tranislaus County	DEPARTME	ENT OF ENVIRONMENTAL RESOURCES 3800 Cornucopia Way, Suite C, Modesto, CA 95358-9492 Phone: 209.525.6700 • Fax: 209.525.6774 www.stancounty.com
TEMPORARY FOOD FACILIT APPLICATION FOR PERMIT	Ϋ́	<u>D.E.R. Use Only</u>
Illegible or incomplete applications may re	esult in delay or denial of permit.	
Mark one box on the right for the type of event for which you are applying.	<ul> <li>Community Event</li> <li>Certified Farmer's Market</li> <li>Swap Meet (Prepackaged non-PHF only)</li> </ul>	
Have you attended an event in this county within the last 12 months?		
Event has only one food vendor?	Yes No	□ PHF □ Pre-Packaged
COMMUNITY EVENT INFORMATIO	N	
Name of Event:		
Starting Date: April 27th, 2024	End Date: April 27th, 2024	Setup Date: April 27th, 2024
Address:		
City: Modesto	State: CA	Zip: 95354
Organization:		Phone: ( 209 ) 247 - 0263
Event Contact Person:		Phone: (209) 247 - 0263
TEMPORARY FOOD FACILITY INFO Business Name:	URMATION	
Operator Name:		
Name of the Booth / Vehicle / Cart:		
	Socondar	
Primary Phone:		ry Phone: ( ) –
Email Address:		
Address:		
City:	State:	Zip:
Mailing Address:		
City:	State:	Zip:
OFF-site prep:	(	County:
Address:		
City:	State:	Zip:
Will you attend with CFO	Booth Cart Vehicle Lic	Permit
<ul> <li>Food vehicles must obtain th county within the past 30 day</li> </ul>	s, operator may submit the inspec	vent. If this vehicle has been permitted in another stion report in lieu of the inspection. D-214 to this application for permit.
Operator's Signature:		—
Event Contact Person's Signature:	arrel Wilkins	June 15th, 202 Date:

All applications for temporary food permits are to be submitted to the event organizer for approval.

Food item(s)	(ex. fried, grilled, baked)	COLD?	holding	purchased /c

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Sketch Sheet - In the following space provide a drawing of the food booth. Identify and describe all equipment, including hand-washing facilities, dishwashing/utensil-washing facilities, cooking, hot-holding and cold-holding equipment, prep tables, food storage, and garbage containers.

How many people will be working in the booth?

I, \_\_\_\_\_, have read the TFF guidelines and understand what is expected of me in order to operate my temporary food facility at this event. If I fail to provide the required items during the operation time, it may result in suspension/revocation of my permit, or further legal action.

Operator's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Does any food contain meat, dairy or cut fruits or vegetables?

Will all food and drinks served be prepackaged? 0

0

Food Item(s)

- Will all food be prepared at the temporary food facility site? 0
- What is the amount of time used to transfer the food to the event: minutes/hours 0

Cooking Method

## List all food items, including drinks, ice, and prepackaged foods such as chips or candy.

Holding

HOT or

## ☐ YES

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Where is food

purchased /obtained

□ NO

YES

YES

Name of EQUIPMENT

used for hot or cold