

Introduction:

Health Permit Packet for TheFitExpo Los Angeles

Dear Exhibitor,

If you are not selling, sampling, or giving away any consumable products for human or animal consumption, you may ignore these instructions. However, please email me to confirm what you will be exhibiting so I can remove you from the health permit list.

If you will be sampling or selling ingestible products, you must obtain a Health Permit approved by the Health Department.

Booth Number Assignment

If you haven't already done so, please email Marc@thefitexpo.com with your top 3 booth choices. Some high-demand areas, such as near the entrance or the main center aisle, may require you to list a 4th or 5th choice.

Booth Number & Floor Plan:

<https://thefitexpo.com/floorplan-la>

Exhibitor Portal & Exhibitor Kit:

<https://thefitexpo.com/exhibitors/exhibitor-portal-los-angeles/>

Health Permit & Payment Deadline: December 1, 2025

Avoid the late fee by submitting your forms immediately.

Required Forms: (*included in this health packet)

1. TFF Health Permit Application*
2. Health Permit Fee (check Cvent account balance)
3. Facility Public Health Permit
4. Product Images & Labels with Ingredients
5. Sampling Authorization Form*
6. Insurance Certificate
7. Seller's Permit

Filling Out the Permit Application

For step-by-step guidance, refer to the Health Permit Instructions of this document or the instructions provided by LA County Health.

HEALTH GUIDELINES & REGULATIONS

1. Sampling & Sales Limits

- Sampling Limits:
 - Liquids: 2 oz or less in disposable cups.
 - Food: 2 oz or less, cut into bite-sized pieces.
- Sales Limits:
 - No individual food or beverage sales.
 - You may sell pre-packaged, manufacturer-sealed cases (e.g., a case of water, beverages, protein bars).
 - No selling of individual bottles, bars, or meals.

2. Required Sampling Equipment

- Gloves
- Disposable or multi-use utensils
- Hand-washing station (required for open product sampling)
- 3-bucket utensil washing setup (if using multi-use utensils)
- Sneeze guards
- Food thermometer

3. Hand-Washing Station Requirements:

- 5-gallon warm water dispenser with a continuous flow spigot (e.g., Igloo, Coleman).
- Soap & paper towels.
- A bucket to catch wastewater.
- Push-button spigots do not comply. You must be able to wash hands under free-flowing water.

4. Utensil Washing:

- If using reusable utensils, you must have a three-compartment washing station.
- If using disposable utensils and cutting boards, no washing station is required, but bring enough supplies for the entire weekend.

5. Sneeze Guards

- Any open food or beverages must be covered.
- Trays of samples must not be left uncovered.
- Toothpicks for "double-dipping" are not allowed.
- Refer to the "SNEEZE GUARDS" examples for approved equipment.

Examples of Approved Barriers:

- Inverted 9 oz disposable cups
- Clear acrylic sign holders placed in front of samples
- Pouring samples on demand

6. Food Storage Rules

- All food storage must be at least 6 inches off the floor.

7. Off-Site Food Preparation

- If preparing/storing food at a separate facility, submit:
 - A copy of that facility's health permit.
 - Signed Shared Facility Agreement
 - A copy of your manufacturer's facility permit (PFR in CA).

California Processed Food Registration (PFR):

<https://www.cdph.ca.gov/Programs/CEH/DFDCS/Pages/FDBPrograms/FoodSafetyProgram/ProcessedFoodRegistration.aspx>

CDFA Dairy Products License (if applicable):

https://www.cdfa.ca.gov/ahfss/Milk_and_Dairy_Food_Safety/

8. Home-Prepared Food Restriction

No consumable products can be prepared or stored at home unless you have a cottage food license. Please submit both your cottage license and your ingredients manufacture facility permit.

*UPLOAD FORMS TO CVENT ACCOUNT

Check your registration email for your unique login link or click on [Already Registered](#) on this page:

<https://web.cvent.com/event/2ebc302b-a453-45bb-ace5-b4f18a387bb9/regProcessStep1>

Instructions on completing: Health Permit Application (TFF) for TheFitExpo Los Angeles

***DOWNLOAD THE FORMS TO YOUR COMPUTER BEFORE COMPLETING. OTHERWISE THE PDF WILL NOT BE SAVED PROPERLY.**

HEALTH PERMIT APPLICATION (PAGE 1)

1. TFF OPERATOR (aka Exhibiting Company)
Complete entire section. Include Parent Company, if applicable.

2. FOOD OPERATION

Pre-packaged food only. Offers for sale and sample commercially prepackaged food and may offer prepackaged (SEALED) samples of food. Example, selling and offering samples of prepackaged (SEALED) foods such as protein drinks, noodles, protein powder, ice cream, coconut water.

Pre-packaged food with sampling. Selling commercially prepackaged or frozen food, and serves unpackaged food without charge to the public to promote the sale of food. Example, selling prepackaged cases of snack bars, and giving out 2 oz samples of snack bars.

Food demonstration. Offering or serving, without charge to the consumer, unpackaged bulk food/ supplements to the public for the purpose of publicizing, advertising, or promoting the future sale of food, food products or food equipment. You cannot sell the food/beverage in the booth as a food demonstrator.

Food preparation. Cooking, assembling, portioning, chopping, slicing, or any operation that changes the form, flavor, or consistency of food. (Pancakes, rice, noodles, juicing, blending fresh fruit)

Late Fees Apply After 12/1/25

3. FOOD BOOTH CONSTRUCTION
Omit unless you are using a cooking canopy, etc.

HEALTH PERMIT APPLICATION (PAGE 2)

4. FOOD TO BE SOLD / SERVED
Complete all columns. See examples in this document. Provide details so inspectors can identify items in your booth during inspection.

SELECT YES: If you are only offering manufacturer sealed samples, check Yes in column 2.

5. FOOD PREPARATION AT OTHER LOCATION
For this section, provide your manufacturer info here. Then submit their public health permit (e.g., FDA certificate, PFR, etc.) with your application. See attached for accepted examples. If you use or hire a commercial kitchen to prepare any samples to bring to the expo, complete this section and also submit a Shared Facility Agreement (located at the end of this health packet).

OPERATION SPECIFIC QUESTIONS (PAGE 3)

6. HOT/COLD HOLDING EQUIPMENT
Complete section if you have temp controlled food products.

7. EQUIPMENT/UTENSILS
All utensils and supplies need to be washed and sanitized every 4 hours. Alternately, you can bring extra sets of utensils and then just wash at the end of the day. Provide details of your plan here.

8. FOOD PROTECTION
This is the sneeze guard section. Describe how you will protect food and beverages here. Inspectors will check this when they arrive.

