



Application Packet For Food Service/Catering Operation

Background

A health permit to operate is required for any operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level.

Definitions

- **Food Service/Catering Operation** means a person, business, or food facility that is contracted/hired and regulated and permitted by this division that prepares, transports, and serves food, beverages, and/or related services to the public. The food is stored and prepared in an approved, permitted, permanent food facility, regulated under the California Retail Food Code (CRFC) through an annual permit.
- **Consumer** means a person who is a member of the public, takes possession of food, is not functioning in the capacity of an operator of a food facility, and does not offer the food for resale.
- **Cook-for-Hire** means a person who is hired to prepare and/or serve food at a private event. All food prepared by the cook-for-hire is handled at the location of the event*. A cook-for-hire is not a food service/catering operation. It is not regulated by this division and does not require a health permit to operate. No food or utensils may be stored, prepared or handled at the private home of the cook-for-hire. ***A cook for hire must purchase/obtain the food immediately prior to the start of the event. Storage or handling at any location other than the event site requires a food service operation/catering permit.**
- **Retail** means the storing, preparing, serving, manufacturing, packaging, transporting, salvaging, or otherwise handling food for dispensing or sale directly to the consumer or indirectly through a delivery service.

Application Checklist:

Prior to receiving a health permit to conduct a **Food Service/Catering Operation**, the following items are required:

- Application** for health permit (attached)
- Health permit **fee** payment (submitted with application)
- Valid **Food Safety Certification**
- Commissary form**
- "Menu Items and Food Operation"** form (attached)
- Written **Operational Procedures** (including a signature indicating an understanding of the food service/catering operation and barbecue operation requirements outlined in this packet and an intent to comply).

Food Service/Catering Operation Requirements

PLEASE NOTE: All health agency permitted food service/catering operators, employees and volunteers MUST comply with the following requirements during food preparation and all hours of operation. All health agency permitted food service/catering operations are subject to inspection by the Environmental Health Services Division. The owner, manager, or operator of any food service operation is responsible for any action of an employee resulting in a violation of any of the food handling requirements set forth in the Health and Safety Code, sections 113700-114437.

I. Food, Equipment, and Utensils: Protection from Contamination

1. **No home-prepared food may be served.** All food must be stored and prepared, and all utensils and equipment must be stored and cleaned at the food service/catering operator's permitted food facility.
2. At all times that the **food service/catering operator has control over the food** (including periods of storage, preparation, transportation, and service) **all food must be adequately protected** so as to be maintained pure and free of contamination, adulteration, and spoilage.
 - A. **Utensils and equipment must be of adequate construction and design** (smooth, non-absorbent, easily cleanable) and protected from contamination.
 - B. **Supplies** used for food preparation and service **must be of adequate construction and design** (smooth, non-absorbent, easily cleanable) **and protected** from contamination.
 - C. **Sufficient equipment** must be provided **to properly store** food and utensils during transport, storage, and service (shelves, totes with lids, pallets, crates, etc.).
 - D. **Sneeze protection** and **barbecue protection** must be provided during the food service/catering operation.
3. **Prevent cross-contamination** during periods of transportation, storage, preparation, holding, service and display.
 - A. **Keep raw foods of animal origin separated from ready-to-eat food**, including raw food of animal origin (sushi), raw produce, and cooked ready-to-eat food.
 - i. Wrap food and use covers on all containers
 - ii. Store all raw potentially hazardous foods below all raw and cooked ready-to-eat foods
 - iii. Use separate equipment, containers, cutting boards, etc.
 - B. **Separate different types of raw foods of animal origin from each other.**
 - i. Store raw foods of animal origin in the following order from top to bottom:
 1. Fish, seafood (top, lowest required cooking temperature)
 2. Pork
 3. Beef
 4. Poultry (bottom, highest required cooking temperature).
 - ii. Prepare each type of food at different times or in different areas; always prepare foods requiring a higher cooking temperature after those requiring a lower temperature.
 - C. **Pre-wash:**
 - i. All fruits and vegetables
 - ii. Hermetically sealed bags and cans with visible soil prior to opening
 - D. **Store all food 6 inches off of the floor/ground.**
 - E. Store all open dry goods inside a tightly sealed container.

4. During **pauses in food preparation or dispensing**, store food preparation and dispensing utensils used with potentially hazardous foods:
 - A. In the food with their handles above the top of the food
 - B. On a clean portion of the food preparation table or cooking equipment, ensuring that the utensils and surfaces are cleaned and sanitized as specified (in section II)
 - C. In running water with sufficient velocity to flush food particles to the drain
 - D. In a container of water 135°F or higher.
5. For utensils used with **non-potentially hazardous foods** (ice, flour, sugar, etc.):
 - A. Keep stored in a clean, protected location when not in use
 - B. Use scoops with handles
 - C. Keep handles out of contact with the food being dispensed.
6. **Vehicles** used for food service/catering operations must be maintained in a clean, sanitary condition where food is stored.
7. **Ice** used for refrigeration purposes cannot be served for consumption.
8. **Condiments** must be in pump or squeeze type containers, single-service packets, or have self-closing lids.

