Hot foods must be covered & held at 135° F or above in a hot holding unit (not the BBQ)
	• Bucket to catch wastewater.		
	• Pump soap dispenser.		• Cold foods must be covered & held at 41°F or below in a refrigerator or ice chest.
	• Paper towels .		
	Utensil washing facilities set up:		• Check the temperatures of PHFs frequently with a stem-type food thermometer.
	• 3 containers – water and dishwashing detergent; clean water; bleach and water		
	• Dishwashing detergent.		All equipment, ice chests, hot holding equipment are located inside the booth.
	• Bleach		
	• Paper towels.		All handwashing facilities are located inside the booth.
	Wiping cloth sanitizer bucket set up:		
	• 2-gallon container to hold a bleach, water, and wiping cloths		All utensil-washing facilities are located inside the booth.
	• Bleach		BBQs, griddles and fryers are located outside the booth.
	• Wiping cloths		
	• Chlorine Test Strips to test sanitizer concentration		Food Handlers:
			• Food handlers have clean hands & clean clothing.
	Cold/hot holding equipment.		
	Probe thermometer to measure the temperature of hot and cold foods.		• Hair is confined in a hat or hairnet.
			• Wash hands frequently with soap & water
	Ice scoop for serving beverage ice.		• No smoking, vaping, or eating, or in the booth.
	Shelves or pallets to store food off the ground/floor.		
			Minimize the handling of foods through the use of tongs, napkins, etc.
	Trash/garbage can or leak-proof plastic bags for trash/garbage.		
	Containers with lids for food		Beverage ice stored separately from ice used for refrigeration.
	Health Permit posted		Ice scoop used for serving beverage ice.
			All food products are stored off the ground and inside the booth.
Notes:			
			Wiping cloths must be stored in a sanitizing solution and used for cleaning equipment and food-contact surfaces
			Sanitizer solution for utensil washing & wiping cloth bucket is 100 ppm of Chlorine
			All garbage is disposed in leak-proof, fly-proof containers.

TFF set up for booths where food is cooked, prepared or plated

Overhead protection

Enclosed on four sides with mesh or other materials that can be cleaned

Tarp, wood, asphalt or other approved surface for floor

Openings to serve food that can be closed when not used

TFF set up for booths where food is prepackaged off site.

Overhead protection

Recommend enclosure on sides to limit public access.

Tarp, wood, asphalt or other approved surface for floor

Cooking Equipment Safety

All grills, fryers, and barbeques are placed outside of the tent and roped off so that the equipment is 3 feet from the public. This should prevent the public from burns and splashes.

Handwashing Station

3-5 gallon container filled with warm, clean water

Paper towels

Pump soap

Free flowing spout so both hands can be washed at the same time.

Bucket to catch wastewater

Utensil Washing Station

Wash utensils in soapy water, rinse off the soapy water and let utensils sit in sanitizer solution for 30 seconds for chlorine or 60 seconds for quaternary ammonium. Use either a bleach solution or quaternary ammonium solution. See the example of the color the test strip will turn when the concentration of the sanitizer solution is correct. Do not mix bleach and quaternary ammonium!

Sanitizer for Wiping Rags

Keep wiping rags in a solution of **bleach and water.** The concentration is **100 parts per million of chlorine.** Use chlorine test strips to test the concentration of the chlorine. See the example of the color the test strip will turn when the concentration of the sanitizer solution is correct. **Change the solution when it is dirty or every 4 hours.**

Correct Sanitizer Concentration

ENVIRONMENTAL HEALTH PERMIT APPLICATION FORM

Environmental Health Division of Public Health Services Department
2700 "M" Street, Suite 300, Bakersfield, CA 93301

	New Business		Ownership Change Date:_____	Information Change Date: _____	

Check applicable boxes and complete entire application

- ☐ Temporary Food Facility – Year
- ☐ Temporary Food Facility – One Event
- ☐ Community Event Sponsor
- ☐ Charitable Feeding Operation – Registration
- ☐ Charitable Feeding Operation
- ☐ Cottage Food A
- ☐ Cottage Food B

