



Seaside Lagoon

September 23, 24, 25, 2011

FOOD/SNACK VENDOR APPLICATION

Name of Business: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: Day: () _____ Evening: () _____

Fax: () _____ Email: _____

Contact Person: _____

APPLICATION AND FULL PAYMENT DEADLINE AUGUST 1, 2011

PLEASE MAIL TO:

TRACY NELSON, REDONDO BEACH CHAMBER, 200 NORTH PACIFIC COAST HIGHWAY,
REDONDO BEACH, CA 90277

YOU MUST CHECK OFF AND INCLUDE ALL ITEMS LISTED BELOW:

- _____ Completed Food Booth/Snack Booth Application
- _____ 10 x 10 Food Booth Fee - \$1000.00
- _____ 15 x 10 Food Booth Fee - \$1250.00 (space permitting)
- _____ Snack Booth Fee- \$500.00
- _____ Security Deposit \$150.00 (Required)
- _____ Electricity: 110 Volts/20 Amps (Included)

- _____Electricity: over 20 Amps \$25.00 for each additional 10 Amps
- _____Electricity: 220Volts/20 Amps \$75.00
- _____Electricity: 220Volts/20 Amps \$95.00
- _____10 x 10 Tent walls/mesh, 2 tables, 2 chairs \$175.00
- _____Health Department Application
- _____Health Department Fee \$166.00
- _____Charge Card Information or Cashiers Check for Total Due
- _____Signed Terms and Conditions at end of this application
- _____Total \$ Due

Your signature verifies that all of the above items have been included for the Redondo Beach Surf N Turf Lobster Festival 2011. Application deadline is August 1, 2011. Space is limited so do not delay.

Questions: Pete Moffett, pete.moffett@cox.net

Print Name: _____

Signature: _____ Date: _____

SEE PAYMENT INFORMATION AT END OF THE APPLICATION. PAYMENT INFORMATION MUST ACCOMPANY APPLICATION FOR CONSIDERATION

In submitting this application, I agree to abide by the rules and conditions governing the Redondo Beach Lobster Fest as stated in the enclosed, and hereby declare that all of the items to be sold are listed within. I agree to hold the Redondo Beach Chamber of Commerce, the City of Redondo Beach, the Community of Redondo Beach and Pete Moffett Productions, Inc, their officers, agents and employees, harmless for any resulting loss or damage occurring to any person(s) or property. I have received a copy of the Food Booth Health Requirements and will comply with all its provisions.

ADDITIONALLY, I WILL PROVIDE PROOF OF LIABILITY INSURANCE WITHIN 10 DAYS OF APPROVAL BY THE CHAMBER.

Submission of application does not guarantee acceptance into the event. You will be notified of your acceptance within two weeks of receiving your application.

Complete Menu: (No additions w/o approval)

Terms and Conditions

Please sign below to indicate that you have read this page and agree to adhere to the Terms and Conditions below:

1. All vendors must provide the Chamber Certificates of Insurance naming The Redondo Beach Chamber & Visitors Bureau and Pete Moffett Productions, Inc as Additional Insured. Certificates must be submitted within 10 business days after notice of approval for the event.
2. Show Hours:
Friday, September 23, 5pm to 11pm
Saturday, September 24, Noon to 11pm
Sunday, September 25, Noon to 8pm
3. All space rentals are subject to availability.
4. Space permitting, cooking behind food tents will approximate 8'x 8' wide. Cooking space on the side of tents is scarce due to frontage limitations. Tent-side cooking availability must be confirmed in writing before August 1 by Pete Moffett Productions, Inc.
5. All Food Vendors will bring their own tents and setups in accordance with LA County Department of Environmental Services.
6. All Food Vendors are required to remain open for sales during ALL show hours, no exceptions.
7. Only pre-approved items may be sold. No last minute additions without approval.
8. Participants are responsible for **Set-up, Clean up and Security** of their own booths.
9. All Food Vendors **MUST** comply with Los Angeles County Health Department Valley Division regulation and produce a valid Health Department Permit. The Health Department strictly enforces this rule.
10. Proof of liability insurance naming the Redondo Beach Chamber and Pete Moffett Productions as additional insured is required for participation in the Redondo Beach Lobster Fest. Current and complete certificates must be received by the Chamber within 10 days after notice of approval or your application will be denied.
11. **SPACES WILL BE ASSIGNED UPON ARRIVAL. DO NOT REMOVE YOUR SPACE INDICATOR TAPE OR CHANGE NAME ON TAPE. NO EXCEPTIONS** without permission of Pete Moffett Productions, Inc.
12. Alcoholic Beverages are prohibited in booth. Consumption of alcohol before or during the show hours by food vendor participants and all staff members prohibited.
13. NO drug related items to be sold or brought onto the Redondo Beach Lobster Fest premises. There is a zero tolerance for this condition. A violation of this condition will result in immediate removal from the show and NO refund will be given.