II. Equipment and Utensil Sanitation

1. All **utensils must be effectively cleaned and sanitized** as follows:
 - A. All utensils and equipment must be pre-rinsed, washed, rinsed, sanitized, and air-dried.
 - B. **Manual warewashing** must be completed **as follows**:
 - i. **First step:** Pre-scrape utensils and equipment. Clean and sanitize work surfaces
 - ii. **First compartment, wash** using hot soapy water (above 110° F)
 - iii. **Second compartment, rinse** in clear water
 - iv. **Third compartment, sanitize.** Manual sanitization may be performed by:
 - Immersion in a **100-ppm chlorine** solution for at least **30 seconds (2 tsp bleach/ 1 gal water)**
 - OR**
 - Immersion in a **200-ppm quaternary ammonium** solution for at least **60 seconds (follow instructions on label)**
 - v. **Final step:** Air dry
 - C. A **mechanical dish machine** must be capable of providing both of the following:
 - i. 120°F wash water,
 - ii. A minimum chlorine residual of 50 ppm, **OR**
 - iii. 180°F rinse water for effective sanitizing.

Please note: Sanitizer test strips are required for verifying proper sanitizer concentration noted above.

2. **Equipment, food-contact surfaces and utensils** shall be **cleaned and sanitized**:
 - A. Before use and between uses when working with a different type of raw food of animal origin
 - B. Each time there is a change from working with raw foods to working with ready-to-eat foods
 - C. Between uses with raw produce and with potentially hazardous food
 - D. Before using or storing a food temperature measuring device
 - E. At any time during the operation when contamination may have occurred
 - F. Throughout the day or at least every four hours.

III. Temperature Control

1. All potentially hazardous **food must be maintained at proper temperatures as listed below:**
 - A. **Cold** holding of potentially hazardous food must be held at or below **41°F**
 - B. **Hot** holding of potentially hazardous food must be held at or above **135°F**

Please note: All foods remaining unserved at the end of an event must be discarded.

2. Sufficient **equipment** must be provided **to maintain required temperatures** for all perishable food during transport, storage and service (refrigerators, ice chests, steam tables, chafing dishes, etc.).
3. All potentially hazardous **food** must be **cooked** to the required **minimum cooking temperatures:**
 - A. Cooked Vegetables for hot holding: **135°F**
 - B. Seafood, beef or pork steaks, eggs: **145°F**
 - C. Ground beef or pork: **155°F**
 - D. Poultry, stuffed foods, reheated/microwaved foods: **165°F**
4. When preparation includes cooling of cooked foods, foods must be **quickly cooled from 135°F to 70°F within 2 hours**, and from **70°F to 41°F within 4 additional hours.**
 - A. **Place foods in shallow metal pans** such as stainless steel with **product 2 inches deep.**
 - B. Separate the food into **smaller or thinner portions.**
 - C. Use **rapid cooling equipment**, such as an ice paddle.
 - D. Insert appropriately designed containers in an **ice bath, stirring frequently.**
5. **Reheat** foods quickly, **within 2 hours** to a minimum temperature of **165°F.**
6. A **probe thermometer** must be provided during preparation and event operation for measuring the internal temperature of food products during cold and hot holding, cooking, cooling, and reheating.

