



COMMUNITY DEVELOPMENT AGENCY

ENVIRONMENTAL MANAGEMENT DIVISION

<http://www.edcgov.us/EMD/>

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APPLICATION FOR TEMPORARY FOOD FACILITY (TFF) PERMIT FOR COMMUNITY EVENTS

The completed application (and permit fees) must be submitted to the Event Coordinator. When there is no Event Coordinator please submit the application to Environmental Management at least 14 business days before an event. Applications received within five days of an event will be subject to a 25% penalty (applies to single event permit fees) or denial of permit.

TYPE OF PERMIT:

DESCRIPTION		PROGRAM ELEMENT (click for fee table)	CHECK ONE
Single Event	Non-Potentially Hazardous Foods	1513	
Single Event	Potentially Hazardous Foods	1512	
Single Event within 5 days of Event	Potentially Hazardous Foods	1518	
Certified Farmer's Market	Seasonal April - December	1511	
Temp Food Annual Permit (Valid January – December)	Non-Potentially Hazardous Foods	1519	
Temp Food Annual Permit (Valid January – December)	Potentially Hazardous Foods	1520	
Cottage Food Operator	Temporary Event Application Only	N/A – no fee	
EDC Caterer, Mobile Unit or Food Facility w/catering permit	Temporary Event Application Only	N/A – no fee	

Name of Event: _____

Start Date of Event: _____ End Date of Event: _____ Hours of Operation: _____

Location of Event: _____

Booth / Business Name: _____

Booth Operator Name: _____

Booth / Business Mailing Address: _____

Booth / Business Phone Numbers: _____
Landline _____ Cell _____

Booth Operator's Email Address: _____

I have read and understand the attached information and will comply with the requirements of the [California Retail Food Code](#).

Applicant Signature _____ Date _____

Amount Paid:	Date Collected:	Invoice#:	TE #/ BO #/ FA #:
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APPLICATION FOR TEMPORARY FOOD FACILITY (TFF) PERMIT
FOR COMMUNITY EVENTS

Facilities with a current permit in El Dorado County can skip to Page 4 – Food Table

A probe thermometer must be present in the food booth to monitor the internal temperature of potentially hazardous foods. Cold-held foods must be 45° F or below and hot-held foods must be held above 135° F.

1. Describe the number, location and setup of hand washing facilities to be used by the Temporary Food Facility (TFF) workers:

2. Describe the location and setup of utensil washing:

3. Identify the source of the potable water supply and please describe how the water will be stored and distributed:

4. Describe how and where the wastewater from hand washing/utensil washing will be collected, stored and disposed:

5. Describe the location of the nearest restrooms and janitorial areas:

6. Describe the floors, walls, and ceiling surfaces and the lighting within the TFF food booth:

Please add any additional information about your TFF food booth that should be considered (e.g. non-commercial equipment to be used, etc.) Additionally, please complete the Food Table accompanying this page – list all food and beverage items (including ice) to be prepared and served. Attach a separate sheet if necessary. (Note: Any changes to the menu must be submitted and approved by this office at least 10-days prior to the event).

****For complete Temporary Food Facility Requirements, refer to the California Retail Food Code****

