



TEMPORARY FOOD FACILITY APPLICATION FOR OUT OF COUNTY COTTAGE FOOD OPERATORS (CFO)

Please fill out the following information and complete Tables 1, 2 and 3 regarding the menu and operation of the TFF booth with a drawing of the interior of the booth that indicated the proposed layout of equipment, food preparation tables, food storage, warewashing and hand washing facilities.

TFF Permit No. PR } These numbers will be given to you upon approval from this department.
 Facility No. FA } Use these numbers to register with the Event Coordinator.

Name of Cottage Food Operation: _____ CFO Permit No. _____
 CFO Owner: _____ Phone No. _____
 CFO Address: (street, city, zip) _____
 County of CFO: _____ Email: _____
 Day of Event Cell No. _____ Vendor Risk Classification: _____ (See Table 1 below)

Review the classifications and Temporary Food Facility (TFF) booth requirements listed in Table 1 below. Check the boxes provided for the highest risk type of food handled in your concession and mark this risk type in the Vendor Risk Classification space above.

TABLE 1		
Risk Type	Food Classification	Booth Requirements
<input type="checkbox"/> High Risk	Cottage Food <i>with</i> Sampling	Hand Washing Utensil & Equipment Washing Hot & Cold Food Temperature Control Probe Thermometer Fully Enclosed Booth + Durable Floor
<input type="checkbox"/> Low Risk	Cottage Food <i>without</i> Sampling	Food Stored Off the Ground Overhead Protection Hand Washing (as required by EH)

TABLE 2			
Hand Washing	Utensil Washing	Booth	Equipment
<input type="checkbox"/> 5-gallon warm water container with dispensing valve that leaves hands free + liquid soap pump + single use paper towels and a wastewater receptacle. <input type="checkbox"/> Hand washing shall be set up prior to food preparation	<input type="checkbox"/> Three separate 5-gallon containers for 1. Soapy Water 2. Rinse Water 3. Water with a disinfectant solution (Bleach 100ppm or Quaternary Ammonia-200ppm) <input type="checkbox"/> Containers must be inside booth	<input type="checkbox"/> Ceiling/Easy Up <input type="checkbox"/> 16 mesh/in ² screened walls or other durable walls with pass through windows <input type="checkbox"/> Durable flooring: concrete, asphalt, wood or tarp <input type="checkbox"/> Signage: Name of booth, city, state, zip and name of operator	<input type="checkbox"/> BBO's: Outside booth – protect BBO's from public access or as otherwise preapproved by EH <input type="checkbox"/> Single use containers when dispensing drinks <input type="checkbox"/> All food and equipment, including hand and warewashing, shall be inside the booth <input type="checkbox"/> Use utensils or tongs for food service

DRAW INTERIOR LAYOUT OF BOOTH

Proposed equipment, food preparation, food storage, warewashing and hand washing facilities.



Cottage Food Labels: What approved Cottage Food items will you be selling? Attach a copy of a label for each product with this application.

I understand a yearly permit renewal is available or a re-registration fee will be required to re-activate an expired permit if less than two weeks before the event. I have received a copy of the Requirements for Temporary Food Facilities and a Self-Inspection Checklist. I agree to follow the TFF regulations. I understand that this does not count as a permit but as an application, and that once approved, a permit will be mailed to me. The permit must be posted in the TFF booth along with the last inspection report done by Nevada County Environmental Health.

Signature

Date

OFFICE USE ONLY

Approved Denied, Reason: _____

By: _____, REHS

Date: _____

