



## TEMPORARY FOOD FACILITY APPLICATION PACKET

This packet includes the following information:

1. Operating a Temporary Food Facility
  2. Handwashing and Utensil-washing Requirements for Temporary Food Facilities (Appendix A)
  3. Food Booth Construction (Appendix B)
  4. Time/Temperature Control Handout
  5. Sanitizing is not Cleaning Handout
  6. Handwashing Handout
  7. Sample "Inspection checklist" for Temporary Food Facilities
  8. \* *Temporary Food Facility Permit Application and Questionnaire*
  9. \* *Shared Food Facility/Commissary Agreement. (If your commissary is located outside Marin County, the health inspector for your commissary must sign the bottom section of the commissary agreement.)*
  10. \* *Health Permit Application*
- \* (must be submitted with application)

Please read ALL of the enclosed information so that you will be able to submit a **complete** application and will be able to operate your business in accordance with the law.

Marin County Environmental Health Services thanks you for your efforts in making Marin County a unique and safe environment for all who enjoy what Marin has to offer.

If you have any questions about these requirements, please feel free to call Environmental Health Services at (415) 499-6907.



# Operating a Temporary Food Facility

**All food preparation must be conducted within the Temporary Food Facility or at another approved food facility. (No home processed food is permitted.)**

**Handwashing and Utensil Washing facilities must comply with the standards illustrated in Appendix "A" of this package. These are absolute minimum standards, and failure to provide these minimum facilities will result in immediate closure of the Temporary Food Facility.**

## Outdoor Cooking Requirements:

At the special event, all food preparation (including cooking) must take place within the TFF, except for the use of an open air BBQ and deep-fat fryers specifically approved by Environmental Health, under the following conditions:

- An open-air BBQ may be located adjacent to a temporary food facility.
- Any foods cooked on an Open-air BBQ must be cooked directly over the heat source. For instance, cooking in a pan over the heat source will not be allowed. The food must be placed directly on the grill.
- The use of a deep-fryer outdoors will be allowed only when the Fire Marshall:
  1. Prohibits the use of the deep-fat fryer within the TFF.
  2. Approves of the location of the deep-fat fryer outside of the TFF.
- The area around the outdoor cooking equipment must be secured from unauthorized access by use of roping, fencing, or other approved method to prevent contamination of food and injury to the public.

**Signage:** The name of the facility, city, state, zip code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least three inches high, and shall be of a color contrasting with the surface on which it is posted, Letters and numbers for the city, state, and zip code may not be less than one inch in height.

## Additional Requirements:

- **No TFF will be issued a permit to operate until such time as the enforcement officer has inspected the fully constructed TFF at the site at which it will operate.**
- **No food handling is to take place until the booth is completely set up and all employees have washed their hands and put on clean outer garments.**

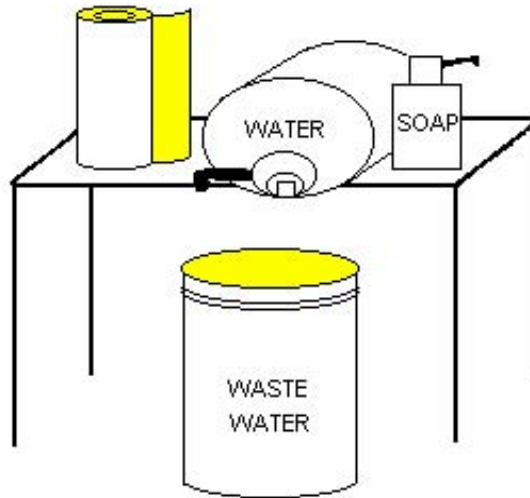
**Important Note:** Any permit issued for a Temporary Food Facility is good for:

1. **ONLY the time period printed on the permit**
  2. **ONLY for the location printed on the permit**
- In order to operate at a different location than is printed on the permit, **a *separate permit* is required.**
  - In order to operate beyond the date printed on the permit, a *new permit* is required. This is not a permit renewal, but a new permit altogether. It is the responsibility of the operator to obtain a new permit to operate. Environmental Health Services will not send notices that a new permit is required. Operating without a current, valid permit is a violation of California State Law.



