



YOUTH SPORTING EVENT SNACK BAR (YSESB) HEALTH PERMIT APPLICATION

THIS SECTION TO BE COMPLETED BY APPLICANT • HEALTH PERMITS ARE NOT TRANSFERABLE				
APPLICANT INFORMATION				
Organization Name:		Contact Name:		
Organization Address:		Contact Phone Number:		
Email:		City:	State:	Zip:
DETAILS FOR SNACK BAR LOCATION ONLY				
Name of Snack Bar:		Will you be operating for more than one season? <input type="checkbox"/> Yes <input type="checkbox"/> No Provide the dates for each season of operation for this year: From: _____ To: _____ From: _____ To: _____		
Address:		Hours Open to Public: From: _____ To: _____		
City:		Total Number of Operating Days: Season 1: _____ Season 2: _____		
<input type="checkbox"/> ATTACH A COPY OF GAME SCHEDULE TO APPLICATION <input type="checkbox"/> INCLUDE HOURS OF OPERATION FOR EACH GAME DAY <input type="checkbox"/> ATTACH COPY OF 501(C)(3) IF APPLICABLE		Days of Operation: <input type="checkbox"/> Monday <input type="checkbox"/> Tuesday <input type="checkbox"/> Wednesday <input type="checkbox"/> Thursday <input type="checkbox"/> Friday <input type="checkbox"/> Saturday <input type="checkbox"/> Sunday		
INVOICE INFORMATION				
Mail To:		Attention To:		
Address:		City:	State:	Zip:
MAKE CHECKS PAYABLE TO: SAN BERNARDINO COUNTY				
This completed application and all subsequent fees, must be submitted at least two weeks prior to the first date of operation. Failure to complete the application and pay all fees will result in the assessment of a delinquent fee or closure. The YSESB will be held responsible for any penalties. Health permits are non-transferable and must be posted in a visible place within the Snack Bar. The YSESB may only operate at events approved by San Bernardino County Department of Public Health, Environmental Health Services (EHS).				
Indemnification: The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnities. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.				
I understand that the proposed type and frequency of operation will determine if this YSESB Health Permit application can be approved. Plan submittal and review may be required for the YSESB to obtain a valid Health Permit. The YSESB will be permitted to operate when the application has been approved and a valid health permit has been issued.				_____ Initials
For Office Use Only				
Fee:	FA Number:	Record ID:	Program Identifier:	PE Number:
Late Fee: <input type="checkbox"/> Yes <input type="checkbox"/> No		Designated Employee:	Received By:	Date:
Check One: <input type="checkbox"/> New <input type="checkbox"/> Transfer <input type="checkbox"/> Reactivate <input type="checkbox"/> Renewal		ID Number/Entity ID:	Changes (Please specify):	

SNACK BAR OPERATOR

SPECIFIC TYPE OF SNACK BAR PERMIT (SELECT ONLY ONE)

Prepackaged Limited Preparation (i.e. heat and serve) Food Preparation

CERTIFICATIONS

Food Manager Certification: Yes No N/A (Not required for prepackaged facilities; required for snack bar operating more than 25 days in a 90-day period).

San Bernardino County Food Handler Cards: Yes No N/A (Not required for prepackaged facilities; required for snack bar operating less than 25 days in a 90-day period).

Volunteers are not required to obtain Food Handler Cards if the person in charge has a Food Handler Card or Food Manager Certification. Volunteers are strongly encouraged to take the Youth Sporting Events Food Safety Training [online](#).

FACILITY DETAILS

Temporary Structure Permanent Structure Other (Please describe): _____

SNACK BAR OPERATION DETAILS

List the types of food/beverages that will be offered at the event:

Indicate source of foods offered (e.g. restaurant, wholesale club, supermarket, etc.) and describe how each type of food will be handled/prepared:

SNACK BAR OPERATOR RESPONSIBILITIES

IT IS THE RESPONSIBILITY OF EACH SNACK BAR OPERATOR AT THE EVENT TO COMPLY WITH STATE AND LOCAL FOOD SAFETY AND SANITARY REQUIREMENTS ENFORCED BY EHS.

CERTIFICATION STATEMENTS

PLEASE READ AND CERTIFY THE STATEMENTS ON THE FOLLOWING REGULATIONS BY INITIALING EACH SECTION BELOW.

FOOD SAFETY, STORAGE AND TRANSPORTATION

- With the exception of Cottage Food Operations, no home preparation or storage of food and beverage is allowed. All prepackaged foods must be properly packaged and labeled at an approved facility.
- During transportation, food must be protected from contamination and in approved containers capable of maintaining required holding temperatures.
- Ensure all food, utensils and equipment are stored, displayed and served so they are protected from contamination. Food must be stored off the floor, on appropriate shelving, boxes or pallets.
- All potentially hazardous foods must be kept at 41°F or below, or 135°F or above. Foods that have been hot held, foods that have been held at 45°F and/or leftovers must be discarded at the end of the day.
- A calibrated and accurate metal probe thermometer must be maintained on site and be accurate to +/-2° in the intended range of use.