IV. Food Handlers

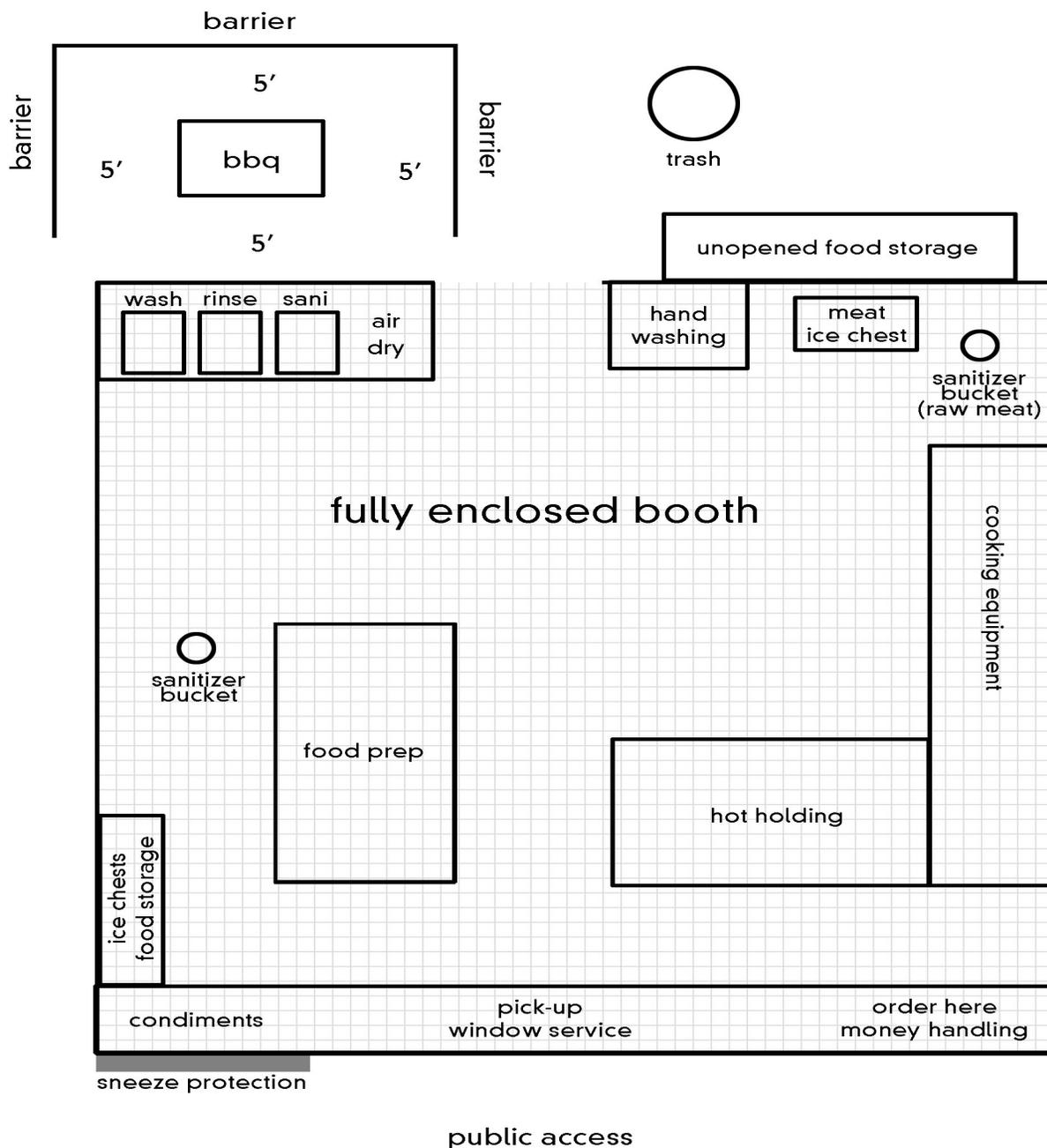
1. All food handlers must be **in good health.**
2. **Hands and arms** must be **washed** with cleanser and warm water before commencing work, after using toilet facilities, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks, or when contamination may have occurred.
3. **Hair** must be **restrained** at all times when working with unpackaged food.
4. **Outer garments** and aprons must be **clean.**

V. Remote Facilities/Event Locations

1. One **toilet** for every 15 employees with adequate handwashing facilities must be available within 200 feet of the food service/catering operation event site.
2. **Garbage and wastewater receptacles** sufficient to contain all waste pending disposal must be provided during each operation. Wastewater must be discarded in an approved sewer system only.
3. To ensure food safety and protection from cross-contamination at **remote locations** where no indoor kitchen facility or indoor fully enclosed structure is available, it is strongly recommended to operate within a temporary food facility booth, supplied with all necessary washing facilities and operational equipment.
 - A. The Temporary Food Facility **booth** should be **fully enclosed** consisting of overhead protection, walls of mesh or tarp, and washable flooring.

- B. Portable **handwashing facilities** consisting of a water container with a hands-free spigot, warm water (100°F), a catch basin, pump soap, paper towels, and a trash receptacle should be conveniently located. **NOTE: Glove use does not substitute hand washing; Hand Sanitizer may be used in conjunction with, but not in place of, hand washing.**
- C. Portable **warewashing facilities** should be provided through one of the following methods:
- i. Three compartment sink with two integral metal drainboards,
- OR**
- ii. Utensil washing station consisting of three tubs: one with hot soapy water, one with hot rinse water, and one with sanitizer.

Below is an **example** of a temporary food **facility booth setup**. This setup is based on operation at community events but **can be modified to accommodate a food service/catering operation**:



Requirements For Food Service/Catering Operations Utilizing Open Air Barbecue Units

Operation of Open Air Barbecue Facilities is governed by the specific regulations set forth in Chapter 6 of the California Retail Food Code section 114143.

Requirements

Operation of an Open Air Barbecue Facility can be approved by the Environmental Health Services Division under the following conditions:

1. The facility is operated **in conjunction with and within reasonable proximity to** (within 200 ft.) **an acceptable and appropriate food service/catering operation** (i.e. the food service/catering operation is permitted and approved for food preparation. This does not apply to cook-for-hire operations).

The term “in conjunction with” means either under the **same ownership or by written agreement** between the **barbecue operator** and the **holder of the food service/catering operation** health permit. Written agreements must specify:

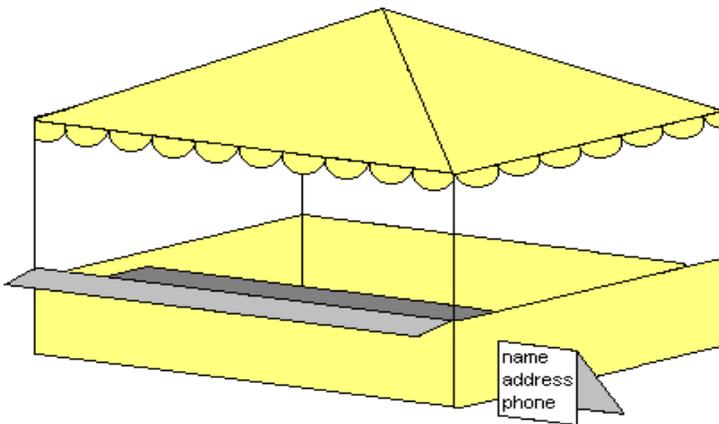
- A. That sanitary facilities, equipment and utensil washing areas and adequate refrigerated storage space is provided for the use of the BBQ operator.
- B. That the Open Air Barbecue is subject to the requirements of Chapter 6 of the California Retail Food Code and that any violation will be against the permit issued to the approved food facility with which the barbecue operation is in conjunction.
- C. An understanding and agreement between the two parties that a serious violation with regard to the Open Air Barbecue operation may subject the food establishment permit to possible suspension or revocation as set forth in Chapter 13 of the California Retail Food Code.
- D. An understanding and agreement between the two parties that a serious violation within the food facility that causes suspension of the health permit will mean automatic closure of the Open Air Barbecue since there is no longer an approved supporting food facility.

Any such written agreement is subject to review and approval by the Environmental Health Services Division and must be renewed annually along with the establishment’s health permit.

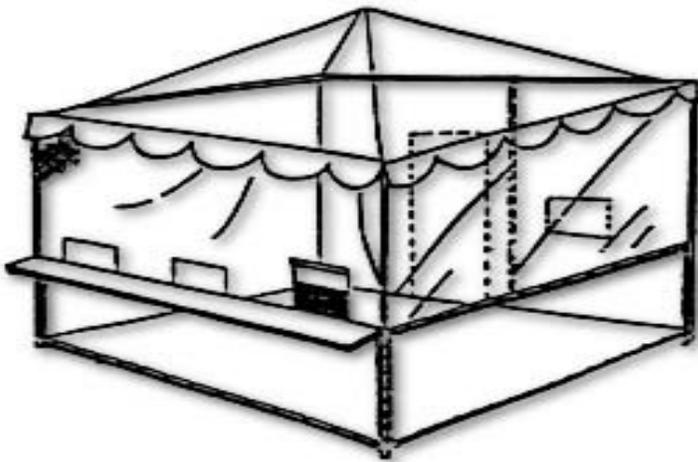
2. **The barbecue must be approved** by the Environmental Health Services Division and Fire Department.
 - A. Only Fire Department approved barbecue fuels may be used.
 - B. The cooking surface and cover must be easy to clean.
 - C. The barbecue must be located and barricaded to prevent injury to or contamination by the public.
3. Barbecues shall be used for **cooking only**. When the food service/catering operation requires some food assembly/additional preparation or processing beyond “**pit-to-plate**” activities (i.e. cooking on and service from the grill straight to the plate), a fully enclosed structure or temporary food facility booth (see #5 below) used in conjunction with the food service/catering operation is strongly recommended to ensure food safety and protection from cross-contamination at **remote locations** where no indoor kitchen facility or indoor fully enclosed structure is available.
 - A. Cooking on the barbecue should be limited to items which can be cooked directly on an open grate grill (without an intermediate utensil such as a pan, except for allowed side dish, see below).
 - B. Food preparation meeting “**pit-to-plate**” standards is limited to:
 - i. Cutting apart ribs (on grill or cutting board attached to BBQ unit)
 - ii. Wrapping of grilled foods in paper or foil,
 - iii. Seasoning of food on the grill
 - iv. Portioning of side dish
 - v. Placing whole individually barbecued food items such as hotdogs, sausages, hamburgers, etc. onto/into buns.

4. **One** side dish may be served with the food(s) cooked on the grill to more or less comprise a meal:
 - A. Beans, rice, vegetables, bread, etc.
 - B. Side dish must be held in and served from an appropriate container which is on the grill or part of the BBQ unit. The temperature of a hot-held potentially hazardous side dish must be maintained at or above 135°F.
5. When the food service/catering operation meets all of the criteria listed under #3 b above, an **open air** Temporary Food Facility booth (3 or fewer walls, see image below) is sufficient.

When the criteria listed (under #3 B– previous page) **are not met** and the Open Air Barbecue operation requires additional preparation/processing of the food item prior to cooking or being served (i.e. preparing food prior to barbecue or slicing of tri-tip for sandwiches after barbecue), **a fully enclosed** Temporary Food Facility booth is strongly recommended (4 walls with pass-thru service window openings, see image below) within which the additional preparation/processing occurs .



