



City of Needles

817 Third Street, Needles, California 92363
(760) 326-2113 • FAX (760) 326-6765
www.cityofneedles.com

Mayor, Janet Jernigan
Vice Mayor Kirsten Merritt
Councilmember Tona Belt
Councilmember Ellen Campbell
Councilmember Jamie McCorkle
Councilmember JoAnne Pogue
Councilmember Henry Longbrake

City Manager Patrick J. Martinez

MEMORANDUM

TO: HONORABLE MAYOR AND MEMBERS OF THE CITY COUNCIL

FROM: PATRICK J. MARTINEZ, CITY MANAGER

SUBJECT: WEEKLY MEMORANDUM

DATE: November 2, 2023

1. On October 27, 2023, a structure fire at 208 Cibola Street resulted in the home being red-tagged as uninhabitable. City staff reached out to the Red Cross to provide temporary housing over the weekend. By October 30, 2023, City staff began outlining the steps required to remove the red tag and facilitate the family's return. On November 1, 2023, the Building Official successfully removed the red tag, allowing the family to return home. City Staff also collaborated with the San Bernardino County Department of Aging and Adult Services (DAAS), securing 6 new smoke detectors from Mohave County Fire, and clothing and bedding vouchers for the family through the Salvation Army in Bullhead.
2. City Staff has thoughtfully curated a resource list designed to provide essential support to residents facing challenging circumstances (attached). The resources available in Needles encompass a diverse array of offerings, including educational, healthcare, and support services, all aimed at assisting and uplifting our community during times of need.
3. On October 27, 2023, the City informed the coach a complaint related to the incident on October 19, 2023 was filed against him. A hearing was initially scheduled for November 2, 2023, but regrettably, the Parks and Recreation Committee lacked a quorum to proceed. Subsequently, on November 1, 2023, we received notification from the San Bernardino County Sheriff's Department that the matter had been referred to the San Bernardino County District Attorney's Office for review. The Parks and Recreation Commission will convene a meeting to address this issue as soon as a decision is reached by the DA's Office. During this interim period, the coach involved has been placed on temporary suspension. This suspension will remain in effect until the Parks and Recreation Commission concludes its review and communicates its findings.

4. City staff recently met with the San Bernardino County Department of Public Health's Division of Environmental Health Services to facilitate the introduction of potential food truck owners from Arizona into Needles. Two health permit options for food trucks or trailers were discussed:

- Temporary Food Facility (TFF) Health Permit: This permit is suitable for food trucks operating at community events (car shows, festivals, fairs, Farmer's Markets, swap meets, movies in the park, concerts etc.) within San Bernardino County, subject to city approval. TFF permits are straightforward to obtain and do not require inspections. An annual TFF vendor permit costs \$492, allowing participation in numerous events throughout the year. For single or one-time events, the fee for a food preparation TFF vendor is \$200. The TFF application and vendor requirements are attached.
- Mobile Food Facility (MFF) Health Permit: MFFs have the flexibility to operate throughout San Bernardino County but necessitate a health permit which is upwards of \$50. Additionally, approval of plans and a food truck inspection are required for MFFs.

The city and county believe that promoting the Temporary Food Facility (TFF) permit is an effective way to attract food trucks from Arizona, as it offers a more accessible entry point compared to the Mobile Food Facility (MFF) permit.

5. The San Bernardino County Sheriff's Annual Trunk or Treat event was a resounding success. Residents had the chance to connect with a variety of support service groups, including the CHP, Department of Public Health, Department of Aging and Adult Services, Department of Behavioral Health, and BLM. The event also featured employees from the utilities department, who showcased our bucket truck and distributed candy, adding to the festive atmosphere.
6. City Manager one-on-one: If you haven't already, I kindly request that you reach out to me to schedule a meeting. I am eager to engage in meaningful discussions regarding our future collaborations. I've had the pleasure of meeting with some of you. Your insights and perspectives are invaluable as we move forward. Please let me know your availability, and we'll arrange a time that works best for you. I look forward to productive and inspiring conversations.

