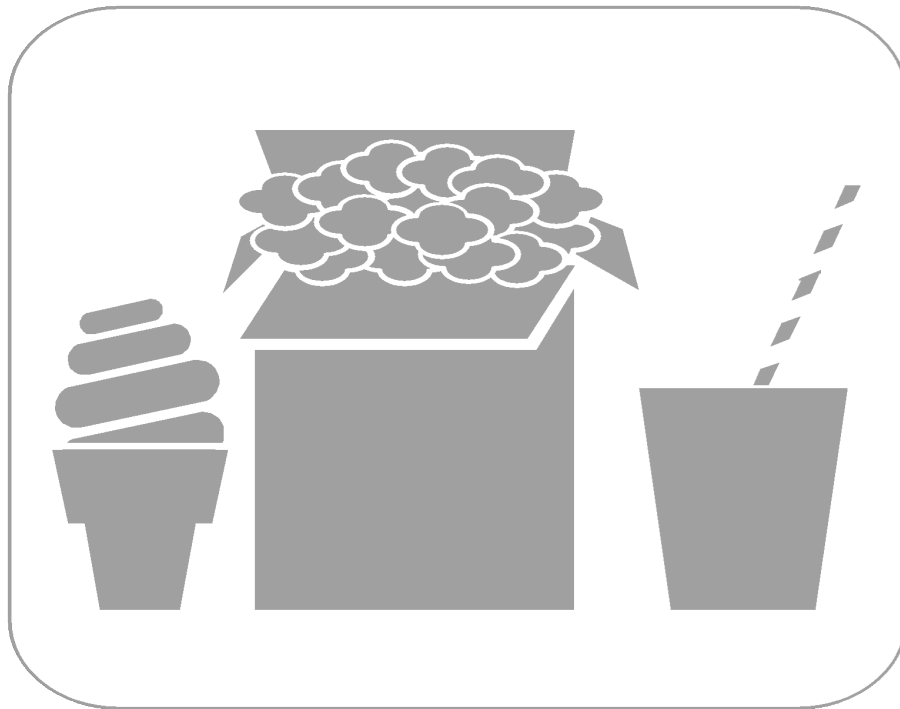




Environmental Health ❖ 625 5th Street, Santa Rosa, CA 95404 ❖ 707-565-6565 ❖ EH@sonoma-county.org
<https://sonomacounty.ca.gov/Health/Environmental-Health-and-Safety/>



COMMUNITY EVENT ORGANIZER



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COMMUNITY EVENT ORGANIZER PERMIT APPLICATION

DUE 30 DAYS BEFORE EVENT

California law requires that in addition to the permit issued to each complying temporary food facility, a permit shall be obtained by the person or organization responsible for facilities or equipment that are shared by **two or more** temporary food facilities operating at a community event. Permits are required for multiple day events, including events that occur on nonconsecutive days throughout the year.

[] Original application [] Renewal [] Includes a Certified Farmer's Market

Event Name _____ Event Date & Time _____

Location _____ City _____ State _____ Zip _____

Organization Name _____ Owner Name _____

Organizer's Name _____ Phone _____

Organizer's Mailing Address _____

City _____ State _____ Zip _____ E-mail _____

Community Event Organizer Permits	Application Materials Received on Time	Hourly Rate
2 - 5 Food Vendors	\$ 804.00	\$ 261.00
6 - 19 Vendors	\$ 1254.00	\$ 261.00
20 + Vendors	\$ 1766.00	\$261.00

Maximum number of food facilities at the event: _____ Fee Enclosed \$ _____

This application submittal includes applicable fees and all information listed below:

- Completed **Community Event Organizer Permit Application** (this page).
- Completed Digital Vendor List spreadsheet (template provided by EH) *Note: Each food vendor must obtain a temporary Food Facility permit **prior** to operating.*
- Completed **Community Event Organizer Requirements** form (page 3)
- A detailed site plan indicating:
 - Location of the event
 - Proposed locations of **all** food vendors
 - Source and location of the potable water supply to each facility
 - Location of all garbage receptacles
 - Location of all shared handwashing, utensil washing, and janitorial facilities
 - Location of wastewater disposal (and used cooking oil disposal, if applicable)
 - Location and number of all toilet and handwashing facilities

I understand that I am responsible for ensuring that the food vendors operating at this event are in compliance with the California Retail Food Code. I have read and understand the attached *Community Event Organizer Guidelines*.