Open Air Booth



Fully Enclosed Booth

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COUNTY OF SAN LUIS OBISPO HEALTH AGENCY ENVIRONMENTAL HEALTH SERVICES DIVISION

2156 SIERRA WAY STE. B/PO BOX 1489, SAN LUIS OBISPO, CA 93401

PHONE: (805)781-5544 FAX: (805)781-4211

EMAIL: EHS@CO.SLO.CA.US



Public Health
Prevent. Promote. Protect.

County of San Luis Obispo
Public Health Department

HEALTH PERMIT APPLICATION FOR FOOD, PUBLIC SWIMMING POOLS AND BODY ART FACILITIES

PERMIT TYPE (CHECK ONE):

- RESTAURANT, # OF SEATS: _____
- BAR (NO FOOD PREPARATION)
- MARKET OR BAKERY, SQUARE FOOTAGE: _____
- CATERER
- TEMPORARY FOOD FACILITY:**
 - MULTIPLE EVENTS
- COTTAGE FOOD OPERATOR:**
 - COTTAGE FOOD "A"
 - COTTAGE FOOD "B"
- MOBILE FOOD FACILITY
- SWAP MEET: PREPACKAGED PRODUCE
- OTHER FOOD (DESCRIBE) _____
- BODY ART FACILITY
- POOL # _____ SPA # _____

IF REQUESTING A CHANGE, CHECK ALL THAT APPLY:

- BUSINESS NAME CHANGE
- OWNERSHIP CHANGE
- BUSINESS SITE LOCATION CHANGE
- BILLING INFORMATION CHANGE
- OTHER: _____

IS FOOD FACILITY USED AS A COMMISSARY? (KITCHEN AND/OR STORAGE AREAS ARE AVAILABLE TO BE RENTED TO OTHER BUSINESSES)

YES NO

WERE PLANS FOR THIS PROJECT PREVIOUSLY SUBMITTED TO ENVIRONMENTAL HEALTH?

YES NO

PLEASE CHECK IF YOUR BUSINESS QUALIFIES FOR ONE OF THE FOLLOWING:

- REPRESENTS A NONPROFIT ORGANIZATION
TAX ID NUMBER _____
- QUALIFIES FOR VETERAN'S EXEMPTION (PLEASE PROVIDE A COPY OF YOUR DD214 FORM)

FACILITY INFORMATION

BUSINESS NAME (DBA) _____

PREVIOUS BUSINESS NAME (ONLY IF APPLICABLE) _____

BUSINESS SITE ADDRESS _____

LEGAL OWNER NAME _____

SELECT ONE: SOLE PROPRIETORSHIP PARTNERSHIP INCORPORATED

BUSINESS TELEPHONE NUMBER _____

OWNER/BUSINESS EMAIL ADDRESS _____

BILLING ADDRESS (TO BE USED FOR SENDING INVOICES AND ALL CORRESPONDENCE)

IF YOU WOULD LIKE US TO USE THE BUSINESS ADDRESS ABOVE, CHECK THIS BOX

ADDRESSEE NAME (IF DIFFERENT THAN OWNER NAME) _____

BILLING TELEPHONE NUMBER _____ CELL PHONE NUMBER _____

BILLING ADDRESS _____

By signing below, I represent as follows: I am the Owner or Authorized Representative of the business applying for this Health Permit (hereafter "Permit"). I consent to all necessary fees and inspections permitted by law and incidental to the issuance of this Permit. I agree to operate the business in compliance with all applicable state and local laws, ordinances, regulations, and procedures and **to obtain all authorizations and permits required by all local planning and building agencies**, in order to ensure compliance with the Permit, its rights, and its limitations. I shall immediately notify Environmental Health Services in writing if business closes or a change of ownership occurs. I acknowledge that HEALTH PERMITS ARE NON-TRANSFERRABLE. I declare under penalty of perjury under the laws of the state of California that the statements made in this Health Permit Application are true and correct.

SIGNATURE OF APPLICANT _____ PRINTED NAME _____

FOR OFFICE USE ONLY

DATE RECEIVED _____ RECEIVED BY _____ ASSIGNED TO _____ ENTERED BY _____ ENTERED DATE _____

PE# _____ AMOUNT DUE _____ AMOUNT PAID _____ CHECK OR CC AUTH # _____ CASH

NONPROFIT: TAX ID # _____ VETERAN EXEMPT DD214 ATTACHED YES NO

PR# _____ SR# _____ FA# _____ INVOICE NUMBER _____

INSPECTOR APPROVED _____ DATE _____



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 ENVIRONMENTAL HEALTH SERVICES DIVISION**
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STATEMENT OF COMMISSARY USE FOR FOOD SERVICE/CATERING OPERATIONS

“Commissary” means a food facility that services Mobile Food Facilities, Mobile Support Units, or Vending Machines where all of the following occur: (a) food, containers, or supplies are stored, (b) food is prepared or prepackaged for sale or service at other locations, (c) utensils are cleaned, (d) liquid and solid wastes are disposed, or potable water is obtained. For the purpose of Food Service/ Catering Operation permit approval, the definition has been expanded to include catering operations.