Low Income Housing

- Needles Housing Authority (760) 326-3222
- Lilly Hill Apartments (760) 326-2433
- Mesa Grande Apartments (760) 326-2404
- Riverview Terrace Apartments (760) 326-4800

Social Services

- Adult Protective Services/ In-Home Support Services (760)326-9328
- Behavioral Health Services (DBH) (760)326-9313
- Children and Family Services (760)326-9339
- Transitional Assistance Department (TAD) (877) 410-8829
- Social Security Administration (866) 931-4956
- Fort Mohave Tribal Social Services (928) 346-1550
- Department of Child Support (866) 901-3212

Employment Resources

- First Institute (657) 799-6388
- California Indian Manpower Consortium (CIMC) (800)640-2462
- Department of Labor (800) 333-4636
- Employment Development Department (EDD) Unemployment (800)300-5616
- Fair Employment and Housing (800) 884-1684
- Paid Family Leave Act (877) 480-3287
- San Bernardino County Job Line (909) 387-5611

Shelters

- Set Free Church (760) 326-2941
- Salvation Army Emergency Shelter (909) 888-4880
- Domestic Violence Unity Home (760) 366-9663

Food Distribution/M Meal Program

- St. Vincent De Paul (760) 326-4420
- St. Ann's Catholic Church (760) 326-2721
- Santa Fe Park (760) 326-3522
- Salvation Army (760) 877-3940
- Isabel's Pantry (760) 443-4342
- Calvary Church Of Needles (760) 326-2904
- Meals on Wheels (760) 326-2898
- Needles Senior Center (760) 326-4789
- Ft. Mohave Tribal Senior Nutrition Program (760) 629-2371
- Needles CAPK WIC Program (866)327-3074

Utility Assistance Programs

- Lifeline Telephone Service (866)-272-0349
- Home Energy Assistance Program (HEAP) (909) 723-1500
- Salvation Army Utility Help (760) 228-0114

Local Utility Companies

- Needles Public Utility Association (NPUA) (760) 326-5700
- Southwest Gas Co. (877) 860-6020
- Rt. 66 Broadband (760) 326-4190
- Frontier Communications (928) 453-0532
- Mohave Broadband (928) 768- 0110

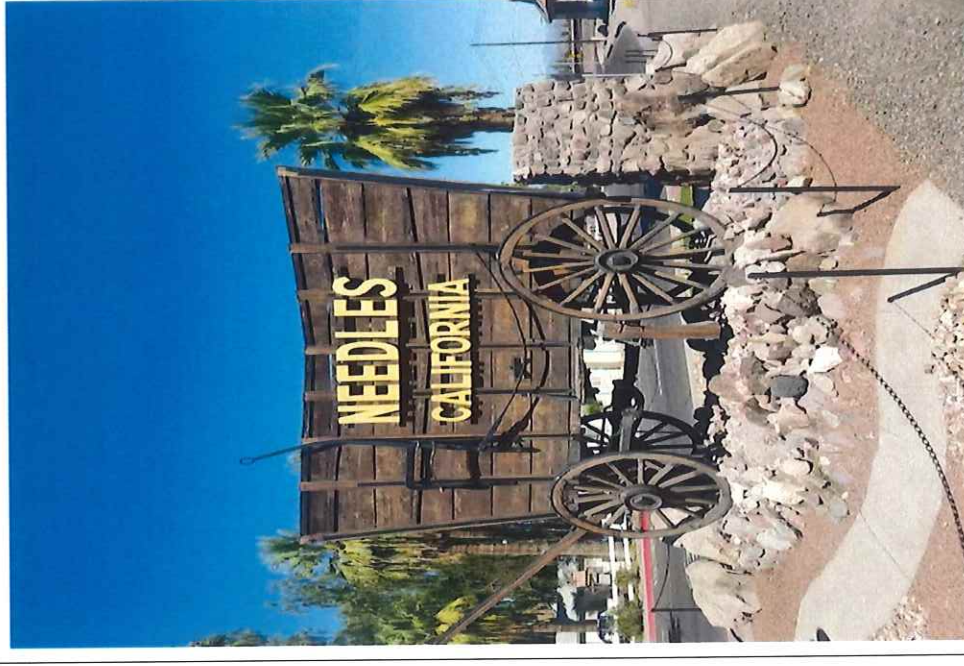
Transportation

- Needles Area Transit (NAT) (760) 326-2113
- Victor Valley Transit Authority (VVTA) (760) 948-3030
- Silver Rider (760) 326-4789
- Dial-A-Ride (760) 326-4789

