

Date Rec'd: / /		Rec'd By:		PE Code:		Amount: \$		EV#:		Approved By:		Date: / /	
Describe your food operation at this event: <input type="checkbox"/> Food Booth only <input type="checkbox"/> Food Truck, Trailer, Cart only <input type="checkbox"/> Food Truck/Trailer or booth with remote cold storage on site at the fairgrounds													
Name of Food Truck/Trailer/Booth:				ALCO Fairgrounds Outdoor Space # or Indoor Bldg letter:			FA #: OFFICE USE		FOR TRUCKS/TRAILERS: HCD Insignia #: License Plate#:				
Owner's Name:				Email Address:					Cell Phone #: Alternate Phone #:				
Business Name: DBA:				Business Address:									
Date(s) Participating in this Event: Do you have Event Sponsor's Approval? <input type="checkbox"/> Yes <input type="checkbox"/> No				_____ Mailing address:									
Event Sponsor's Name circle one: <div> Spectra Butler ALCO Fairground (Jen) </div>				Sponsor's Email: _____					Sponsor's Phone #: _____				

A line drawing of a handwashing station. A 5-gallon thermal container sits on a two-tiered table. A continuous flow spigot is attached to the front of the container, with water dripping into a 5-gallon discard bucket placed on the floor below. To the left of the container is a bottle of soap with a pump dispenser. To the right is a roll of paper towels on a stand. Labels with arrows point to each component: '5 Gallon Thermal Container', 'Paper Towels', 'Soap', 'Continuous Flow Spigot', and '5 Gallon Discard Bucket'.

5 Gallon Bucket

Half Full of Clean Water

Water + Liquid Soap (Wash)

Plain Water (Rinse)

Water + Bleach (Sanitize)
(1/2 Tbl. Bleach/1 gal. Water)

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Food Booth Applicants

Provide answers to the following questions. The application is considered incomplete if the answers are not provided.

Please reference https://deh.acgov.org/operations-assets/docs/tff/TempFood_Facilities_101-pocket-guideline.pdf for help

How will you make sure that utensils & equipment arrive and are kept at the event in a clean and sanitary condition?

What equipment will be used to prepare food in the booth

Provide a fully enclosed booth YES or NO. If no, explain.

Describe the material used for the flooring, ceiling and walls in your food booth: For Trucks and Trailers use N/A

Provide adequate separation between approved barbecues/grills and the public: YES or NO

Describe how you will do this:

Menu Item(s)	Prepared in Advance	Prepared ONLY at event	Item will be served At the Event										Preparation methods at the event	
			prepackaged	Hot	Cold	Cook to Order	Serve samples	Thaw	Cut/Assemble/Portion	Cook/Bake/Grill	BBQ/Deep fry	Reheat	List food equipment to be used at the event (e.g., cold -holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods	
Example: Hamburger		X		X				X			X		BBQ to cook,	
Example: Cookies	X												Food storage containers	

Because you do not have a valid annual Alameda County Mobile Food Facility Health Permit, submit the following items along with this completed application:

1. Copy of the vehicle DMV registration and the valid HCD Insignia
2. Pictures of the inside and outside of your mobile food facility from all angles; hand wash sink; utensil wash sink; cookline/equipment and food prep areas.
3. Your valid food safety certificate
4. If you are applying for a temporary food facility booth complete the food safety quiz located within this application

Fees for ALCO Fair 2021

Vendors operating without a valid permit will be charged a penalty up to three (3) times the permit fee.

	NON-PREPACKAGED FOODS		Pre packaged	
Event Duration	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
Permit Fee	\$211	\$333	\$143	\$186
*Total Due with Penalty	\$316.50	\$499.50	\$214.50	\$279.00
**Fee Exempt, Late Penalty	\$54.00/booth	\$54.00/booth	\$54.00/booth	\$54.00 booth

***Applications, payments and fee exemptions received less than 5 business days before the event will be charged a 50% penalty fee.**

- A Health Permit is required to sell or give away food or beverage to the public. A Temporary Food Booth Operator Application must be submitted for each temporary food booth that sells or gives away food or beverage.
- Food Booth Operator permits will not be issued until a Sponsor Permit has been issued for the event.
- If the event is cancelled or an application is rejected, 50% of the application fee may be refunded.
- Check payable to: "Alameda County Environmental Health". Mail to: Alameda County DEH, 1131 Harbor Bay Parkway, Alameda, 94502
- To pay by credit card, send your application via email to DEHWEBBILLING@acgov.org You will receive an invoice number to pay online at <https://deh.acgov.org/billing-fees-permits.page>? Call 510-567-6700 for assistance.
- All fee exemption requests must meet minimum requirements. For requirements, instructions and forms to submit with your application: <https://deh.acgov.org/operations/tff.page>
- Once all fees are paid and the application is approved, a permit may be issued

I will comply with the requirements of a Temporary Food Booth/Mobile Food Facility. My Permit will be posted in my food facility in public view

Applicant: Name (Print): _____ **Signature:** _____ **Date:** _____

COMMISSARY/COMMERCIAL KITCHEN AGREEMENT

ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH

PART D

Section 1: Pursuant to California Retail Food Code, I will notify Alameda County Environmental Health upon termination of this agreement or if the operator voluntarily ceases using this facility

