



Health, Housing & Community
Services Department
Environmental Health Division
2180 Milvia Street, 2nd Floor
Berkeley, CA 94704

APPLICATION FOR HEALTH PERMIT

- ☐ TEMPORARY FOOD FACILITY
☐ MOBILE FOOD FACILITY

Name of Event:	Name of Event Coordinator:	Phone:
Event Location:	City:	Zip:
Business Address:	City:	Zip:
Cell Phone:	Email Address:	Fax #:
Owner's Mailing Address:	City/State:	Zip:
Emergency Contact:	Emergency Phone:	

List of Food Items:

Operation Date(s):	Operation : <input type="checkbox"/> Recurring Event (Annual) <input type="checkbox"/> Single Event <input type="checkbox"/> Sun <input type="checkbox"/> Mon <input type="checkbox"/> Tue <input type="checkbox"/> Wed <input type="checkbox"/> Thu <input type="checkbox"/> Fri <input type="checkbox"/> Sat	Operation Hours: _____ AM / PM to _____ AM / PM
--------------------	---	--

Any Food Prepared Before the Event: ☐ Yes ☐ No If Yes, provide Name and Address of the Approved Facility:

Name: _____ Address: _____

I Hereby Make Application For A Health Permit and/or Environmental Health Services.

Signature:	Date:	
Print Name:	Title:	
Date of Birth:	Driver's License No.:	Federal Tax ID:

For Office Use Only

SPECIALIST	Permit Approved By:	Date:
	Operational Limitation(s): <i>Permit Valid Only For A Specific Time Period and Location</i>	

FEE	Permit Number:	Type of Establishment:	Receipt Number:
	This Application is For: <input type="checkbox"/> Prepackaged Food and/or Produce, No Sampling <input type="checkbox"/> All Other foods, Including Poured Beverages, Unpackaged Samples <input type="checkbox"/> Event Coordinator (Administrator, Organizer, Manager of Community Event)		
	Event Frequency: <input type="checkbox"/> Single <input type="checkbox"/> Recurring		Fee Amount: : _____ <input type="checkbox"/> Fee Paid <input type="checkbox"/> Fee Unpaid <input type="checkbox"/> Fee Waived
	This Permit is Valid for (Duration): _____		

SPECIFICATIONS	Sampling: <input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking: <input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking Limitation: _____	BBQ: <input type="checkbox"/> Yes <input type="checkbox"/> No
	Operation Specifications Submitted: <input type="checkbox"/> Yes <input type="checkbox"/> No		If No, Date to be submitted: _____	
	Remarks: _____ _____ _____			

This Section To Be Completed By Commissary Owner or Manager

COMMISSARY VERIFICATION

Commissary Name:		Business Phone:	
Address:	City/Zip Code:	County Location:	
Name of Commissary Owner/Manager:			

Please check all appropriate services that are provided:

<input type="checkbox"/> Safe and Sanitary Wastewater Disposal	<input type="checkbox"/> NSF Approved Equipment
<input type="checkbox"/> Sanitary Delivery of Potable Water	<input type="checkbox"/> Approved Food Storage Facilities
<input type="checkbox"/> Sanitary Disposal of Rubbish and Garbage	<input type="checkbox"/> Maintain Service Records
<input type="checkbox"/> Hot and Cold Water for Cleaning Vehicle/Equipment/Utensils	<input type="checkbox"/> Approved Janitorial Sink
<input type="checkbox"/> Approved Food Preparation Area	<input type="checkbox"/> Facilities to Repair Vehicles
<input type="checkbox"/> Adequate Number of Approved Electrical Hook Ups	<input type="checkbox"/> Overnight Vehicle Storage
<input type="checkbox"/> Approved Utensil Washing Sink	<input type="checkbox"/> Approved Toilet and Handwashing Facilities
<input type="checkbox"/> Other services:	

PLEASE SUBMIT A COPY OF THE COMMISSARY'S VALID HEALTH PERMIT AND A COPY OF THE MOST RECENT HEALTH INSPECTION

I, _____, the undersigned hereby state that the information I have provided is current, true and correct to the best of my knowledge and meets the California Health and Safety Code requirements.