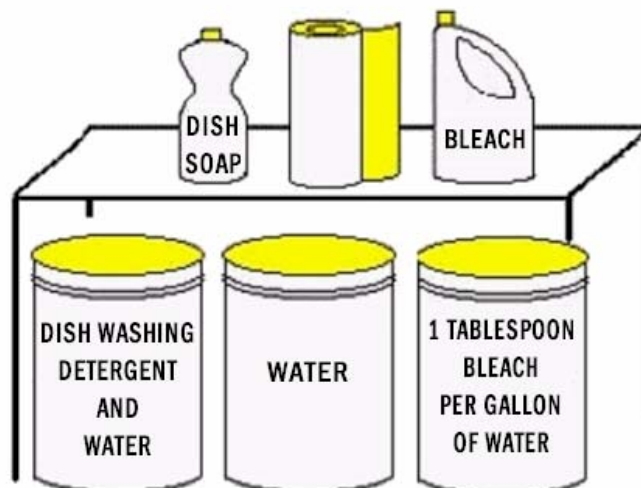
## APPENDIX A: HAND-WASHING AND UTENSIL WASHING REQUIREMENTS

Hand-Washing Facilities – Provide a five (5) gallon water container with a dispensing valve to leave hands free for washing; a waste-water container; soap dispenser and paper towels for hand washing within the food booth. Hand-washing facilities shall be separate from the utensil washing sink.



Utensil-Washing Facilities – Booths with food preparation require three 5-gallon containers for the cleaning of equipment, utensils and for general cleaning purposes. One shall contain soapy water, one with clear rinse water, and, and the third a bleach/water solution (use 1 tablespoon of household bleach per gallon of water.)

NOTE: Additional facilities, such as a 3-compartment sink with running water, may be required where there is extensive food preparation, or where water, power, and sewer connections are available.



All wastewater must go to the sanitary sewer. Do not dump on ground or down a storm drain.

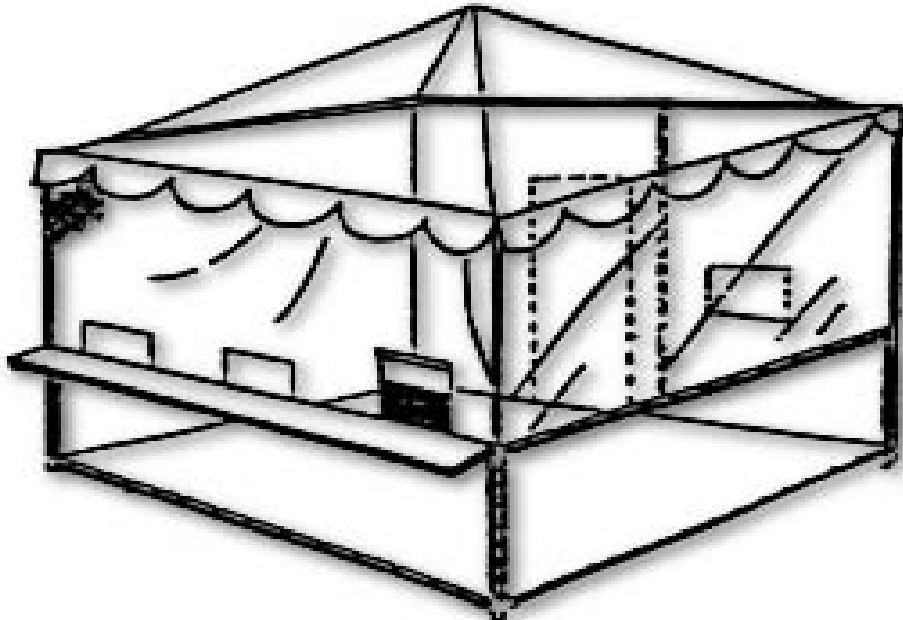
## APPENDIX B: FOOD BOOTH CONSTRUCTION

Except as provided below, food booths must be entirely enclosed with four complete sides, a top and a cleanable floor surface (plywood, tarp or similar material). Doors and food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects. Food operations that have adjoining barbecue facilities should have a pass-thru window or door at the rear or side of the booth.

NOTE: The only operations not requiring enclosed food booths are those which sell beverages from approved dispensers or food items prepackaged at an approved off-site kitchen or by a wholesale supplier. These items must be sold in the original packaging.

Booth construction materials such as plywood, canvas, plastic and fine mesh fly screening may be used. Rental booths which are properly constructed as noted above may be used.

