



CERTIFIED FARMERS' MARKET (CFM)

Application for a TEMPORARY FOOD FACILITY (TFF) Permit at a CFM

Complete BOTH sides of this form. RETURN TO THE MARKET MANAGER with applicable fees and documentation.

Applications and fees must be submitted to this department by the Market Manager at least 2 weeks before your proposed start date.

Incomplete or late applications may not be approved or the menu may be restricted. Once the application is approved, NO menu changes may be made without approval of this Department. Unauthorized changes may result in permit suspension.

For applications, info and CFM TFF requirements, go to www.ehinfo.org > Programs & Services > Consumer Protection Division > [Certified Farmers' Market](#)

BUSINESS INFORMATION	CERTIFIED FARMERS' MARKET INFORMATION
Business Name/ DBA	Market Name
Owner Name or Care Of Name	Location
Owner Address	Address
City, State, Zip Code	City
Owner Phone/Cell	FOOD PERMIT TYPES
E-mail Address	
Have you had a permit to operate a Food Facility (including a CFM permit) in Santa Clara County before? <input type="checkbox"/> No <input type="checkbox"/> Yes – Provide Facility ID#: FA0	
<input type="checkbox"/> Veteran (submit Affidavit for a Veteran's Exemption form with required documentation, along with a copy of your honorable discharge form <u>without</u> your social security information)	
Person in Charge Day of Market:	<input type="checkbox"/> TE11 - RC1 Low-risk food; pre-packaged foods <i>Examples: kettle corn, candies, cupcakes, bottled beverages, bottled BBQ sauce</i>
Person in Charge's Cell Phone:	<input type="checkbox"/> TE12 - RC2 Moderate-risk food, prepared for same-day service <i>Examples: hamburgers, crepes, tacos, cook-to-order onion rings</i> <i>No cooling of potentially hazardous foods is allowed.</i>
ADVANCE PREPARATION (ADDITIONAL FORMS REQUIRED)	BOOTH CONSTRUCTION INFORMATION
<input type="checkbox"/> At Commissary/Approved Facility (CAF) – Submit County of Santa Clara CAF form	Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other:
<input type="checkbox"/> At Permitted Food Facility you own (fixed facility such as a restaurant)	Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Tarp <input type="checkbox"/> Other: <i>(Grass or Dirt surfaces must be covered with approved tarps or plywood)</i>
<input type="checkbox"/> Facility in Santa Clara County: Provide Facility ID#: _____	Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: <i>(FULLY enclosed food booth required if any unpackaged food is handled, including sampling)</i>
<input type="checkbox"/> Outside of Santa Clara County: Provide copy of valid health permit.	
<input type="checkbox"/> Operation (TE13-RC3) involves cooling and/or reheating: Submit written SOP plan.	
<input type="checkbox"/> Other (attach documentation, e.g., Catering Permit, Milk Plant License, Cannery License, etc.) E.g., Processed Food Registration for pre-packaged foods – visit www.cdph.ca.gov for info.	

- The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. The undersigned is aware that non-compliance may result in closure of the temporary food facility.
- Any inspection time more than twenty (20) minutes may be assessed, in fifteen (15) minute increments, at the current hourly rate approved by the Board of Supervisors, until the necessary changes or corrections are made. Re-inspections may be subject to additional fees.
- I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.
- The undersigned certifies, under penalty of perjury, that to the best of his/her knowledge and belief, the statements made herein are complete, correct and true. NOTE: Any information contained in this application is a matter of public record and is available to the public under the California Public Records Act.

Applicant Signature _____ Print Name _____ Date _____

Office Use Only	OW#	AR#	FA#	Bus. Code	Bus. Type 01	Permit Type: P PE PV
PR#	P/E: TE	Status 01 04	Assigned Specialist:	Valid: / / to / /		PT#
Facility Name: CFARM MKT - <input type="checkbox"/> Sun <input type="checkbox"/> Mon <input type="checkbox"/> Tue <input type="checkbox"/> Wed <input type="checkbox"/> Thur <input type="checkbox"/> Fri <input type="checkbox"/> Sat				Approved by (Specialist): _____		
Permit Conditions: _____				Employee #: _____ Date: _____		
				Supervisor: _____ Date: _____		
				Support Staff: _____ Date: _____		



FOOD INFORMATION: A complete listing of ALL food/beverage products served, sold, sampled, or given away from your facility must be detailed below.

Business Name: _____ Certified Farmers' Market Name: _____

Menu Item(s) Include all food, beverages, condiments and all extra ingredients served with each item.	* (1) Prepared in Advance	Item will be served AT the Market:					* (3) Serving samples	Preparation Methods AT the Market:					List food equipment to be used at the event/market (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods. - If any potentially hazardous foods will be held at room temperature, you must submit a written procedure for approval.
		Prepare ONLY at market	* (2) Pre-packaged	Hot	Cold	Room Temperature		Cook to Order	Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	
<i>Example: Hamburger</i>		X		X				X			X		<i>BBQ to cook, chafing dish to hot-hold</i>
<i>Example: Cookies</i>	X					X							<i>Food storage containers</i>

*** (1) ADVANCE PREPARATION activities at approved kitchen (before the market)**

(a) Describe food items and how they will be prepared.

(b) Cooling procedure for potentially hazardous foods. (Include how temperatures will be monitored and verified.)

*** (2) Will you PRE-PACKAGE food/beverages at approved kitchen? Yes No**

If you pre-package any foods or beverages, a Processed Food Registration is required. Visit the state's website for more info: www.cdph.ca.gov.

*** (3) SAMPLING Procedures: Samples prepared in advance? Yes No Samples pre-portioned and pre-packaged in advance? Yes No**

Include how and where samples will be prepared and how they will be served.