Pursuant to Section 113984 (b) of the California Retail Food Code:

“Food preparation shall be conducted within a fully enclosed food facility.”

“Food Facility” means an operation that stores, prepares packages, serves, vends, or otherwise provides food for human consumption at the retail level....”

“Retail” means the storing, preparing, serving, manufacturing, packaging, transporting, salvaging, or otherwise handling food for dispensing or sale directly to the consumer or indirectly through a delivery service.

As catering activities often take place at a location that is not permitted as an approved food facility, it is required that all food preparation occurring ahead of the public or private event and/or party take place in an approved fully enclosed food facility. Additionally, all food, containers, supplies, utensils and equipment must be stored and cleaned at the approved fully enclosed food facility.

APPLICATION IS HEREBY MADE FOR THE FOLLOWING APPLICANT AND VEHICLE:

NAME _____

BUSINESS NAME (DBA) _____

BUSINESS MAILING ADDRESS _____

BUSINESS TELEPHONE NUMBER _____

CELL PHONE NUMBER _____

VEHICLE LICENSE NUMBER _____

TYPE OF VEHICLE: MOBILE FOOD FACILITY CATERER MOBILE SUPPORT UNIT PUSH CART

DAILY TIMES AT COMMISSARY:

MORNING: _____ AFTERNOON: _____ EVENING: _____

*******TO BE FILLED OUT BY COMMISSARY*******

APPLICANT WILL USE THE FOLLOWING PERMITTED FOOD ESTABLISHMENT AS A COMMISSARY IN ACCORDANCE WITH SECTION 114295 OF THE CALIFORNIA RETAIL FOOD CODE (STATED ABOVE):

BUSINESS NAME _____

OWNER'S NAME _____

BUSINESS ADDRESS _____

CONTACT NAME _____

CONTACT PHONE NUMBER _____

CHECK IF THE COMMISSARY IS **NOT** IN SAN LUIS OBISPO COUNTY. A COPY OF A CURRENT VALID HEALTH PERMIT FOR THE COMMISSARY MUST BE SUBMITTED BEFORE A PERMIT CAN BE ISSUED.

APPLICANT'S SIGNATURE _____ DATE _____

COMMISSARY OWNER'S SIGNATURE _____ DATE _____

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COUNTY OF SAN LUIS OBISPO HEALTH AGENCY
ENVIRONMENTAL HEALTH SERVICES DIVISION
 2156 SIERRA WAY STE. B / PO BOX 1489, SAN LUIS OBISPO, CA 93401
 PHONE : (805)781-5544 FAX: (805)781-4211



Public Health
 Prevent. Promote. Protect.
 County of San Luis Obispo
 Public Health Department

Written Operational Procedures
For Food Service/Catering Operation

These written Operational Procedures must be completed and returned to this office for approval before the Permit to Operate will be issued. An approved and signed copy must be displayed at the food facility.

BUSINESS INFORMATION

MOBILE FOOD FACILITY BUSINESS NAME _____

BUSINESS TELEPHONE NUMBER _____

BUSINESS MAILING ADDRESS _____

OWNER(S) NAME _____

OWNER'S CELL PHONE NUMBER _____

NAME OF OPERATOR (IF DIFFERENT FROM OWNER'S NAME) _____

CELL PHONE NUMBER OF OPERATOR _____

NAME OF COMMISSARY _____

COMMISSARY ADDRESS _____

COMMISSARY PHONE NUMBER _____

1. **WILL THE CATERING OPERATION INCLUDE SERVICE AT PUBLIC EVENTS:** YES NO
 IF THE ANSWER TO THE ABOVE QUESTION IS "NO", **STOP. NO HEALTH DEPARTMENT ISSUED PERMIT IS REQUIRED FOR CATERING OF PRIVATE PARTIES OR EVENTS.**
2. AT ANY TIME, FOR ANY PUBLIC FUNCTION, MAY THE MENU REQUIRE **FOOD PREPARATION AHEAD OF THE EVENT, AT A LOCATION OTHER THAN THAT OF THE PUBLIC CATERED FUNCTION:** YES NO
3. WILL **MULTI-SERVICE UTENSILS OR EQUIPMENT** BE USED (I.E. CUTTING BOARDS, SILVERWARE, PLATES, TONGS, CHAFFING DISHES, ETC.) YES NO
4. INDICATE THE **EQUIPMENT AND MATERIALS USED TO ENSURE SAFE COLD AND HOT HOLDING TEMPERATURES** DURING TO EVENT LOCATIONS AND STORAGE DURING THE EVENT:

<input type="checkbox"/> ICE CHESTS (FOOD FULLY SUBMERGED IN ICE)	<input type="checkbox"/> STEAMTABLE AND LIDS
<input type="checkbox"/> ICE BATH AND TUBS	<input type="checkbox"/> CAMP STOVE
<input type="checkbox"/> REFRIGERATOR	<input type="checkbox"/> STERNO AND HOTEL TRAYS
<input type="checkbox"/> REFRIGERATED TRUCK	<input type="checkbox"/> ELECTRIC STOVE TOP
<input type="checkbox"/> PORTABLE ELECTRIC COLD STORAGE UNIT	<input type="checkbox"/> DOUBLE STEAMER
<input type="checkbox"/> INSULATED CAMBRO BOX	<input type="checkbox"/> PORTABLE ELECTRIC HOT STORAGE UNIT
<input type="checkbox"/> FREEZER	<input type="checkbox"/> OTHER TYPE OF COLD OR HOT STORAGE EQUIPMENT (SPECIFY): _____

