



San Francisco City and County
Department of Public Health
Environmental Health Section
Consumer Protection Program

Edwin M. Lee, Mayor
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Director of Health
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Director of Environmental Health

Food Concessionaire Application

This application is to be completed by each Temporary Food Facility (TFF).
Complete item #3 below and indicate if the facility is the same as #2. *Note:* N/A will not be accepted.
The sponsor shall collect all the applications and submit them as a packet **at least two weeks prior** to the event.

1. Name of Event: _____ **Location:** _____

Date(s): _____ **Number of 10' x 10' booths:** _____ **Number of carts:** _____

Start Time (concession will be ready for inspection): _____ **End Time** (no further cooking/food sales): _____

2. TFF Applicant/Company Name: _____

Address: _____

Phone: _____ **Fax:** _____ **E-mail:** _____

On-site representative: _____

3. Name of facility for equipment cleaning & sanitizing, equipment storage, and food storage (commissary):

Name & Address: _____

Phone: _____ **Fax:** _____ **E-mail:** _____

Travel time from off-site preparation to event location: _____

4. Hand Washing Facilities: _____ **Plumbed sink:** _____

Warm H₂O gravity flow station: _____

5. Utensil Sanitizing Method: _____ **3-compartment sink:** _____

Other method approved by SFDPH: _____

6. Temperature Control Methods: **Hot (135°F or above):** _____

Cold (45°F or below): _____

Food Item	Off-Site Prep.	Cooking Procedures	Holding Temperature Methods
<i>Example: raw chicken</i>	<i>yes</i>	<i>grill to internal temp = 165°F</i>	<i>chafing dishes with flame</i>

I have read & understood the TFF Concessionaire Operating Requirements & Checklist attached to this form _____ (initials).

Applicant signature: _____ **Date:** _____

Printed name: _____

TEMPORARY EVENTS PROGRAM

Phone (415) 252-3811

1390 Market Street, Suite 210, San Francisco, CA 94102

fax (415) 252-3854

B) Hand Washing Facilities

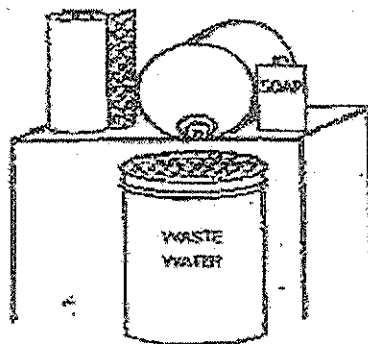
Hand washing facilities, separate from utensil washing sinks shall be provided inside each booth. Each hand washing facility shall be equipped with hot and cold running water, handwashing cleanser and single use sanitary towels. San Francisco Environmental Health Management (SFEHM) will allow a 5-gallon warm water container with a turn valve dispenser, a waste water collector, hand washing cleanser and single-use towel. (See appendix A) Prepackaged non-potentially hazardous food booths may share a facility (up to four booths) if the facilities are centrally located or adjacent to the sharing facilities.

C) Utensil Washing Facilities

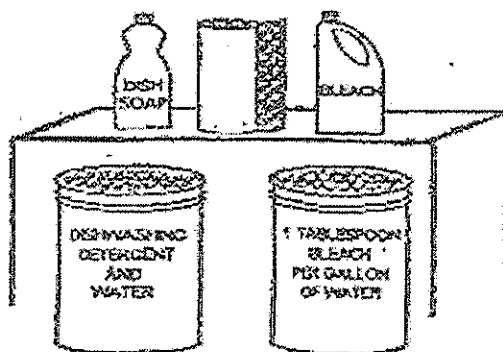
A stainless steel utensil washing sink with at least three compartments with two integrally installed stainless steel drainboards shall be provided at each booth. The sink compartments and drainboards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink. The sink shall be provided with hot and cold running water from a mixing valve. SFEHM will allow two 5-gallon containers for cleaning of utensils: one container with soap and water, one with sanitizer and water. (See appendix A.)

D) Water Supply and Liquid Waste

- 1) Potable water supply shall come from an approved source and protected by back flow or back siphonage device. Each food booth shall be provided with at least 20 gallons of potable water per day for utensil washing and hand washing.
- 2) Liquid waste shall be disposed into an approved sewage system or a holding tank but NOT into the ground.



WARM Water Hand Washing Station



Cleaning & Sanitizing Station

II. PHYSICAL STRUCTURE REQUIREMENTS

- A) **Food Booth** - All food booths shall have 4 sides, a ceiling and a floor as follows:
- 1) Floor surface within a food booth shall be durable and readily cleanable. Lawn, dirt and sawdust are not approved.
 - 2) Walls and ceilings shall be smooth, durable and readily cleanable. Screening that is at least 16 mesh shall be acceptable wall material. Food service openings shall be constructed with tight-fitting closures to minimize the entrance of insects. Prepackaged food vendor shall have cleanable floors and overhead protection.
 - 3) Signage. The name, address, and the telephone number of the owner, operator, permittee, or business shall be legible and clearly visible to patrons. The name shall be letters at least 3 inches high and shall have strokes at least 3/8 inches wide, and shall be of a color contrasting with the food booth. Letters and numbers for the address and telephone numbers may not be less than 1 inch in height. *Non-profit charitable booths are exempt.*
- B) **Hand Washing Facilities**
Hand washing facilities, separate from utensil washing sinks shall be provided inside each booth. Each hand washing facility shall be equipped with hot and cold running water, handwashing cleanser and single use sanitary towels. San Francisco Environmental Health Management (SFEHM) will allow a 5-gallon warm water container with a turn valve dispenser, a waste water collector, hand washing cleanser and single-use towels. (See appendix A) Prepackaged non-potentially hazardous food booths may share a facility (up to four booths) if the facilities are centrally located or adjacent to the sharing facilities.
- C) **Utensil Washing Facilities**
A stainless steel utensil washing sink with at least three compartments with two integrally installed stainless steel drainboards shall be provided at each booth. The sink compartments and drainboards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink. The sink shall be provided with hot and cold running water from a mixing valve. SFEHM will allow two 5-gallon containers for cleaning of utensils: one container with soap and water, one with sanitizer and water. (See appendix A.)
- D) **Water Supply and Liquid Waste**
- 1) Potable water supply shall come from an approved source and protected by back flow or back siphonage device. Each food booth shall be provided with at least 20 gallons of potable water per day for utensil washing and hand washing.
 - 2) Liquid waste shall be disposed into an approved sewage system or a holding tank but NOT into the ground.