



Farmers Market TFF Concessionaire Application

This application is to be completed by each temporary food facility (TFF) adjunct to Farmers Markets. 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 Farmers Market: _____ **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. 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 **Plumbed sink:** _____
 Warm water gravity flow station: _____

5. Utensil Sanitizing Method **3-compartment sink:** _____
 Other method approved by SFDPH: _____

6. Temperature Control Methods **Hot (135°F or above):** _____
 Cold (45°F or above): _____

Food Item	Off-Site Prep.	Cooking Procedures	Holding Temperature Methods
<i>Example: raw chicken</i>	<i>Yes</i>	<i>Grill to internal temp = 165°F</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: _____