14. REFUND POLICY: No Refunds due to bad weather or acts of God. Refunds will be made ONLY if a written request is received *two weeks* prior to the event. A cancellation fee of \$300.00 will be deducted from all refund checks.

Signature: _____ Date: _____

Please Print Name: _____

CHARGE MY CREDIT CARD WHEN MY APPLICATION IS APPROVED

Circle one: MASTERCARD VISA

Card Number: _____

Exp. _____

Three digits on back of card next to signature line: _____

Name on Card:

Billing Address:

City: _____ State: _____ Zip: _____

Phone Number: Area Code _____ Number _____

Fax Number: Area Code _____ Number _____

Signature: _____

Application Submitted by:

(Please Print Name) (Title)

CASHIERES CHECK FOR FULL AMOUNT TO REDONDO BEACH CHAMBER OF
COMMERCE WILL ALSO BE ACCEPTED



COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH

ENVIRONMENTAL HEALTH

SOUTH BAY DISTRICT

122 W. 8TH STREET SAN PEDRO, CA 90731

(310) 519-6050 PHONE (310) 514-0170 FAX

For Office Use Only

Approved: Yes No

Payment Date: _____

Amount Received: _____

Plan and Application for Temporary Event Food or Beverage Stands

Name of Event Redondo Chamber Lobster Fest Date(s) of Event 9/23-25, 2011
 Name of Stand _____ Number of Employees Working _____
 Name of Owner _____ Telephone # _____
 Mailing Address _____
 Event Address 200 Portofino Way, Redondo Beach, CA 90277
 Not-For-Profit / Charitable / Tax Supported (Proof of Tax Exempt Status [501(c)3] Included) *For Profit*
 Open Food \$166.00 *Pre-Package \$58.00* *Sampling \$39.50* *Pre-Package W/ Sampling \$97.50*

FOODS

*At no time will any food product be stored, prepared, washed or otherwise handled at home or other facility unless approved by the Los Angeles County-Department of Health Services, Environmental Health Program. Provide invoice(s)/receipt(s) for food products dated same date of event or copy of valid public health permit. Failure to comply will result in further legal actions (condemnation/embargo of food product; suspension of permit). **Initials**

List all foods to be served, including garnishes/condiments. Check the box to indicate which foods will be commercially pre-packaged, be prepared at the booth, or prepared in a location other than the booth. Also, if applicable, list the Name, Address and the Public Health Permit/License number. ****Attach a copy of the valid Public Health Permit of the food facility(ies)/establishment(s) Preparing those foods.****

TYPE OF FOOD	COMMERCIALY PRE-PACKAGED (Check for Yes)	PREPARED AT BOOTH (Check for Yes)	**PREPARED AT OTHER LOCATION (Check for Yes)	NAME & ADDRESS WHERE FOOD IS PREPARED	PUBLIC HEALTH PERMIT
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		

If perishable / potentially hazardous foods are included in the above list is refrigerated / warmer provided?
 Yes No

If so, what type? Refrigeration unit Cooler (Ice / Dry Ice) Other (specify) _____
 Hot Holding Unit Dished with sternos Other (specify) _____

UTENSILS AND EQUIPMENT

(If only prepackaged food is sold, skip Part A, proceed to Part B)