8. EQUIPMENT/UTENSILS
If you have open samples, complete this section.

HEALTH PERMIT APPLICATION (PAGE 4)

9. HANDWASHING FACILITIES
If you are opening any food or beverage, you (as Food Operator) must bring your own hand washing station to your booth. Minimum size is 5 gallons. Describe what kind of system you will bring. Water Source will come from the 3-compartment sinks we will install around the hall for your use.

10. FACILITIES REQUIREMENT
Safe to omit, unless you will be generating a great deal of food trash. Please contact us for guidance.

11. TFF ACKNOWLEDGEMENTS
Please initial all 13 items to show you read them. Sign and date at the bottom of this page.

FINAL STEPS

After completing the Health Permit Application (TFF), upload all applicable items to your Cvent account:

1. Health Permit Application (TFF)
2. Permit Fee (check Cvent account balance)*
3. facility permit (PFR, FDA)
4. product images and labels with ingredients
5. insurance
6. sampling authorization
7. seller's permit, if selling

CVENT ACCOUNT LOGIN:
Check your inbox for your unique login link and confirmation number to access your Cvent account.

Once these documents are submitted, your health permit application is complete! Let us know if you have any questions.

**A health permit fee of \$125 will be added to your Cvent account and is payable by December 1, 2025. This fee covers the administrative costs associated with processing and obtaining the required health permit for your participation in the event.*

Please ensure payment is completed by the stated deadline to avoid any delays in the permitting process. If you have any questions regarding this fee or need assistance with payment, please contact the event management team.

Do I need a health permit for TheFitExpo Los Angeles?

Will you sell and/or give away one or more of these kinds of products in your booth?

- vitamins/minerals
 - sports supplements
 - protein bars
 - protein cookies
 - frozen meat
 - dairy products
 - baked goods
 - chicken/beef/pork
 - energy drinks
 - plain water
 - sparkling water
 - peanut butter
 - toppings
 - acai bowls
 - vegetables/produce
 - candy/gum
- ...all consumable products

NO

You DO NOT need a health permit. You only need to submit **INSURANCE and SELLERS PERMIT** (if selling).

NOT SURE

Please contact us and describe what you will be doing in the booth, what are you bringing, selling, sampling, etc? Please include product images and website.

YES

You DO need a health permit.

Which permit do I need?

ARE YOU OPENING ANY PRODUCTS?

HOW WILL YOU SAMPLE?

COOKING / CUTTING / MIXING / PORTIONING

SUBMIT HEALTH FORMS + PAYMENT; BRING HAND WASH KIT AND SNEEZE GUARDS

YOU NEED PERMIT: FOOD PREP

HOT OR COLD HOLDING NEEDED?
Remember to answer these sections if your products need to stay within a certain temperature zone. Inspectors will bring thermometers.

Cooking, assembling, portioning, chopping, slicing, or any operation that changes the form, flavor, or consistency of food and food products, (Pancakes, rice, noodles, juicing, blending fresh fruit, mixing protein powder with milk)

OPEN & DISPENSE

ARE YOU ALSO SELLING?

NO

SUBMIT HEALTH FORMS + PAYMENT; BRING HAND WASH KIT AND SNEEZE GUARDS

YOU NEED PERMIT: FOOD DEMO (NO SALES)

Giving away or serving, without charge to the consumer, unpackaged consumable products to the public for the purpose of publicizing, advertising, or promoting the future sale of food, food products or food equipment. You cannot sell any consumable product or equipment in the booth as a food demonstrator.

ARE YOU SELLING SEALED PRODUCTS?

SUBMIT HEALTH FORMS + PAYMENT

YES

SUBMIT HEALTH FORMS + PAYMENT; BRING HAND WASH KIT AND SNEEZE GUARDS

YOU NEED PERMIT: PREPACKAGED FOOD WITH SAMPLING

Offers for sale only commercially prepackaged food, and serves unpackaged food without charge to the public to promote the sale of food. Example, selling prepackaged cases of snack bars, and giving out open 2 ounce samples of snack bars.

SUBMIT HEALTH FORMS + PAYMENT

YOU NEED PERMIT: PREPACKAGED FOOD

You are selling sealed samples that are commercially manufactured and prepackaged and may also give away prepackaged (SEALED) samples. Example, selling and offering samples of prepackaged (SEALED) foods such as energy drinks, noodles, protein powder, ice cream, coconut water, etc.

I need help with the forms.

PLEASE READ THE INSTRUCTIONS AT THE BEGINNING OF THIS DOCUMENT OR CONTACT US AND GIVE DETAILS ON WHAT YOU WILL BE SAMPLING AND/OR SELLING IN THE BOOTH. SEND LABELS & IMAGES FROM PREVIOUS EVENTS.

What forms do I need?

1. TEMPORARY FOOD FACILITY (TFF) HEALTH PERMIT APPLICATION
2. HEALTH PERMIT FEE
3. LEVY SAMPLING AUTHORIZATION
4. FACILITY PUBLIC HEALTH PERMIT
5. PRODUCT IMAGES SHOWING PACKAGING AND INGREDIENTS LABELS
6. CERTIFICATE OF INSURANCE (COI)
7. SELLERS PERMIT (if selling)

Where do I send the forms

SEND EVERYTHING TO: HELEN.THEFITEXPO@GMAIL.COM

DOES IT CONTAIN DAIRY?

YES

SUBMIT CDFA CERTIFICATE TO: HELEN.THEFITEXPO@GMAIL.COM

NO

SUBMIT PFR, FDA, STATE LICENSE, OR ANY STATE ISSUED INSPECTION LICENSE TO: HELEN.THEFITEXPO@GMAIL.COM

LA26 INSURANCE REQUIREMENTS

All exhibitors, sponsors, vendors, and programming partners must provide a Certificate of Insurance (“COI”) 45 days before move-in. Insurance must cover all move-in, show days, and move-out dates, and include all Additional Insureds as shown below.

A. Indemnification

Service Provider shall defend, indemnify, and hold harmless National Fitness Productions; Expo Convention Contractors; Levy Premium Food Service Limited Partnership; AEG Management LACC, LLC; the City of Los Angeles; ASM Global Parent, Inc.; and their respective officers, directors, agents, and employees (“Indemnified Parties”) from all claims, liabilities, damages, losses, or expenses (including reasonable attorneys’ fees) arising out of or related to Service Provider’s services, products, equipment, personnel, or activities at the Event.

B. Commercial General Liability (CGL)

\$1,000,000 per occurrence, \$2,000,000 aggregate, Occurrence form: Covers premises/operations, contractual liability, product liability and personal injury.

Exhibitor shall also provide Additional Insureds Endorsement(s) for liability arising from operations and product. The following entities must be included as Additional Insureds on the Commercial General Liability policy:

National Fitness Productions/TheFitExpo, Expo Convention Contractors, Levy Premium Food Service Limited Partnership, AEG Management LACC, LLC, the City of Los Angeles, ASM Global Parent, Their Officers, Directors, Agents and Employees, TheFitExpo Los Angeles, January 8-11, 2026 are named as additional insureds.

C. Workers’ Compensation & Employers’ Liability

Required if Service Provider has employees working onsite. Exempt if Service Provider has no employees. Canadian Exhibitors may provide provincial Workers’ Compensation coverage (e.g., WSIB, WorkSafeBC, WCB Alberta, CNESST) if employees attend the event.

D. Required Endorsements

Policies must include:

- a. Primary & Non-Contributory wording
- b. Waiver of Subrogation (GL, Auto, WC if applicable)
- d. All endorsements must be attached to the COI

Our failure to enforce these requirements does not mean these requirements are null and void.

E. Certificate Holder

National Fitness Productions / TheFitExpo
722 Americana Way #201
Glendale, CA 91210
Email: helen.thefitexpo@gmail.com

F. ADDRESSES FOR ADDITIONAL INSURED

(Use if your insurer issues separate certificates for each entity.)

National Fitness Productions/TheFitExpo
722 Americana Way #201
Glendale, CA 91210
Email: helen.thefitexpo@gmail.com

AEG Management LACC LLC
1201 South Figueroa Street
Los Angeles, CA 90015
FAX: (213) 765-4552

Levy Premium Food Service Limited Partnership
1201 South Figueroa Street
Los Angeles, CA 90015
FAX: (213) 765-4552

Expo Convention Contractors
15959 NW 15th Avenue
Miami, FL 33169
FAX: (305) 754-9402

G. SAMPLE CERTIFICATE

See the attached ACORD sample for required layout and fields. Certificates missing required clauses, limits, or endorsements will be returned for correction.

H. SHAHINIAN INSURANCE

If you do not have a regular business insurance provider, you may call Shahinian Insurance (or any insurance broker of your choosing) to obtain special event coverage that meets or exceeds these minimum requirements. Contact Shahinian Insurance Services at (714) 544-3963 or insurance@shahinian.com. Also visit ShahinianInsurance.com for pricing.

PLEASE CHECK THAT YOUR INSURANCE CONTAINS SECTIONS 1-6 AS NOTED BELOW. SECTION 3 IS MINIMUM COVERAGE. YOUR NEEDS MAY VARY. CONSULT WITH YOUR INSURER. SECTIONS 4-5 MUST READ EXACTLY AS SHOWN BELOW. INSURANCE WILL BE RETURNED FOR CORRECTIONS IF ANY SECTIONS ARE MISSING OR INCORRECT. THANK YOU!



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
10/1/2025

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<p>PRODUCER</p> <p>SHAHINIAN INSURANCE SERVICES, INC. P.O. BOX 4093 TUSTIN CALIFORNIA 92781-4093 PHONE (800) 457-2231/FAX (714) 544-4370</p>	<p>CONTACT NAME</p> <p>PHONE (A/C, No, Ext) _____ FAX (A/C, No) _____</p> <p>E-MAIL ADDRESS _____</p>														
<p>INSURED</p> <p>1 EXHIBITING COMPANY NAME OR DBA AS IT APPEARS ON EXHIBITOR CONTRACT</p>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 80%;">INSURER(S) AFFORDING COVERAGE</th> <th style="width: 20%;">NAIC #</th> </tr> <tr> <td>INSURER A: 2 MAXUM INDEMNITY COMPANY</td> <td>12345</td> </tr> <tr> <td>INSURER B:</td> <td></td> </tr> <tr> <td>INSURER C: INSURER NAMES & NAIC #</td> <td></td> </tr> <tr> <td>INSURER D:</td> <td></td> </tr> <tr> <td>INSURER E:</td> <td></td> </tr> <tr> <td>INSURER F:</td> <td></td> </tr> </table>	INSURER(S) AFFORDING COVERAGE	NAIC #	INSURER A: 2 MAXUM INDEMNITY COMPANY	12345	INSURER B:		INSURER C: INSURER NAMES & NAIC #		INSURER D:		INSURER E:		INSURER F:	
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INSURER B:															
INSURER C: INSURER NAMES & NAIC #															
INSURER D:															
INSURER E:															
INSURER F:															

COVERAGES **CERTIFICATE NUMBER:** 194399 **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADOL (INS)	SUBR (WVD)	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR THESE AREAS CHECKED OFF GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input checked="" type="checkbox"/> LOC	X		BC 01234567	12/1/2025	12/1/2026	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 500,000 MED EXP (Any one person) \$ 15,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMPROP AGG \$ 1,000,000
	OTHER: AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS <input type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DEF. <input type="checkbox"/> RETENTION \$			COVERAGE FOR ABOVE INSURED EFFECTIVE DATES HERE 00/00/00 - 00/00/00 PREMIUM NON-REFUNDABLE			COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ EACH OCCURRENCE \$ AGGREGATE \$
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A	JP 47382211	12/1/2025	12/1/2026	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000

COVERAGE DATES MUST INCLUDE SET-UP AND EVENT DATES **3**

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

4 National Fitness Productions/TheFitExpo, Expo Convention Contractors, Levy Premium Food Service Limited Partnership, AEG Management LACC, LLC, the City of Los Angeles, ASM Global Parent, Their Officers, Directors, Agents and Employees, TheFitExpo Los Angeles, January 8-11, 2026 are named as additional insureds.

CERTIFICATE HOLDER

CANCELLATION

5 NATIONAL FITNESS PRODUCTIONS
722 AMERICANA WAY #201
GLENDALE, CA 91210

HELEN.THEFITEXPO@GMAIL.COM

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE
6 SIGNATURE REQUIRED

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STATE OF CALIFORNIA

DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION

[REDACTED]

REGISTRATION NUMBER: [REDACTED]
EXPIRATION DATE: 12/11/2016

THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE PROVISIONS OF DIVISION 104, SECTION 110460 OF THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.

Food and Drug Branch, 1500 Capitol Avenue, MS 7602, PO Box 997435, Sacramento, CA 95899-7435 (916) 650-6500

EXAMPLE ONLY



Date:11/28/2022 14:13:45

Created Date

2018-10-02 15:28:40.0

Created by

[Redacted]

Registration Expiration Date

2024-12-31

Registration Renewed Date

2022-11-28

Last Updated

2022-11-28

Registration Status Reason

Accepted UFI

Registration Status

VALID

Is this facility engaged in the manufacturing/processing, packing, or holding of food for human or animal consumption in the United States?

Yes No

Section 1: Type of Registration

Facility Location: **Domestic Registration**

UPDATE OF REGISTRATION INFORMATION:

Registration Number [Redacted]

Are you the new owner of a previously registered facility?

Yes No

Previous Owner's Title:

Previous Owner's Name:

Previous Owner's Registration Number:

Section 2: Facility Name/Address Information

Facility Name

Facility Name Suffix

Incorporated

Facility Street Address, Line 1

Facility Street Address, Line 2

City

State/Province/Territory

Zip Code (Postal Code)

Country/Area

UNITED STATES

Telephone Number

Fax Number

E-Mail Address

Unique Facility Identifier (UFI)

Section 3: Preferred Mailing Address Information

Example TFF from previous exhibitors

preworkout supplements	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	mix powder into shaker	none	room temp
	<input type="checkbox"/> Yes <input type="checkbox"/> No	cup, add water, mix		

Protein Powder	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Blending powder with almond milk	On site	Ice Chest
Pre-Workout	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Blending powder with water	On site	Ice Chest
Electrolytes	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Blending Powder with water	On site	Ice Chest

recovery water	<input type="checkbox"/> Yes <input type="checkbox"/> No	open pour	onsite	room temp
gummies	<input type="checkbox"/> Yes <input type="checkbox"/> No	open dispense	onsite	room temp

NR supplement (capsule)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	none, sealed bottle	onsite giveaways	room temp
NR supplement (powder)	<input type="checkbox"/> Yes <input type="checkbox"/> No	none, sealed bottle		room temp
Immune supplement (capsule)	<input type="checkbox"/> Yes <input type="checkbox"/> No	none, sealed bottle		room temp






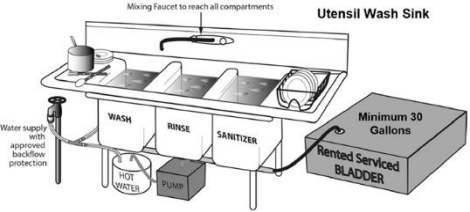
Whey Isolate Protein Powder	<input checked="" type="checkbox"/>	none	opening original sealed container to mix powder with water in drink dispenser	ice added to drink dispenser
Branch Chain Amino Acid (BCAA) Powder	<input checked="" type="checkbox"/>	none	opening original sealed container to mix powder with water in drink dispenser	ice added to drink dispenser
Pre-Workout Powder	<input checked="" type="checkbox"/>	none	opening original sealed container to mix powder with water in drink	ice added to drink dispenser

TOASTED BREAD	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	PORTIONING, ASSEMBLY	ON SITE	AMBIENT
TOASTED ENGLISH MUFFINS	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	PORTIONING, ASSEMBLY	ON SITE	AMBIENT
CEREAL SAMPLES	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	NONE	PREPACKAGED	AMBIENT

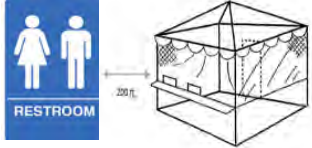
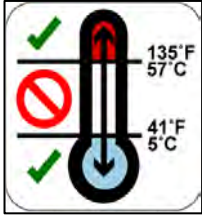
Meat	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Portioning	Licensed facility	Electric freezer & cooler
Beef Jerky	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Portioning	Licensed facility	Electric freezer & cooler
Cheese	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Portioning	Licensed facility	Electric freezer & cooler
Pickles	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Portioning	Licensed facility	Electric freezer & cooler

Promasil (Chocolate); Protein Drink	<input type="checkbox"/>	none	mixing with water	refrigerated cooler/dispenser
Post-RX (lemon lime); BCAA	<input type="checkbox"/>	none	mixing with water	refrigerated cooler/dispenser

My Calm, My Mind	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	selling prepackaged	none	room temp stable
My Energy, My Sleep	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	selling prepackaged	none	room temp stable
My Vita (DK2)	<input type="checkbox"/> Yes <input type="checkbox"/> No	selling prepackaged	none	room temp stable
vitamins/supplements	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	selling prepackaged	none	room temp stable

Booth Requirements	Prepackaged Food/Beverages only	Prepackaged Food/Beverages w/Sampling Food Demonstration	Food Preparation
Person-in-Charge	<ul style="list-style-type: none"> • Must be available at all times during operation • Demonstrate adequate knowledge of food safety principles related to the food operation • Responsible for all food employee actions related to food handling and food operations • Ensure there is no eating or smoking in the food booth 		
Identification of TFF	<p>Each Food Booth must have the following information posted and clearly visible to customers:</p> <ul style="list-style-type: none"> • Booth Name (3-inch lettering); Operator Name, City, State, Zip Code (1 inch lettering) • Health Permit posted 		
Food Booth	<ul style="list-style-type: none"> • Overhead protection only 	<ul style="list-style-type: none"> • Overhead protection only • Concrete, asphalt, or wood flooring 	<ul style="list-style-type: none"> • Full Enclosure required • Approved food compartments may be used in lieu of a full enclosure • Concrete, asphalt, wood flooring (no dirt) 
Handwashing sink	Handwashing sink is not required.	<p>For events operating 3 days or less, handwashing facilities must include warm water in a container capable of providing continuous stream of water that leaves both hands free to allow vigorous rubbing. Handwashing facilities must be equipped with single use soap, paper towels and towel receptacle.</p> <p>For events that operate more than 3 days, handwashing sink must be capable of providing warm water under pressure. Handwashing sinks must be equipped with single use soap, paper towels and towel receptacle</p>  	
Utensil Washing Sink	Not Required	<ul style="list-style-type: none"> • A 3-compartment sink with 2 metal drain boards** must be available for utensil and equipment cleaning and sanitation within 100 feet of each food preparation food booth. • Overhead protection must be provided over the sink. • Up to 8 vendors can share a 3-compartment sink if approved by Environmental Health. • Clean water and wastewater tanks are to be used unless there is a connection to potable water supply and a connection to a sewer. <ul style="list-style-type: none"> • Sinks must have hot (120°F) and cold running water • Sanitizer test strips to measure sanitizer concentration <p>** additional sets of clean backup utensils (properly washed and sanitized at a food facility) maybe provided in lieu of a 3-compartment sink, for events lasting 4 hours or less.</p> 	