OPERATOR OR VENDOR INFORMATION

Name:					
Address:					
City:		State		Zip	
Home Phone:		Cell Phone		Fax	
E-Mail Address:					

BOOTH INFORMATION

Booth Name					
Address:					
City:		State		Zip	
Business Phone:		Cell Phone		Fax	
E-Mail Address:					

BILLING INFORMATION

To which address do you want your renewal invoice sent ☐ Business Mailing Address ☐ Operator Address ☐ Other

If you checked other, what is the address?

_____ _____ _____ _____

Name Street Address City Zip

Approval of this application and issuance of an Environmental Health Permit is required before beginning operation. Failure to obtain both may result in a misdemeanor citation and/or closure. By signing this application, you agree to operate in accordance with all applicable state laws and local ordinances.

_____ _____ _____

Signature Print Name Date

FOR OFFICIAL USE ONLY			
Program ID	Facility ID	Previous Owner ID	New Owner ID
Accounting ID	PE Code(s)		Service Request No.
Total Fees Paid	Received By	Date Paid	Date Mailed

APPLICATION FOR TEMPORARY FOOD FACILITY PERMIT (Part 2)

Where will the food be prepared before it is transported to the event?

☐ Ingredients are purchased the same day as the event at a market or restaurant.
☐ Some food preparation happens at a commercial facility that has a health permit
☐ Food is prepared in my food facility that has a health permit
☐ Food is prepared at a commissary.
☐ Other, explain

How is the food going to be kept cold or hot **during transportation** to the event? Check all that apply

☐ Ice Chest with ice ☐ Hot Box (Cambro) ☐ Mobile Food
☐ Not Applicable ☐ Other, explain

How long will it take to transport the food to the event?

☐ Less than 30 minutes
☐ More than 30 minutes
☐ One day or more

How is the food going to be kept cold or hot **during** the event? Check all that apply

☐ Ice Chest with ice ☐ Hot Box (Cambro) ☐ Refrigerator ☐ Steam table ☐ Mobile Food Facility
☐ Not Applicable ☐ Other, explain

Is the event more than one day? Yes ☐ No ☐ If yes, how will the food kept cold overnight? Check all that apply

☐ Refrigerator ☐ Refrigerated Truck ☐ Mobile Food ☐ Commissary ☐ Commercial kitchen
☐ My restaurant/market that has a health permit ☐ Other, explain

Handwashing Facilities:

☐ None (Prepackaged Food & No Sampling)
☐ Hand Sink with waste tanks
☐ 5-gal minimum gravity flow container

Utensil Washing Facilities:

☐ None (Prepackaged Food & No Sampling)
☐ 3 Compartment Sink with waste tanks
☐ Washing and sanitizing containers

1. All individuals who will be working in the food booth will read and comply with the regulations and guidelines contained in the "***Temporary Food Facility Guidelines***" booklet.
2. There will be a person designated as the “Person in Charge” at all times.
3. No food served at the event will be prepared or stored in a private residence.
4. I will close my Temporary Food Facility when there are conditions that may result in unsafe food preparation.
   a. No water available to wash hands.
   b. Equipment that is used to hold food hot or cold malfunctions.
   c. No sanitizer solution is amiable for wiping cloths and utensils.

By signing below, I certify all information is true and correct to the best of my knowledge.

_____

Signature Print Name Date

FOOD ITEMS TO BE SERVED

Food served from

- ☐ Temporary Food Booth
- ☐ Mobile Food Truck

Name/Date of **Single-Event:** _____

_____

Single-Event Organizer's Name/Number/Email:

Food Item	Is Food Held Cold? Describe Equipment	Is Food Held Hot? Describe Equipment	Describe Cooking Procedure And Equipment