Part A

Multi-use eating and drinking utensils, (e.g. plates, glasses, silverware)? No

Multi-use kitchen utensils, (e.g. scoops, spatulas, etc)? Yes* No

(*Approved sanitizer and sanitizer test strips shall be available)

Warewashing sink with hot (minimum 120°F) and cold running water under pressure provided by:

Promoter / Sponsor **(proceed to Part B)**

Food Stand Operator **(Please read requirements and answer questions below)**

REQUIREMENTS FOR UTENSIL/WAREWASHING FACILITIES AND SINKS: (also see page 11)

- Three compartment sink(s) with two integral drainboards and hot (minimum 120°F) and cold running water.
- Sink compartments shall be large enough to accommodate immersion of the largest equipment / utensil(s).
- Sink(s) must be within 50 feet from the food booths.
- Indicate location of sink(s) on plot plan.
- Facilities/sinks must be protected on 3 sides and top.
- Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. (No Earth Floor – i.e. grass, dirt, sand, etc.

Method of liquid waste removal (Warewashing sink):

Waste tank Connected to public sewer Other (Specify): _____

Waste tank maintenance schedule: ___/ day

___/ hour

As needed

Name of Waste Removal Company: S & S Portable Svcs

Telephone: 800-622-2244

Address: 10232 Glenoaks Blvd, Pacoima, CA 91331

Comments: _____

Facilities/Sink Enclosure Type:

Wall: Plastic/Tarp Screen Other _____

Ceiling: Canopy Plastic/tarp Other _____

Floor: Concrete Asphalt Other x

HAND WASHING FACILITY

Part B

Hand washing sink: Gravity (2 1/2 gallon bottle with spigot) Permanent
 Portable Other _____.

Method of liquid waste: Container/bucket for liquid waste disposal
 Self-Contained waste tank Other _____.

REQUIRED: Single-service soap and hand (paper) towels in dispensers shall also be provided adjacent to hand washing.

EQUIPMENT

List all equipment to be used at the event (i.e. refrigerators, stove, fryer, small kitchen wares...)

Food to be protected from customer contamination by:

- Sneeze Guards Only pre-packaged or Bottled Food or Drink
 Hinged Chafing Dishes Prepared and Handled out of the line of the customer serving area
 Other (Specify): _____

FOOD STAND CONSTRUCTION AND EQUIPMENT

Properly identify stand with name of business (3 inches letters), address and telephone number (1 inch letters).

*Please note: non-prepackaged food must be protected on 3 sides and top. See attached example.

Floor Material: Concrete Asphalt Other(specify) Smooth Plastic_____.

Wall Material: Plastic / Tarp Screen Other(specify) _____.

Ceiling Material: Canopy Plastic/Tarp Other(specify) _____.

TOILET AND HAND WASHING FACILITIES FOR FOOD HANDLERS

One toilet facility is required for each 15 food handlers and shall be within 200 feet of each food booth and hand washing sinks shall be equipped with warm (minimum of 100 degrees F) and cold water under pressure and single-service soap and hand paper towels in a permanently installed dispenser.

- Toilet and Hand Washing facilities provided by Promoter/Sponsor **(proceed to page 5)**
- Toilet and Hand Washing Facilities provided by food vendor **(answer questions below)**

Anticipated Total Number of Food Handlers: _____

Type of Toilet Facilities:

- Portable # of Women's ____ # of Men's ____ # of Unisex ____
- Permanent # of Women's ____ # of Men's ____ # of Unisex ____
- Other _____ # of Women's ____ # of Men's ____ # of Unisex ____

Location of toilet facilities: _____

Distance from food booth(s): _____ Feet

**Please indicate toilet facilities on plot plan

Number of Hand washing sink(s) _____ Number of Spigots / Faucets Per Sink _____

- Type of Hand washing sink(s):
- Portable/Self-contained unit
 - Permanent / Plumbed directly to sewer line
 - Other _____.

