

Community Event Organizer Guidelines

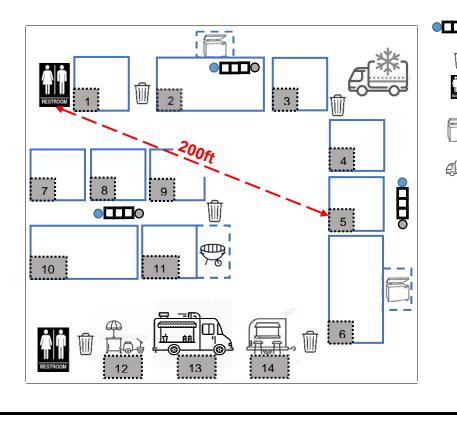
Environmental Health is committed to partnering with Event Organizers to ensure all food being offered to the public is safe and does not become a cause of a disease outbreak. Did you know that if two or more food vendors are selling or giving away food to the public at a community event, an event organizer health permit may be required for the person organizing the event?

To get started submit an "Event Organizer Health Permit Application" along with a site plan and permit payment at least two (2) weeks prior to the community event start date.

- The Event Organizer must submit a completed packet prior to any Temporary Food Facility (i.e. food booth) health permit application(s) being accepted by Environmental Health.
- Ensure that food booth vendors that plan to participate in the community event submit a TFF Application for review and approval at least seven (7) days prior to the event.

Sample of a Site Map – Identify the following:

- Location of proposed food vendors
- Location of back-up food storage/units for food vendors
- Location of public restrooms and restrooms for use by food vendors
- Location of trash containers
- Location of shared 3-Compartment sinks
- Clean water supply and waste water; Electricity (if provided)



<u>Legend</u>

3-Compartment sink w/25gal clean & 50gal waste water tanks + overhead protection
Trash containers

Restrooms + handwash

Back-up freezer storage unit + overhead

protection

- Refrigerated truck storage
- 1. Pizza Time
- 2. Thai Food with their own 3-comp, back-up food storage with overhead protection
- 3. Chip Cookies & shared truck storage
- 4. Sliced Fruit & shared truck storage
- 5. Ramen Bowl
- 6. Spud Potatoes + back-up food storage with overhead protection
- 7. House of Chicken
- 8. Bottled Juice
- 9. Vegan Bar
- 10. Chicken Nugget Galore
- 11. Hotdogs with an outdoor BBQ + barrier
- 12. Popsicle Cart
- 13. Sandwich Food Truck
- 14. Popcorn Concession Trailer

1241 E. Dyer Road Suite 120, Santa Ana, CA 92705 Telephone: (714) 433-6080

VENDOR MEETINGS

Environmental Health (EH) is available to participate in vendor meetings so that we can answer any questions and ensure that all the required applications are submitted prior to the event. If your organization is interested in EH attending your meeting, please contact us two weeks in advance of your meeting, so that we can plan accordingly.

EVENT ORGANIZER SET UP REQUIREMENTS

Provide a 3-Compartment sink within 100 feet of food booths that are handling unpackaged food. Sink must have:

- □ Hot (120°F) and cold running water
- □ Minimum 25 gallons of potable water with waste tanks being 50% greater
- □ Minimum 18"x18"x12" compartment size with dual integral drain boards
- □ May be shared by up to 8 TFF vendors
- □ Overhead protection

Note: A utensil wash sink may not be required if the duration of the event is 4 hours or less and each food vendor has an adequate supply of properly cleaned and santized backup utensils, dishes, and cooking equipment.

Food employee toilets/handwashing facilities

- 1 toilet per 15 food employees within 200 feet of food operations
- A sign should be provided indicating "Employees Only"
- □ Have (1) hand washing sink with warm water (100°F), liquid soap, single use paper towels, and a trash container for towel waste

Public toilet facilities as required by municipalities

- □ Check with your local municipality for requirements
- No live animals, bird, or fowl allowed within 20ft. from all food vendors (exception: Service) Dogs)

Sewage and Liquid Waste service

□ An approved sewage removal vehicle(permitted pumper truck) is available to service portable toilets and remove liquid waste from sinks, if not connected to the City sewer system.

