



Ventura County Environmental Health Division
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FOR OFFICE USE ONLY

Rcd By _____

Date _____

Amt Rcd _____

Rcpt # _____

Check # _____

REHS Verified: _____

Circle: Waiver Reduction

PERMIT # _____

**APPLICATION FOR PERMIT TO
OPERATE A FOOD FACILITY AT THE
VENTURA COUNTY FAIR
August 4-15, 2010**

INSTRUCTIONS:

- All vendors must submit this application and fee by July 14, 2010 to the event organizer:**
Tina Kaminsky
Ventura County Fairgrounds Office
10 W. Harbor Blvd.
Ventura, CA 93001
- Payment may be made either by money order or check. If by check, make the check payable to Ventura County Environmental Health Division (EHD).
- Only "pre-printed" checks are accepted; i.e., the name and address of the vendor must appear on the check.
- No "check" payments are accepted by EHD after July 14, 2010.**
- Payments made after July 15, 2010 must be made IN PERSON at EHD (Government Center in Ventura) and in "cash" or "money order" ONLY.**
- You cannot open for business OR begin food preparation until your inspection is completed and you are approved to open.

PART A: EVENT INFORMATION

DBA:		
Name/sign on vehicle/booth:		
Location at the fair:		
Business owner name:		
Business owner mailing street address:		
Business owner mailing city, state, zip:		
Telephone contact between July 5-August 4, 2010	Area Code/Telephone #	Email address
Were you a vendor at the 2009 Ventura County Fair?	YES _____	NO _____

PART B: FOOD FACILITY FEES AND WAIVERS (Check appropriate items)

√	1. Type of food facility at the fair	Fee Due
	a. Stationary Mobile Food Preparation Unit (SMFPU) <i>** Attach a copy of the food safety certificate **</i>	\$184.00
	b. Water Demonstrator-Vendors giving away or selling small samples of bottled or filtered water in disposable cups.	\$ 92.00
	c. Temporary Food Facility (TFF)-Handling only prepackaged, non-potentially hazardous foods (NO OPEN SAMPLING)	-0-
	d. Temporary Food Facility-A booth constructed at the fairgrounds handling open or potentially hazardous foods.	\$142.00
	2. Full Fee Waiver (Note: Does NOT apply to Stationary MFPU) Fee Amount Waived = \$ _____ Requirements to qualify for a full fee waiver: a. The TFF is operated by a non-profit organization. b. Name of person providing food safety oversight: _____ c. This person completed an EHD TFF food safety course on ____/____/____ <i>Provide a copy of the Ventura County EHD TFF training certificate, documentation of non-profit status, and complete the declaration on page 2. If oversight is provided by event organizer, check here ____.</i>	
	3. 50% Fee Reduction (Note: Does NOT apply to Stationary MFPU) 50% Fee Amount = \$ _____ Requirements to qualify for a 50% fee waiver: a. Name of person providing food safety oversight: _____ b. This person completed an EHD TFF food safety course on ____/____/____ <i>Provide a copy of the TFF training certificate and complete the declaration below.</i>	
	4. Veteran's Exemption (Full Fee Waiver) Requirements to qualify for a veteran's exemption (full fee waiver): a. DD214 or other "Proof of Honorable Dishcharge". <i>Submit 1 copy per food facility</i> b. A valid Business License or Seller's Permit showing the business is solely in the name of the veteran applicant.	-0-
Calculate the total fee due from above (#1a, b, c, or d minus 2, 3, or 4 =)		\$

PART C: TFF DECLARATION

To be completed only if you possess a valid EHD TFF Training Certificate

I received a certificate after attending the Ventura County Environmental Health Division's (EHD) TFF food safety course; OR, having attended training in person previously, completed the EHD "online" course. I hereby certify that I will be available August 4 through 15, 2010. I understand that I must be present during booth setup and permitting. I hereby accept responsibility for sharing the food safety knowledge I received at the above course with the TFF operators. Print and sign your name below:

Print First & Last Name: _____

Signature: _____ Date: _____

Complete the following information:

1. EHD food safety course, either class or "online", completed on: ____ - ____ - ____
2. I will be available at the event which occurs on [date(s)]:

PART D: FOODS

NOTE: STATE LAW PROHIBITS THE USE OF A PRIVATE HOME FOR FOOD PREPARATION AND/OR STORAGE.

1. List all foods and beverages to be prepared or served (*modifications to this list shall be submitted for approval prior to the event*):

2. Will foods be prepared in advance? Yes ___ No ___

3. Location of any off-site food preparation and/or storage:

Business Name _____

Street Address, City, State, Zip _____

Telephone Number _____ Health Permit # _____

4. Describe how frozen and cold foods will be transported (*Be Specific*). _____

5. Describe how hot foods will be transported (*Be Specific*).

6. How will food temperatures be monitored during the event? (i.e., probe thermometer)

7. How will hot foods be kept at or above 135 degrees Fahrenheit during the event?

8. How will cold foods be kept at 41 degrees Fahrenheit or below during the event?

9. Where will food be stored when the facility is not operating?

10. Power Source: _____

PART E: WAREWASHING SINK

- 1. Three-compartment warewashing sink water source: _____
If self contained fresh water tank, # of gallons: _____ Waste tank # of gallons: _____
- 2. Type of sanitizer and test strips to be used : _____
- 3. Method of liquid wastewater disposal: _____

NOTE: Food-grade hoses are required for potable water line connections. You must use potable water to supply sinks.

PART F: HANDWASHING FACILITY

- 1. Handwashing sink with warm water (at least 100 degrees Fahrenheit and less than 115 degrees Fahrenheit) under pressure through a mixing valve or combination faucet, hand washing cleanser, and single-use paper towels provided? Yes _____ No _____

PART G: SMFPU LAYOUT

In the space below, provide a layout of the mobile food facility including outside storage areas.

Note: Barbeque units cannot be located near or adjacent to corral or barn areas.

PART H: TEMPORARY FOOD FACILITY CONSTRUCTION

Describe the floor, walls, ceiling surfaces, and power source within the temporary food facility. Construction material such as plywood, State Fire Marshall approved canvas, and metal mesh fly screening may be used. The TFF shall be fully enclosed. Up to two service openings of 18 inches high by 24 inches wide on one or two sides are allowed. The openings must be separated by at least 18 inches. TFFs operating on grass or dirt must use plywood or similar material for floor surfaces.

- 1. TFF fully enclosed? Yes _____ No _____
- 2. Floor surface _____
- 3. Wall material _____
- 4. Ceiling material _____
- 5. Power source _____

In the space below, provide a drawing of the temporary food facility. Identify and describe all equipment, including cooking and holding equipment, handwashing facilities, work tables, warewashing sink, food and paper products storage, garbage containers, and customer service areas.

Note: Barbeque units cannot be located near or adjacent to corral or barn areas.