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SNACK BAR OPERATOR

HANDWASHING FACILITIES

- Handwashing facilities must be located inside all snack bars serving non-prepackaged food and/or drinks.
- If the event exceeds three consecutive days, a pressurized handwashing sink with hot and cold running water and a minimum of five gallon water supply is required.
- If the event is three days or less, a temporary handwashing set-up is allowed inside the snack bar. This set-up requires a minimum of five gallons of preheated water, a hands-free spigot that provides continuous flow of warm water and a separate waste receptacle.
- All handwashing facilities will be supplied with a pump soap dispenser and single-use paper towels. Hand sanitizers do not replace handwashing.

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SNACK BAR ENCLOSURE

- All handling and preparation of non-prepackaged food will be done within an approved enclosure or compartment. The ceiling, walls and floors of the enclosure must be constructed of acceptable materials such as, but not limited to, the following:
 - Ceiling constructed of canvas, plywood or tarps,
 - Walls constructed of canvas, tarps, plywood or fine-mesh window screening,
 - Floors constructed of tarps, plywood, concrete or asphalt–(the floor must be smooth and cleanable.)
- Grass or dirt floors must be covered with appropriate smooth and cleanable materials.
- The food service opening can be no larger than 13.5" or 16" with the ability of being closed.

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EQUIPMENT AND UTENSILS

- All food-related and utensil-related equipment must be approved by EHS. All equipment will be installed, used and stored in such a manner that prevents food contamination.
- Cold holding units include, but are not limited to:
 - Mechanical refrigeration,
 - Freezers or ice chests,
 - ✓ Accurate thermometers are required inside the units to monitor temperatures.
- Hot holding units include, but are not limited to:
 - Steam tables,
 - Crockpots,
 - Chafing dishes or hot holding cabinets, and
 - ✓ All units should be pre-heated prior to placing the food in the unit.
- All cooking equipment must remain inside the approved enclosure, unless specifically exempted by EHS.
- Open-air barbeques must be protected from dust and other contamination by way of an approved lid or overhead protection.
- Food preparation surfaces must be easily cleanable and made of approved materials.
- All condiments must be dispensed from a squeeze bottle, pump dispenser or condiment containers with self-closing lids. Approved individual packets may be handed out upon request.

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WAREWASHING SINK AND WASTEWATER

- A three-compartment warewashing sink with dual drainboards with overhead protection is required for all food/beverage preparation snack bars.
- All warewashing sinks will be supplied with a minimum of 25 gallons of pressurized warm water (minimum of 100°F), unless food preparation is limited, then 15 gallons is required. Wastewater must be contained at all times.
- An approved sanitizer must be used during the event for sanitizing utensils and food-contact surfaces. Approved sanitizers include chlorine (bleach), quaternary ammonia (Quat) or iodine. Sanitizer test strips must be available and used to monitor sanitizer levels and correspond to the sanitizer in use at the event.
- All wastewater from warewashing sinks and handwashing facilities must be disposed of in an approved manner through a public sewer system or other manner approved by EHS.

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ELECTRICITY

- Adequate electricity must be available for refrigeration units and/or other equipment.
- If the event extends into the evening hour or will last more than one day, ensure electricity will be available to power lights used to illuminate food preparation area.
- Sources of electricity may include public utilities and/or generators.

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SNACK BAR OPERATOR

ADDITIONAL INFORMATION

- If food preparation is being conducted in another permitted facility, the health permit must be provided upon request.
- Snack bars must be supplied with potable (drinking) water for food preparation, handwashing and warewashing.
- Garbage/trash must be frequently picked up and disposed of properly.
- Animals are prohibited within 20 feet of snack bars.
- At least one toilet facility for each 15 employees must be provided within 200 feet of the snack bar.

_____ Initials

DECLARATION AND SIGNATURE

I declare under the penalty of law, that to the best of my knowledge and belief, the statements made herein are correct and true. I have knowledge of, and commit to meet state law and relevant local regulations pertaining to the YSESB Health Permit. I acknowledge the receipt of the Snack Bar Operator Checklist and the rules and regulations set forth by San Bernardino County.

As the Snack Bar Operator, I will ensure that my Snack Bar is in compliance with the Snack Bar operating requirements mentioned in this application and set forth in the Snack Bar Operator Guidelines. I hereby consent to all necessary inspections related to the issuance of a Health Permit and the operation of the business. Furthermore, I understand that failure to meet all requirements specific to the Health Permit, supplemental attachments and those set forth by San Bernardino County may result in permit suspension and/or closure of the Snack Bar.

Indemnification: The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnities. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.

Electronic Signature Only: By checking this box, I confirm I am submitting this application electronically and that the information on this form is true and correct. I also acknowledge that I have read, understand and accept any terms and conditions of this form.

Date:

Signature of Snack Bar Operator:

Print Name:

Title: