



COUNTY OF SAN MATEO

Environmental Health Services Division
2000 Alameda de las Pulgas, Suite 100, San Mateo, CA 94403
Phone (650) 372-6200 Fax (650) 627-8244
www.smchealth.org/foodforms



TEMPORARY EVENT - FOOD VENDOR APPLICATION

The Event Coordinator must submit all Food Vendor applications and full payment as one packet at least 14 days before the event. Any applications received directly from a Food Vendor and/or within 14 days of the event will not be accepted. Incomplete applications will not be accepted.

NAME OF EVENT: _____ DATE(S) OF EVENT: _____

BUSINESS INFORMATION

NAME OF BOOTH: _____ CONTACT NAME: _____ PHONE: _____
OWNER: _____ ADDRESS: _____ CITY/STATE/ZIP: _____

If you have previously operated in San Mateo County, provide your Record ID #: **PR or BO** _____ unable to find

PERMIT TYPE: RISK CATEGORY 1 (LOW RISK - NO FOOD PREP)
 RISK CATEGORY 2 (HIGH RISK - W/FOOD PREP)

FACILITY TYPE: TEMPORARY BOOTH KITCHEN
 MOBILE FOOD FACILITY (push cart/food truck)

FEE EXEMPTION (submit supporting documents): VETERAN (DD Form 214) CHARITABLE ORGANIZATION [501(C)(3)] BLIND (CA DOR)

To see the most current fee schedule please visit www.smchealth.org/ehfees or click [here](#).

DAY-OF-THE-EVENT DETAILS

PERSON IN CHARGE OF BOOTH: _____ CELL PHONE NUMBER: _____

DEMONSTRATION OF KNOWLEDGE If preparing, handling, or serving non-prepackaged food, the person in charge must demonstrate that he or she has adequate knowledge of food safety principles as they relate to the specific food facility operation.

CERTIFIED FOOD MANAGER CERTIFIED FOOD HANDLER
Name of Certified Person: _____ Certificate #: _____ Expiration: _____
 ATTACHED THE COMPLETED FOOD SAFETY QUIZ N/A (only pre-packaged non-potentially hazardous food)

BOOTH CONSTRUCTION Food preparation booths must be fully enclosed, constructed with four sides, a washable floor and overhead protection. Pre-packaged food booths require a washable floor and overhead protection. Describe the materials that will be used for the booth.

WALLS: _____ FLOOR: _____
OVERHEAD PROTECTION: _____ N/A, FOOD EVENT IS INDOORS

FOOD PROTECTION Identify methods of protecting foods from customer contamination (e.g., condiments, samples, etc.).

SNEEZE GUARDS HINGED COVERS OVER FOOD PROTECTED DISPENSERS
 SINGLE-SERVING PACKETS ALL FOODS ARE PREPACKAGED Other: _____

ALTERNATE SINK EQUIPMENT

DESCRIBE HAND WASH STATION IN BOOTH: _____

DESCRIBE WAREWASH STATION OR ALTERNATIVE PROCEDURE: _____

AVAILABILITY OF FACILITIES

WHAT IS YOUR POTABLE WATER SOURCE? _____

WHERE WILL YOU DISPOSE OF YOUR GARBAGE? _____

WHERE WILL YOU DISPOSE OF YOUR WASTE WATER? _____

TEMPERATURE CONTROL Describe equipment/methods for ensuring proper holding temperatures during transport and the event.

COLD HOLDING DEVICES TO HOLD FOOD BELOW
45° F (e.g., refrigerator, ice chest, etc.) _____

HOT HOLDING DEVICES TO HOLD FOOD ABOVE
135° F (e.g., steam table, crock-pot, etc.) _____

COOKING AND REHEATING EQUIPMENT (e.g.,
gas grill, microwave, etc.) _____

Note: Accurate metal-stem probe thermometers are required in all booths.

FOOD TO BE SERVED List all menu items, attach additional pages if necessary.

Menu Item <small>e.g., teriyaki chicken</small>	Describe how food will be transported <small>e.g., cambro insulated container</small>	Describe any off-site preparation of food <small>e.g., cut and marinated</small>	Describe preparation of this item at the event <small>e.g., cooked on BBQ grill</small>	Describe method for temperature control <small>e.g., ice chest, steam table</small>

OFF-SITE FOOD PREPARATION/STORAGE (select one)

Food prepared at home is not allowed. All food prepared or stored prior to the Temporary Event must be done at a permitted Food Facility (e.g., commissary, restaurant, or church kitchen), an approved Cottage Food Operation (CFO) OR all food must be purchased on the day of the event.

FOOD FACILITY AGREEMENT: I hereby allow _____ to use my permitted food facility for food preparation, storage, and sanitizing equipment on the following date(s): _____.

FACILITY NAME: _____ OWNER: _____ PHONE: _____

ADDRESS: _____ CITY: _____ COUNTY: _____

NAME AND TITLE: _____ SIGNATURE: _____ DATE: _____

PROCESSED FOOD REGISTRATION (PFR) - Attach a copy of PFR Certificate

COTTAGE FOOD OPERATION - Attach a copy of CFO registration or permit. Approved food products only.

N/A - No food will be prepared or stored off-site. All food will be purchased on the day of the event and receipts will be available for inspector.

BY SIGNING BELOW, I DECLARE UNDER PENALTY OF PERJURY THAT TO THE BEST OF MY KNOWLEDGE AND BELIEF, THE STATEMENTS MADE HEREIN ARE CORRECT AND TRUE. I HEREBY CONSENT TO ALL NECESSARY INSPECTIONS MADE PURSUANT TO LAW AND INCIDENTAL TO THE ISSUANCE OF THIS PERMIT AND THE OPERATION OF THE BUSINESS.

SIGNATURE: _____ NAME AND TITLE: _____ DATE: _____