Location of Hand washing facilities: _____

Distance from toilet facilities: _____ Feet

**Please indicate hand washing facilities on plot plan

FOOD VENDOR PERMIT ISSUANCE CONDITIONS

1. All food vendors must obtain a valid health permit for a temporary event food stand (i.e. application for temporary event food stand completed, approved, and any necessary fees paid) a minimum of 3 business days before the start of the event/operation.
2. No permit will be issued, no payment will be accepted at the event/site. Failure to comply may result in further legal action(s).

Initials

3. All facilities (i.e. toilets, utensil washing sink(s), hand washing sink(s), booth construction) must be set up and fully operable before any food operation can begin. Failure to comply may result in further legal action(s).

Initials

4. At no time will any food product be stored, prepared, washed or otherwise handled at home or other facility unless approved by Los Angeles County-Department of Public Health, Environmental Health Program. Failure to comply may result in further legal action(s).

Initials

Application Completed By: (Print Name) _____

Title: _____ Telephone: _____

Email Address: _____

**** For Office Use Only ****

Approved: Yes No Approved by: _____ Date: _____

Provisions: None See Remarks

Permit (SEFR) Number: _____

Remarks: _____

ENVIRONMENTAL HEALTH
SOUTH BAY OFFICE
Attention: Temporary Event Coordinator
122 W. 8th Street San Pedro, CA 90731
Tel: (310) 519-6050 Fax: (310) 514-0170

The fee is to be paid by CASHIER CHECK or MONEY ORDER made payable to "Los Angeles County."

PLANS, APPLICATIONS, FEES (For each food booth vendor)

*A plan and application is to be submitted by each individual Food Booth Vendor for every temporary event

*A temporary event Food Booth operator serving/handling open foods **\$166.00**

*A temporary event Food Booth operator serving/handling pre-packaged foods **\$58.00**
that are not potentially hazardous (pre-packaged food products that do not require refrigeration)

*Food Demonstrator / Food Sampling permit **\$39.50**

*A fee waiver may be obtained if proof of charitable non-profit (tax supported) status is submitted.
(30 day advance submittal required for review per Los Angeles County Title 8 Section 8.04.690)

Plans, application, and fees may be submitted in person or mailed to:

**ENVIRONMENTAL HEALTH
SOUTH BAY DISTRICT 122 W. 8TH STREET
SAN PEDRO, CA 90731
(310) 519-6050 (310) 514-0170 FAX**

TEMPORARY EVENT – FOOD STAND CHECK LIST
 (Provided for your own use on the day of the event. Not required with Application)