**CLEAR PLASTIC OR LIGHT COLORED SCREENING IS RECOMMENDED FOR VISIBILITY**



# TIME / TEMPERATURE CONTROL

**TIME AND TEMPS:** Controlling the temperatures of food during food preparation prevents the growth of disease-causing microbes in potentially hazardous foods. The range between 41 – 135° F is called the **Danger Zone** because bacteria can grow rapidly in this temperature range.

**HAZARDOUS FOOD:** **Potentially hazardous foods** support the rapid growth of disease-causing bacteria when these foods are kept in the Danger Zone. Examples of potentially hazardous foods include beef, poultry, pork, seafood, dairy products, eggs, cut melons and high protein foods such as beans, rice and noodles as well as cooked vegetables and garlic in oil.

**HOLDING TEMPS:**

- **Store hot foods at or above 135° F.**
- **Store cold foods at or below 41° F.**
- **Store frozen foods below 32° F**

**THERMOMETERS:** Provide rapid reading probe thermometers for checking the internal temperatures of the food.

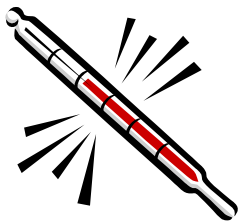
- Sanitize the probe, clip and housing regularly. During the work shift you can sanitize using alcohol swabs.
- Install monitoring thermometers in all units in which potentially hazardous foods are stored.
- Consider using a record sheet for marking food temperatures during each shift if you store a lot of food on steam tables or in the top of prep refrigerators.

**THAWING:** **PLAN AHEAD!** Thawing at room temperature is unsafe, as this practice encourages the rapid growth of disease causing organisms. The following are the four approved defrosting methods for potentially hazardous foods.

1. **In a refrigerator or a walk-in, usually for one to four days.**
2. **Under COLD, RUNNING water.**
3. **In a microwave oven immediately before cooking.**
4. **During the cooking process.**

**COOKING:** Use probe thermometers routinely. Sanitize the probe before inserting it into food. Cook raw foods to the following minimum temperatures (Calcode section, 114040):

|  |                                  |
|--|----------------------------------|
| EGGS for immediate service,                        | - 145° F or above for 15 seconds |
| FISH   | - 145° F or above for 15 seconds |
| CUTS OF BEEF/LAMB/VEAL/PORK                        | - 145° F or above for 15 seconds |
| RATITES AND INJECTED MEATS                         | - 155° F for 15 seconds          |
| COMMUNUTED MEAT or FOOD Containing COMMUNUTED MEAT | - 155° F for 15 seconds          |



|  |  |
|--|--|
| EGGS and FOODS containing EGGS not for immediate service | - 145° F for 3 minutes<br>or 150 ° F for 1 minute<br>or 158 ° F for < 1 second |
|--|--|

|   |                         |
|---|-------------------------|
| POULTRY and COMMUNUTED POULTRY  | - 165° F for 15 seconds |
| Stuffed FISH, MEAT and POULTRY  | - 165° F for 15 seconds |
| Stuffing containing FISH, MEAT, POULTRY or RATITES and stuffed pasta. | - 165° F for 15 seconds |

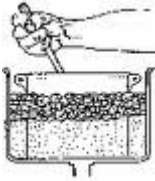
|                             |                             |
|-----------------------------|-----------------------------|
| ROASTS BEEF/PORK/CURED PORK | -350° F depending on weight |
|-----------------------------|-----------------------------|

## **COOLING:**

DO NOT COOL POTENTIALLY HAZARDOUS FOODS AT ROOM TEMPERATURE WITHOUT USING RAPID COOLING PROCEDURES.

If cooling is done quickly, disease-causing bacteria will not have time to grow.

Potentially hazardous foods must be cooled down from 135° F to 70° F within two (2) hours, and then from 70° F to 41° F or below within four (4) hours to prevent the rapid growth of disease causing bacteria. Use the following methods to actively control the cooling process:



- 1) Cool foods in small quantities.
  - a) Cool in long, shallow pans with a food depth of four inches or less. Foods with high densities such as refried beans, chili, or chowder should be cooled in a depth no greater than two inches.
  - b) Or, cut meat, poultry and roasts into smaller pieces before cooling.
- 2) If you cool under refrigeration, be sure to uncover or only lightly cover and periodically stir hot foods so that heat can escape. Foods of sufficiently small quantities in unsealed containers will not spoil or sour if put directly into refrigeration. Consider designating a refrigerator or freezer for cooling if you cook large quantities of food ahead of time.
- 3) Cool in an ice bath (with water); stir occasionally.
  - a) Foods generally cool faster in metal pans than in plastic pans. (Many plastics act as insulators.)
  - b) Cover foods after they cool.
- 4) Use a “cooling paddle” to cool liquid foods by stirring.