Vendors found operating at the event without a permit may be charged up to three times the permit fee or be required to leave the event.

Print Name/Title _____ Signature _____ Date _____

For office use only:

PE _____ PR# _____ FA# _____ District _____ Issue Permit _____ Approved by _____



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Cash Check/Credit Card Trans# _____ Date Rec'd by _____ Amount Rec'd \$ _____

COMMUNITY EVENT ORGANIZER REQUIREMENTS

Community event organizers are required to complete and submit this form.

1. RESTROOM FACILITIES

- a. Number of toilets provided or available: _____ *Location(s) shown on site plan? ____ Yes ____ No
- b. Number of handwashing facilities provided or available: _____
*Location(s) shown on site plan? ____ Yes ____ No

Note: At least one toilet facility for each 15 employees shall be provided within 200 feet of each food facility. Each toilet shall be provided with hand washing facilities equipped with warm and cold running water, hand washing cleanser and single-use sanitary towels in permanently installed dispensers.

2. WATER SUPPLY

- a. Source of potable water supply (e.g., spigot, self-contained fresh water tank) _____
*Location(s) shown on site plan? ____ Yes ____ No *Size of fresh water tank (gallons) _____
- b. Warm or hot potable water supply available to food facilities? Location _____
- c. Running potable water delivered to each booth? ____ Yes ____ No
*If no, location(s) where food facilities may obtain water shown on site plan? ____ Yes ____ No
- d. Food grade hoses and sanitary connections provided? ____ Yes ____ No

3. GARBAGE & LIQUID WASTE

- a. Number of garbage containers provided: _____ *Location(s) shown on site plan? ____ Yes ____ No
- b. Number of wastewater tanks _____ Size of wastewater tank(s) _____
*Location(s) shown on site plan? ____ Yes ____ No
- c. Janitorial facilities available at the event? ____ Yes ____ No
*Location(s) shown on site plan? ____ Yes ____ No
- d. Containers provided for disposal of used cooking oil? ____ Yes ____ No
*Location(s) shown on site plan? ____ Yes ____ No

4. ANIMAL CONTROL

- a. Signs posted at all entrances advising no live animals are permitted within 20 feet of food facilities?
____ Yes ____ No
- b. Event staff personnel available to ensure no animals are permitted within 20 feet of food facilities?
____ Yes ____ No

5. ELECTRICAL POWER

- a. Adequate lighting is provided for events that occur at night or indoors? ____ Yes ____ No
- b. Electrical power provided for food equipment at each food booth? ____ Yes ____ No
- c. For events scheduled consecutively for more than one day, continuous supply of electricity provided to power refrigerators overnight? ____ Yes ____ No

Print Name/Title _____ Signature _____ Date _____

COMMUNITY EVENT ORGANIZER GUIDELINES

I. Permit Requirements for the Community Organizer:

A Community Event Organizer Permit shall be obtained by the person or organization responsible for facilities or equipment that are shared by two or more temporary food facilities operating at a community event. A community event is an event that is of civic, political, public, or educational nature, including state and county fairs, city festivals, circuses, and other similar events approved by this Department.

The Community Event Organizer Permit Application shall be completed and submitted with a site plan to Sonoma County Environmental Health & Safety at least 30 days prior to the date of the community event. The site plan shall show the proposed locations of all food facilities, restrooms, location of water supply, and all shared utensil washing, hand washing and janitorial and/or wastewater disposal facilities.

It is the event organizer's responsibility to ensure that all food facilities have submitted a Temporary Food Facility Permit Application and permit application fee, **or** have a current Temporary Food Facility Permit on file with this office **two weeks prior to an event.**

Sonoma County Code, Section 14-5.2: **Any food facility found to be operating without a valid food facility permit is subject to closure and a penalty**, which may be up to three times the amount of the permit fee as identified in the current fee resolution adopted by the Sonoma County Board of Supervisors. Penalties shall not be assessed until the food facility operator has received a written notice with an opportunity to comply prior to resuming the operation. Please note that the penalty provisions specified above apply to **ANY** food facility, including temporary food facilities. Please provide copies of the appropriate permit application packet to your food facilities as early as possible to help temporary food facility operators comply with the required timeframes.