OK	NOK	PERMIT
<input type="checkbox"/>	<input type="checkbox"/>	A valid health permit (application completed and fees paid) obtained minimum of three (3) business day before the start of the event.
OK	NOK	FOOD
<input type="checkbox"/>	<input type="checkbox"/>	All potentially hazardous foods maintained at: hot foods 135°F or above; cold foods at or below 45°F
<input type="checkbox"/>	<input type="checkbox"/>	All food obtained from approved source(s). Invoice(s) / Receipt(s) provided.
<input type="checkbox"/>	<input type="checkbox"/>	No food stored/prepared at home can be sold at the booth. All foods prepared in an approved location.
<input type="checkbox"/>	<input type="checkbox"/>	All food prepared inside the food booth.
<input type="checkbox"/>	<input type="checkbox"/>	All food must be covered and protected from contamination at all times. No cooking under/near trees.
<input type="checkbox"/>	<input type="checkbox"/>	Proper sneeze guard provided (as necessary).
<input type="checkbox"/>	<input type="checkbox"/>	All food properly stored; elevate all food at least 6 inches off the floor.
<input type="checkbox"/>	<input type="checkbox"/>	Prepackaged food must be properly labeled with: the common name of the product; address of the distributor or manufacturer; the net weight or unit count and a list of ingredients in order of predominance.
OK	NOK	PERSONAL HYGIENE
<input type="checkbox"/>	<input type="checkbox"/>	All employees preparing/serving/handling food/utensil are wearing hair restraints.
<input type="checkbox"/>	<input type="checkbox"/>	All employees preparing/serving/handling food/utensil are wearing clean, washable outer garments.
<input type="checkbox"/>	<input type="checkbox"/>	Tobacco may not be used within the food booth.
<input type="checkbox"/>	<input type="checkbox"/>	Eating/sleeping is not permitted in the food booths.
<input type="checkbox"/>	<input type="checkbox"/>	Employee must wash their hands before working in the food booth and as often as necessary.
<input type="checkbox"/>	<input type="checkbox"/>	Employees shall wear gloves or utilize utensils to prevent direct contact with food.
OK	NOK	EQUIPMENT/UTENSILS
<input type="checkbox"/>	<input type="checkbox"/>	All Food contact surfaces clean, smooth, easily cleanable, nonabsorbent, and protected from contamination.
<input type="checkbox"/>	<input type="checkbox"/>	All equipment, utensils, and facilities clean, full operative and in good repair
<input type="checkbox"/>	<input type="checkbox"/>	All equipment and utensils properly stored; elevate at least 6 inches off the floor.
OK	NOK	STRUCTURE
<input type="checkbox"/>	<input type="checkbox"/>	Food booth properly enclosed with approved top and sides.
<input type="checkbox"/>	<input type="checkbox"/>	Cleanable, durable floor surface provided. No earth floors permitted.
<input type="checkbox"/>	<input type="checkbox"/>	Hand washing facilities located inside food booth. Hand washings “sink” (example: 2 1/2 gallon water bottle with spigot and container to “catch” waste water); single-service soap and hand towels (paper) in a dispenser.
<input type="checkbox"/>	<input type="checkbox"/>	All liquid waste properly disposed.
<input type="checkbox"/>	<input type="checkbox"/>	Food booth properly with name, address and telephone number of the organization operating the food booth.
<input type="checkbox"/>	<input type="checkbox"/>	Trash receptacle with tight-fitting lids provided.
<input type="checkbox"/>	<input type="checkbox"/>	All animals, birds and fowls (except service animals) are at least 20 feet from the booth.

**COUNTY OF LOS ANGELES DEPARTMENT OF HEALTH SERVICES
PUBLIC HEALTH
ENVIRONMENTAL HEALTH**

Requirements for Temporary Event Food Stands

Food Stand Construction and placement

- * Stands in which food is prepared shall be enclosed on the top, back and both sides with either wood, canvas, plastic, fine mesh screening, or similar material. Stand material is subject to local fire regulations.
- * Earth floors are not permitted. Such floors shall be covered with, materials such as clean canvas, wood, or cleanable carpet. Smooth asphalt and concrete floors are acceptable.
- * Food stand shall not be located under trees or vegetation.
- * Maximum customer service opening shall be no larger than 216 square inches (12”X18”) spaced minimum 18” apart (See temporary food stand specifications, page 4).

Open Flame / Barbecue Cooking

- * Open flame cooking equipment may be located adjacent to the stand, but not in area subject to customer or overhead contamination, (e.g. trees, birds, people, etc.). The location and type of open flame cooking equipment is subject to local fire department approval.
- * Equipment shall be placed to avoid customer contact.

Trash Maintenance and Disposal

- * An adequate number of approval metal or plastic refuse containers with tight fitting lids shall be provided.

Animals

- * Live animals, birds, or fowl are not permitted inside the stand.
- * Food stand must be at least 20 feet away from animal petting or other attractions.

Toilet and Hand washing Facilities for Food Handlers

- * At least one water closet or chemical toilet must be provided for each 15 employees / food handlers.
- * For every 4 toilet, there needs to be 1 hand washing faucet/spigot equipped with warm water (minimum of 100°F) and single-service soap and hand (paper) towels in a permanently installed dispenser.

- * Hand washing facilities shall be provided at each food stand. Liquid or powdered soap and paper towels for Hand washing shall be provided, (See page 5-6 for additional information).
- * Covered / clean waste receptacles must be provided at hand wash facilities.

Toilet and Hand Washing Facilities for the Public

- * It is recommended that one toilet for each 175 women and one toilet for each 250 men or fractional part thereof, be provided.
- * For every 4 toilets, there needs to be 1 hand washing faucet/spigot equipped with running water and Single-service soap and hand (paper) towels in a permanently installed dispenser.
- * Hand washing/toilet facilities for the public are to be conveniently located. Adequate maintenance of the facilities must be kept, (e.g. toilet paper, soap, single use towels, and trash container).

Equipment and Utensil Washing Facilities

- * Equipment and food contact surface shall be smooth, easily cleanable, and nonabsorbent.
- * All washable utensils (pots, pans, scoops, ladles, etc.), shall be washed and cleaned at approved utensil washing facilities as indicated on the temporary event application.
- * At least one three compartment ware washing sink with integral drain boards equipped with potable hot (minimum of 120°F) and cold running water shall be provided for every four (4) food booths that handle any open foods.

Food Protection and Handling

- * Smoking inside the stand is prohibited.
- * Food handlers shall wear clean clothing, adequate hair restraint (caps or hairnets), and shall keep their hands clean at all times.
- * Food handlers should avoid direct contact with food, and should instead use scoops, tongs, or disposable gloves.
- * Food handlers must wash hands each time they leave the stand, after taking breaks, or using toilet facilities.
- * Ice used in customer beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes. All ice shall be stored in leak proof containers.
- * All food and utensils shall be stored above the ground at least 6" on shelving or pallets within the stand.

TEMPORARY FOOD STAND SPECIFICATIONS

Temporary food stands are defined by California Law (California Health & Safety Code) as a food facility. As such, all structures must meet standards as set forth for the classification.*

Specific environmental conditions may vary from site to site requiring additional control measures to prevent the introduction of insects, vermin, dust, dirt, or other contaminants into food products or into the food preparation area.

The general standards / specifications are as follows:

I. **Structure**

- Food stands are required to be enclosed via four complete (floor to ceiling) side walls.
- Wall to wall panel and wall to ceiling panel junctures should be close – fitting with a minimum number of gaps or openings.
- It is advisable to provide access ways such as a “foldable wall” system of rings and a rod that will open and close easily. (Openings must remain in a closed position, except for stand entry & windows).
- Floors are required if the ground surface is anything other than asphalt or concrete, (e.g. grass, dirt, etc.)
- Floors must cover the entire area of the stand, wall to wall.
- Service opening(s) may be no larger than 216 square inches, (12”X18”) spaced minimum 18” apart.

II. **Materials**

- Food stand walls / ceiling may be constructed of canvas, wood or other material which is cleanable.
- Floors must be constructed of cleanable, non – absorbent material.
- Food stand floors, walls, and ceiling must meet fire retardant standards set by local fire department.

* Temporary food stands involving **pre-packaged** food item only (no other form of food present), are required to meet ceiling and floor standards indicated above, however, counter high wall panels are acceptable.

TEMPORARY FOOD EVENT SINK REQUIREMENTS

I. Warewashing Sink

*Requirement: Maximum of one (1) warewashing sink per four (4) food booths that handle any open foods. Sink(s) shall have hot (minimum 120°F) and cold water under pressure. Waste must be removed via connected sewage/septic system or container for removal by a licensed disposal company.

* Distance from stand(s) to be approved by Health Officer. Considerations include:

- Access --- Easily utilized by food handlers; requires close distance.
- Safety --- Access to sink via customer / crowd areas increase the sink of spillage / Slip-page, etc.

Options:

- Fixed locations --- Specific event sites may have approved sinks available for use, (i.e. employee room / kitchens, licensed food facilities etc.). Sinks at restrooms, industrial facilities, janitorial etc. are not acceptable.
- Portable sinks -- There are several companies that rent self – contained sinks with potable water via tank storage or connection to public water supply. Waste is stored via containers on or adjacent to sink unit. Consideration for waste tank capacity should be given as to volume of liquid waste produced:
 - * Number of operators utilizing unit.
 - * Capacity of potable water storage or directly plumbed water source.
 - * Time / duration of event.

II. Hand Washing Facilities

One handwash station per food stand with single service soap and towels. Alternatives to one hand wash sink per stand may be applicable depending on event site and duration, subject to approval by Health Officer. Sinks must have waste removal via connected sewage / private (septic) system or container for removal by licensed disposal company.