Commissary / Commercial Kitchen

Owner Name

Street Address

City & Zip Code

Cell Phone#

Alternate Phone#

I, (Facility Owner/ Manager) _____

agree to provide the following services to _____

SERVICES PLEASE CIRCLE YES OR NO:

Facilities to prepare or package food	<input type="checkbox"/> YES <input type="checkbox"/> NO	Dry food storage	<input type="checkbox"/> YES <input type="checkbox"/> NO
Toilet & handwashing facilities	<input type="checkbox"/> YES <input type="checkbox"/> NO	Waste grease removal	<input type="checkbox"/> YES <input type="checkbox"/> NO
Waste tank/sewage disposal	<input type="checkbox"/> YES <input type="checkbox"/> NO	Chemical storage	<input type="checkbox"/> YES <input type="checkbox"/> NO
Garbage disposal	<input type="checkbox"/> YES <input type="checkbox"/> NO	Overnight parking (MFPU)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Potable (drinkable) water supply	<input type="checkbox"/> YES <input type="checkbox"/> NO	Enclosed overnight parking (carts)	<input type="checkbox"/> YES <input type="checkbox"/> NO
Electrical hook-up	<input type="checkbox"/> YES <input type="checkbox"/> NO	Refrigeration/frozen food storage	<input type="checkbox"/> YES <input type="checkbox"/> NO
Equipment/utensil storage	<input type="checkbox"/> YES <input type="checkbox"/> NO	Supply food product – i.e. ice, meats	<input type="checkbox"/> YES <input type="checkbox"/> NO
Warewash facility (i.e. 3 compartment sink)	<input type="checkbox"/> YES <input type="checkbox"/> NO		

Any "NO" answers must be explained below. Additional Commissary agreements may be required:

Authorized Signer _____ Date _____ Phone _____

REHS Signature _____ Date _____ Phone _____

Section 2: is required for Commissary/Commercial Kitchen facilities located OUTSIDE of Alameda County or in the City of Berkley

If the proposed facility is located outside of Alameda County and Berkeley, the local Environmental Health Department shall verify that the commissary and/or commercial kitchen has a current health permit by signing below. The establishment is in _____ County/City.

An REHS signatures verifies that the facility indicated in **Section 1** meets CALCODE: Section 114294 – 114297.

Out of County REHS Name (Please Print)_____
Phone_____
Out of County REHS Signature & Date Received_____
E-mail Address

visory for Temporary Food Booth operators in Alameda County - Effective March 11, 2011

- 1- Under the requirements of the California Health and Safety Code you must protect food from contamination.
- 2- At temporary events **some types of cooking equipment must be moved at least 20 feet away from the tent.** (California State Fire Code)
- 3- The following chart gives some examples of types of equipment which have been seen at events and the types of protection you must provide to protect the food while cooking.
- 4- Be prepared to provide overhead protection for any equipment the fire department requires outside.
- 5- All protection must be constructed to not have sharp corners or sides, be resistant to the wind, and be all metallic (legs and cover.)
- 6- If you have questions please submit a photo to this department for comment and suggestions.

Equipment	Might be allowed inside	Must be outside	Types of overhead protection possible (numbers show several possibilities)
BBQ solid fuel grills		x	None required
Smokers		x	None required
Propane grills		x	None required
Pot stoves (cooking rings)		x	1- Lids for pots 2- Metallic cover right above unit 3- Metallic cover above unit and cook
Small Coleman style camp stoves	Maybe. Depends on the size of the gas bottle. Check with local fire dept	x	1- Lids for pots 2- Metallic cover right above unit 3- Metallic cover above unit and cook
Deep fat fryers		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook 3- Screened lid
Chafing dishes with sterno	Not allowed-cannot keep foods at temperature	Not allowed-	Not allowed-cannot keep foods at temperature
Small (butane) cook stoves	Yes (check with local fire dept)		
Gyro cook units (gas)		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Gyro cook units (electric)	Yes (check with local fire dept)		
Propane steam table with enclosed flame	Yes (check with local fire dept) (but the propane tank must be outside of the tent and secured.)		
Electric steam table	Yes		
Electric espresso machine	Yes		
Electric oven	Yes		
Propane griddle with enclosed flame	yes (check with local fire dept) (but the propane tank must be outside of the tent and secured.)		
Cooking pancakes on a camp stove	Maybe. Depends on the size of the gas bottle. Check with local fire dept	x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Electric heat lamps	Yes		
Corn roasters (trailers with the corn inside the roaster)		x	None required
Electric crock pots	Yes		
Popcorn machines (electric)	Yes		
Propane- kettle corn cookers with enclosed flame	Yes (but the propane tank must be outside of the tent and secured.)		
Electric waffle makers	Yes		
Electric woks	Yes		
Propane woks (cooking ring, pot stove)		x	1- Metallic cover right above unit 2- Metallic cover above unit and cook
Electric skillet	Yes		
Donut making machine	Yes		
Steam style trailers (hot dogs or tamales)	Yes (but the propane tank must be outside of the tent and secured.)		
Enclosed flame cooking units	Generally inside is ok unless it is grease producing.		