Signature: _____ Date: _____
Commissary Owner/Manager

*****PLEASE NOTIFY THIS DEPARTMENT WITHIN FIVE (5) WORKING DAYS IF THE APPLICANT STOPS USING FACILITY*****

In the space below, sketch a legible floor plan of the Temporary Food Facility (TFF), including all cooking, storage, handwashing, utensil washing, waste facilities, etc. Label all equipment to be used in the operation, including BBQ facilities to be setup adjacent to TFF if any, and the barrier to protect the public from the BBQ (5 foot perimeter around BBQ to protect the public). In addition, describe the booth or tent construction, including the materials used and label it. Please refer to the California Retail Food Code Sections 114335 through 114363 for construction guidance and regulations of a TFF.

COMMISSARY

TFF - FLOOR PLAN

This Section to Be Completed by Operator

FOOD AND INGREDIENTS

FOODS/INGREDIENTS/EQUIPMENT

Food or Beverage to be Sold	Source of Food or Beverage	Type and Mode of Transport for PHF	Type of Holding Unit (Hot/Cold)	Method of Cooking and/or Preparation	Place Cooking and/or Preparation will occur	Transport Distance and Time

REMARKS/COMMENTS/LIMITATIONS

Full Service Food Preparation Booths

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
3. Pass-through openings shall be no larger than 432 square inches.
4. Minimum screening size is 16-mesh.
5. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood).
6. In lieu of fully enclosed food booth, unpackaged foods may be prepared within a food compartment, or enclosed areas of the booth, with doors or an access cover which are kept closed except when dispensing food.
7. A warewashing facility must be provided within each booth. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
8. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:
 - a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
 - b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
9. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
10. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
11. All foods that are going to be cooked on the outdoor equipment must be stored inside the booth. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.
12. All food preparation must take place within the booth.
13. Foods from outdoor BBQ units or grills shall be transported inside TFF and be served from the pass-through window.

Cooking Demonstration

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood). Ceiling shall be constructed of smooth, durable and easily cleanable materials.

3. A warewashing facility must be provided adjacent to the demonstration set-up. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
4. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:
 - a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
 - b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
5. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
6. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
7. All foods that are going to be cooked on the outdoor equipment must be stored inside the booth. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.
8. All food preparation must take place within the booth.
9. Food samples served to the public must be done so with single serving utensils. No barehand contact permitted.
10. Adequate waste receptacles must be provided for sample utensil disposal.

Sampling and/or Pre-Packaged Sales Only: Potentially Hazardous Foods (PHF)

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
3. Pass-through openings shall be no larger than 432 square inches.
4. Minimum screening size is 16-mesh.
5. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood).
6. A warewashing facility must be provided within each booth. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
7. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:

- a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
- b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
8. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
9. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
10. All food preparation must take place within the booth.
11. Foods from outdoor BBQ units or grills shall be transported inside TFF and be served from the pass-through window.

Sampling Only: Non-Potentially Hazardous Foods

In addition to the Booth Operator General Requirements, the following are also required:

1. All foods must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. Samples must be protected from cross-contamination (e.g., sneezeguard)
3. Samples must be divided into serving portions at an Environmental Health permitted commissary prior to the event.
4. Single-serving utensils or single-serving containers must be used for samples. No bare-hand contact.