## **REHEATING:**

Cooked foods which have been cooled and then reheated for hot holding must be reheated to a minimum temperature of 165° F within 30 minutes. (Quick reheating to high temperatures insures the destruction of microbes.)

## **STEAM TABLES:**

KEEP FOODS HOT – 135° F or above in steam tables or other holding equipment (such as deli display warmers.)

- 1) Preheat the hot holding device before placing the hot food inside. (Add hot or boiling water to the steamer.)
- 2) Always preheat or reheat the food before placing it in the holding device. Use microwave or conventional ovens.
- 3) Never cook or reheat food in a hot holding device. Holding equipment is Designed only to HOLD food at hot temperatures. (Long reheating times allow bacteria to grow.)



## Sanitizing is not Cleaning

**Cleaning** is a process that removes dirt, grease, and food debris.  
Detergents and soaps are used for cleaning.

**Sanitizing** is a process that kills disease-causing bacteria.

- Chlorine bleach, quaternary ammonium compounds ("quats"), iodine and high temperatures are used for sanitizing.
- Operate your mechanical dishwasher using the manufacturer's instructions (at least 50 ppm of chlorine). Obtain chlorine test strips from your supplier and test the rinse cycle daily.
- Each chemical sanitizer has a different minimum concentration and a minimum soaking time when used manually.
  - ✓ Chlorine bleach - 100 ppm for at least 30 seconds
  - ✓ Quat ammonium compounds - 200 ppm for at least one minute
  - ✓ Iodine compounds - 25 ppm for at least one minute

### The Sanitizing Process:

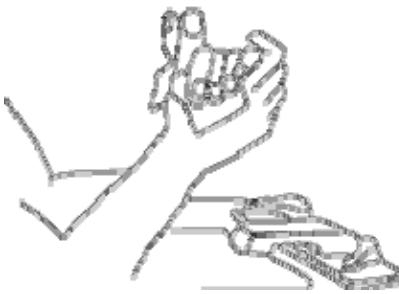
To be successful when sanitizing, each separate step must be followed:

- Scrape and wash with detergent in hot water.
- Rinse in hot water.
- Soak in a chemical sanitizer in lukewarm water following the directions on the sanitizer container and the standards noted above.
- Air-dry the dishes, utensils, or equipment.

**Cloths** used for wiping down equipment and food-contact surfaces should be stored in a bleach solution. These rags should be restricted for this use only in order to avoid cross-contaminating one surface with another.

Environmental Health Services  
3501 Civic Center Drive, Room 236  
San Rafael, CA 94903  
(415) 499-6907

[www.co.marin.ca.us/ehs](http://www.co.marin.ca.us/ehs)



# HANDWASHING

## HANDWASHING PREVENTS FOOD CONTAMINATION

- Food handlers may contaminate food by touching a source of bacteria with their hands and then touching food that they prepare or serve.

(The Center for Disease Control estimates that poor personal hygiene accounts for the contamination in 25% of all documented food illness outbreaks.)

## WHERE CAN BACTERIA BE FOUND?

- ◆ On raw meat, poultry, and seafood. (Poultry, beef, and pork can be contaminated by disease-causing bacteria from internal organs during slaughtering, and seafood from polluted water.)
- ◆ In feces from humans, insects, and rodents.
- ◆ On contaminated equipment, food contact surfaces such as cutting boards and countertops, and filthy cloths.
- ◆ In the pus of pimples.
- ◆ In the mucus of the nose.
- ◆ In infected cuts on the worker's hands.

