

Name of Event: JazzReggae Festival at UCLA

## COMMUNITY EVENT EVENT ORGANIZER APPLICATION



to: 5/27/13

Date(s) of Event: 5/26/13

(\*Submit 30 days in advance of the event)

\*Application submitted less than 14 calendar days prior to the start of the event will be subjected to an expedited processing fee.

Address of Event: 308 Westwood Plaza (IM Field)	City: Los Angeles Zip	90024						
Event Organizer: Melissa Julian (Executive Producer)	ne(s) of Event: 11:00 a.m. to: 7:00 p.m. Set Up Time							
Person(s) in charge: Brooke Worku (Health Dept Liaison)	Cell Phone: 951 522 4501							
Mailing Address: 308 Westwood Plaza (311 Kerckhoff Hall)	City: Los Angeles Zip	90024						
Telephone: 951 522 4501 Fax:	E-mail: bwork@g.ucla.edu							
For-Profit	on Certification for Community Event Form)							
Event held in:								
☐ Enclosed Building	Other:							
TEMPORARY FOOD FACILITIES (TFF) SITE PLAN	NUMBER OF TFF PER TYPE							
Submit a site plan showing the general layout of the event	Food Preparation:	30						
indicating location of the following:	Pre-packaged w/ Sampling:							
Food Booths/Food Trucks/Carts     Water Supply	Food Demonstrator:							
3. Toilet and Handwashing Facilities (quantity of each)	Unpermitted Food Trucks/Carts:							
Trash Disposal Containers (quantity)     Location of Shared Warewashing Facilities	Subtota	: 30						
6. Location of Animals, Rides, and Attractions	Pre-packaged:							
7. Janitorial Facilities  Note: Include distances of toilet facilities and animals from food	Permitted Food Trucks/Carts:							
booths.	Total TF	=: <u>30</u>						
TEMPORARY FOO	DD FACILITIES LIST							
Using the last page, provide a list of all temporary food facilities including food booths, and trucks/carts participating in the event. List the public health permit number for all food carts/trucks with Los Angeles County Public Health Permits. Mark yes on "requires warewash sink" for all temporary food facilities except for Los Angeles County permitted food trucks, carts, and pre-packaged food booths. Attach additional pages if needed.								
FOOD	BOOTHS							
Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection.  Pre-packaged food booths require a washable floor and overhead protection.								
Provided by:	Wall Material: tent side-wall (Classic Party Rentals)							
Ceiling Material: tent canopy (Classic Party Rentals)	tent conony (Classic Barty Bontols)							
5 gallons warm water (100°F), soap, single-use towels i	NDWASHING SINK REQUIREMENTS  n dispensers, and waste container available at e	ach sink						
Handwashing facilities within each booth provided by:   © Event Or	ganizer Temporary Food Facility Operator							
Type of hand wash set up :								
Portable sink Gravity-fed unit (see page 5 in Requirements) Permanently plumbed sink								
OFFICE USE ONLY:								
Date Received: Amount Paid:	Receipt #: Approved By:							

## **TEMPORARY FOOD FACILITY WAREWASHING SINKS**

One warewashing sink may be shared by up to four TFFs if provided by the Event Organizer.

Warewashing sink must be within 50 feet of TFFs, have overhead protection, and be inaccessible to the public

Warewashing facilities provided by:   Event Organizer Temporary Food Facility Operator					
Number of TFFs preparing foods: 30					
Number of three-compartment sinks provided with hot and cold running water: 6					
Potable water source:					
Reservoir Tanks: Volume of water per sink:					
Method of liquid waste removal:  Plumbed to the sewer line					
☑ Drained to a waste holding tank					
Waste tank maintenance schedule: times/day times/hour					
Waste tank removal company information:					
Company name: SoCal Sanitation Company					
Address: 163 6th Avenue, City of Industry, CA 91746					
Telephone: 626 786 3996					
Event Organizer is required to have emergency contact information for liquid waste removal company.					
FOOD HANDLER TOILET FACILITIES					
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PORTABLE TOILETS						
How often are portable toilets serviced (waste removal)? times/day						
Portable toilet service company information:						
Company name:						
Address:						
Telephone:						
WASTE REMOVAL/DISPOSAL						
All central refuse collection containers must have tight fitting lids.						
Number of trash containers: 170 How often are trash containers emptied? 8 times/day						
Is there a central refuse collection site?						
If animal waste is present, how often is it removed? times/day times/hour						
Trash / animal waste removal company information:						
Company name: UCLA Facilities Management						
Address: 731 Charles E. Young Drive South, Los Angeles 90095						
Telephone: 310 825 3971						
ELECTRICAL POWER						
Is electrical service provided for food equipment at booths? • Yes • No						
Will electrical service be provided overnight for the storage of refrigerated foods?   No						
<b>EVENT ORGANIZER ACKNOWLEDGEMENT</b> I have completed the application to the best of my ability. I understand that I may be asked to provide additional information in order for the application to be approved and that the information provided is considered part of the application. I understand that failure to provide required information will delay or prevent approval of the event.  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 criminal charges.						
I understand that I am responsible for obtaining approval from all applicable agencies, including the local fire department, building						
department and Alcoholic Beverage Control.  I understand that once the application is reviewed the application fee is non-refundable including any expedited processing fee.						
APPLICATION COMPLETED BY:						
Print Name: Brooke Worku  Cell Phone: 951 522 4501						
Signature:  Cell Phone:  Telephone:  Telephone:  Telephone:						

						Business Name/DBA	PAR
						Owner's Name	PARTICIPATING FOOD BOOTHS, FOOD TRUCKS, AND FOOD CARTS
						Telephone	<b>TRUCKS, AND FOOD C</b>
						Booth # on Plot Plan	ARTS
						Permit or Vehicle License #	
						# of Food Handlers	
						Requires Warewash Sink (Y or N)	