Sales Only: Pre-Packaged Non-Potentially Hazardous Foods

In addition to the Booth Operator General Requirements, the following are also required:

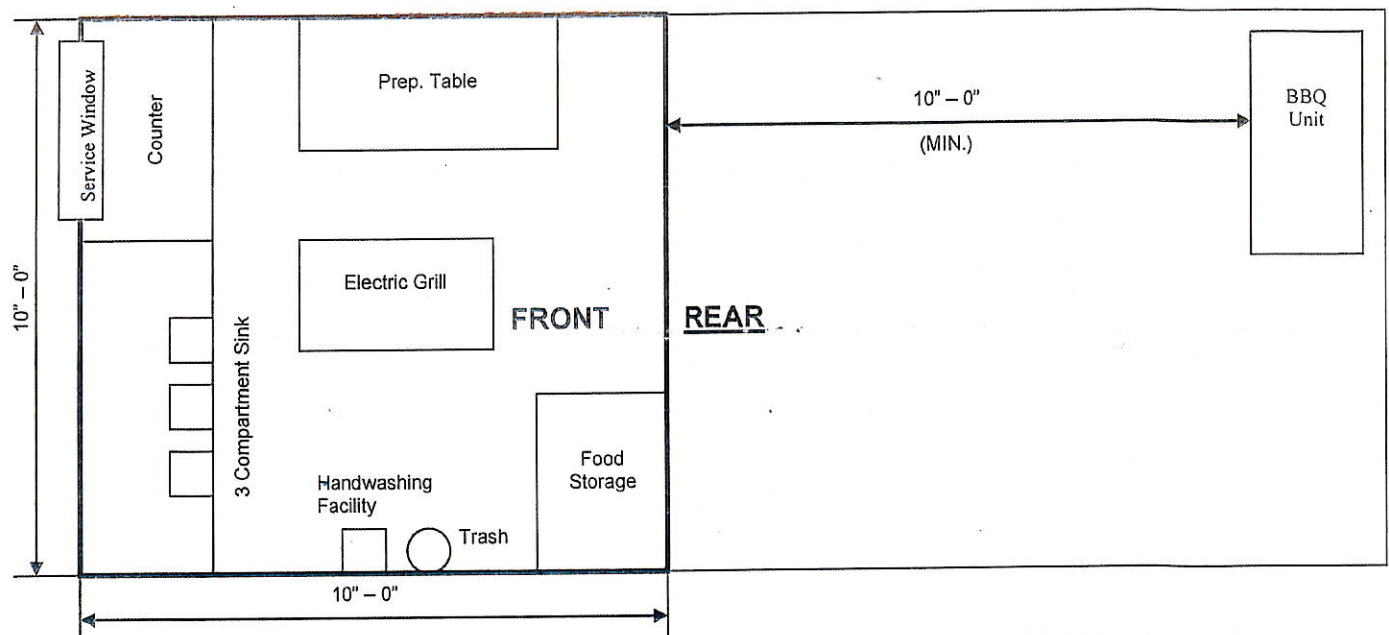
1. All foods must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. No open food sampling or food processing is allowed on site. Beverages may be poured from an original manufacturer's container into a disposable cup as a single serving.
3. All foods must be pre-packaged at an approved permitted facility.
4. In lieu of a handwashing station, cold water with a germicidal soap may be provided.

