Introduction:
Health Permit Packet for TheFitExpo Los Angeles

If you will be doing any IV activations, needle pricks or similar, please contact us for additional requirements.

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/

DEADLINE: December 1, 2026
Avoid a $150 late fee by submitting your forms immediately.

REQUIRED FORMS (*)

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, if selling

***RETURN ALL FORMS TO: HELEN.THEFITEXPO@GMAIL.COM**

Filling Out the Permit Application
For step-by-step guidance, refer to the Health Permit Instructions in this health packet.

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.
- Only single use toothpicks are 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.

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?

YES → HOW WILL YOU SAMPLE

- COOKING / CUTTING / MIXING / PORTIONING → SUBMIT HEALTH FORMS + PAYMENT; BRING HAND WASH KIT AND SNEEZE GUARDS

  YOU NEED PERMIT: **FOOD PREP**

  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)

  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.

- OPEN & DISPENSE → ARE YOU ALSO SELLING?

  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.

  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.

NO → ARE YOU SELLING SEALED PRODUCTS

NO → SUBMIT HEALTH FORMS + PAYMENT

YES → 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 → 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
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

REV 110625

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 12/1/26

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.

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

HEALTH PERMIT APPLICATION (PAGE 4)

10. 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.

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

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

13. PERMIT FEE & FORMS SUBMISSION
A health permit fee will be added to your Cvent account and is payable by December 1, 2026. 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.

14. SUBMIT YOUR FORMS
Send everything to: HELEN.THEFITEXPO@GMAIL.COM

Links to all forms:

Health Permit Application (TFF) for TheFitExpo Los Angeles

***DOWNLOAD FORMS TO YOUR COMPUTER BEFORE COMPLETING. OTHERWISE THE PDF MAY NOT SAVE PROPERLY.**

1. HEALTH PERMIT APPLICATION (TFF):

https://www.thefitexpo.com/tfe_2023/wp-content/uploads/2026/07/LA2027_TFF_Health_Permit_Application.pdf

2. LEVY SAMPLING FORM:

https://www.thefitexpo.com/tfe_2023/wp-content/uploads/2026/07/LA2027_Levy_Sampling_Authorization.pdf

3. SHARED FACILITY AGREEMENT:

https://www.thefitexpo.com/tfe_2023/wp-content/uploads/2026/07/LA2027_TFF_Shared_facility.pdf

4. DOWNLOAD ALL FORMS AS A ZIP FILE:

https://www.thefitexpo.com/tfe_2023/wp-content/uploads/2026/07/LA2027-Health-Forms.zip

LA27 INSURANCE REQUIREMENTS

All exhibitors, sponsors, vendors, and programming partners (collectively, “Exhibitor”) 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.

MEDICAL / CLINICAL ACTIVITIES: If your booth will offer IV hydration/infusions, injections, blood draws, finger/skin-prick testing, specimen collection, or similar invasive medical/clinical services, contact TheFitExpo before obtaining or submitting insurance. Additional insurance and documentation may be required, if activity is approved.

A. INDEMNIFICATION

Exhibitor shall defend, indemnify, and hold harmless National Fitness Productions; Expo Convention Contractors; Legends Global Management LACC, LLC; Legends Hospitality Parent Holdings, LLC; the City of Los Angeles; and their respective officers, directors, partners, members, shareholders, employees, agents, representatives, successors and assigns (“Indemnified Parties”) from all claims, liabilities, damages, losses, or expenses (including reasonable attorneys’ fees) arising out of or related to Exhibitor’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 Insured endorsement(s) for liability arising from operations and products. The following entities must be included as Additional Insureds on the Commercial General Liability policy:

National Fitness Productions; Expo Convention Contractors; Legends Global Management LACC, LLC; Legends Hospitality Parent Holdings, LLC; the City of Los Angeles; and their respective officers, directors, partners, members, shareholders, employees, agents, representatives, successors and assigns are named as Additional Insureds with respect to TheFitExpo Los Angeles.

