



TFF Concessionaire Application

This application is to be completed by each temporary food facility (TFF).

Complete item #3 below and indicate if the facility is the same as #2. **Note:** N/A will not be accepted.

The sponsor shall collect all applications and submit them as a packet **at least two weeks** prior to the event.

1. Name of Event: _____ **Location:** _____

Date(s): _____ **Number of 10'x10' booths:** _____ **Carts:** _____ **MFFs:** _____

Start Time (concession will be ready for inspection): _____ **End time (no further cooking/food sales):** _____

2. TFF Applicant/Company Name: _____

Address: _____ **Business Registration #:** _____

Phone #: _____ **Fax #:** _____ **E-mail:** _____

On-site representative: _____ **State Board of Equalization #:** _____

3. Commissary: permitted kitchen required for equipment cleaning & sanitizing, equipment storage, and food storage.

Name: _____ **Address:** _____

Phone #: _____ **Fax #:** _____ **E-mail:** _____

Travel time from off-site preparation to event location: _____

4. Hand Washing Facilities at Event: **Plumbed sink:** _____

Warm water gravity flow station: _____

5. Utensil Sanitizing Method at Event: **3-compartment sink:** _____

Other method approved by SFPDPH: _____

6. Temperature Control Methods **Hot (135°F or above):** _____

during Transport and at Event: **Cold (45°F or below):** _____

Food/Beverage Item	Off-Site Preparation	Cooking Procedures	Holding Temperature Methods
<i>Ex: raw chicken</i>	<i>Yes - marinade</i>	<i>Grill to internal temp = 165°F onsite</i>	<i>Chafing dishes w/ flame</i>

I have read & understood the TFF Concessionaire Operating Requirements & Checklist attached to this form _____
(initials)

Applicant Signature: _____ **Date:** _____

Print Name: _____