



## Division of Environmental Health

100 H Street - Suite 100 - Eureka, CA 95501

Phone: 707-445-6215 - Toll Free: 800-963-9241

Fax: 707-441-5699

envhealth@co.humboldt.ca.us

### FOOD PERMIT CATEGORY DEFINITIONS

The table below defines our Food Permit Categories. Unless otherwise identified, cited sections are from the California Retail Food Code.

<b>CATERING KITCHEN</b>	A food facility used for preparation of food by the operator ("caterer"), to be served in a location other than the permitted kitchen. An operator with a Full Prep Food Facility permit may engage in catering in Humboldt County without additional permitting.
<b>CERTIFIED FARMERS' MARKET</b>	A location certified by the county agricultural commissioner and operated pursuant to Chapter 10.5 (commencing with §47000) of Division 17 of the Food and Agricultural Code and regulations adopted pursuant to that chapter (§113742).
<b>COMMISSARY</b>	A food facility that services mobile food facilities, mobile support units, or vending machines where food, containers, or supplies are stored; food is prepared or prepackaged for sale or service at other locations; utensils are cleaned and sanitized; liquid and solid wastes are disposed, or potable water is obtained (§113751). Commissary permit fees are included in Mobile Food Facility fees.
<b>FOOD FACILITY</b>	An operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level, including permanent (§113849) and nonpermanent (§113839) food facilities (§113789).
<b>FULL PREP</b>	Food facilities that prepare, package, and/or serve potentially hazardous foods, including, but not limited to, meat and seafood markets with or without grocery stores; full service restaurants; delis; fast food outlets; mobile food facilities; commissaries; and caterers.
<b>HOST FACILITY</b>	A facility located in a brewery, winery, commercial building, or another location as approved by the local enforcement agency, that meets applicable requirements to support a catering operation that provides food directly to individual consumers for a limited period of time (up to four hours) in any one 12-hour period and that has a permit pursuant to Section 114328.1. "Host Facility" does not include the premises described in paragraph five (5) of subdivision (c) of Section 113789 (§113806.1).
<b>MINIMAL PREP</b>	Food facilities where food handling and preparation are limited. Examples include most convenience store operations, hot dog carts, bars and coffee shops. "Minimal Prep" facilities are establishments that serve or sell only pre-packaged, non-potentially hazardous (PHF) foods; prepare only non-PHF foods; and establishments that heat only commercially processed PHF foods for immediate service. No cooling or hot holding of PHF foods is permitted.
<b>MOBILE FOOD FACILITY</b>	Any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail, including "transporters" (§113932) that transport food pursuant to a prior order from a manufacturer, distributor, retail food facility, or other approved source to a retail food facility or consumer (§113831).
<b>MULTIPLE UNIT</b>	Additional food operations within or adjunct to the main facility that increase inspection time. Examples may include grocery stores that include meat department, bakery, deli, pizza kiosk, hot dog cart, etc; or hotels with multiple restaurants and/or bars. The base permit fee will be assessed to the unit with the highest-risk operation.
<b>NO PREP</b>	Food facilities where all food is dispensed in the original manufacturers packaging. "No Prep" includes grocery and minimarts where all food is commercially prepackaged. Hot food holding is not permitted. Dry-trimming of produce is permitted.
<b>PRODUCE STAND</b>	Includes (a) a permanent food facility that sells, offers for sale, or gives away only produce or shell eggs or both (§113879); or (b) a "Farm Stand" (§113778.2) that offers cut produce samples (§114375).
<b>RESTRICTED FOOD SERVICE FACILITY</b>	Includes bed & breakfast facilities and agricultural homestay facilities (§113893) where the price of the food is included in the price of the overnight transient occupancy accommodation, and the predominant relationship between the occupants thereof and the owner or operator of the establishment is that of innkeeper and guest.
<b>TEMPORARY FOOD FACILITY</b>	A food facility that operates at a fixed location for the duration of an approved community event or at a swap meet and only as a part of the community event or swap meet (§113930). These include food booths that operate outdoors at fairs and festivals. Temporary Food Facility (TFF) permits are offered in various durations (1-7 days and annual) and food preparation levels (full prep and limited prep).  <b>Full Prep:</b> TFFs that engage in sampling, cooking, packaging, portioning, assembling, processing, or hot holding of potentially hazardous foods (PHFs). Full-Prep TFFs may include barbeque operations, serving previously prepared potentially hazardous foods, pasta, tacos, paella, stir fry, cooked rice dishes, meat and/or vegetable pot pies, kebabs, pizza, sushi, poke, oysters, etc.  <b>Limited Prep:</b> TFFs that sell or give away unpackaged PHFs, conduct low-risk food preparation (such as coffee, snow cones, kettle corn, and lemonade), or that conduct "limited-food preparation" as defined in the California Retail Food Code (§113818 (a)).