

County of El Dorado

Community Development Agency – Environmental Management Division

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COMMUNITY EVENT COORDINATOR PERMIT APPLICATION

Name of Event: _____ Date & Time of Event: _____

Location of Event: _____ Name of Coordinator: _____

Coordinator's Email: _____ Phone Number(s): _____

Coordinator's Mailing Address: _____

IF THE EVENT WILL HAVE ANY TEMPORARY FOOD FACILITIES IN OPERATION, PLEASE SUBMIT THE FOLLOWING AT LEAST TWO (2) WEEKS PRIOR TO THE EVENT:

- **Site Plan**

Submit a site plan indicating the proposed locations for the temporary food facilities (TFF), restrooms, and all shared utensil washing, hand washing and janitorial facilities. Shared facilities will need prior approval.

- **Food Vendor List**

Complete and submit the vendor list on the back side of this page.

- **Temporary Food Facility Booth Applications:**

Submit completed Temporary Food Facility applications with the applicable fees from each food vendor. Vendors with an annual health permit from the County of El Dorado allows for operation without additional fees. Vendors with Temporary Food Annual Permits are also exempt from fees and do not have to submit a TFF Application.

- **Restroom Facilities**

At least one restroom facility within 200 feet of the temporary food facilities shall be provided. Each restroom shall be provided with hand washing facilities, including soap, and single-use sanitary towels. For larger events, multiple restroom facilities may be required. If portable toilets are proposed, please provide the name of the company providing and servicing the toilets.

- **Janitorial Facilities**

Adequate janitorial facilities with water shall be provided.

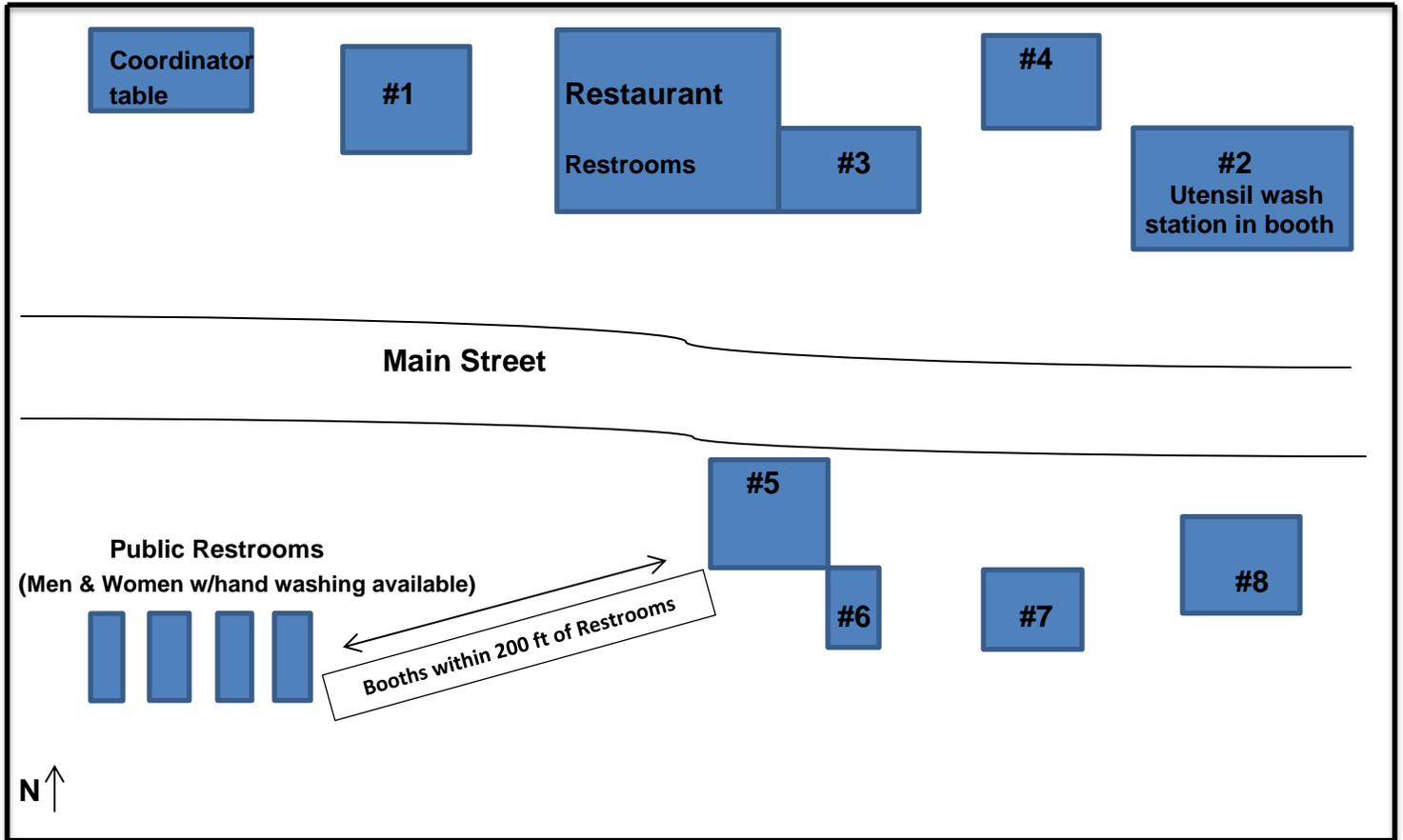
As **Coordinator**, I have read and understand the “**Temporary Food Facility Requirements**”, and I understand that I am responsible for ensuring compliance with the California Retail Food Code by having temporary food facilities operating at this event.

Coordinator's Signature

Date

SAMPLE: SITE PLAN OF SPECIAL EVENT LAYOUT

Event: _____ Date(s): _____



- #1 Burger Shack (hand washing and utensil washing in booth)
- #2 The Restaurant Sausage booth (hand washing in booth)
- #3 Restaurant Janitor's Room – with mop sink for all booths to share
- #4 Hot Dog Cart (hand wash booth on cart – sharing #2 utensil washing)
- #5 Kettle Korn
- #6 Hand washing and utensil washing station for booths #5, #7 & #8
- #7 Sno-cone booth
- #8 Pizza – Pizza booth