COMMUNITY EVENT

TEMPORARY FOOD FACILITY

OPERATOR'S AGREEMENT FORM

Name of Event:	dnava Liez is sterage di ignan onu.	
Location of Event:	sommand of the prieto, shall be lightly and	Pragram of Facility, dry state, dispusse
Dates and Times of Event:	ded at specific te ading any ope i lood. Har recessary to keep hand, clear and paract for	stano in spling numbres shall ha noo rope - a tolkert and used accutrence
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Name of Owner:	our ne to hossore in these just houstanit winte	All from any quarter at language and the
Name of Person in Charge:		Swaper Visite Water
Contact Number for Person in Charge	e:	uom ar ubordarding uqui, n- n aba
	Mobile Food Facility (MFF)	
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	shall remain off the ground stoned in clean sani	
Food and beverage to be served:	purary food facility or in abployed book discense	retign introduce topk or reto
	ng Philippana wastasa bur na ili	all economics of he managers to
	end march of same water, once for the car bare	
Where will food be prepared:	neously in the flow communications and the interest	ashing statement is builded extrementally units are also be now to a support
How food/beverage will be prepared	and served:	्षेत्र । विकास समा विभागुः उत्तर १६५८ । विकास स्रोतना स्थापना विभागुः स्थापना साम्बर्गातः
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	on tour manual rankor sic are an early	
	neck with city/county fire department for rating)	
How will food he held hot (above 13)	5°F)?	Strate Strate
How will food be held cold (below 45	5°F)?	
	d?	
Describe hand wash set up:		
Describe Utensil wash setup /Test St	trips?	

Will any equipment be stored outside of booth, mobile food facility, or trailer?
If yes, how will items be stored and protected?
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I agree to adhere to the following requirements to operate at said event:
• Name of facility, city, state, zip code, and name of the operator shall be legible and clearly visible to patrons.
 Hand washing facilities shall be provided at operations handling any open food. Hand washing facilities shall be properly stocked and used as often as necessary to keep hands clean and protect food from cross-contamination. Note: gloves and/or hand sanitizer are not approved replacements for hand washing.
• All food and beverage items will be stored, displayed, prepared/ processed at an approved food facility and not a private home/residence.
 Cold and hot holding equipment shall be provided to ensure proper temperature control during transportation, storage, and operation of the temporary food facility.
• All potentially hazardous foods will be held at or below 45°F or at or above 135°F. At the end of the operating day, any foods held above 41°F shall be disposed of. Thermometers shall be provided to monitor temperatures.
• Service ice is considered a food and shall remain off the ground, stored in clean sanitized food grade containers and properly dispensed by operator of temporary food facility or in approved bulk dispensing units.
• All equipment shall be maintained in a clean and sanitary condition.
• Equipment shall be washed in hot (minimum100°F) soapy water, rinsed and sanitized either in a 3-compartment ware washing sink or 3-bucket system as approved by this Department depending on length of event. Sanitizer testing equipment shall be provided to measure concentration of sanitizer.
• Operations handling any open food must provide completely enclosed booths. Contact this Department for approval of alternative food protection means.
• Significant changes of Menu items shall be discussed and approved by this department.
I understand these requirements and agree to operate in a manner to protect food from possible contamination.
Signature: Date: Assert of converted to the second con
Contact Phone Number:
PLEASE FAX TO (951) 766-7874 PRIOR TO EVENT
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Reviewed by:
Notes:
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