

**Alameda County Environmental Health Department--Booth Application
Health Permit Application for Food and Beverage Booths at Temporary Events**

For Office Use Only					
Date Rec'd ___/___/___	Rec'd By _____	Amt Pd \$ _____	EV# _____	Approved By _____	Date ___/___/___

Booth Operator's Name (please print): _____		Phone () _____ - _____
		Fax () _____ - _____
Booth Operator's Business Address		Booth Operator's Mailing Address
Street # _____	Street Name _____	Street # _____
City _____	State _____	Zip _____
City _____		State _____
Zip _____		Zip _____
Name of Event _____		
Location of Event & City _____		
Date(s) of the Event _____		
Booth Name (DBA) _____		
Number of Your Booths at this Event _____ of _____ Attach a completed Health Permit Application for Each Booth.		
Sponsor Name _____		Sponsor Phone () _____ - _____
Name of Off-Site Food Preparation Facility, if applicable: (Where food is prepared prior to the event) _____		
		Phone () _____ - _____
		Fax () _____ - _____
Address of Permitted Facility _____		
Street # _____	Street Name _____	City _____
		Zip _____
<i>All foods must be prepared and stored in a facility with a valid Health Permit. (No home preparation or storage)</i>		

Permit Fees – for July 1, 2009 through June 30, 2010

Permits must be obtained prior to arriving at the event. No permits will be issued at an event. Unpermitted vendors will be asked to leave.
***Applications and payment received less than 3 working days prior to the event will be charged a 50% penalty. (For a Saturday event. Applications received on Thursday or Friday will be penalized) **All Fee Exempt permit applications received less than 3 days prior to an event are subject to a \$50.00 penalty per booth.** If an event is cancelled or an application is rejected, 50% of the application fee is not refundable. After June 30, 2010, print a new application form from the website, or call 510-567-6877 for fee amounts.

	NON-PREPACKAGED FOODS		PREPACKAGED FOODS	
	Food preparation, handling & portioning Served to Customer without packaging		Pre-packaged food or beverages Served to customer in original, unopened package	
Days to be Permitted	1 to 4 Contiguous Days	5 to 25 days in a 90 day period (same event)	1 to 4 Contiguous Days	5 to 25 days in a 90 day period (same event)
Program Element	P/E 1903	P/E 1904	P/E 1905	P/E 1906
Fee	\$132.00	\$333.00	\$67.00	\$164.00
*50% Penalty	\$66.00	\$166.50	\$33.50	\$82.00
Total Due with Penalty	\$198.00	\$499.50	\$100.50	\$246.00
Fee Exempt Programs	P/E 1907 fee exempt	P/E 1908 fee exempt	P/E 1909 fee exempt	P/E 1910 fee exempt
**\$50.00 Penalty per booth	\$50.00	\$50.00	\$50.00	\$50.00

Send Application and Payment to Alameda County at least 10 days prior to the event date to:

Alameda County Department of Environmental Health
 Attn: Special Events Coordinator
 1131 Harbor Bay Parkway
 Alameda, CA 94502-6540

Phone (510) 567-6748
 FAX (510) 337-1139
 Web www.acgov.org/aceh/forms.htm

Make checks payable to: **Alameda County Environmental Health**
 For payment by phone - (510) 567-6877 OR FAX - (510) 337-1139

A copy of your application must be received by this office before a phone payment can be accepted.

Please complete both sides of the Application.

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Please list all foods to be served and key equipment to be used in the booth

Name of Food or Beverage	Prepared off-site (Circle one)		Cooking equipment to be used in the booth.	Equipment to be used to hold the food at a safe temperature. <i>Cold</i> -Less than 45° F, or <i>Hot</i> -Greater than 140° F
	Y	N		
	Chafing dishes with sterno not allowed			
1	Y	N		
2	Y	N		
3	Y	N		
4	Y	N		
5	Y	N		
6	Y	N		

Required Equipment

Thermometer	Probe type (0°F to 200°F) must be available for monitoring temperatures of perishable food.
Handwashing Facilities	<input type="checkbox"/> Plumbed sink or <input type="checkbox"/> Gravity flow container with spigot/faucet to allow water flow with both hands free. <i>As a minimum, you need 5 gallons of water in a container with a "hands free" spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.</i>
Utensil Washing Facilities	<input type="checkbox"/> Plumbed (3 compartment) sink or <input type="checkbox"/> At least three containers (one for washing, one for rinsing, and a separate one for sanitizing). <i>"Sanitizing Bucket" (one tablespoon of Bleach for each gallon of water)</i>

Please Answer the Following

Food Preparation (Washing Facility)	For foods that need to be washed (produce, etc.). Where will you do it?
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How is food kept hot or cold during transportation to the event?

***** No Home Preparation or Storage of Food.**
***** Utensils and equipment must arrive at the event in clean and sanitary condition.**

I have read, understood, and will abide by the requirements for Sales of food from a Temporary Food Booth.

Printed Name of Applicant _____

Signature of Applicant _____ Date _____

Staff Comments _____