C. WORKERS’ COMPENSATION & EMPLOYERS’ LIABILITY

Required if Exhibitor has employees working onsite. Exempt if Exhibitor 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) Commercial General Liability coverage afforded to the Additional Insureds must be Primary & Non-Contributory.
(b) Waiver of Subrogation is required for Commercial General Liability, Automobile Liability, and Workers’ Compensation, as applicable. (c) All required endorsements must be attached to the COI. (d) Automobile Liability is required if Exhibitor will drive or move a vehicle onto the show floor, or if otherwise required by the Convention Center or Show Management.

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 INSUREDS
(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

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

Legends Hospitality Parent Holdings, LLC
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. INSURANCE CONTACT

If you do not have a regular business insurance provider, you may contact Inszone Insurance or any insurance broker of your choosing regarding event liability coverage. Coverage availability depends on Exhibitor’s products, services, and activities. Certain activities, including medical/clinical services or the sampling/distribution of consumable products, may require additional or specialized coverage. Contact Inszone Insurance at (714) 544-3963 or kdoucette@inszoneins.com.

[REV. 100826b]

PLEASE CHECK THAT YOUR INSURANCE CONTAINS SECTIONS 1-7 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!

ACORD

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 10/1/2026

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).

PRODUCER

Insurance Agency / Broker

CONTACT NAME

PHONE (A/C, No, Ext):

FAX (A/C, No):

E-MAIL ADDRESS:

INSURER(S) AFFORDING COVERAGE		NAIC #
INSURER A:	MAXUM INDEMNITY COMPANY	12345
INSURER B:		
INSURER C:		
INSURER D:		
INSURER E:		
INSURER F:		

2 INSURER NAMES & NAIC #

INSURED

1 EXHIBITING COMPANY / LEGAL ENTITY NAME AS IT APPEARS ON EXHIBITOR CONTRACT
DBA/BRAND NAME MAY ALSO BE SHOWN

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	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	X COMMERCIAL GENERAL LIABILITY CLAIMS-MADE X OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: X POLICY PRO-JECT X LOC OTHER:	X	X	BC 01234567	12/1/2026	12/31/2027	EACH OCCURRENCE DAMAGE TO RENTED PREMISES (Ea occurrence) MED EXP (Any one person) PERSONAL & ADV INJURY GENERAL AGGREGATE PRODUCTS - COMP/OP AGG	$ 1,000,000 $ 500,000 $ 15,000 $ 1,000,000 $ 2,000,000 $ 2,000,000
	AUTOMOBILE LIABILITY ANY AUTO ALL OWNED AUTOS SCHEDULED AUTOS HIRED AUTOS NON-OWNED AUTOS			COVERAGE FOR ABOVE INSURED EFFECTIVE DATES HERE 00/00/00 - 00/00/00			COMBINED SINGLE LIMIT (Ea accident) BODILY INJURY (Per person) BODILY INJURY (Per accident) PROPERTY DAMAGE (Per accident)	$ $ $ $
	UMBRELLA LIAB OCCUR EXCESS LIAB CLAIMS-MADE DED RETENTION $			PREMIUM NON-REFUNDABLE			EACH OCCURRENCE AGGREGATE	$ $
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) Y / N: Y If yes, describe under DESCRIPTION OF OPERATIONS below	N/A	X	JP 47382211	12/1/2026	12/31/2027	X PER STATUTE OTH-ER E.L. EACH ACCIDENT E.L. DISEASE - EA EMPLOYEE E.L. DISEASE - POLICY LIMIT	 $ 1,000,000 $ 1,000,000 $ 1,000,000

3 THESE AREAS CHECKED OFF

COVERAGE DATES MUST INCLUDE MOVE-IN, SHOW DAYS AND MOVE-OUT

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

4 National Fitness Productions; Expo Convention Contractors; Legends Global Management LACC, LLC; Legends Hospitality Parent Holdings, LLC; City of Los Angeles; and their respective officers, directors, partners, members, shareholders, employees, agents, representatives, successors and assigns are Additional Insureds with respect to TheFitExpo Los Angeles. Waiver of Subrogation: CGL, Auto and WC, as applicable.

CERTIFICATE HOLDER

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

HELEN.THEFITEXPO@GMAIL.COM

CANCELLATION

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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ACORD 25 (2014/01)

The ACORD name and logo are registered marks of ACORD

7 Primary & Non-Contributory applies to CGL. Waiver of Subrogation applies to CGL, Auto, and Work Comp as applicable. Required Additional Insured endorsements for operations and products must be attached

[REV. 100826b]

Example TFF from previous exhibitors

preworkout supplements	☑ Yes ☐ No	mix powder into shaker	none	room temp
	☐ Yes ☐ No	cup, add water, mix		

Protein Powder	☑ Yes ☐ No	Blending powder with almond milk	On site	Ice Chest
Pre-Workout	☑ Yes ☐ No	Blending powder with water	On site	Ice Chest
Electrolytes	☑ Yes ☐ No	Blending Powder with water	On site	Ice Chest

recovery water	☐ Yes ☐ No	open pour	onsite	room temp
gummies	☐ Yes ☐ No	open dispense	onsite	room temp

NR supplement (capsule)	☑ Yes ☐ No	none, sealed bottle	onsite giveaways	room temp
NR supplement (powder)	☐ Yes ☐ No	none, sealed bottle		room temp
Immune supplement (capsule)	☐ Yes ☐ No	none, sealed bottle		room temp

Whey Isolate Protein Powder	✔	none	opening original sealed container to mix powder with water in drink dispenser	ice added to drink dispenser
Branch Chain Amino Acid (BCAA) Powder	✔	none	opening original sealed container to mix powder with water in drink dispenser	ice added to drink dispenser
Pre-Workout Powder	✔	none	opening original sealed container to mix powder with water in drink	ice added to drink dispenser

TOASTED BREAD	☐ Yes ☑ No	PORTIONING, ASSEMBLY	ON SITE	AMBIENT
TOASTED ENGLISH MUFFINS	☐ Yes ☑ No	PORTIONING, ASSEMBLY	ON SITE	AMBIENT
CEREAL SAMPLES	☑ Yes ☐ No	NONE	PREPACKAGED	AMBIENT

Meat	☑ Yes ☐ No	Portioning	Licensed facility	Electric freezer & cooler
Beef Jerky	☑ Yes ☐ No	Portioning	Licensed facility	Electric freezer & cooler
Cheese	☑ Yes ☐ No	Portioning	Licensed facility	Electric freezer & cooler
Pickles	☑ Yes ☐ No	Portioning	Licensed facility	Electric freezer & cooler

Promasil (Chocolate); Protein Drink	☐	none	mixing with water	refrigerated cooler/ dispenser
Post-RX (lemon lime); BCAA	☐	none	mixing with water	refrigerated cooler/ dispenser

My Calm, My Mind	☑ Yes ☐ No	selling prepackaged	none	room temp stable
My Energy, My Sleep	☑ Yes ☐ No	selling prepackaged	none	room temp stable
My Vita (DK2)	☐ Yes ☐ No	selling prepackaged	none	room temp stable
vitamins/supplements	☑ Yes ☐ No	selling prepackaged	none	room temp stable

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 Awarness
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

FDA U.S. FOOD & DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY & APPLIED NUTRITION

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
[redacted]

Telephone Number
[redacted]

Facility Name Suffix
Incorporated

Fax Number

Facility Street Address, Line 1
[redacted]

E-Mail Address
[redacted].com

Facility Street Address, Line 2

Unique Facility Identifier (UFI)

City
[redacted]

State/Province/Territory
[redacted]

Zip Code (Postal Code)
[redacted]

Country/Area
UNITED STATES

Section 3: Preferred Mailing Address Information

EXAMPLE ONLY

EXAMPLE ONLY

STATE OF CALIFORNIA

DEPARTMENT OF PUBLIC HEALTH
FOOD AND DRUG BRANCH

PROCESSED FOOD REGISTRATION



REGISTRATION NUMBER: [redacted]
EXPIRATION DATE: 12/11/2017

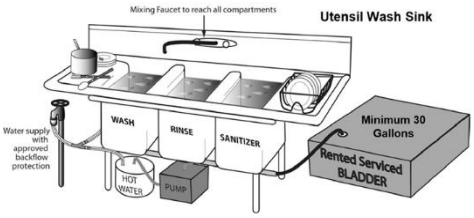
THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE PROVISIONS OF DIVISION 104, SECTION 110460 OF THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO 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.

