Special Events

Temporary Food Facilities
Special Events Overview

- Community Events
- Event Organizer
- General Temporary Food Facility (TFF) Requirements
- Nonprofit Charitable TFF
- Legal Exemption
- Approved Food Sources
- Permitting & Inspections
- Q & A
California Retail Food Code (CRFC 113755):
An event lasting not more than 25 consecutive or nonconsecutive days in a 90 day period that is civic, political, public or educational in nature...

- State/County Fairs
- City Festivals
- Circus

Not a community event...
- Car dealership BBQ for a car sale
- Grand Opening for a business
Event Organizer:

When 2 or more food facilities at a community event share facilities (CRFC 114381.1)

All vendors have a permit

Maintain shared facilities at event

Two weeks prior to event:

✓ Event Organizer Permit Application
✓ Operational Specifications
✓ Site Plan
✓ Vendor List
✓ Permit fees
# Types of Permits & Fees

## General Temporary Food Facility Information

Health Services Fees for this fiscal year

<table>
<thead>
<tr>
<th>Type of Permit</th>
<th>Single Event</th>
<th>Recurring Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>Event Coordinator</td>
<td>$184.00</td>
<td>$184.00</td>
</tr>
<tr>
<td>Category I A &amp; B (prepackaged food)</td>
<td>$66.00</td>
<td>$112.00</td>
</tr>
<tr>
<td>Category II (open food)</td>
<td>$127.00</td>
<td>$181.00</td>
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</tbody>
</table>
Who qualifies...

Meet requirements for Nonprofit Charitable Organization as defined in CRFC 113841

Nonprofit Charitable TFF may operate 4 times per year at events lasting 3 days or less without paying permit fees

Submit 2 weeks prior:

- Nonprofit Charitable TFF Application
- Nonprofit Charitable Determination Letter
- Operational Specifications
At the event:

Meet CRFC requirements.

Inspection of event(s) will be based on risk. For example, food vendors selling prepackaged candy or cookies may not receive an inspection while food vendors preparing hamburgers and tacos will require an inspection.

California Retail Food Code Section 114332.7

Local Enforcement Agency is granted authority to inspect and require permits for any Nonprofit Charitable Temporary Food Facility to ensure compliance with food safety provisions.
Church, private club, or nonprofit association that gives or sells food to its members and guests at an event not more than 3 days in a 90-day period.

In order to meet this exemption the event cannot be advertised to the public in any manner.

Should still follow food safety practices when preparing & handling food.
Legal Exemption (Not considered a Food Facility)
For-profit entity for the benefit of nonprofit

For-profit entity (food facility) gives/sells food, at an event not more than 3 days in a 90-day period, for the benefit of a nonprofit association, if the for-profit (food facility) receives no monetary benefit other than recognition for participating
CRFC 113789(c)(4)

Submit 2 weeks prior:
✓ Proof of Nonprofit Charitable status & declaration on own letterhead
✓ For-Profit entity submits a declaration (form)
✓ Follow safe food handling practices and principles
General TFF Requirements

Identification Sign

Person in Charge (PIC) present in each booth/TFF who is responsible for the operation of the food facility

Food employees should be able to demonstrate food safety knowledge practices and principles
General TFF Requirements

Food and Utensils

- Stored 6 inches off the floor
- Protected from contamination
- Food from approved source
- Maintain proper food temperatures
  - Cold food held at or below 45°F
  - Hot food held at or above 135°F
Overhead protection

Prepackaged foods must be properly labeled

100% prepackaged including samples (labels)

No hand wash sink is required
Prepackaged Foods with Sampling/Dispensing
Category I B

- Overhead protection
- Dispensing/sampling are from prepackaged containers or approved food compartments
- Containers must be prefilled at an approved facility
- NO REFILLING of food containers or dispensers onsite
- Handwashing stations required
Handwashing Stations

- Insulated water container
- Capable of providing continuous stream of water
- Handwashing facilities shall be provided within each booth
  - Warm water (100-108°F)
  - Catch basin
  - Liquid pump soap
  - Disposable paper towels
  - Towel waste container
Booth with “Open” Food
Category 2

Enclosure Requirements
- Approved screening
- Approved food compartments
- Durable and cleanable floor, walls and ceiling

Not a fully enclosed booth

Properly enclosed TFF
“Open” Foods
Category 2

Requires Ware Washing Sink

- 3-compartment sink; Two drain boards
- Hot (120°F) and cold running water
- Sink compartments and drain boards – fit largest utensil & equipment

Up to 8 TFFs may share if...
- Covered/overhead protection
- Depending on the type of food operations
- Each TFF within 100 feet of the sink
- No food prep at the sink
3-Compartment Sink

Utensils and equipment are to be washed, rinsed and sanitized between uses

- 100 ppm Chlorine (bleach) or
- 200 ppm quat ammonium

Appropriate sanitizer test strips
Adequate Cleaning & Servicing

Clean and sanitize food contact surfaces when contaminated
Improper Hot & Cold Holding Temperatures

45°F
Open Food TFF: BBQ
Food Outside of the Booth

- Condiment storage-approved pump, squeeze, or pour-type devices, or individual prepack packets

- Open containers outside of the booth are not permitted
**Approved Food Source**

- **Food from approved food sources**
- **Homemade foods are not permitted, except:**
  - Food from a permitted cottage food operation
  - Nonprofit Charitable Organization—can prepare/sell non-potentially hazardous foods, beverages (e.g., baked goods) CRFC 114339
- **Food regulated by State, Federal**
  - Breweries
  - Processors/canning
Types of Approved Food Source(s)

Food from a permitted Shared Kitchen

In Orange County a Dependent Permit is required

www.ocfoodinfo.com

Outside of OC – Out-of-County Shared Kitchen Agreement + a current County-issued Health Permit
Limited Term Food Production Agreement

If working in OC one time per year, a Limited Term Production–Shared Food Facility Agreement is available without a fee.
Health permits & TFF Self-Check List are issued before the event.

At the Event

✓ Post the health permit in the TFF
✓ Person in Charge (PIC) signature verifies compliance with TFF Self-Check List, then
✓ Food operation may begin
During the Event

- Inspections based on risk
- Inspection report completed
- If TFF not meeting requirements – temporary permit suspension until corrections are made
- Food operations without a valid permit are subject to closure and 3 times the permit fee (CRFC 114387)
Orange County Environmental Health
Special Events Program

Website: www.ocfoodinfo.com/tff

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Email: ehSpecialEvents@ochca.com