



Ventura County Environmental Health Division
 800 S. Victoria Ave., Ventura CA 93009-1730
 TELEPHONE: 805-654-2813 or FAX: 805-654-2480
vcrma.org/divisions/environmental-health

See Instructions/Fee Schedule on website for current fee.

FOR OFFICE USE ONLY

Rcd By _____
 Date _____
 Amt Rcd _____
 Check # _____
 TE # _____
 FA # _____
 BO# _____
 P/E _____
 Submitted 30 days before event _____
 Verified by _____

TEMPORARY FOOD FACILITY TYPE 2 OPERATOR (TFF-2) APPLICATION

FOR PREPACKAGED, NON-POTENTIALLY HAZARDOUS FOOD/BEVERAGE
 AND/OR WHOLE, UN CUT PRODUCE WITH NO OPEN SAMPLING

Application must be submitted by the Event Organizer at least 30 days before the event.

Facility Name (Vendor): _____
 Manager/Owner/Operator: _____
 Event Name: _____
 Event Location: _____ Event Organizer: _____
 Operating Dates/Times: _____ Time TFF will be ready for inspection: _____
 TFF Mailing Address: _____ City: _____ Zip: _____
 Telephone: _____ Fax: _____ E-mail: _____
 TFF Onsite Contact(s): _____ Cell Phone(s): _____

FEES

Consult Instructions/Fee Schedule on Environmental Health Division (EHD) website for current fee. Attach appropriate documentation.

Number of days operating: 1 2 3 4 5 Season (Attach Schedule) Series (Attach Schedule) Certified Farmers' Market (CFM) Annual

Fee Due (Subtract waiver if applicable): \$ _____

For Profit (Attach Fee) Veteran (Attach Proof of Honorable Discharge, i.e.: DD214) Non-Profit Charitable (Attach Proof)
 Ventura EHD TFF Food Handler Certificate attached. ** TFF Certified person must be present during hours of operation. **

FOOD OPERATION TYPE

Prepackaged non-PHF (Non-Potentially Hazardous Food) Prepackaged with prepackaged non-PHF samples
 Have you participated in a previous community event in Ventura County? Yes No

PART A: FOOD TO BE SOLD OR SERVED AT THE EVENT

All food preparation shall be completed at a permitted/Environmental Health Division (EHD) approved food facility, NOT AT HOME.

List all food offered from the TFF. Only prepackaged items may be offered with this application.

FOOD PREPARATION/STORAGE AT OTHER LOCATION

All food preparation must be completed at a permitted/EHD approved food facility. Identify any facility where advance preparation (or food storage) will take place. A letter from the permit-holder must be submitted for food preparation at a permitted food facility.

Will food be prepared in advance? Yes No Will food be stored in advance? Yes No
 Name of Facility: _____ Phone Number: _____
 Address of Facility: _____ Copy of permit attached.

SAMPLING

Will you offer samples? Yes No Prepackaged (Samples must be shelf stable. If not, complete the TFF-1 Operator Application.)

PART B: FOOD BOOTH CONSTRUCTION

Prepackaged food booths require overhead protection. All food must be stored at least 6 inches off the ground. Dirt is not acceptable flooring.

Ceiling Material: _____ Flooring Material: _____

****No unpackaged food items are allowed at a TFF-2 booth.****

PART C: SKETCH OF BOOTH LAYOUT

On the back of this form, provide a sketch of the booth layout. You may also attach a drawing of the TFF layout.

INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.

PART C: SKETCH OF BOOTH LAYOUT

The following information defines the conditions of the TFF-2 permit and describes the restrictions and limitations of this permit:

1. All food and beverage, whether sold or given away, must be 100% prepackaged, in original containers, and transported directly from a permitted or EHD approved food facility to the event. Storage of food at home is prohibited.
2. Opening of any items for sampling, portioning, convenience, mixing, pouring, or blending is not approved and may result in suspension of the permit.
3. No home canned or home processed foods shall be permitted within the TFF-2.
4. Only non-potentially hazardous food may be permitted as a TFF-2 operation. Any food or beverage that is potentially hazardous in nature (capable of supporting the rapid growth of bacteria) shall not be handled at this TFF.
5. Prepackaged food shall be labeled. Labeling shall include the common name of the food, a list of ingredients in descending order by weight, a declaration of quantity (e.g., net weight, volume, or count) and the name, address, and zip code of the manufacturer, packer, or distributor.
6. All food and beverage must be stored at least 6 inches off of the ground, and overhead protection is required.

PART E: CERTIFICATION

I have completed the application to the best of my ability. I understand that I may be asked to provide additional information in order for the application to be approved and that the information provided is considered part of the application.

I understand that failure to meet the conditions identified in this application or failure to comply with requirements set forth in the California Health and Safety Code may result in the disposal of food, suspension of permit, and/or citation.

I understand that once the application is submitted the application fee is non-refundable. I also understand that if I submit the application with a missing or expired TFF training certificate OR if the TFF certified person is not present during hours of operation, no fee waiver will be given and full fee is due.

Application completed by:

Print Name: _____ Signature: _____ Telephone: _____