Beverage Sampling/Sales

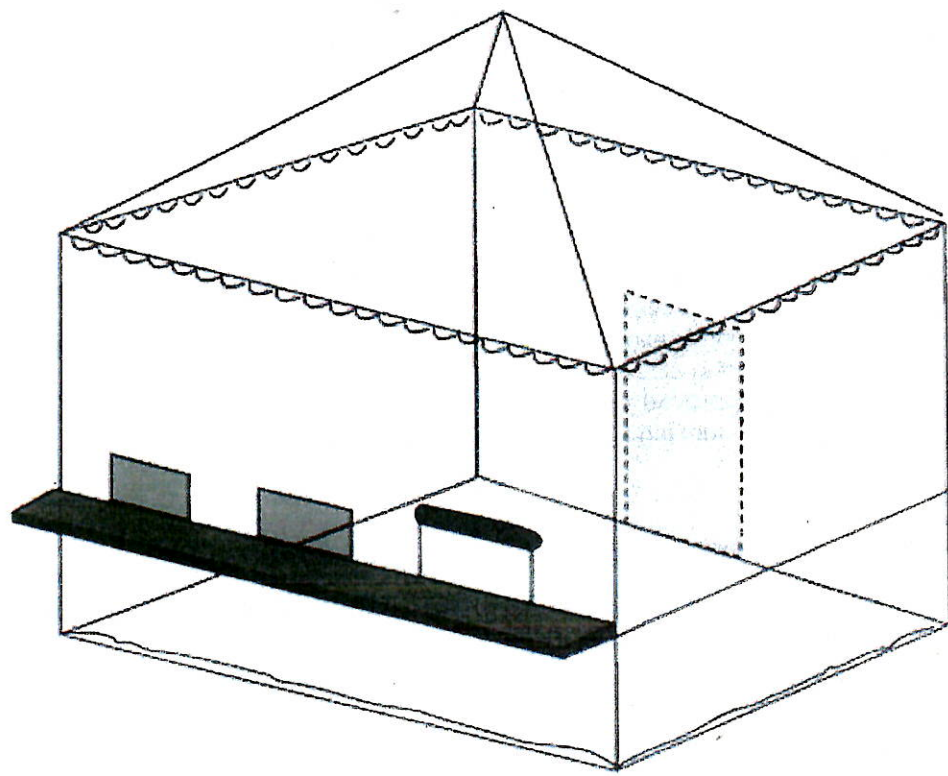
In addition to the Booth Operator General Requirements, the following are also required:

1. All beverages must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. Beverages that requires temperature control (PHF) is required to be kept at a minimum of 135° F (hot beverages) or a maximum of 45° F (cold beverages).
3. No open food sampling or food processing is allowed on site. Beverages may be poured from an original manufacturer's container into a disposable cup as a single serving.
4. In lieu of a handwash station, cold water with a germicidal soap may be provided.

Example of TFF Setup:



Finish Schedule	Materials
Floor	Plywood, cement, asphalt, plastic tarp
Walls	Plywood, mesh screening, canvas, plastic tarp
Ceiling	Flame proof canvas



TFF Lay-out

DRAWING NOT-TO-SCALE

Full Service Food Preparation Booths

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
3. Pass-through openings shall be no larger than 432 square inches.
4. Minimum screening size is 16-mesh.
5. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood).
6. In lieu of fully enclosed food booth, unpackaged foods may be prepared within a food compartment, or enclosed areas of the booth, with doors or an access cover which are kept closed except when dispensing food.
7. A warewashing facility must be provided within each booth. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
8. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:
 - a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
 - b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
9. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
10. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
11. All foods that are going to be cooked on the outdoor equipment must be stored inside the booth. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.
12. All food preparation must take place within the booth.
13. Foods from outdoor BBQ units or grills shall be transported inside TFF and be served from the pass-through window.

Cooking Demonstration

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood). Ceiling shall be constructed of smooth, durable and easily cleanable materials.

3. A warewashing facility must be provided adjacent to the demonstration set-up. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
4. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:
 - a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
 - b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
5. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
6. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
7. All foods that are going to be cooked on the outdoor equipment must be stored inside the booth. Only small quantities of food in closed containers awaiting the cooking process may be allowed outdoors.
8. All food preparation must take place within the booth.
9. Food samples served to the public must be done so with single serving utensils. No barehand contact permitted.
10. Adequate waste receptacles must be provided for sample utensil disposal.

Sampling and/or Pre-Packaged Sales Only: Potentially Hazardous Foods (PHF)

In addition to the Booth Operator General Requirements, the following are also required:

1. The Person-in-Charge (PIC) shall have adequate knowledge of, and shall be properly trained in, food safety principles as it relates to their assigned duties.
2. The booth must be fully enclosed. Walls or half walls and ceilings shall be constructed of smooth, durable and easily cleanable materials.
3. Pass-through openings shall be no larger than 432 square inches.
4. Minimum screening size is 16-mesh.
5. A durable and readily cleanable floor surface shall be provided within the TFF. (For example, concrete, asphalt, or wood).
6. A warewashing facility must be provided within each booth. Warewashing facilities shall include three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water for washing, the second shall contain clear water for rinsing, and the other a bleach/water solution for sanitization.
7. For events more than three (3) consecutive days, a three-compartment sink with two integral metal drain boards and with hot (120°F) and cold running water shall be provided within each TFF except if:

- a. A sink is available within 100 feet of the booth in a permitted facility owned by the same person/entity.
- b. A common, centrally located sink may be used for as many as four unpackaged booths.
 - 1) No food preparation in the common sink.
 - 2) A canopy shall be provided over the common sink.
 - 3) The sink shall be no more than 100 feet away from any of the booths using it.
 - 4) The sink compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.
8. Handwashing facilities must be provided in each booth. Handwash facilities include warm water (provided in an insulated container), a bucket to catch the wastewater, liquid pump soap, and single service paper towels.
9. BBQ units, grills or other approved outdoor cooking equipment may be located adjacent to the TFF if local building or fire codes prohibit cooking inside the TFF. BBQ units (or other cooking equipment) must be separated from public areas in a manner that prevents access by customers to the cooking area (e.g., sneeze guard, perimeter barrier, etc).
10. All food preparation must take place within the booth.
11. Foods from outdoor BBQ units or grills shall be transported inside TFF and be served from the pass-through window.

Sampling Only: Non-Potentially Hazardous Foods

In addition to the Booth Operator General Requirements, the following are also required:

1. All foods must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. Samples must be protected from cross-contamination (e.g., sneezeguard)
3. Samples must be divided into serving portions at an Environmental Health permitted commissary prior to the event.
4. Single-serving utensils or single-serving containers must be used for samples. No bare-hand contact.

Sales Only: Pre-Packaged Non-Potentially Hazardous Foods

In addition to the Booth Operator General Requirements, the following are also required:

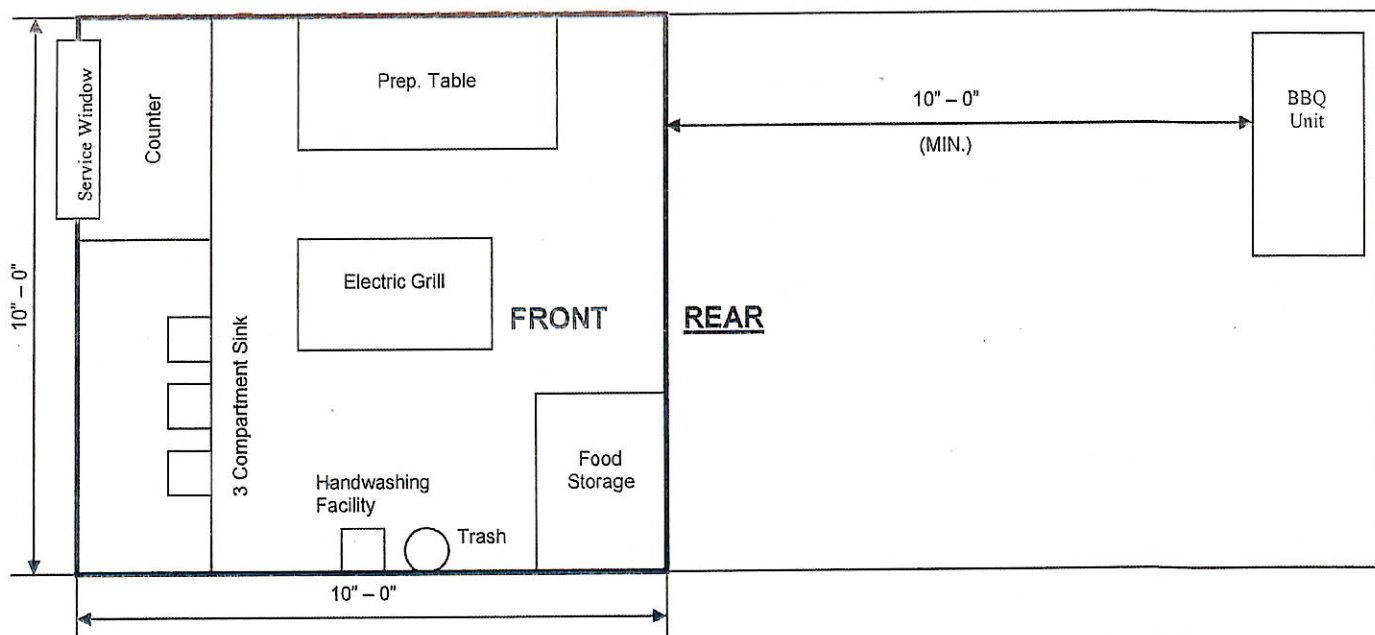
1. All foods must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. No open food sampling or food processing is allowed on site. Beverages may be poured from an original manufacturer's container into a disposable cup as a single serving.
3. All foods must be pre-packaged at an approved permitted facility.
4. In lieu of a handwashing station, cold water with a germicidal soap may be provided.

Beverage Sampling/Sales

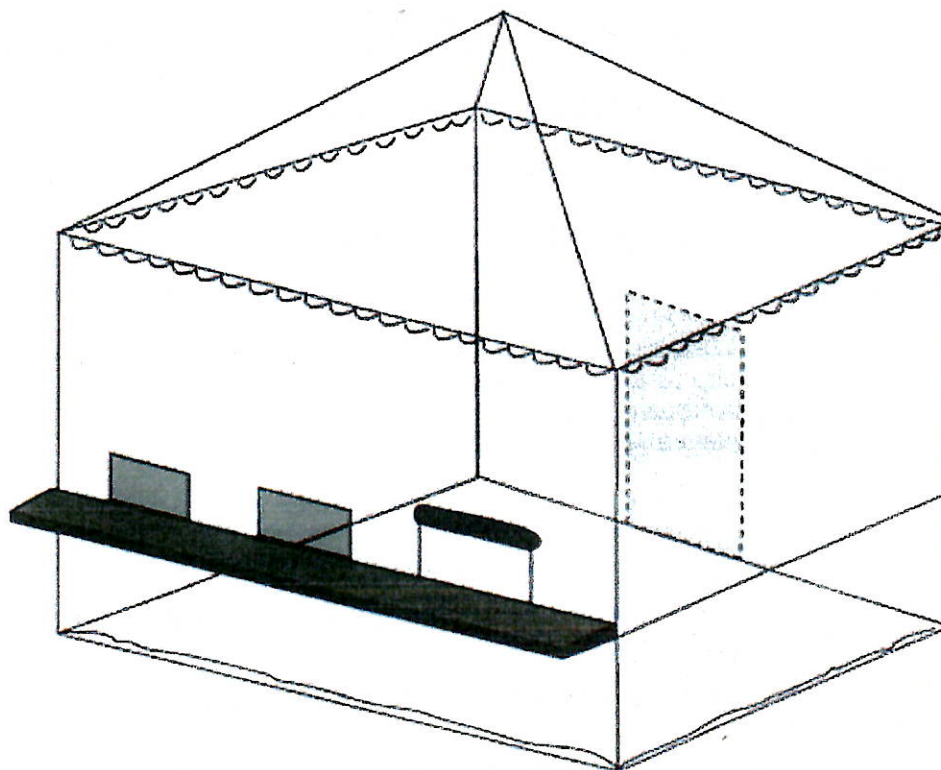
In addition to the Booth Operator General Requirements, the following are also required:

1. All beverages must be kept at least 6 inches off the ground. An overhead protection is required and shall be made of approved materials. Dirt floor is not approved.
2. Beverages that requires temperature control (PHF) is required to be kept at a minimum of 135° F (hot beverages) or a maximum of 45° F (cold beverages).
3. No open food sampling or food processing is allowed on site. Beverages may be poured from an original manufacturer's container into a disposable cup as a single serving.
4. In lieu of a handwash station, cold water with a germicidal soap may be provided.

