



Permit #: \_\_\_\_\_  
 Mailed: \_\_\_\_\_

**CITY OF LONG BEACH**

**DEPARTMENT OF HEALTH & HUMAN SERVICES \* BUREAU OF ENVIRONMENTAL HEALTH**  
 2525 Grand Avenue, Room 220, Long Beach, CA 90815 \* 562-570-4132 \* fax \* 562-570-4038

**TEMPORARY FOOD FACILITY PERMIT APPLICATION**

Refer to the Temporary Food Facility (TFF) Guidelines for more information available online at [www.longbeach.gov/health/eh/food/tff.asp](http://www.longbeach.gov/health/eh/food/tff.asp)

Special Event Information

Date Of Application: \_\_\_\_\_ Date Of Event: \_\_\_\_\_  
 Name Of Event: \_\_\_\_\_  
 Location Of Event: \_\_\_\_\_  
 Time Of Event: \_\_\_\_\_ Number Of Days: \_\_\_\_\_  
 Name Of Event Organizer/Promoter: \_\_\_\_\_

Temporary Food Facility Operator Information

Name Of Food Stand/Booth: \_\_\_\_\_  
 Facility Operator Name: \_\_\_\_\_ Driver's License: \_\_\_\_\_  
 Mailing Address: \_\_\_\_\_  
 Phone #: \_\_\_\_\_ Message #: \_\_\_\_\_ e-mail: \_\_\_\_\_

Check Appropriate Box

**Non-Profit Temporary Food**

**Profit Temporary Food Facility**

- Non-profit Pre-packaged \$ 47.40  
*Properly labeled, unopened packaged foods from a licensed manufacturer such as sodas, candy, chips, etc*
- Non-profit Un-packaged \$ 62.00  
*Open foods including hot dogs, soft serve ice cream, shaved ice, etc*
- Non-profit Sampling-No Sales \$ 35.00  
*Giving away of food samples only*

- For Profit Pre-packaged \$ 97.00  
*Properly labeled, unopened packaged foods from a licensed manufacturer such as sodas, candy, chips, etc*
- For Profit Un-packaged \$ 125.00  
*Open foods including hot dogs, soft serve ice cream, shaved ice, etc*
- For Profit Sampling- No Sales \$ 70.00  
*Giving away of food samples only*
- Hawkers \$ 25.00  
*Roaming prepackaged food sales within the perimeter of the event*
- Late Submittal Penalty \$ 43.30  
*If less than 7 calendar days prior to event add per booth*
- Field Licensing Charge \$ 28.00 + 43.30 +  
*Applicable application fee from above*

**Total Amount Paid:** \_\_\_\_\_

**Food Preparation**

List Foods To Be Sold At Temporary Food Facility Indicate Which Foods Are To Be Prepared At The TFF With A Check Mark

1. _____	<input type="checkbox"/>	6. _____	<input type="checkbox"/>
2. _____	<input type="checkbox"/>	7. _____	<input type="checkbox"/>
3. _____	<input type="checkbox"/>	8. _____	<input type="checkbox"/>
4. _____	<input type="checkbox"/>	9. _____	<input type="checkbox"/>
5. _____	<input type="checkbox"/>	10. _____	<input type="checkbox"/>

Indicate source where food items were purchased: \_\_\_\_\_  
 Indicate cooking methods involved: \_\_\_\_\_  
 Identify cooking equipment/utensils to be used: \_\_\_\_\_  
 Indicate # of hot holding equipment to be used \_\_\_\_\_ Indicate # of cold holding equipment to be used: \_\_\_\_\_

*I have read and understand the requirements as noted on the City of Long Beach Health Department, Bureau of Environmental Health, Food Program Temporary Food Facility (TFF) Guidelines. I understand that it is my responsibility to meet all the applicable requirements during all hours of operation; failure to meet these requirements can result in either a suspension of the TFF Health Permit, a penalty or an Office Hearing.*

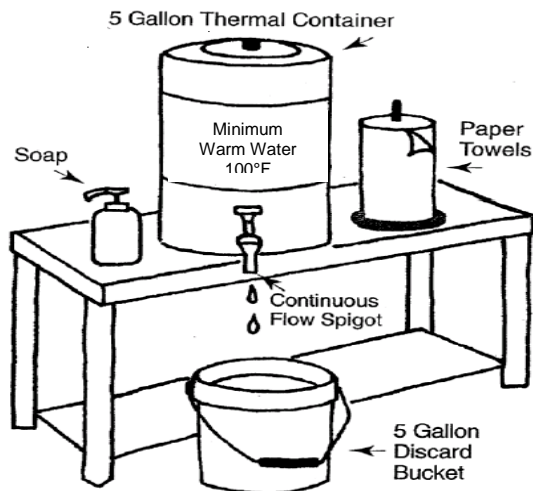
Signature Of Applicant: \_\_\_\_\_ Date: \_\_\_\_\_

## FOOD SAMPLING REQUIREMENTS

In an effort to increase sales of a food product or a piece of cooking equipment, samples of a food are sometimes given to the consumer. Food is defined as any raw or processed substance, ice, beverage, including water, or ingredient intended to be used as food, drink, confection or condiment for human.

1. A temporary food facility permit from the City of Long Beach is required when selling or giving away food to the public, and/or when food samples are being given to the public. Permit must be displayed at booth for review during inspection.
2. A temporary hand washing station shall consist of at least 5-gallon insulated container with hands free spigot that provides a continuous flow of warm potable water minimum of (100 F), liquid soap in a pump dispenser, single use paper towels and a 5-gallon bucket to collect the dirty water.

*This hand-wash station must be setup prior to preparing and handling food/food samples.*



Minimum handwashing sink

3. Food samples must be protected from contamination, and where available for customer self-service, must be pre-packaged, or available only from dispensing devices, or handed out individually by a booth employee to each customer. If toothpicks are used in food samples, the toothpicks must already be inserted into food sample by booth operator to avoid contamination of supply of toothpicks by customers.

*Examples of dispensing devices include squeeze bottles and shaker bottles.*



4. Food preparation (cutting, slicing, peeling, portioning, cooking, etc) of samples must be done at least 3 feet away from customers to protect foods from contamination. Sneeze guards can be used to protect food from customer contamination (i.e., sneezing, touching, hair, etc.).



5. Food Samples that are potentially hazardous foods (i.e., dairy products, meats, cooked foods, cut melons) must be kept cold at or below 41° F or hot at or above 135° F.



6. All sampling utensil (i.e., cutting boards, knives, serving spoons, etc.) must be washed, rinsed and sanitized in a 3-compartment sink every 4 hours. All food equipment and preparation surfaces must be smooth, easily cleanable, and nonabsorbent.