_____ INITIAL TO INDICATE INTENT TO COMPLY FOR ALL OF THE ABOVE

5. **MENU ITEMS AND FOOD OPERATIONS (THIS INFORMATION WILL BE USED TO DETERMINE YOUR EQUIPMENT AND REFRIGERATOR NEEDS)**

- **CHECK THE MENU ITEMS IN THE LEFT COLUMN** BELOW WHICH WILL BE PREPARED AND SERVED.

- **CHECK THE FOOD OPERATION IN THE RIGHT COLUMN** BELOW WHICH WILL OCCUR AT YOUR COMMISSARY/ COMMERCIAL KITCHEN

FOOD ITEM	✓	FOOD OPERATION	✓
Beef or pork circle one: raw, precooked, or both		Refrigeration of foods	
Fish circle one: raw, precooked, or both		Cooling foods which have been heated or cooked	
Poultry circle one: raw, precooked, or both		Cooking foods	
Shellfish circle one: raw, precooked, or both		Holding foods hot for more than 30 minutes	
Rice or Beans		Reheating foods	
Pasta		Preparing foods for next day service	
Gravies, Sauces, or Soups		Washing produce	
Green salads		Thawing fish, meat, and/or poultry	
Sandwiches		Slicing, grinding portioning of foods	
Condiments		Packaging of foods	
Beverages			

6. **WHERE WILL THE FOOD BE PURCHASED/ OBTAINED** _____

7. **IS A FOOD PREPARATION SINK PROVIDED AT THE COMMISSARY/ COMMERCIAL KITCHEN**

YES NO

A FOOD PREPARATION SINK IS REQUIRED FOR ALL OPERATIONS WHERE FOOD ITEMS ARE THAWED OR CLEANED. THAWING AND CLEANING OF FOODS MAN NOT OCCUR INSIDE WAREWASHING OR HANDWASHING SINKS.

8. **DESCRIBE IN DETAIL HOW FOODS WILL BE PREPARED AT THE COMMISSARY/ COMMERCIAL KITCHEN FOR SERVICE AT A REMOTE LOCATION:**

- **UNPACKAGED FOODS:** _____

- **PREPACKAGED FOODS :** FOR FOODS PREPARED AND PACKAGED BY FOOD SERVICE/ CATERING OPERATOR-EXPLAIN METHOD OF PACKAGING AND INCLUDE A SAMPLE FOOD LABEL. SAMPLE LABEL DETAILS ARE **NOT** NECESSARY FOR FOODS PURCHASED FROM A COMMERCIAL SUPPLIER IN THE PREPACKAGED STATE AND INTENDED FOR SERVICE IN THE SAME PREPACKAGED STATE. _____

_____ INITIAL TO INDICATE INTENT TO COMPLY FOR ALL OF THE ABOVE

9. INDICATE THE **EQUIPMENT AND MATERIALS USED TO COOK FOODS EITHER AT THE APPROVED COMMERCIAL KITCHEN OR AT THE EVENT**. INDICATE THE EQUIPMENT THAT WILL **ALSO BE USED AT EVENT LOCATIONS**:

EQUIPMENT TYPE	TO BE USED AT THE EVENT LOCATION	
<input type="checkbox"/> BARBECUE	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> GRIDDLE	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> FRYER	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> BARBEQUE SMOKER	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> STOVE OVEN	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> MICROWAVE	YES <input type="checkbox"/>	NO <input type="checkbox"/>
<input type="checkbox"/> OTHER TYPE OF EQUIPMENT (SPECIFY BELOW):	YES <input type="checkbox"/>	NO <input type="checkbox"/>

INITIAL TO INDICATE THAT YOU HAVE READ THE **“REQUIREMENTS FOR FOOD SERVICE/CATERING OPERATIONS UTILIZING OPEN AIR BARBECUE UNITS”** INCLUDED IN THIS PACKET AND YOUR INTENT TO COMPLY. (AS APPLICABLE WHEN UTILIZING A BARBECUE ONLY). **INITIAL HERE** _____

10. LIST ALL UTENSILS AND EQUIPMENT TO BE USED DURING THE FOOD SERVICE/ CATERING OPERATION AT **REMOTE LOCATIONS** (OTHER THAN COOKING AND TEMPERATURE MAINTENANCE EQUIPMENT MENTIONED ABOVE). **INCLUDE EQUIPMENT FOR SANITIZATION, HAND WASHING, TEMPORARY FOOD FACILITY SETUP, ETC. ALL UTENSILS AND EQUIPMENT ARE SUBJECT TO APPROVAL.** USE ADDITIONAL PAGE IF NECESSARY.