Medical Supply

- Shield Healthcare (800) 557-8797
- Anything Medical (928) 763-5959
- Preferred Home Care (928) 704-4654
- Lin-Care (928)704-9033

City Of Needles Resources



City of Needles (760) 326-2113

Educational Resources

- Department of Environmental Health Services (800) 442-2283
- Needles Unified School District Administration (760) 326-3891
- Katie Hohstadt School HeadStart/Preschool (760) 326-5221
- Vista Colorado Elementary School (760) 326-2167
- Needles Middle School (760) 326-3894
- Needles High School/ Educational Training Center (ETC) (760) 326-2191
- Seventh Day Adventist School (760) 326-4406
- WIOA Program (760) 326-4590
- Palo Verde Community College (760) 326-5033
- Mohave Community College (928) 758-3926
- First 5/ West Care (760) 326-3135

Homeless/ Low Income Veterans

- Nations Finest (928) 615-4965 Ask for Khristina
- VA Loma Linda Healthcare System HCHV Program (800) 741- 8387
- Veterans National Homeless Call Center (877) 424- 3838
- VA Crisis Chat Line 988 then press 1

Legal

- Inland County Legal Services (888) 805-6455 Ext: 4520
- Inland Fair Housing and Mediation (800) 321-0911
- Victim Witness (760) 552-6946
- Joshua Tree Superior Court (760) 974-3048

Health Services

- Health Department (760) 326-9230
- Colorado River Medical Center (CRMC) (760) 326-7100
- Valley View Medical Center (928) 788-2273
- Western Arizona Regional Medical Center (WARMC) (928) 763-2273
- Havasu Regional Medical Center (928) 855-8185
- Department of Veterans Affairs (800) 827-1000
- Tri-State Community HealthCare (760) 326-0222

Safety

- Ambulance (760) 326-5299
- Highway Patrol (760) 326-2000
- Fire Department (760) 326-2833
- Sheriff Station (760) 326-9200
- Poison Control (800) 222-1222
- Teen Rescue (800) 494-2200
- Adult & Elder Abuse (877) 565-2020
- Child Abuse (800) 827-8724
- Database Information 211
- WE TIP (800) 782-7462 Report Crime
- Alcoholics Anonymous (760) 242-9292
- Gamblers Anonymous (760) 261-4267
- Narcotics Anonymous (888) 322-6817
- Victim Witness Services (800) 777-9229
- National Sexual Assault (800) 656-4673
- National Domestic Violence (800) 799-7233

Hotlines

- Adult & Elder Abuse (877) 565-2020
- Child Abuse (800) 827-8724
- Database Information 211
- WE TIP (800) 782-7462 Report Crime
- Alcoholics Anonymous (760) 242-9292
- Gamblers Anonymous (760) 261-4267
- Narcotics Anonymous (888) 322-6817
- Victim Witness Services (800) 777-9229
- National Sexual Assault (800) 656-4673
- National Domestic Violence (800) 799-7233

Churches

- Needles Assembly of God (760) 326-2751
- Christian Church of Needles (760) 326-2781
- Needles Church of Christ (760) 326-2441
- Church of Jesus Christ of Latter-Day Saints (760) 326-3363
- Calvary Chapel (760) 326-2904
- Set Free (760) 326-2941
- Grace Lutheran(760) 326-3128
- Kingdom Hall of Jehovah's Witness (760) 326-2520
- St. Ann's Catholic Church (760) 326-2721
- St. John's Episcopal Church (760) 326-3552
- Seventh Day Adventist (760) 326-4406
- Church of God in Christ (760) 326-3113
- Fire House Ministries (760) 443-4342

Support Services

- Department of Social Services (DSS) (877) 410-8829
- Needles Center for Change (760) 326-4590
- Needles Animal Center (760) 326-4952
- Inland Medical Center (909) 890-3000
- Family Caregiver Support Program (FCSP) (760) 326-9224
- Department of Veterans Affairs (800) 827-1000
- Health Insurance Counseling & Advocacy Program (HICAP) (800) 434-0222
- California Relay Services (877) 546-7414
- Fort Mohave Tribal Vocational Rehabilitation (928) 768-1144
- Camp Good Grief (909) 558-8212



Temporary Food Facility Vendor Checklist



A Temporary Food Facility (TFF) Vendor can only operate at community events approved by San Bernardino County Department of Public Health, Environmental Health Services (EHS). It is the responsibility of each TFF Vendor at the event to comply with food safety and sanitary requirements enforced by EHS.