Booth Requirements Continued:	Prepackaged Food/Beverages only	Prepackaged Food/Beverages w/Sampling Food Demonstration	Food Preparation
Toilet Facilities for Food Employees	At least one toilet facility for each 15 food employees with handwashing stations and warm water (100°F) provided within 200 feet of each food booth.		
Temperature Control of Potentially Hazardous Food (PHF)	All potentially hazardous food (PHF)/perishable foods shall be kept at required temperatures: <ul style="list-style-type: none"> • Hot foods must be held in approved hot holding units (i.e., chafing dish, hot plates, steam table, Cambro, etc.) at or above 135°F and discarded at the end of the day. • Cold food may be held at 45°F for up to 12 hours in any 24-hour period and must be discarded at the end of the day. Cold food kept at 41°F or below does not have to be disposed of at the end of the day. • Calibrated food thermometers must be available to monitor food temperatures. 		
Food Service	All food must be commercially packaged and labeled. <ul style="list-style-type: none"> • Product name • Ingredients • Net weight • Name and address of manufacturer 	Unpackaged samples must be stored in approved food compartments (bottles, drip bottles, shaker bottles, etc.) <ul style="list-style-type: none"> • Samples must be individually portioned for distribution and given to each individual customer by food employee • Safe food handling practices must be always followed • Minimize bare hand contact with ready-to-eat food by using gloves, food service paper, tongs, or other utensils 	Food must be prepared inside the food booth unless an alternate food preparation site has been pre-approved by Environmental Health <ul style="list-style-type: none"> • All food must be from an approved source • BBQ cooking is allowed outside of the booth • Cooking equipment outside of the booth must be sectioned off from the public using rope, caution tape, etc. • Safe food handling practices must always be followed • Minimize bare hand contact with ready-to-eat food by using gloves, tongs, or other utensils
Food Sources	<p>All food that is sold or given away must come from an approved source. An approved source is permitted and inspected by a government agency (e.g., food processor, restaurant, shared kitchen, food market, food warehouse). A copy of the health permit and/or a Processed Food Registration (PFR) may be requested with the application.</p> <p>If food is to be prepared in advance at a permitted food facility not owned by the food booth operator, a Shared Food Facility Agreement must be completed by the food booth operator and the permanent food facility operator. If the permanent food facility operators is unwilling to accept liability for foods prepared at the permanent food facility by the food booth operator, the food booth operator must obtain a dependent food operator permit.</p> <p>Food prepared or stored at a private home is prohibited and may not be sold or given away to the public (except for registered and or permitted Cottage Food Operations).</p> <p>Note: A specialized food processing permit from the State of California (PFR, or a Milk and Dairy License) is required for specific processing such as: bottling, canning, juicing, manufacturing jerky or milk products; and for food products packaged and sold offsite from where it is prepared. In addition, an FDA registration is required for operations proposing to sell imported foods at a community event. Please note that if all required documents are not provided, the application will not be approved.</p>		
Food Storage	<ul style="list-style-type: none"> • Food, beverages, and equipment must be stored 6 inches off the floor and be protected from contamination. 		



	<ul style="list-style-type: none"> • Food stored overnight must be stored in vermin proof containers. • All PHF items must be maintained at proper temperatures.
Trash/Waste	<ul style="list-style-type: none"> • Trash containers must be emptied, and bags replaced on a regular basis to prevent a nuisance (i.e., flies/vermin attractant). • Trash must be disposed of in an approved manner (trash service) as needed.

MOBILE FOOD FACILITIES - FOOD TRUCKS AND FOOD CARTS

Food trucks and food carts with a Current Los Angeles County Health Permit

- A valid Public Health Permit (PHP) must be posted on the truck or cart.
- Carts are not required to be inside a tent.
- Food must be handled in compartments on the cart.
- A food truck or cart operating at a Certified Farmers' Market may store, display, and sell non-PHF foods and beverages from a table adjacent to the vehicle.
- Food truck or cart can operate an open-air BBQ adjacent to the vehicle.
- Food trucks and food carts must be cleaned and serviced at least once during an operational day.



Food trucks and food carts without a Current Los Angeles County Health Permit

- Mobile Food Facilities and cart operators WITHOUT a current PHP must apply as a Food Booth and pay for the applicable health permit.
- Food trucks that do not have a Mobile Food Facility permit from an environmental health jurisdiction may be required to provide California Department of Housing and Community Development's insignia.
- Food trucks and food carts participating in a community event must provide information on maintenance of required food temperatures, storage of equipment during periods of non-operation, and where and how the food truck or cart will be serviced (disposing wastewater, obtaining potable water, etc.) during periods of non-operation.
- Minimum requirements for warewashing, handwashing, maintaining food temperatures, and food storage must be met as applicable. All equipment must be in good working order.
- A food truck or food cart without a Public Health Permit from Los Angeles County or another jurisdiction must flush and sanitize the potable water holding tank prior to connecting to potable water for the event.
- Liquid waste must be removed through an approved connection to the sewer system or by an approved sewage transport vehicle.



The Fire Department may have additional requirements such as the following:

- Cooking equipment must be approved for use by the local fire department.
- Outdoor cooking equipment (such as BBQ Grill) must be kept at least 5 feet from the booth or other combustibles.
- Cooking areas are to be protected and secured from public access.
- Only approved fuels are to be used. The use of Kerosene or gasoline is prohibited.
- Generators are not to be refueled while running. Refueling is to be done only when the unit has cooled down.
- All fueling or refueling must be done outside of the food booths at an approved location and only when the appliance is shut off and cooled down.
- When Sterno is used, a metal or non-combustible barrier must be provided to protect the table-top or surface from flame impingement.
- Propane cylinders are prohibited inside the booth. Cylinders must be kept upright, be of approved size, and provided with approved hoses and fitting. Shut-off vales must always be accessible.
- A fire extinguisher with a minimum of 20BC classification must be available at the food booth.
- Electrical appliances, cords, and accessories must be in good repair and UL listed. Household type extension cords are prohibited. All extension cords must be rated for the intended use.

Contact the local fire department for any further requirements or clarification regarding fire department regulations at Temporary Food Events.





TEMPORARY FOOD FACILITY (TFF) APPLICATION

ENVIRONMENTAL HEALTH - COMMUNITY EVENTS PROGRAM

5050 Commerce Drive, Baldwin Park, CA 91706

www.publichealth.lacounty.gov/eh – (626) 430-5320



Submit 30 days in advance of the event.

Applications submitted less than 14 calendar days prior to the start of the event will be subject to a late processing fee.

Applications submitted in less than two business days before the event will not be processed.

Type or Print in Black or Blue INK. Enter N/A where requested information does not apply. Do not leave blank fields.

TFF OPERATOR INFORMATION		EVENT INFORMATION	
Name of TFF Booth:		Event Name:	
Name of Operator/Owner:		Date (s) of Event:	
Mailing Address:		Event Address:	
Contact Phone Number:		Event Location: <input type="checkbox"/> Indoor <input type="checkbox"/> Outdoor	
Email:		Hours of TFF Operation Set Up Hours: _____ to _____ Event Hours: _____ to _____	
Name of Person-in Charge: _____		Temporary Food Facility Type: <input type="checkbox"/> Food Booth <input type="checkbox"/> Food Truck <input type="checkbox"/> Food Cart <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Annual Food Booth	
Cell Phone:			
Event Organizer's Name:		Number of Food Employees:	
Event Organizer' Contact Number:		Event Frequency: <input type="checkbox"/> Single Event <input type="checkbox"/> Recurring Event	
FOOD OPERATION			
<input type="checkbox"/> Pre-packaged food only <input type="checkbox"/> Pre-packaged food with sampling <input type="checkbox"/> Food demonstration <input type="checkbox"/> Food preparation (all food preparation is to be completed within the food booth or at a permitted food facility)			
FOOD BOOTH CONSTRUCTION			
Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection. Prepackaged food booths require a washable floor and overhead protection.			
Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ Floor materials: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood Other: _____ Walls materials: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____			
Booth supplied by: <input type="checkbox"/> TFF Operator <input type="checkbox"/> Event Organizer <input type="checkbox"/> Rent from: _____			
Booth Size: _____			
Size of Pass Thru Window: _____			

HOT/COLD HOLDING EQUIPMENT	
Identify methods of maintaining food hot (135°F) or cold (41°F/45°F) during hours of operation.	
Cold Holding:	<input type="checkbox"/> Mechanical refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Cold Table <input type="checkbox"/> Other (Specify): _____
Hot Holding:	<input type="checkbox"/> Steam Table <input type="checkbox"/> Electric Soup Warmer <input type="checkbox"/> Chafing Dishes <input type="checkbox"/> Electric Rice Cooker/Warmer <input type="checkbox"/> Hot Holding Cabinet (Cambro) <input type="checkbox"/> Hot Dog Roller Grill <input type="checkbox"/> Heat Lamp <input type="checkbox"/> Other (Specify): _____

At the end of the operating day, all potentially hazardous foods that are held between 42°F and 45°F **shall be destroyed.**

At the end of the operating day, all potentially hazardous foods held at or above 135°F **shall be destroyed.**

I agree to voluntarily destroy any and all potentially hazardous food(s) held between 42°F and 45°F and/or held at or above 135°F at the end of the operating day in a manner approved by the enforcement agency.

_____ *Initial*

EQUIPMENT/UTENSILS

Will multi-use kitchen utensils be used inside the booth for food preparation?
 Yes (complete Utensil Washing section and Liquid Waste Removal section) No Not Applicable

Utensil Washing

(Detergent, sanitizer, and test strips must be available at 3-compartment sink)

3-compartment sink within food booth Shared 3-compartment sink provided by Organizer

Sanitizer to be used (test strips must be available to test sanitizer concentration)

Chlorine Quaternary Ammonia Iodine

Identify all equipment that will be used for food preparation at the food booth:

Barbecue Grill Range Burner Deep Fryer Griddle Charbroiler Mixer Blender
 Other (Specify): _____

Please contact the Fire Department if using propane, open-flame equipment, charcoal, or wood for safety requirements.

Identify all utensils (knives, scoops, spatulas, bowls) that will be used for food preparation at the food booth:

Specify: _____

Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.).

FOOD PROTECTION
Identify methods of protecting foods from customer contamination.
<input type="checkbox"/> Sneeze Guards <input type="checkbox"/> Hinged Chafing Dishes <input type="checkbox"/> Only pre-packaged food or bottled drink <input type="checkbox"/> Prepared and stored away from the customers <input type="checkbox"/> Individual portion samples <input type="checkbox"/> Other (Specify): _____
Identify overnight food and utensil storage location for events longer than 1 day: _____ _____
<i>Food and utensils must be stored overnight in a secure, vermin proof and weatherproof location. Potentially hazardous foods must be stored overnight under mechanical refrigeration.</i>

HANDWASHING FACILITIES	
Handwashing sinks are required in a TFF that handles open food.	
Handwashing sinks with warm and cold running water, hand soap, single-use towels, and a trash receptacle must be provided at all handwashing sinks.	
Provided by: <input type="checkbox"/> Event Organizer <input type="checkbox"/> Food Operator <input type="checkbox"/> Pre-packaged only (not required)	
Type of handwashing sink that will be used: <input type="checkbox"/> Permanently plumbed sink with hot and cold water under pressure <input type="checkbox"/> Self-contained portable sink (with potable water and wastewater holding tanks) <input type="checkbox"/> Gravity-fed warm water (100°F) with spigot and catch basin may be approved for events that operate for 3 day or less and <i>wastewater must be properly disposed.</i>	
Water Source: _____ Volume of Water: _____ Gallons	
FACILITY REQUIREMENTS	
Electrical Supply Provided by: <input type="checkbox"/> Event Organizer <input type="checkbox"/> Food Operator If the event is scheduled for more than one day, will the TFF(s) have continuous electricity to power refrigerator(s) overnight? <input type="checkbox"/> Yes <input type="checkbox"/> No	Toilet Facilities for Food Employees Provided by: <input type="checkbox"/> Event Organizer <input type="checkbox"/> Food Operator
Refuse/Trash Removal A trash receptacle must be provided inside the TFF booth Is the event organizer providing refuse/trash services? <input type="checkbox"/> Yes <input type="checkbox"/> No If no, provide refuse service information: Name/Company: _____ Address: _____ Phone: _____ Frequency of trash/refuse removal _____ times/per day	Liquid Waste Removal Is the event organizer providing liquid waste removal service from all areas of the event including within the booth? <input type="checkbox"/> Yes <input type="checkbox"/> No If no, provide liquid waste removal service information: Name/Company: _____ Address: _____ Phone: _____ Frequency of liquid waste removal _____ times/per day

TEMPORARY FOOD OPERATOR ACKNOWLEDGEMENT

As the Temporary Food Facility Owner/Operator, you acknowledge that you understand your role and responsibilities by initialing the following statements:

- 1 Rapid reheating/cooking devices (e.g., flat grill, BBQ) must be available and capable of reheating food to 165°F within 2 hours. Steam tables, heat lamps, and crockpots are not designed for rapid reheating.
- 2 Hot-holding devices (e.g., steam table, heat lamp) must be capable of holding hot foods at or above 135°F at all times.
- 3 A probe thermometer for checking internal food temperatures must be on-site and available for use at all times.
- 4 A handwashing station available and equipped with warm water (100-108°F), a spigot providing a continuous stream of water that leaves both hands free to allow for vigorous rubbing and supplied with soap and single use paper towels throughout the event. A catch basin is required to be set up **within** the food preparation area and easily accessible for use before beginning any food preparation.
- 5 All food handlers have been trained in food safety.
- 6 All booths must have overhead protection, and open food preparation areas must be fully enclosed to protect the food from outside contamination.
- 7 A smooth and easily cleanable floor will be used if the booth is located on dirt or grass (booths located on asphalt/concrete do not require additional flooring).
- 8 The applications must be submitted at least 14 days before the event. All late applications will be assessed a late fee at the time of processing. I understand a supplemental fee will be invoiced, in addition to the required permit fee, if the application submittal and/or modifications to the original application are submitted less than 14 days before the event start date. Modifications include, but are not limited to, correcting incomplete applications for changes to the menu, participating vendors, or warewashing facilities.
- 9 No ill employees will be working with food, food contact surfaces, or equipment.
- 10 I understand that failure to meet the conditions approved in this application may result in the suspension of approval to operate the event, suspension of the approval to operate the affected food booths, and/or may result in the filing of misdemeanor charge. *California Retail Food Code Section 114395*
- 11 I understand that I am responsible for obtaining approval from all applicable agencies, including the local fire department, planning department and Alcohol Beverage Control.
- 12 I understand that I will be charged up to three times the permit fee if found operating without a valid health permit. I understand that permits are non-transferable.
- 13 I understand that once the application is reviewed, the permit fee is non-refundable, including any late penalty fee.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I consent to all necessary inspections made according to law and incidental to the issuance of this permit and the operation of this business. I understand and hereby consent to any information I provide on this permit application to be considered a public record subject to disclosure under the California Public Record Act.

Application Completed By:

Printed Name: _____ **Title:** _____

Applicant Signature: _____ **Date:** _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Date Application Received: _____	Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No Reason for denial:	Reviewer Signature _____ Date:	
<input type="checkbox"/> Application Reviewed			
Amount Paid:	Invoice #:		

WARM WATER REQUIREMENT FOR HANDWASHING AT CERTIFIED FARMERS' MARKETS AND TEMPORARY EVENTS

Effective January 1, 2015, DEH will be enforcing the CalCode requirement for warm water (100°F) for handwashing. If a hard-plumbed sink with hot and cold potable water is not available, warm potable water may be stored in an insulated food-grade container with a spigot that can remain locked in the open position and that is capable of maintaining water warm.



There are some containers with a push button spigot that can be retrofitted with lever-type spigots. These may be available from the manufacturer or from water container filling stores. All materials must be food-grade and must use potable water supply.

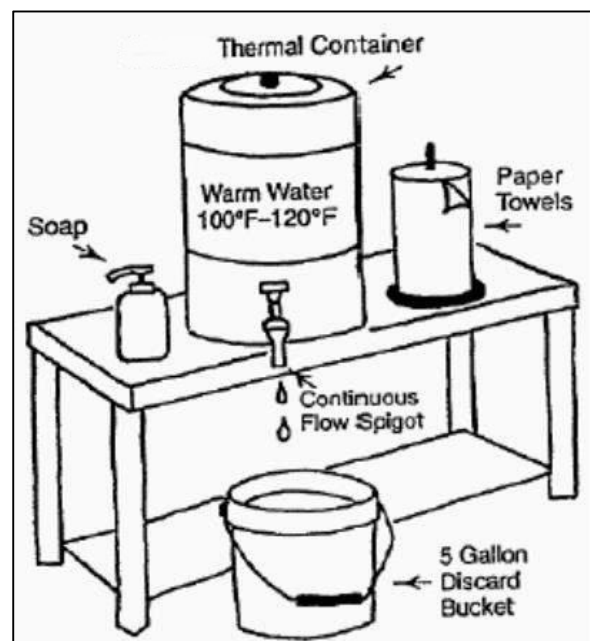
Options for obtaining warm water for handwashing include, but are not limited to:

- Heating water at the commissary then filling insulated water containers;
- Use a hot water heater (such as a coffee maker), then then mix with cold water;
- Heating water in a clean pot over a range/griddle in the food booth.



A handwash station is required to be operational inside the food booth if unpackaged food is handled prior to any food handling,

- Insulated water container with spigot that locks in open position
- WARM WATER
- Liquid soap
- Catch bucket
- Paper towels



Here is a list of resources you may research further. **These are NOT recommendations or endorsements.** You must still verify the products are food-grade, may store warm water and meet the department requirements. Check with the manufacturer.



www.cambro.com



www.webstaurantstore.com



www.carlislefsp.com

Search: insulated beverage



www.buddeez.com

This is a double-walled dispenser.



www.igloocoolers.com

Igloo's website shows a lever-type spigot replacement part. Description states it fits all Igloo 2, 3, 5 & 10 gallon beverage coolers.



www.rubbermaidcommercial.com

Search: insulated beverage



www.amazon.com

You may try searching for: lever spigot



www.walmart.com

Search: Mainstays 2-Gal Double Wall Dispenser

Some filtered water filling stores have a retrofit spigot with lever that may fit some insulated beverage dispensers that have a push-button spigot.

This document with website hyperlinks may be found on our website:
www.ehinfo.org > Consumer Protection Division > [Certified Farmers' Markets](#)

• no added oils
• nothing artificial
• no more dyes

element
GLUTEN FREE
DAIRY FREE
NO PRESERVATIVES
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORS
NO SUGAR
NO SALT

element
6-PACKS
NEW DESIGN
1-4oz
6-PACKS
1-4oz

element
SWEET MINT
BIBBED CORN CHIPS
NET WT. 3.5oz (100g)

NO PRESERVATIVES
NO ARTIFICIAL FLAVORS
NO ARTIFICIAL COLORS

LIFE IS TOO SHORT
TO SNACK BADLY

element
BE IN YOUR
element





SAMPLING

information

THE SALE OF FOOD + BEVERAGE ITEMS IS STRICTLY PROHIBITED.



1 FIRST STEP: DO YOU QUALIFY?

Are you the Manufacturer or Distributor?

Sponsoring Organizations of expositions and trade shows, and/or their exhibitors, may distribute **SAMPLE** food and/or beverage products **ONLY** upon written authorization and adherence.