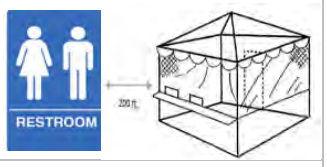
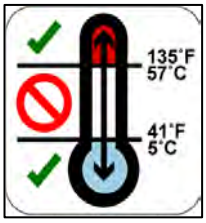
Food and Drug Branch, 1500 Capitol Avenue, MS 7602, PO Box 997435, Sacramento, CA 95899-7435 (916) 650-6500

Printed: 12/5/2016

OSP 07 102308

Booth Requirements	Prepackaged Food/Beverages only	Prepackaged Food/Beverages w/Sampling Food Demonstration	Food Preparation
Person-in-Charge	• 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	Each Food Booth must have the following information posted and clearly visible to customers: • Booth Name (3-inch lettering); Operator Name, City, State, Zip Code (1 inch lettering) • Health Permit posted		
Food Booth	• Overhead protection only 	• Overhead protection only • Concrete, asphalt, or wood flooring 	• 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.	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. 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  	

Utensil Washing Sink	Not Required	• 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.
		  • Sinks must have hot (120°F) and cold running water
		  • Sanitizer test strips to measure sanitizer concentration
		
		** **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.**	

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: • 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. • 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.) • 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 • 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	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. 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. 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). ***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.***		
Food Storage	• Food, beverages, and equipment must be stored 6 inches off the floor and be protected from contamination.		

	• Food stored overnight must be stored in vermin proof containers. • All PHF items must be maintained at proper temperatures.
Trash/Waste	• 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.

County of Santa Clara Department of Environmental Health
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone 408-918-3400 • Fax 408-258-5891 • www.EHinfo.org

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

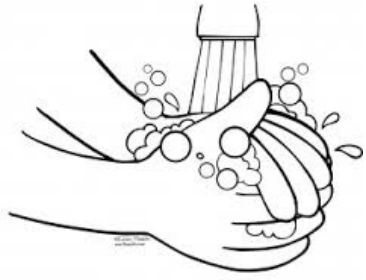
Effective January 1, 2015, DEH will be enforcing the CalCode requirement for warm water (100°F) for handwashing. If a hard-plumbed sink with hot and cold potable water is not available, warm potable water may be stored in an insulated food-grade container with a spigot that can remain locked in the open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

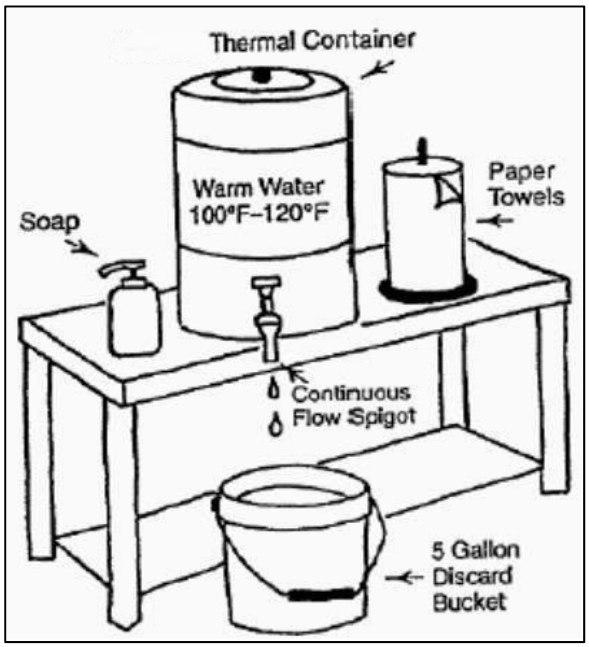
Options for obtaining warm water for handwashing include, but are not limited to:

- 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


SWEET MINT
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LIFE IS TOO SHORT
TO SNACK BADLY
BE IN YOUR
ELEMENT