Vendors at an event are required to obtain a valid health permit and have it readily available at their booth throughout the event. Health permits are non-transferable.

The following self-inspection checklist can assist with meeting requirements.

FOOD SAFETY, STORAGE AND TRANSPORTATION

- ☐ All prepackaged foods are properly packaged and labeled at an approved facility (excluding cottage food permit). No home preparation or storage of food and beverage is allowed.
- ☐ Food is protected from contamination and in approved containers capable of maintaining required holding temperatures during transportation.
- ☐ All food, utensils and equipment are stored, displayed and served so they are protected from contamination. Food will be stored off the floor on appropriate shelving, boxes or pallets.
- ☐ All potentially hazardous foods are kept at 41°F or below or 135°F or above. Hot holding foods held above 45°F and/or leftover foods are discarded at the end of the day.
- ☐ Have a calibrated and accurate metal probe thermometer measuring from 0°F to 220°F available to check food temperatures.

HANDWASHING STATIONS

- ☐ Handwashing stations are located inside all food and beverage preparation booths.
- ☐ A minimal handwashing set-up is allowed inside the food preparation booth if the event is three days or less. This set-up requires a minimum of five gallons of preheated water, a hands-free spigot that provides continuous flow of warm water and a separate waste receptacle.
- ☐ If the event exceeds three consecutive days, a pressurized handwashing sink with hot and cold running water and a minimum of five gallon water supply is required.
- ☐ All handwashing stations have a pump soap dispenser and single-use paper towels. **Hand sanitizers do not replace handwashing.**

FOOD BOOTHS

- ☐ All food preparation, as well as non-prepackaged food, is within an approved enclosure or compartment. The ceiling, walls and floors of the enclosure are constructed of acceptable materials such as, but not limited to, the following:
 - Ceiling constructed of canvas or tarps
 - Walls constructed of canvas, tarps, plywood, fine-mesh window screening
 - Floors constructed of tarps, plywood, concrete, asphalt. The floor must be smooth and cleanable
 - Grass or dirt floors are covered with appropriate smooth and cleanable materials
- ☐ The food service opening is no larger than 13.5 inches by 16 inches with the ability of being closed.
- ☐ Each booth has signage indicating the name, city and telephone number of the booth operator or permittee. The facility name is required to be at least 3 inches tall and the city and telephone number must be at least 1 inch tall.



EQUIPMENT AND UTENSILS

- ☐ All food-related and utensils-related equipment must be installed, used and stored in such a manner that prevents food contamination.
- ☐ Acceptable cold holding units include, but are not limited to: mechanical refrigeration, freezers or ice chests.
- ☐ Acceptable hot holding units include, but are not limited to: steam tables, crockpots, chafing dishes or hot holding cabinets. All units have been pre-heated prior to placing the food in the unit.
- ☐ All cooking equipment, other than approved barbecues, will remain inside the approved enclosed booth, unless specifically exempted by EHS.
- ☐ Open-air barbecues are protected from dust and other contamination by way of an approved lid or overhead protection.
- ☐ Food preparation surfaces are cleanable and made of approved materials.
- ☐ Single-use utensils are provided for customer use. Food preparation surfaces are easily cleanable and of approved materials.
- ☐ All condiments are dispensed from a squeeze bottle, pump dispenser, individual packets or condiment containers with self-closing lids.

WAREWASHING SINK AND WASTEWATER

- ☐ A three-compartment warewashing sink with dual drainboards is present for all food/beverage preparation booths. Overhead protection is required for all warewashing sinks.
- ☐ All shared three-compartment warewashing sinks provided by the event organizer are maintained by cleaning, refilling and checking sanitizer levels throughout the event. No more than four vendors can share a warewashing sink.
- ☐ All warewashing sinks are supplied with a minimum of 25 gallons of pressurized warm water (minimum of 100°F), unless food preparation is limited, then 15 gallons is required. Wastewater is contained at all times.
- ☐ An approved sanitizer is used at the event for sanitizing utensils and food contact surfaces. Approved sanitizers include chlorine (bleach), quaternary ammonia (quat) or iodine. Sanitizer test strips are available, used to monitor sanitizer levels and will correspond to sanitizer in use at the event.
- ☐ All multiple-use wet wiping towels are stored in an approved sanitizing solution between uses.
- ☐ All wastewater from warewashing sinks and hand washing stations are disposed of through a public sewer system or other manner approved by EHS.

ELECTRICITY DETAILS (IF PROVIDED)

- ☐ Adequate electricity is available for refrigeration units or other equipment (for maintaining potentially hazardous foods at the proper temperature). If the event extends into the evening hours or will last more than one day, ensure electricity is available to light the food preparation area inside the booth. Sources of electricity can include public utilities and/or generators.

ADDITIONAL INFORMATION

- ☐ No food or beverages prepared at home (excluding food under cottage food permit) are allowed.
- ☐ If food preparation is in a permitted facility, provide verification of the permit.
- ☐ Potable (drinking) water is available during the event for food processing and warewashing.
- ☐ Garbage/trash is frequently picked up and disposed of properly.
- ☐ Animals and smoking are prohibited within 20 feet of food booths, storage areas and/or by the barbecue.

For more information on TFF operating requirements email at TFF@dph.sbcounty.gov, contact EHS at 1-800-442-2283 or visit the EHS website at ehs.sbcounty.gov. You can find the California Retail Food Code (Cal Code) on the Program & Services webpage under the Food Facilities section.



Public Health
Environmental Health Services

385 N. Arrowhead Ave., 2nd floor, San Bernardino, CA 92415
Email: EHS.CustomerService@dph.sbcounty.gov
Email: TFF@dph.sbcounty.gov
Website: ehs.sbcounty.gov
Text/Call: 800.442.2283
Fax: 909.387.4323

TEMPORARY FOOD FACILITY VENDOR HEALTH PERMIT APPLICATION

THIS SECTION TO BE COMPLETED BY APPLICANT • HEALTH PERMITS ARE NOT TRANSFERABLE				
PERMIT CATEGORY (SELECT ONLY ONE)				
Food Events: <input type="checkbox"/> Annual Temporary Food Facility (TFF) - Vendor <input type="checkbox"/> One-Time Temporary Food Facility (TFF) - Vendor				
APPLICANT INFORMATION				
Facility Name:		Phone Number:		
Owner Name:		Email:		
Owner Address:		City:	State:	Zip:
DETAILS OF TEMPORARY EVENT ONLY				
Name of Event:			Date(s) of Event:	
Site Address:		City:	Total Number of Event Days:	
Set Up Time: From _____ To _____		Open to Public: From _____ To _____		
Name of Event Organizer:		Event Organizer Cell Phone Number:		
INVOICE INFORMATION				
Mail To:		Attention To:		
Address:		City:	State:	Zip:
MAKE CHECKS PAYABLE TO: SAN BERNARDINO COUNTY				
Submit this application and all subsequent fees at least two weeks prior to the event. A late fee will be assessed if the application is not completed a full 48 hours prior to the day of operation (Example: Fees are due on Wednesday for a Saturday event). Failure to complete the application and pay all fees will result in the assessment of a delinquent fee or closure.				
Health permits are non-transferable and must be posted in a visible place within the TFF food booth. A TFF may only operate at community events approved by San Bernardino County Department of Public Health, Environmental Health Services (EHS).				
Indemnification: The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnitees. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.				
For Office Use Only				
Fee:	FA Number:	Record ID:	Program Identifier:	
Late Fee: <input type="checkbox"/> Y <input type="checkbox"/> N	PE Number:	SR Number:	Date:	
Designated Employee:		Received By:		
Check One: <input type="checkbox"/> New <input type="checkbox"/> Transfer <input type="checkbox"/> Reactivate		Changes (Please specify):		