ITEMS DISPENSED ARE LIMITED TO PRODUCTS MANUFACTURED, PROCESSED OR DISTRIBUTED BY EXHIBITING COMPANIES.

4 FOURTH STEP: BUYOUT FEES

Food or Beverage Products brought on The premises for consumption that do not Fall within the Sampling parameters

A buy-out fee will be determined by Levy on a case by case basis; however, the fee will be based on a percentage of the retail pricing for the food and/or beverage item and is subject to all applicable taxes and service charges.

FROZEN STORAGE - \$250 PER PALLET PER DAY

DRY STORAGE - \$150 PER PALLET PER DAY

If you aren't sending a full pallet, the storage price is \$35 per case per day.

PALLET DELIVERY \$75 PER PALLET

CASE DELIVERY \$35 PER DELIVERY

2 SECOND STEP: SIZE RESTRICTIONS

All items are limited to SAMPLE SIZE and must be dispensed/distributed in accordance to Health Codes

Non-Alcoholic Beverages limited to maximum of No cans or bottles will be permitted.

Food items are limited to "bite size", not to exceed Portions or a 2 oz. prepackaged samples.

5 FIFTH STEP: HEALTH DEPARTMENT

EVERY EXHIBITOR THAT PLANS TO SAMPLE FOOD AND BEVERAGE MUST OBTAIN A TEMPORARY FOOD FACILITY PERMIT THROUGH THE LA COUNTY HEALTH DEPARTMENT.

The permit is only valid for the specified site, dates, and business or organization. Each permit is limited to one food facility (exhibitor) operated by one owner.

Please read over the full community event health department requirements (especially as it relates to hand washing and ware washing sinks). Sampling exhibitors are all required to provide their own hand washing sinks.

3 THIRD STEP: SAMPLING ALCOHOL

All alcohol sampling requires a Levy Bartender - fees apply

Alcoholic beverage sampling is permitted only if you are the manufacturer or distributor of the beverage. must be "sample" sizes

ALCOHOLIC BEVERAGES

2 oz. for beer/wine + .25 oz for liquor

HANDLING/STORAGE FEES MAY APPLY

6 SIXTH STEP: PAPERWORK SUBMISSION

RETURN TO FITEXPO

TEMPORARY FOOD FACILITY APPLICATION

SAMPLING AUTHORIZATION FORM

CERTIFICATE OF INSURANCE
****PLEASE SEE SAMPLE COI ATTACHED**

PLEASE RETURN THIS FORM
ALONG WITH ALL REQUIRED
DOCUMENTS
AT LEAST 30 DAYS
PRIOR TO THE EVENT
TO HELEN AT
helen.thefitexpo@gmail.com

BY RETURNING THIS DOCUMENT, YOU ARE ACKNOWLEDGING YOU HAVE READ THIS DOCUMENT IN IT'S ENTIRETY

COMPANY NAME: _____
 BOOTH NUMBER: _____
 COMPANY ADDRESS: _____
 CONTACT NAME: _____
 TELEPHONE NUMBER: _____
 EMAIL ADDRESS: _____
 ONSITE CONTACT: _____
 ONSITE CELL PHONE NUMBER: _____
 ITEM SAMPLING: _____
 DISTRIBUTION PURPOSE: _____
 QUANTITY: _____
 PORTION SIZE: _____
 METHOD OF DISPENSING: _____

PLEASE RETURN THIS FORM
ALONG WITH ALL REQUIRED
DOCUMENTS
AT LEAST **30 DAYS**
PRIOR TO THE EVENT TO HELEN
AT
HELEN.THEFITEXPO@GMAIL.COM
FOR ADDITIONAL SERVICES AND
OR INFORMATION PLEASE
CONTACT LEVY AT
TASTEOFLA@LEVYRESTAURANTS.COM

EXHIBITING FIRM MUST PROVIDE LEVY WITH A CERTIFICATE OF INSURANCE SHOWING EVIDENCE OF COMMERCIAL LIABILITY WITH AN EACH OCCURRENCE LIMIT OF \$1,000,000.

please review the attached sample for clear instructions.

Example Sampling Forms from previous exhibitors

ITEM SAMPLING: Bone Broth Protein
DISTRIBUTION PURPOSE: Giving customers the opportunity to try and test the product
QUANTITY: 600
PORTION SIZE: 2oz
METHOD OF DISPENSING: Small plastic cups

ITEM SAMPLING: 0.5oz sealed and pre packaged puffcorn
DISTRIBUTION PURPOSE: Samples
QUANTITY: 12k-14k samples
PORTION SIZE: 0.5 oz
METHOD OF DISPENSING: hand out

ITEM SAMPLING: Tallow fried potato chips
DISTRIBUTION PURPOSE: Exposure
QUANTITY: 125 lbs
PORTION SIZE: 0.25 - 1oz
METHOD OF DISPENSING: 75% through small cups with 1-2 chips, 25% sealed 1oz bags

ITEM SAMPLING: Pre-Workout Gelatin Shots
DISTRIBUTION PURPOSE: Product trial and Brand Awareness
QUANTITY: 2,000-3,000 units per day
PORTION SIZE: 1.2oz
METHOD OF DISPENSING: Product is in finished product form 1.2oz shot cups.

ITEM SAMPLING: Protein Powder, Electrolytes, Pre-Workout
DISTRIBUTION PURPOSE: For customers to taste test product and flavors
QUANTITY: 2000
PORTION SIZE: 2 oz
METHOD OF DISPENSING: Pouring samples from blenders into cups

ITEM SAMPLING: Koia Nutrition & Kids Shakes
DISTRIBUTION PURPOSE: Sampling
QUANTITY: 5, 568 bottles
PORTION SIZE: 11oz
METHOD OF DISPENSING: n/a

ITEM SAMPLING: sparkling water
DISTRIBUTION PURPOSE: _____
QUANTITY: 100 cans
PORTION SIZE: open and pour demo sampling only (2oz)
METHOD OF DISPENSING: cans

ITEM SAMPLING: preworkout supplement powders
DISTRIBUTION PURPOSE: brand awareness
QUANTITY: 1000
PORTION SIZE: 2 oz
METHOD OF DISPENSING: mix and pour into disposable cups

ITEM SAMPLING: Protein shakes
DISTRIBUTION PURPOSE: Fit Expo sampling
QUANTITY: 1,000 samples total for event
PORTION SIZE: 2oz
METHOD OF DISPENSING: poured into cups

ITEM SAMPLING: Roasted Peanut Powder
DISTRIBUTION PURPOSE: Lead to sales
QUANTITY: 2 Pallets
PORTION SIZE: 1 oz
METHOD OF DISPENSING: individual Plastic cups