Options:

Individual sinks at each stand is most desirable, however, liquid waste removal may pose problems if there are large numbers of stands with indirect waste removal systems.

- Fully plumbed sinks – potable when under pressure, with waste removal via public / private sewage, (most desirable option: a consideration for events of long duration).
- Pump sinks -- have two (2) containers of equal value (generally five (5) gallons) one for potable water, and the other liquid waste. Units are normally equipped with wheels for easy serving. Potable water delivered via electric or hand pump. (More desirable -- water is fully contained, normally serviced by rental company)
- Gravity feed -- potable water in container (2.5 gallons minimum) operated via valve or spigot -- draining into waste receptacles of same or larger size, (least desirable, as open container of liquid waster must be disposed of by each individual food booth operator at a central site for final disposal and each unit must be maintained and monitored individually).

Sinks in common may be utilized if immediately adjacent to stands with unrestricted access (clear path of entry within close proximity to food stands).

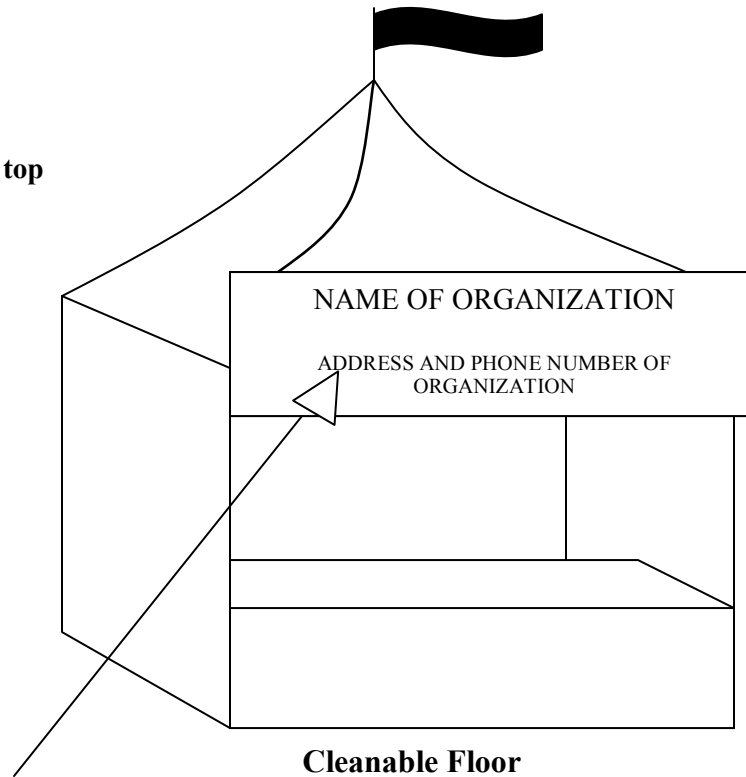
Frequent- use hand wash facilities for food handling purposes are required to be immediately adjacent to stands: (1) one sink per (4) four food booths maximum for units in common, affords a higher degree of monitoring for liquid waste removal / serving during event.

- Fixed locations --- some event sites may have buildings / businesses which have restroom sinks that are in close proximity to food stands and on the ground floor. (Owners of facilities must supply use consent for food handlers in writing to be submitted with application).
- Self contained units are in a variety of configurations from single faucet to multiple faucet units with water delivered via electric or hand pump mechanisms. Liquid waste is contained via self bladder system / hand containers both of which require servicing and monitoring during the event for proper disposal.
- A copy of these requirements shall be posted in a conspicuous place within each food stand.

For further information or assistance with this matter, please contact South Bay District – Temporary Event Coordinator at (310) 519-6050.

TEMPORARY FOOD BOOTH EXAMPLE

Enclosed Sides and top



IDENTIFICATION SIGN:

- The **NAME** is to have letters at least three inches high with a $\frac{3}{8}$ inch stroke.
- The **ADDRESS AND PHONE NUMBER** is to have letters at least one inch high.