TFF VENDOR	
SPECIFIC TYPE OF TFF VENDOR PERMIT (SELECT ONLY ONE)	
<input type="checkbox"/> TFF - Prepackaged Single Event up to 6 Months <input type="checkbox"/> TFF - Food Preparation Single Event up to 6 Months	<input type="checkbox"/> Prepackaged Annual TFF Permit <input type="checkbox"/> Food Preparation Annual TFF Permit
CERTIFICATIONS	
Food Manager Certification: <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A (Prepackaged Facilities)	
Food Worker Training Certificates: <input type="checkbox"/> Yes <input type="checkbox"/> No (Required for each employee of Annual TFFs)	
TYPE OF FOOD SERVICE	
<input type="checkbox"/> Prepackaged Foods or Beverages Only <input type="checkbox"/> Food Preparation in Fully Enclosed Booth <input type="checkbox"/> Food Preparation in Fully Enclosed Booth Food Compartment (i.e. Snow Cone, Popcorn, Cotton Candy, or Shaved Ice Machine) <input type="checkbox"/> Other (Please describe): _____	
List the types of food/beverages that will be sold or given away at the event.	
Provide specific details on where the food is prepared and coming from.	
TFF VENDOR RESPONSIBILITIES	
IT IS THE RESPONSIBILITY OF EACH TFF VENDOR AT THE EVENT TO COMPLY WITH FOOD SAFETY AND SANITARY REQUIREMENTS ENFORCED BY EHS.	
CERTIFICATION STATEMENTS	
Please read and certify the statements on the following regulations by initialing below each section that you will abide by these regulations:	
<ul style="list-style-type: none"> Food Safety, Storage and Transportation, Handwashing Stations, Food Booths, Equipment and Utensils, Warewashing Sinks and Wastewater, Electricity Details, and Additional Information. 	
FOOD SAFETY, STORAGE AND TRANSPORTATION	
<ul style="list-style-type: none"> No home preparation or storage of food and beverage is allowed. All prepackaged foods must be properly packaged and labeled at an approved facility (excluding Cottage Food Permit). During transportation, food must be protected from contamination and in approved containers capable of maintaining required holding temperatures. Ensure all food, utensils and equipment are stored, displayed and served so they are protected from contamination. Food must be stored off the floor, on appropriate shelving, boxes or pallets. All potentially hazardous foods must be kept at 41°F or below, or 135°F or above. Hot holding foods, food held at 45°F and/or leftovers, must be discarded at the end of the day. A calibrated and accurate metal probe thermometer measuring from 0°F to 220°F must be available to check food temperatures. 	
_____ Initials	

TFF VENDOR**HANDWASHING STATIONS**

- Handwashing stations must be located inside all food and beverage preparation booths.
- If the event exceeds three consecutive days, a pressurized handwashing sink with hot and cold running water and a minimum of five gallon water supply is required.
- A minimal handwashing setup is allowed inside the food preparation booth only if the event is three days or less. This setup requires a minimum of five gallons of preheated water, a hands-free spigot that provides continuous flow of warm water, and a separate waste receptacle.
- All handwashing stations will be supplied with a pump soap dispenser and single use paper towels. Hand sanitizers do not replace handwashing.

Initials**FOOD BOOTHS**

- All food preparation, as well as nonprepackaged food, will be done within an approved enclosure or compartment. The ceiling, walls and floors of the enclosure must be constructed of acceptable materials such as, but not limited to the following:
 - Ceiling constructed of canvas or tarps.
 - Walls constructed of canvas, tarps, plywood, fine-mesh window screening.
 - Floors constructed of tarps, plywood, concrete, asphalt. The floor must be smooth and cleanable.
- Grass or dirt floors must be covered with appropriate smooth and cleanable materials.
- The food service opening can be no larger than 13.5" or 16" with the ability of being closed.
- Each booth must have signage indicating the name, city and telephone number of the booth operator or permittee. The facility name must be a minimum of 3 inches, and the city and telephone number must be a minimum of 1 inch in letter height.

Initials**EQUIPMENT AND UTENSILS**

- All food-related and utensil-related equipment must be approved by EHS. All equipment will be installed, used and stored in such a manner that prevents food contamination.
- Cold holding units include, but are not limited to: mechanical refrigeration, freezers or ice chests. Accurate thermometers are required inside the units to monitor temperatures.
- Hot holding units include, but are not limited to: steam tables, crockpots, chafing dishes or hot holding cabinets. All units must be pre-heated prior to placing the food in the unit.
- All cooking equipment, other than approved barbecues, must remain inside the approved enclosed booth, unless specifically exempted by EHS.
- Open-air barbecues must be protected from dust and other contamination by way of an approved lid or overhead protection.
- Food preparation surfaces must be cleanable and made of approved materials.
- Single-use utensils must be provided for customer use. Food preparation surfaces must be easily cleanable and of approved materials.
- All condiments must be dispensed from a squeeze bottle, pump dispenser, individual packets or condiment containers with self-closing lids.