*(Workers with cuts should always use clean bandages and sterile gloves or finger covers. Remember, gloves only protect food from bacteria located on the hands. Gloves can also become contaminated.)*

## WHEN IS IT IMPORTANT FOR FOODHANDLERS TO WASH THEIR HANDS?

- After handling raw meat, poultry, and seafood
- ***After visiting the restroom***
- After sneezing and coughing
- After touching one's face, nose, and hair
- After smoking or eating
- After cleaning
- Before beginning work



Environmental Health Services  
3501 Civic Center Drive, Room 236  
San Rafael, CA 94947  
(415) 499-6907  
[www.co.marin.ca.us/ehs](http://www.co.marin.ca.us/ehs)

**FOOD BOOTH (TEMPORARY FOOD FACILITY) OPERATING REQUIREMENTS  
Marin County Environmental Health Services**

**SAMPLE**

**Business Name** \_\_\_\_\_ **Date** \_\_\_\_\_

**Owner/Operator** \_\_\_\_\_ **Time** \_\_\_\_\_

**Event** \_\_\_\_\_ **Permit Expiration Date** \_\_\_\_\_

**Permit Must Be Prominently Displayed On Booth**

**Needs Correction**

**Food Booth Construction**

- 1. Booth must be entirely set up, with all equipment and washing facilities in place, **prior to any food handling activities**..... \_\_\_\_\_
- 2. Booth must be **entirely** enclosed with four complete sides, a ceiling and a floor..... \_\_\_\_\_
  - a) Floor must be smooth and cleanable. Non-absorbent plywood or presswood, or smooth plastic is acceptable..... \_\_\_\_\_
  - b) Walls and ceiling shall be constructed of wood, canvas, plastic or similar material, and fine mesh fly screening..... \_\_\_\_\_
  - c) Doors shall be equipped with tight-fitting closures to minimize entrance of insects..... \_\_\_\_\_
  - d) Food pass-through openings shall be restricted to no more than 12 inches high..... \_\_\_\_\_
- 3. Food operations with adjoining BBQ facilities shall have a pass-through window or door at the rear/side of the booth..... \_\_\_\_\_
- 4. BBQs must be located away from the public and adequately barricaded to prevent accidental contact..... \_\_\_\_\_

**Food Handling - Sanitary Requirements**

**Food Preparation**

- 5. All food handling and preparation shall take place within a food booth, except BBQing..... \_\_\_\_\_
- 6. Food prepared or stored at home is **prohibited**. All food must be stored and prepared in an approved facility..... \_\_\_\_\_
- 7. Food contact surfaces must be smooth, easily cleanable and nonabsorbent (commercial cutting boards required)..... \_\_\_\_\_

**Temperature Control**

- 8. Cold food must be maintained at 41°F or below (potentially hazardous food)..... \_\_\_\_\_
- 9. Hot food must be maintained at 135°F or above (potentially hazardous food)..... \_\_\_\_\_
- 10. Food in storage must be protected from contamination. Cold food must have adequate amount of ice above the food..... \_\_\_\_\_
- 11. A probe or chef's thermometer must be available to monitor food temperatures..... \_\_\_\_\_

**Utensil and Hand Washing Facilities**

- 12. Wash utensils in clean water with detergent..... \_\_\_\_\_
- 13. Sanitize with a bleach/water solution (1 tablespoon bleach per gallon of water)..... \_\_\_\_\_
- 14. Provide a 5 gallon water container with a dispensing valve to leave hands free for washing. Minimum 5 gallon waste water container.... \_\_\_\_\_
- 15. Provide a soap dispenser and paper towels for hand washing in the same area as the handwashing water..... \_\_\_\_\_

**Wastewater, Garbage and Refuse**

- 16. Water and other liquid wastes, including beverage ice, must be contained in or drained into a leakproof container..... \_\_\_\_\_
- 17. Dispose of liquid wastes into an approved sewage system or holding tank. Do not discharge onto the ground or into storm drains..... \_\_\_\_\_
- 18. Garbage and refuse must be stored in leakproof and flyproof containers. Plastic garbage bags are recommended..... \_\_\_\_\_

**Food Handlers**

- 19. Food handlers must wash their hands with soap and water prior to handling food and after breaks..... \_\_\_\_\_
- 20. Food handlers must wear clean outer garments and their hair must be restrained..... \_\_\_\_\_
- 21. Food handlers must be in good health..... \_\_\_\_\_
- 22. Whenever practical, food handlers shall use tongs, disposable plastic gloves or tissues when handling food..... \_\_\_\_\_
- 23. Smoking is prohibited in food booths. Food handlers must wash their hands after smoking, grooming, and breaks..... \_\_\_\_\_

