

SUTTER COUNTY DEVELOPMENT SERVICES DEPARTMENT

Building Inspection Code Enforcement Engineering/Water Resources Environmental Health

Planning Road Maintenance

Temporary Food Facility Application

Community Events

Name of Concession	Name of Ow	ner/Operator		
Email Address	Mailing Addr	ress		
Daytime Contact Phone Number	City	State	Zip	
APPLICATION AND FEE MUST BE SUBM	ITTED TWO WEE	KS PRIOR TO EVENT I	·O:	
Sutter County Env 1130 Civic Center Yuba City				
Name of Event	Name of Event Organizer			
Location of Event	Date(s) of Ev	rent		
NO HOME FOOD PREPARATION	ON OR STORAG	E IS ALLOWED		
Food served at Community Events must be prepare EXCEPTION: Non-profit charitable organizations maprivate home.				
Food Prepared Off-Site		Food Storage		
Name of kitchen facility:	When and where	food is purchased:		
Kitchen facility address:	Where food is store	ed prior to event:		
Kitchen facility phone number:	Where extra food event):	is stored at end of day (tw	o or more day	

Complete the following table for each food item you plan to serve (attach additional pages if needed)

		Food or beverage	e item:	
w food is cooked:		How food is cook	ed:	
ow food is held at proper temperature:		How food is held at proper temperature:		
ood or beverage item:		Food or beverage	e ifem:	
How food is cooked:		How food is cook	is cooked:	
How food is held at proper temperature	::	How food is held of	held at proper temperature:	
Reheating previously cooked/pr	epared food requi	es prior authoriza	tion from Environmental Health	
The following facilities/equipmer Environmental Health Departme Check all that apply.				
	□ Sanitizing solution and test strips □ Handwashing facility w/100°F water □ Potable water □ Fully screened fly proof booth □ Floor covering material □ Other:			
 □ Hot and cold food holding unit(s) □ Probe thermometer (0°F-220°F) □ Disposable food service gloves □ Sanitary commercial cutting board(s) 	☐ Handwashing far☐ Potable water☐ Fully screened fly☐ Floor covering m	cility w/100°F water proof booth aterial	 □ Toilets with handwashing facility □ Garbage receptacle □ Utensil sink with hot water □ Overhead protection □ Utensil washing dishpans □ Other: 	
□ Hot and cold food holding unit(s) □ Probe thermometer (0°F-220°F) □ Disposable food service gloves □ Sanitary commercial cutting board(s) □ Liquid waste receptacle I have read and understand the Procedures" handout and will	☐ Handwashing far ☐ Potable water ☐ Fully screened fly ☐ Floor covering m ☐ Other: he "Temporary Fo	proof booth aterial ood Facility Food them.	□ Garbage receptacle □ Utensil sink with hot water □ Overhead protection □ Utensil washing dishpans □ Other:	
□ Approved food dispenser(s) □ Hot and cold food holding unit(s) □ Probe thermometer (0°F-220°F) □ Disposable food service gloves □ Sanitary commercial cutting board(s) □ Liquid waste receptacle I have read and understand the Procedures" handout and will Signature of Applicant	☐ Handwashing far ☐ Potable water ☐ Fully screened fly ☐ Floor covering m ☐ Other: he "Temporary Fo	cility w/100°F water proof booth aterial ood Facility Food	□ Garbage receptacle □ Utensil sink with hot water □ Overhead protection □ Utensil washing dishpans □ Other:	
☐ Hot and cold food holding unit(s) ☐ Probe thermometer (0°F-220°F) ☐ Disposable food service gloves ☐ Sanitary commercial cutting board(s) ☐ Liquid waste receptacle have read and understand the Procedures" handout and will signature of Applicant	☐ Handwashing far ☐ Potable water ☐ Fully screened fly ☐ Floor covering m ☐ Other: he "Temporary Fo	proof booth aterial ood Facility Food them.	☐ Utensil sink with hot water ☐ Overhead protection ☐ Utensil washing dishpans ☐ Other:	
☐ Hot and cold food holding unit(s) ☐ Probe thermometer (0°F-220°F) ☐ Disposable food service gloves ☐ Sanitary commercial cutting board(s) ☐ Liquid waste receptacle ☐ have read and understand the procedures" handout and will	□ Handwashing far □ Potable water □ Fully screened fly □ Floor covering m □ Other: □ He "Temporary Fo	proof booth aterial pod Facility Food them. Date	□ Garbage receptacle □ Utensil sink with hot water □ Overhead protection □ Utensil washing dishpans □ Other: □ Booth Requirements and	