



**Additional Information:**

Describe food / beverages to be sold: \_\_\_\_\_

\_\_\_\_\_

List equipment used to maintain proper food temps (cold foods 41°F or less, hot foods 135°F or higher):

\_\_\_\_\_

Do you prepare food On-Site? Yes:\_\_\_\_\_ No:\_\_\_\_\_ (If working out of a booth, you may be required to have an enclosure such as a screened area to keep insects & dust out)

Do you prepare food Off-Site? Yes:\_\_\_\_\_ No:\_\_\_\_\_ If "Yes", please **provide a copy of your current contract with your commissary** that should be dated this year.

Name of permitted commissary:\_\_\_\_\_ County:\_\_\_\_\_

Do you have a Food Handlers or Food Safety Managers Certification? Yes:\_\_\_\_\_ No:\_\_\_\_\_ Although not required for a TFF, if you answered "Yes", please provide a copy with this application unless you have a permit to operate in Trinity County, then we have you certificate on file.

Do you hold any type of food facility license within the county you live in? Yes:\_\_\_\_\_ No:\_\_\_\_\_ If "Yes", please provide a copy of this year's valid food facility license with this application. If you have a permit to operate in Trinity County we have you certificate on file.

If you work out of a Mobile Food Facility, please provide a photo copy of your trailer's HCD Sticker



Booth Equipment Plan / Site Plan – show the layout of your Temporary Food Facility Booth or Mobile Food Facility (your Booth Equipment Plan / Site Plan must be attached to the application). You must have your own water source for handwashing within 10 feet of your food preparation area (see sample on attached Booth Equipment Plan / Site Plan).

**HOME FOOD PREPARATION IS NOT ALLOWED**  
**COMMISSARY LETTER NEEDED**  
**(UNLESS COTTAGE FOOD OPERATION CERTIFIED – DIFFERENT APPLICATION)**