**Food Protection**

- 24. Condiments shall be in pumps or squeeze containers, or have self-closing covers or lids. Single-service packs are best..... \_\_\_\_\_
- 25. Ice used for refrigeration cannot be used in the preparation of beverages or other food..... \_\_\_\_\_
- 26. All food, beverage, and equipment shall be stored, displayed and served so as to be protected from contamination..... \_\_\_\_\_
- 27. Live animals, birds or fowl are not permitted in temporary food facilities..... \_\_\_\_\_

**By B.O.S. Resolution, a 2nd reinspection fee may be charged when violations noted during an inspection are not corrected prior to the reinspection date. A reinspection will occur on or after \_\_\_\_\_.**

**Inspected by** \_\_\_\_\_ **Received by** \_\_\_\_\_



**TEMPORARY FOOD FACILITY PERMIT APPLICATION**

Submit this permit application and appropriate fee. Only complete application packages will be reviewed. Incomplete application packages will not be processed. The complete package must be submitted at least 10 working days prior to the first day of the event to allow staff time to process the application. Applications received late may not be fully processed and as a result, a permit may not be issued.

Name of Concessionaire/Club \_\_\_\_\_

Is this TFF a Nonprofit Charitable TFF (see definition)? Yes \_\_\_\_\_ No \_\_\_\_\_

Contact Person \_\_\_\_\_ Phone \_\_\_\_\_

Mailing Address \_\_\_\_\_

Event \_\_\_\_\_

Event Date(s) \_\_\_\_\_

**Commissary:**

Name, Address and Phone Number of the approved food facility where food is prepared and food and equipment is stored other than the Temporary Food Facility. A “Shared Food Facility/Commissary Agreement” form must accompany this application if food is stored or prepared anywhere other than the TFF.

\_\_\_\_\_  
\_\_\_\_\_

**Water Source:** \_\_\_\_\_

Where will waste water be disposed of at end of day? \_\_\_\_\_

**For Office Use Only:** Fee \$ \_\_\_\_\_ REHS \_\_\_\_\_

**Foods:**

**Foods to be Served**

**Cooking Procedure** (fry, BBQ, etc.; on-site?)

|          |       |
|----------|-------|
| 1. _____ | _____ |
| 2. _____ | _____ |
| 3. _____ | _____ |
| 4. _____ | _____ |
| 5. _____ | _____ |

**Ingredients**

**Supplier**

**City**

Example: Tomatoes

Marin Produce

San Rafael

|          |       |       |
|----------|-------|-------|
| 1. _____ | _____ | _____ |
| 2. _____ | _____ | _____ |
| 3. _____ | _____ | _____ |
| 4. _____ | _____ | _____ |
| 5. _____ | _____ | _____ |

**Equipment:** (How are you controlling the food temps? What types of equipment?)

Cold Holding Equipment (<45°F) \_\_\_\_\_

Hot Holding Equipment (>135°F) \_\_\_\_\_

Cooking Equipment \_\_\_\_\_

Transportation Equipment \_\_\_\_\_

Distance & Length of time transported \_\_\_\_\_

Food Thermometer (Stem type 0°-220°F required) \_\_\_\_\_

Other \_\_\_\_\_

Other \_\_\_\_\_

**Booth or Tent Construction / Floor Plan:** In the space below, sketch a legible floor plan of the booth, including all cooking, storage, handwashing, utensil washing, waste facilities, etc. Label all equipment to be used in the operation, including BBQ facilities to be set up outside of the booth, and barrier to protect the public from the BBQ (minimum 5 foot separation from public). In addition, describe the booth or tent construction, including materials used; a clearly labeled, 3-dimensional

**drawing may be used to do this. For booth construction requirements, please refer to the Appendixes A and B of this handout:**

**Floor Plan:**

**I hereby certify that I am the operator or the authorized representative of the operator of this Temporary Food Facility, and that this Temporary Food Facility will comply with the provisions of the California Retail Food Code (CalCode).**

\_\_\_\_\_  
**APPLICANT SIGNATURE**

\_\_\_\_\_  
**DATE**





---

## SHARED FOOD FACILITY/COMMISSARY AGREEMENT

**I. To be completed by APPLICANT — Please print or type.**

Business Name \_\_\_\_\_ Bus. Phone \_\_\_\_\_ Bus. Fax \_\_\_\_\_

Business Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip \_\_\_\_\_

Owner Name \_\_\_\_\_ Home Phone \_\_\_\_\_ E-mail Address \_\_\_\_\_

I hereby state that the above information is current, true and correct to the best of my knowledge and agree to utilize my approved commissary in accordance with the California Health & Safety Code. **(Note: If this Commissary Agreement is modified or cancelled, and a new Commissary Agreement is not provided to this office, your permit to operate a food facility will be subject to suspension or revocation.)**