Potable water

Potable water is from a municipal source or from another approved source

Trash/ Waste

- Trash containers lined with watertight plastic bags are available adjacent to food booths and throughout the event as needed
- □ Trash containers are emptied and bags replaced on a regular basis to prevent a nuisance (i.e flies or vermin attractant)
- □ Trash is disposed of in an approved manner (i.e. trash service) as needed













Food Vendor List

List all food vendors, beverage vendors, and vehicles that are not permitted in Orange County. Attach additional sheets if needed for more vendors.

Name of Vendor	Owner's Name	Email	Phone #	Type of Vendor		
Example: Taco Macho	mple: Taco Macho John Smith		(714)123-4567	Category 2, Open Food		

Orange County Food Truck/Trailer Verification Form Fill out the information below to verify if the Orange County permitted Mobile Food Facility is eligible to operate at your Event.

Name of Food Truck/ Cart:	Owner's Name:	License Plate #:	Health Permit (PR#):		
Example: Popcorn on Wheels	Jane Doe	1AB2345	PR1234567		

	alth AGENCY	Ith Services ntal Health Division er Road, Suite 120, Sai (714) 433-6080 SpecialEvents@ochca.c www.ocfoodinfo.com/tff	<u>om</u>			NT OR	GANIZI	ER	
TYPE	is section is to be complet For profit Event O Nonprofit Event C	organizer				Event Freq	uency:	Recurring Eve	
сіту	City approved Community Event:								
EVENT INFO	Name of Event:		E	Event Date(s):		Event Hours of Operation AM/ PM toAM/ PM			
	Event Address:			City:				Zip:	
			LICATION MUST BE					_	
	Type of Ownership (*Attach Certificate of LP, LLP Registration, Articles of Incorporation or Organization) LLP* Corporation LLC* Nonprofit Charitable Organization, attach proof of status** City/Government Entity								
EVENT ORGANIZER INFO	Company/Business/Nonprofit Name (DBA):			Legal Owner's Name:			Owner's Phone Number:		
	Event Organizer's Name: Event C			ganizer's Phone Number:		Event Or	Event Organizer's Email:		
	Owner's Address (can	not be a P.O. Box):		City:			State:	Zip:	
/ENT (Driver's License (if Individual Owner or Partnership, for Recurring Events only): Owner's Email:								
Ш	Billing Contact Name:		Billing Cont	act Email:			Title:		
	Billing Address (if differ	rent from Owner's Addr	ess):	City:		State:		Zip:	
	Total number of food vendors/vehicles at your event: (Please attach a list of all food vendors/vehicles to this application)								
z	Shared 3-compartment sinks for vendors on approved flooring with overhead protection (up to eight Category 2 TFFs per sink, within 100ft) Who will provide the shared 3-compartment sink: How many will be provided?								
АТІС	Approved restrooms for food vendors/vehicles (1 toilet for every 15 employees, within 200ft) How many will be provided?								
SPECIFICATION	Who will remove the liquid waste: Event Organizer								
SPI	Is electrical provided for each food vendor? If the event is scheduled for more than one day, will the TFF(s) have continuous electricity to power refrigerator(s) overnight? Yes No								
	Provide a Site map included with location of: vendors, water lines (potable/waste), trash, vendor back-up storage, restrooms, handwashing sinks for restroom, shared 3-compartment sink, & electricity (if provided)								
TERMS	I hereby make an application for a health permit to establish and/or operate the above business, use, or services in accordance with the laws, ordinances, and regulations that are now or may hereinafter be in force pertaining to the above business and I certify that I am the owner or authorized representative of this business and that all statements are true to the best of my knowledge. I hereby consent to all necessary inspections incident to the issuance of this permit and operation of the business.								
	Once the Event Organizer application packet is approved by a representative of Environmental Health and fees are paid in full, then a health permit is issued. Food operations without the necessary permits shall be subject to closure of the food facility and a penalty not to exceed three times the cost of the permit (California Retail Food Code, section 114387).								
	Print Name				Title				
	Signature				Date				
	PR	Billing/Permit type	OFFI FA			Owner ID		ТК	
FEE	Fee Amount:	HSO/Receipt Number		EV Billing Stat	us	_	r Non-Billable	ļ	
EHS	Permit is valid for								
	Notes								
	Permit Approved By (PRINT):				Date.	Date.			