- A. SANITATION _____
- _____
- B. HANDWASHING _____
- _____
- C. TEMPORARY FOOD FACILITY _____
- _____
- D. OTHER _____
- _____

11. **MANUAL WAREWASHING OF UTENSILS AND EQUIPMENT MUST BE COMPLETED USING THE FOLLOWING METHOD IN A THREE-COMPARTMENT SINK** AT YOUR COMMISSARY. A THREE TUB SET UP IS STRONGLY RECOMMENDED AT AN EVENT LOCATION WHEN SINKS ARE NOT AVAILABLE:

- A. FIRST COMPARTMENT/TUB: **WASH** WITH HOT SOAPY WATER (100°F OR ABOVE)
- B. SECOND COMPARTMENT/TUB: **RINSE** IN HOT WATER
- C. THIRD COMPARTMENT/TUB: **SANITIZE** WITH ONE OF THE FOLLOWING APPROVED SANITIZERS
- D. **AIR DRY** IN A CLEAN LOCATION, NEVER TOWEL DRY.

INDICATE WHICH OF THE FOLLOWING APPROVED SANITIZERS WILL BE USED (SANITIZER TEST STRIPS MUST BE PROVIDED TO VERIFY PROPER CONCENTRATIONS ARE MET):

- A. 100 PPM BLEACH-WATER SOLUTION FOR 30 SECONDS (**TWO TEASPOONS BLEACH TO ONE GALLON OF WATER**).
- B. 200 PPM QUATERNARY AMMONIUM SOLUTION FOR 60 SECONDS (**FOLLOW INSTRUCTIONS ON LABEL**)
- C. 25 PPM IODINE FOR 60 SECONDS (**FOLLOW INSTRUCTIONS ON THE LABEL**)

_____ INITIAL TO INDICATE INTENT TO COMPLY FOR ALL OF THE ABOVE

12. **FOOD CONTACT SURFACES**, SUCH AS CUTTING BOARDS AND FOOD SLICERS, **MUST BE CLEANED AND SANITIZED AFTER EACH USE, OR IF USED CONTINUALLY, AT LEAST EVERY FOUR (4) HOURS.**

WIPING CLOTHS FOR SURFACE SANITIZING MUST BE STORED INSIDE AN APPROVED SANITIZING SOLUTION BETWEEN USES (CHECK WHICH BELOW).

IF WORKING WITH RAW MEATS, A SEPARATE CONTAINER OF SANITIZING SOLUTION FOR STORAGE OF WIPING CLOTHS USED FOR CLEANING AND SANITIZING OF RAW MEAT CONTACT SURFACES MUST BE PROVIDED. WIPING CLOTHS USED ON RAW MEAT CONTACT SURFACES MAY NOT BE USED ON READY-TO-EAT FOOD CONTACT SURFACES.

INDICATE WHICH OF THE FOLLOWING APPROVED SANITIZERS WILL BE USED (SANITIZER TEST STRIPS MUST BE PROVIDED TO VERIFY PROPER CONCENTRATIONS ARE MET):

- A. 100 PPM BLEACH-WATER SOLUTION FOR 30 SECONDS (**TWO TEASPOONS BLEACH TO ONE GALLON OF WATER**)
- B. 200 PPM QUATERNARY AMMONIUM SOLUTION FOR 60 SECONDS (**FOLLOW INSTRUCTIONS ON LABEL**)
- C. 25 PPM IODINE SOLUTION FOR 60 SECONDS (**FOLLOW INSTRUCTIONS ON LABEL**)

13. **DESCRIBE WHERE AND HOW THE POTABLE WATER FOR USE AT REMOTE LOCATIONS WILL BE OBTAINED AND STORED.** (PLEASE **NOTE** :HOSES USED TO CONVEY POTABLE WATER MUST BE LABELED AS DRINKING WATER SAFE, DURABLE, NOT SHOWING ANY SIGNS OF DAMAGE, AND STORED TO BE PROTECTED FROM CONTAMINATION.) _____

14. **DESCRIBE HOW AND WHERE THE WASTEWATER WILL BE DISPOSED.** WASTEWATER MAY NOT BE DISCHARGED INTO A STORM DRAIN OR ONTO A GROUND SURFACE WITHOUT DRAINAGE TO SEWER.

_____ INITIAL TO INDICATE INTENT TO COMPLY FOR ALL OF THE ABOVE

I HEREBY CERTIFY UNDER PENALTY OF PERJURY THAT THE ABOVE INFORMATION IS TRUE AND CORRECT, THAT I HAVE READ AND UNDERSTAND THE "MOBILE FOOD FACILITY REQUIREMENTS" HANDOUT, AND THAT I WILL OPERATE MY MOBILE FOOD FACILITY IN COMPLIANCE WITH THE REQUIREMENTS SET FORTH IN THE CALIFORNIA HEALTH AND SAFETY CODE SECTIONS 113700-114437.

SIGNATURE

PRINT NAME

DATE