Initials**WAREWASHING SINK AND WASTEWATER**

- A three-compartment warewashing sink with dual drainboards with overhead protection required for all food/beverage preparation booths.
- Any shared three-compartment warewashing sinks that are provided by the Event Organizer must be maintained by cleaning, refilling and checking sanitizer levels throughout the event. No more than four vendors can utilize a shared warewashing sink.
- All warewashing sinks will be supplied with a minimum of 25 gallons of pressurized warm water (minimum of 100°F), unless food preparation is limited, then 15 gallons is required. Wastewater must be contained at all times.
- An approved sanitizer must be used at the event for sanitizing utensils and food contact surfaces. Approved sanitizers include chlorine (bleach), quaternary ammonia (Quat) or iodine. Sanitizer test strips must be available, used to monitor sanitizer levels, and must correspond to sanitizer in use at the event.
- All wastewater from warewashing sinks and hand washing stations must be disposed of in an approved manner through a public sewer system or other manner approved by EHS.

Initials

TFF VENDOR	
ELECTRICITY DETAILS (IF PROVIDED)	
<p>Adequate electricity must be available for refrigeration units or other equipment (for maintaining potentially hazardous foods at the proper temperature). If the event extends into the evening hour or will last more than one day, ensure electricity will be available to light the food preparation area inside the booth. Sources of electricity may include public utilities and/or generators.</p>	
<p>_____ Initials</p>	
ADDITIONAL INFORMATION	
<ul style="list-style-type: none"> No food or beverages prepared at home are allowed (excluding food under Cottage Food Permit). If food preparation is in a permitted facility, the permit must be provided. Potable (drinking) water must be available during the event for food processing and warewashing. Garbage/trash must be frequently picked up and disposed of properly. Animals and smoking are prohibited within 20 feet of food booths, storage areas and/or nearby the barbeque. 	
<p>_____ Initials</p>	
DECLARATION AND SIGNATURE	
<p>MAKE CHECKS PAYABLE TO: SAN BERNARDINO COUNTY</p> <p>I declare under the penalty of law, that to the best of my knowledge and belief, the statements made herein are correct and true. I have knowledge of, and commit to meet state law and relevant local regulations pertaining to the TFF Vendor Health Permit. I acknowledge the receipt of the TFF Vendor Checklist and the rules and regulations set forth by San Bernardino County. As the TFF Vendor, I must ensure that my food booth is in compliance with the TFF operating requirements mentioned in this application and set forth in the TFF Vendor Packet. I hereby consent to all necessary inspections related to the issuance of a health permit and the operation of the business. Furthermore, I understand that failure to meet all requirements specific to the TFF Vendor Health Permit, supplemental attachments and those set forth by San Bernardino County may result in permit suspension and/or closure of the TFF booth.</p> <p>Indemnification: The Contractor agrees to indemnify, defend (with counsel reasonably approved by County) and hold harmless the County and its authorized officers, employees, agents and volunteers from any and all claims, actions, losses, damages, and/or liability arising out of this contract from any cause whatsoever, including the acts, errors or omissions of any person and for any costs or expenses incurred by the County on account of any claim except where such indemnification is prohibited by law. This indemnification provision shall apply regardless of the existence or degree of fault of indemnities. The Contractor's indemnification obligation applies to the County's "active" as well as "passive" negligence but does not apply to the County's "sole negligence" or "willful misconduct" within the meaning of Civil Code Section 2782.</p>	
<p><input type="checkbox"/> Electronic Signature Only: By checking this box I confirm I am submitting this application electronically and that the information on this form is true and correct. I also acknowledge that I have read, understand and accept any terms and conditions of this form.</p>	<p>Date:</p>
<p>Signature of TFF Vendor: _____</p>	
<p>Print Name: _____</p>	<p>Title: _____</p>