Welcome to Orange County! Our goal at Environmental Health is to partner with you in ensuring safe, quality food for your consumers.

A permit shall be obtained by the person or organization responsible for facilities that are shared by two or more food facilities. The Event Organizer health permit application and site plan shall be submitted to the enforcement agency at least two weeks prior to the Community Event. The site plan shall show the proposed locations of the food facilities, restrooms, refuse containers, potable water supply faucets, waste water disposal facilities, and all shared warewashing and handwashing facilities (California Retail Food Code, section 114381.1).

Single event are TFFs at a community event conducted for not more than 25 consecutive or nonconsecutive days in a 90day period and that is of a civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other public gathering events approved by the local enforcement agency.

Recurring event refers to a specific community event that has been approved by Environmental Health at a site specific location that has temporary food facilities that operate year round. These include TFFs that operate at a Certified Farmer's Market, Fisherman's Market, Swap Meets, and other approved site specific events. Health permits are automatically renewed and invoiced annually. The Event Organizer is responsible for all outstanding invoices until this Agency receives notification of the last date of the event operations. It is the vendor's responsibility to notify Environmental Health and the Event Organizer of the date of last operation.

To apply for a Health Permit, submit the following documents:

- Completed "Health Permit Application Event Organizer"
 - Please print or type your application.
 - All fields must be completed and legible. Enter N/A if a field is not applicable to the business. If the information entered is the same for multiple fields, reenter that information – do not use "same as above."
 - \circ $\:$ Do not enter information in the section noted "OFFICE USE ONLY."
- For **RECURRING EVENTS ONLY**, attach a copy of the supporting documentation of the "person" who is legally responsible for the operation of the food facility
 - Individual Owner a current driver's license, state issued identification card, or Foreign Consulate Identification Card
 - **General Partnership** a current driver's license, state issued identification card, or Foreign Consulate Identification Card for each owner
 - Limited Partnership (LP) Certificate of Limited Partnership
 - Limited Liability Partnership (LLP) Limited Liability Partnership (LLP) Registration
 - Corporation Articles of Incorporation, including a list of the officers' names and titles
 - Limited Liability Company (LLC) Articles of Organization
 - Nonprofit Charitable Organization** Articles of Incorporation pursuant to Nonprofit Corporation Law as defined in the California Retail Food Code. Nonprofit charitable temporary food facilities may operate up to four times annually. These four time periods shall not exceed 72 hours each. (California Retail Food Code, Section 114332.1).
- Submit a Vendor List and Site Map

Acceptable forms of payment are cash, check, credit card or money order. Make checks payable to "County of Orange." Health permit fees are nonrefundable. You may **pay in person** at 1241 E. Dyer Rd. Santa Ana, CA 92705 from 8:00 a.m. to 4:00 p.m., Monday through Friday (excluding County holidays) or **mail** your check along with the completed health permit application and Operational Specifications to:

ORANGE COUNTY ENVIRONMENTAL HEALTH PO BOX 25400 SANTA ANA, CA 92799

Food operations without the necessary permits shall be subject to closure of the food facility and a penalty not to exceed three times the cost of the permit (California Retail Food Code, section 114387).

To learn more about Special Events, please visit www.ocfoodinfo.com/tff.

If you have any questions, please contact the Special Events Program at (714) 433-6080.