Example of TFF Setup:

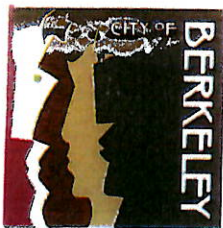


Finish Schedule	Materials
Floor	Plywood, cement, asphalt, plastic tarp
Walls	Plywood, mesh screening, canvas, plastic tarp
Ceiling	Flame proof canvas



TFF Lay-out

DRAWING NOT-TO-SCALE



Health, Housing & Community Services
Environmental Health Division

COMMISSARY VERIFICATION FORM

To be Completed by the Commissary Owner/Manager

"Commissary" means a food establishment in which food, containers, equipment, or supplies are stored or handled for use in mobile food facility, mobile food preparation unit, and food carts.

NOTE: Please notify this department within five (5) working days if the applicant stops using your facility.

Applicant's Name: _____ Vehicle License #: _____

Doing Business as: _____

Commissary Name:		
Address:	City:	ZipCode:
Business Phone:	County Location:	
Name of Commissary Owner/Manager:		

Please check all appropriate services that are provided:

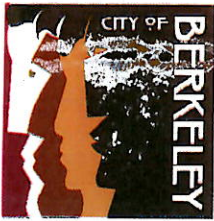
- | | |
|--|--|
| <input type="checkbox"/> Safe and sanitary wastewater disposal | <input type="checkbox"/> NSF approved equipment |
| <input type="checkbox"/> Sanitary delivery of potable water | <input type="checkbox"/> Approved food storage facilities |
| <input type="checkbox"/> Sanitary disposal of rubbish and garbage | <input type="checkbox"/> Maintain service records |
| <input type="checkbox"/> Hot and Cold water for vehicle cleaning | <input type="checkbox"/> Approved janitorial sink |
| <input type="checkbox"/> Approved food preparation area | <input type="checkbox"/> Facilities to repair vehicles |
| <input type="checkbox"/> Adequate number of approved electrical hook-ups | <input type="checkbox"/> Overnight vehicle storage |
| <input type="checkbox"/> Approved utensil washing sink | <input type="checkbox"/> Approved toilet and hand washing facilities |
| <input type="checkbox"/> Other services: _____ | |

I hereby state that the information I have provided is current, true and correct to the best of my knowledge and meets the California Health and Safety Code requirements. I will inform the City of Berkeley Division of Environmental Health within five (5) days if the applicant stops utilizing my facility.

Commissary Owner/Manager Signature: _____ Date: _____

ENVIRONMENTAL HEALTH DIVISION: If the commissary is outside of the City of Berkeley, the local environmental health jurisdiction shall verify current commissary health permit by signing below. Commissary is in _____ County. The facility above meets commissary requirements (CalCode, Chapter 10, Section 114211, 114245.1, 114294, 114326-114327). The above checked services are available at the proposed commissary.

Signature of County REHS: _____ Date: _____



Health, Housing &
Community Services Department
Environmental Health Division

FARMER'S MARKET VERIFICATION FORM

To be completed by the market coordinator.

Vendor will not be approved to operate at any farmer's market without the permission of the coordinator.

Note: Please notify this department if the applicant is no longer selling at the market for the year.

VENDOR INFORMATION:

Applicant's Name: _____ Date: _____

Doing Business as: _____

Billing Address: _____

Phone: (_____) _____ Location/Day: _____

COORDINATOR INFORMATION:

Name: _____ Phone: _____

I hereby validate that this vendor has permission to sell at the farmers market, and may apply for a health permit with the City of Berkeley to do so.

Signature of Vendor: _____ Date: _____

Signature of Coordinator: _____ Date: _____

A Vibrant and Healthy Berkeley for All

2180 Milvia Street, 2nd Floor, Berkeley, CA 94704 Tel: 510.981.5310 TDD: 510.981.6903 Fax: 510.981.5305
E-mail: envhealth@cityofberkeley.info - - <http://www.cityofberkeley.info/health/>