



Mobile Food Facility (MFF) Temporary Event Application

Return to the Event Coordinator at least 14 days prior to the event.

1. Name of Event	
Event Name:	Date(s):
Location:	Number of MFFs:
Food Preparation Start Time at Event:	

2. TFF Applicant	
Business Name:	Business Phone #:
Address:	City, Zip Code:
On-site Representative:	Cell/Alternate Phone #:
Email:	
TYPE: <input type="checkbox"/> SF Permitted Food Truck - Health Permit #: _____ <input type="checkbox"/> Out of County CA Permitted Food Truck- Health Permit #: _____	

3. Commissary Agreement (Where food is prepared, stored, or purchased)	
All food prepared prior to the event and cleaning and sanitizing of equipment/utensils shall be conducted and stored in a facility with a valid health permit. NO HOME FOOD PREPARATION OR STORAGE IS ALLOWED. ALL FOOD MUST BE FROM APPROVED SOURCES.	
Commissary Name or Food Facility:	Date(s) and Time(s) of Use:
Address, City, State, Zip Code:	Phone #:
The Applicant submitting this application has permission to use the facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify the City and County of San Francisco, Department of Environmental Health (415-252-3800).	
Name of Permit Holder or Authorized Kitchen Representative (Signature required for food preparation and food/equipment storage): Print Name: _____ Signature: _____ Date: _____	

4A. Non Pre-packaged Menu Item(s)			
(If needed, attach separate page to include all menu items)			
Food/Beverage Item	Prepared Off-site	Cooking Procedures	How will you hold food cold at 45°F or below or hot at 135°F or above?
	Yes <input type="checkbox"/> No <input type="checkbox"/>		
	Yes <input type="checkbox"/> No <input type="checkbox"/>		
	Yes <input type="checkbox"/> No <input type="checkbox"/>		

4B. Pre-packaged Menu Item(s)			
Food/Beverage Item	Sampling?*	Food Storage Location Prior to Event?	How will you hold food cold at 45°F or below or hot at 135°F or above? N/A if shelf stable
	Yes <input type="checkbox"/> No <input type="checkbox"/>		
	Yes <input type="checkbox"/> No <input type="checkbox"/>		

*Sneeze guard required for sampling non-prepackaged food.

Sampling Procedure: _____

TEMPORARY EVENTS PROGRAM

5. MFF Operation Checklist

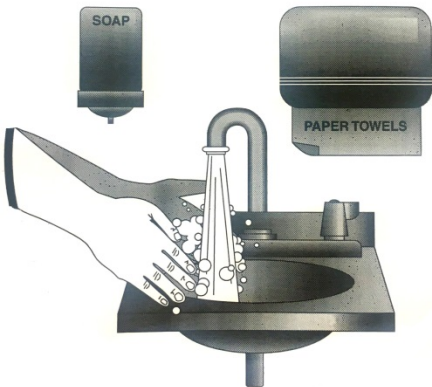
1. I understand I cannot prepare food/beverage at home. 2. I will have a calibrated probe thermometer to measure the hot and cold potentially hazardous foods throughout the event. 3. I am transporting and maintaining potentially hazardous food cold at 45°F or below or hot at 135°F or above. 4. I will not sell or give away packaged or bottled water 1 liter or less. 5. I will conduct all food preparation and storage inside the MFF.	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> Yes <input type="checkbox"/> No
6. HANDWASHING: The permanent MFF handwashing station will be equipped and maintained with the following prior to food handling: <ul style="list-style-type: none"> • Hot Water at a minimum of 100°F • Liquid pump soap in dispenser • Paper towels in dispenser • Accessible hand wash sink, clear of any obstructions 	<input type="checkbox"/> Yes <input type="checkbox"/> No
7. UTENSIL WASHING: I will set up the permanent 3-compartment sink prior to food preparation. The utensil wash station will have the following for the sanitary cleaning of food preparation and serving utensils: <ul style="list-style-type: none"> • Detergent and hot water • Clear hot rinse water • Sanitizer solution (100ppm Chlorine solution or 200ppm Quat solution) 	<input type="checkbox"/> Yes <input type="checkbox"/> No
8. Hot Water: I will provide hot water at a minimum of 120°F prior to any food handling.	<input type="checkbox"/> Yes <input type="checkbox"/> No
9. Potable Water Tank: A. I will fill the potable water tank prior to the event. B. The waste water tank will be empty prior to the event. C. The waste tank is not leaking.	<input type="checkbox"/> Yes <input type="checkbox"/> No
10. I understand that my permit will be suspended and I may be issued a citation to the Health Department Abatement Conference if I fail to provide hot water at my initial event health inspection.	<input type="checkbox"/> Yes <input type="checkbox"/> No

I have read & understood the MFF Concessionaire Operating Requirements & Checklist attached to this form.

Applicant Signature: _____ Date: _____

Print Name: _____

Hand Washing Station



California Health and Safety Code section 114099 Procedures for MANUAL DISHWASHING

