



FA#:	
PR#:	

FACILITY NAME: \_\_\_\_\_ PHONE #: \_\_\_\_\_

SITE ADDRESS: \_\_\_\_\_ City: \_\_\_\_\_ Zip: \_\_\_\_\_

EMAIL: \_\_\_\_\_ DATE: \_\_\_\_\_

### HOST FACILITY REQUIREMENTS

A Host Facility is a facility located in a brewery, winery, commercial building, or other approved location that supports catering and retail food facility operators for a period not to exceed 4 hours in a 12 hour period unless otherwise approved by the local enforcement agency.

### HOST FACILITIES SHALL MEET THE FOLLOWING REQUIREMENTS:

1. **OPERATOR LOCATION:** Host Facilities shall provide a suitable location for catering and retail food facility operators to prepare and serve food to the public. Location shall be free of potential environmental contaminants in accordance with California Retail Food Code (CalCode) sections 114192 & 114347.  
  
Catering and retail food facility operators shall:
  - Be set up on concrete, asphalt, or other cleanable surface.
  - Be located in an area that minimizes overhead contamination.
  - Have access to hot and cold potable water.
  
2. **RESTROOMS:** Approved restroom facilities shall be made available to catering and retail food facility operators. Restrooms shall meet CalCode sections 113953, 114250 & 114276.  
  
Restrooms shall:
  - Be located within 200 feet of food service operation.
  - Have cleanable floor, wall, and ceiling finishes.
  - Have permanently attached hand soap, paper towel, and toilet paper dispensers.
  - Have warm water between 100F-108F at handwashing sinks.
  
3. **SOLID AND LIQUID WASTE DISPOSAL:** Host Facilities shall provide an approved location for the disposal of solid and liquid waste. Liquid waste shall be disposed of by means of a janitorial sink or other approved fixture that discharges into the sanitary sewer system. These facilities shall meet CalCode sections 114245 & 114279.  
  
Solid and liquid waste containers shall be:
  - Nonabsorbent, durable, cleanable, leakproof containers with lids.
  - Stored in a designated area away from food preparation and service activities.

4. **PLAN REVIEW REQUIREMENTS:** Host Facilities that remodel or install new equipment to support catering and retail food facility operators may be required to submit plans to EMD Plan Review in accordance with CalCode section 114380. Contact EMD Plan Review at (916) 874-6010 for additional information.

5. **CATERING OPERATION PERMIT VERIFICATION:** Host Facilities shall verify that catering and retail food facility operators have a valid health permit with EMD. Host Facilities shall provide a list of catering and retail food facility operators they support to EMD and shall update the list as needed.

PERMIT NUMBER		BUSINESS NAME	TIME & DAY OF OPERATION
FA#			
FA#			
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