The distribution or sale of food to the general public on the UC Berkeley Campus at special events is limited to non-profit organizations sponsoring such events no more than 3 times in a 90 day period (California Health and Safety Code 114310-30). The event sponsor must read the SPECIAL EVENT SAFE FOOD HANDLING PRACTICES and obtain approval through the Office of Environment, Health & Safety. Distribution or sale of food to the public is a privilege and the sponsor shall comply with the EH&S requirements. The signature on this application acknowledges the sponsoring organization's acceptance of that responsibility.

1. SPONSOR
Organization: ________________________________
Representative: ____________________ Tel #: __________________ Fax #: ____________
Address: ________________________________ Zip Code: ________ Mail Code: __________
Email: ________________________________

2. EVENT
Name: ________________________________
Location: ________________________________
Date: ____________________ Time: ____________
Estimated Attendance: ____________
Is the event open to the public? YES:_________ NO:_________

3. FOOD PROVIDER: List the name of the on-campus or off-campus facility providing the food. If food will be prepared by the group at the event, list the name of the facility where food is purchased.
On-Campus Facility: ________________________________
Manager: ________________________________
Off-Campus Facility: ________________________________
Manager: ________________________________
Address: ________________________________ Tel #: __________________
Health Permit No. ________________________________
City/County: ____________________________ Inspector's Name: ____________________________
(continued)
4. LIST OF FOOD ITEMS TO BE SERVED

5. FOOD STORAGE AND TRANSPORTATION - Describe food and utensil storage before the event and transportation to the event.

6. FOOD PREPARATION AND SERVICE - Describe food storage, preparation, and service at the event.

A Fire Permit from the Campus Fire Marshal is required when using any open-flame cooking device such as BBQs. Please call 642-3073 for more information.

7. CLEAN-UP INFORMATION - Describe provisions for cleanup and disposal of garbage.

I have read the SPECIAL EVENT SAFE FOOD HANDLING PRACTICES and will adhere to them.

Sponsor's signature: ____________________________

Approval Section

Campus Registered Environmental Health Specialist (R.E.H.S.) __________________________________________________________________________

Approved: _______ Date: ____________

Denied: _______ Date: ____________ Reason: __________________________________________________________________________