Business Owner \_\_\_\_\_ Date \_\_\_\_\_ Signature of \_\_\_\_\_

**II. To be completed by COMMISSARY OWNER/OPERATOR — Please print or type.**

Commissary Name \_\_\_\_\_ Bus. Phone \_\_\_\_\_ Bus. Fax \_\_\_\_\_

Commissary Address \_\_\_\_\_ City/State \_\_\_\_\_ Zip \_\_\_\_\_

Commissary Owner Name \_\_\_\_\_ Home Phone \_\_\_\_\_ E-mail Address \_\_\_\_\_

I understand and agree to provide for the following requirements: (Check all that apply)

- sanitary wastewater disposal
- potable water
- proper disposal of refuse & garbage
- hot & cold water for vehicle cleaning
- food preparation area
- vehicle/cart storage (circle one) vehicle make/year \_\_\_\_\_ license plate # \_\_\_\_\_
- adequate storage for food/equipment
- utensil washing
- electrical hookups
- toilet & hand washing facilities
- overnight vehicle storage

I hereby declare that I hold a valid Environmental Health Permit to Operate a commissary as defined by the California Health and Safety Code §114326. (INCLUDE A COPY OF VALID ENVIRONMENTAL HEALTH OR STATE PERMIT.) I hereby declare and certify that the business named in Section I is operating out of the above commissary. I will notify Marin County Environmental Health, by written document, of any change in the status of my operation, my environmental health permit, or when this commissary agreement is terminated.

Signature of Commissary Owner/Manager \_\_\_\_\_ Print Name \_\_\_\_\_ Date \_\_\_\_\_

**III. To be completed by the local ENVIRONMENTAL HEALTH DEPARTMENT to verify the current commissary Health Permit when the above commissary establishment is located outside of Marin County — Please print or type.**

The food establishment is located in \_\_\_\_\_ County and meets the commissary requirements set forth in the California Health and Safety Code §114326. The above checked requirements are available at the proposed commissary.

Signature of REHS \_\_\_\_\_ Print Name \_\_\_\_\_ Bus. Phone \_\_\_\_\_ Date \_\_\_\_\_



**MARIN COUNTY  
ENVIRONMENTAL HEALTH SERVICES**

**PERMIT APPLICATION**

Please complete, sign, and return with Remittance

|   |  |  |         |   |
|---|--|--|---------|---|
| Type of Business:   |  | <b>FOR APARTMENTS / POOLS</b>  |         | This Column<br>for:<br><b>OFFICE USE<br/>ONLY</b> |
| Name of Business:   |  | # of Units:  | AP #: - |   |
| SITE ADDRESS of Business:   |  | REMARKS:   |         |   |
| Phone No:   |  | I hereby certify that I am the owner or authorized representatives of the premises   |         |   |
| Owner's Name:   |  | for which a permit is applied, and that said premises will comply with all laws and ordinances in effect or hereafter enacted. |         | Permit Number:                                    |
| Owner's Address:  |  | SIGNATURE of owner, partner, corp. officer, or agent.  |         | Element Code:                                     |
| email:  |  |  |         | Owner's Phone:                                    |
| MAILING ADDRESS-owner/property manager:<br>(for billing/permitting) |  | X _____<br><br>DATE ____/____/____   |         | Annual Fee:<br>\$                                 |
| email:  |  |  |         | Phone No:   |

**MAKE CHECK PAYABLE TO: MARIN COUNTY**  
 MAIL TO: ENVIRONMENTAL HEALTH SERVICES, 3501 CIVIC CENTER DRIVE, ROOM 236, SAN RAFAEL, CA 94903  
 PHONE #: 415-499-6907 FAX #: 415-507-4120

ENVIRONMENTAL HEALTH SERVICES

FEES

As authorized by Title 7 of the  
 Marin County Code  
 and applicable Laws and Ordinances within  
 Marin County

GENERAL INFORMATION

1. Any person who conducts business without a valid permit is guilty of a misdemeanor and is subject to fine and/or imprisonment.
2. Any application to construct or remodel a food establishment or public swimming pool must be accompanied by plans and specifications.
3. Delinquent Health Permits are subject to a 20% per month penalty.