Food facilities may contact Environmental Health at (707) 565-6565 for information regarding fees and permit requirements, or visit our web site at <https://sonomacounty.ca.gov/Health/Environmental-Health/Food-Program/Food-Safety-Program/>

II. Responsibilities of a Community Event Organizer:

A. Providing Restroom Facilities for the Event:

1. Must provide enough toilets for the employees of food vendors and event organizer as well as the public attending the event.
2. At least one toilet facility for each 15 employees shall be provided within 200 feet of each food facility.
3. Check with local codes for the number of restrooms required for public use.

B. Providing Garbage & Liquid Waste Facilities for the Event:

1. Adequate garbage and refuse containers must be provided. Garbage and refuse shall be stored in leak proof and fly proof containers and serviced as needed. Plastic garbage bags are recommended in each food facility.

2. All liquid waste generated by the food facility operators and the operation of the event shall be disposed of into an approved sewage system or holding tank, and shall not be discharged onto the ground or into a storm drain.

C. Animal Control:

1. Live animals are not permitted within twenty feet of temporary food facilities.
2. Signs shall be posted at all entrances to the event or food areas informing the public of this requirement.
3. Event support staff shall enforce this requirement.

D. Providing Adequate Lighting for the Event:

1. If the event will occur at night or where minimal light is available, adequate shatter-resistant lighting shall be provided.

E. Ensuring Compliance of Temporary Food Facilities:

1. The event organizer shall ensure that the food facilities operating at the event are in compliance with the California Retail Food Code (CALCODE) throughout the entire event. Please read the attached Temporary Food Facility Requirements for a complete description of temporary food facility requirements. Vendors found operating at the event without a permit may be charged up to three times the permit fee or be required to leave the event.
2. Ice supplied by the event organizer shall be from an approved source (e.g., an ice distribution company or a permitted food establishment).
3. Please use the checklist on page 6 to assist the food vendors for your event to achieve compliance.

F. Certified Farmers Market (CFM)

1. If your community event includes a Certified Farmers' Market, Please indicate that a CFM will occur in conjunction with the organized event by checking the box at the top of page 1. A separate CFM permit application will **not** be required.

TEMPORARY FOOD FACILITY REQUIREMENTS

- _____ Probe thermometer with a temperature range 0°F-220°F for measuring food temperatures.
- _____ Necessary equipment and supplies to maintain proper food holding temperatures (45° F or less for cold foods, 135° F or above for hot foods).
- _____ Three-compartment sink with hot and cold running water, or temporary bucket/tub utensil wash system at each food facility (see diagram). Note: Temporary food facilities that operate for more than 3 consecutive days, and handle unpackaged perishable food shall be equipped with a plumbed utensil-washing sink with three compartments and two integrally installed drain boards. The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned. The sink shall be provided with hot (120°F) and cold running water from a mixing valve.
- _____ Food facilities that handle/serve unpackaged food shall have an owner or Person in Charge (PIC) who can demonstrate adequate knowledge of food safety principles related to their operation.
- _____ Dishwashing soap and sanitizer (e.g., household bleach or quaternary ammonium) at each food facility.
- _____ Adequate warm (at least 100°F) water, hand soap, and paper towels for hand washing at each booth. Note: Temporary food facilities that operate for more than 3 consecutive days shall provide plumbed hand washing facilities equipped with warm water. Hand soap and single-use paper towels must be provided in permanently installed dispensers at each hand washing facility.
- _____ Smooth, easily cleanable, and nonabsorbent food preparation surfaces (e.g., stainless steel tables, commercial cutting boards) at each food facility.
- _____ Bucket/tub with sanitizing solution for cleaning cloths at each food facility.
- _____ Employees in food facilities with food preparation wearing hair nets or hats to confine hair.
- _____ All food facilities shall have an overhead canopy. Food facilities with food preparation activities exceeding limited food preparation must be entirely enclosed with four complete sides.
- _____ Business name, permittee name, city, state and zip code posted on each food facility.
- _____ Cleanable floor surfaces (tarp or other cleanable material) in each food facility.
- _____ Food facilities shall have tight-fitting closures and closable pass-through windows/food service openings.
- _____ Pass-through window at rear or side of food facility are required if barbecue facilities are part of operation.
- _____ Outside grills and barbecues shall be separated by ropes to prevent contamination of food and injury to the public.
- _____ Weights are required to hold temporary food facilities in place in the event of high winds.

NOTE: This list is not inclusive of all the necessary equipment and requirements. Please refer to the Temporary Food Facility Operational Requirements.