



Ventura County Environmental Health Division
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APPLICATION FOR PERMIT TO OPERATE AT THE VENTURA COUNTY FAIR

Application must be submitted to this Division by the Event Organizer by July 1, 2022

Facility Name (Vendor): _____

Manager/Owner/Operator: _____

Location at the Fair: _____

Permit Inspection Requested for (8/1,8/2,8/3, 2022): Date _____ Time _____

Mailing Address: _____ City: _____ Zip: _____

Telephone: _____ E-mail: _____

Onsite Contact(s): _____ Cell Phone(s): _____

Were you a food vendor at the 2019 Ventura County Fair? Y N

Type of Food Facility at the Fair	Fee Due
a. Ventura County Fair Food Preparation Vendor – a food facility operating at the Ventura County Fair wherein food preparation is conducted. Attach a copy of the Manager's Food Safety Certificate if operating from a mobile food facility (MFF)	\$291.49
b. Bulk-dispensing of Non-potentially Hazardous Beverage (includes water demonstrators) (no food preparation).	\$124.63
c. Prepackaged potentially hazardous foods (No food preparation).	\$124.63
d. Temporary Food Facility (TFF-2): Handling only prepackaged, non-potentially hazardous foods (NO OPEN SAMPLING).	\$65.92
Veteran's Exemption (Full Fee Waiver) Applies to only the first food facility:	
Requirements to qualify for a Veteran's Exemption (Full Fee Waiver): a. DD214 or other "Proof of Honorable Discharge". b. A valid Business License or Seller's Permit showing the business is solely in the name of the Veteran applicant.	Ø

INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.

PART A: FOOD TO BE SOLD OR SERVED AT THE EVENT

All food preparation shall be completed in a permitted/EHD approved food facility, NOT AT HOME.

List all food or beverages to be prepared or served:

FOOD PREPARATION/STORAGE AT OTHER LOCATION AND TRANSPORTATION

All food preparation or food storage must be completed in a permitted or EHD approved facility. Identify any facility where advance preparation (or food storage) will take place. A letter from the permit-holder must be submitted for food preparation at a permitted food facility.

Will food be prepared in advance? Yes No Will food be stored in advance? Yes No
Name of Facility: _____ Phone Number: _____

Address of Facility: _____ Copy of permit attached.

**** State law prohibits the use of a private home for food preparation and/or storage. ****

SAMPLING

If handling prepackaged food, will you offer samples? Yes No

Prepackaged samples Open samples

Describe method of sampling:

PART B: HOT/COLD HOLDING EQUIPMENT

Identify methods of maintaining food hot or cold during hours of operation.

Cold Holding: Mechanical Refrigerator Ice Chest Cold Table Other _____

Ice chests only allowed for TFFs. MFFs must provide mechanical refrigeration for storage of potentially hazardous foods.

Hot Holding: Steam Table Chafing Dishes Soup Warmer/Crock Pot Hot Holding Cabinet
 Hot Dog Roller Grill Electric Rice Cooker/Warmer Other: _____

At the end of each operating day, discard or destroy all potentially hazardous food that was held at or above 135°F.

How will temperatures of food be monitored at the event?

Probe thermometer Ambient thermometer

PART C: EQUIPMENT/UTENSILS USED

Will multi-use utensils (knives, scoops, spatulas, etc.) be used inside the food facility? Yes No
If yes, a warewashing sink must be provided (complete section below).

WAREWASHING SINK INFORMATION

3-Compartment warewashing sink with dual integral drainboards provided: Yes No

If no, describe type of warewashing sink provided: _____

Type of sanitizer and test strips to be used: Chlorine Quaternary Ammonium Other: _____

If self-contained: Potable water tank size: _____ gallons Wastewater tank size: _____ gallons

Connected to drinking water supply and sewer connection provided by the fairgrounds.

NOTE: Potable water supply required for all sinks. Food-grade hoses required for potable water line connections.

HAND WASHING FACILITIES

Hand washing sink with warm water (100°F - 108°F) under pressure, hand washing cleanser, and single-use paper towels provided inside each food facility: Yes No

Front service beverage counter gravity hand washing set-up with a 5-gallon container of potable water, a hands-free spigot, catch basin, and single-use paper towels provided: Yes No

NOTE: Gravity hand wash set-up is not approved for use at the fair with the exception of the front-service beverage counters.

INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED.

PART D: TFF CONSTRUCTION INFORMATION

Food preparation and service food TFFs and SMFPU's must be constructed to be fully enclosed with a cleanable floor and approved wall and ceiling material. The openable space for all service windows cannot exceed 216 square inches each, separated by at least 18 inches. All service windows must be self-closing.

Floor Material: _____ Wall Material: _____

Ceiling Material: _____ Size of Pass-through Windows: _____

PART E: SKETCH OF FOOD FACILITY LAYOUT

Include location of all food equipment, hand washing sinks, food and utensil/equipment storage, warewashing sink, outside storage area, front-service beverage counter and open-air BBQ (if applicable).

Be sure to identify all items on the sketch.