



Inspectional Services
Michelle Wu, Mayor
FARMERS MARKET APPLICATION
農夫市場申請表

NAME OF BUSINESS (D/B/A) _____
企業名稱 (註冊經營名稱)

NAME OF OWNER: _____ PHONE: _____
業主姓名: 電話:

ADDRESS: _____
地址:

CITY: _____ STATE: _____ ZIP CODE: _____
城市: 州: 郵遞區號:

EMAIL ADDRESS: _____
電子郵件地址:

NAME OF MARKET LOCATION: _____
市場所在地名稱

MARKET COORDINATOR: _____ PHONE: _____
市場協調員: 電話:

ADDRESS: _____
地址:

CITY: _____ STATE: _____ ZIP CODE: _____
城市: 州: 郵遞區號:

DATE/TIME OF MARKET OPERATION: _____
市場運營日期/時間:

SIGNATURE OF OWNER: _____ DATE: _____
業主簽名: 日期:

FEDERAL TAX I.D. NUMBER _____
聯邦稅收代碼

**ONLY “NO TRANS FAT FOODS” CAN BE SERVED
MEETS NEW ALLERGEN REQUIREMENTS / PROPER ALLERGEN LABEL(S)**

僅限供應「無反式脂肪食品」
符合新過敏原要求/適當的過敏原標籤

LIST ALL PRODUCTS THAT WILL SOLD AND THE LICENSED FACILITIES WHERE THE FOOD/BEVERAGES WERE PURCHASED OR PRODUCED. MUST BE AN APPROVED SOURCE.
列出出售的所有產品以及購買或製作食品/飲料的持照設施。必須是經批准來源。

FOOD/BEVERAGE 食品/飲料	LICENSING AGENCY 持照機構	ESTABLISHMENT ADDRESS 設施地址	PERMIT # 許可證號碼
1			
2			
3			
4			
5			
6			

Check if farmers offering foods listed are exempt. Whole uncut fruits and vegetables do not require permits
如果農夫提供所列的食品獲得豁免，請勾選。未切開的完整水果和蔬菜不要求有許可證。

FOOD SAMPLING: (REQUIRES PRE-APPROVAL)

LIST TYPE OF FOOD:

食品品嚐 (要求獲得事先批准)
列出食品類型:

LIST TYPE OF UTENSILS AND EQUIPMENT FOR FOOD SAMPLING:

列出食品品嚐所用容器和設備:

TYPE AND LOCATION OF HANDWASHING FACILITIES:

洗手設施類型和地點:

PROCESSED FOODS PROPERLY PACKAGED AND LABELED: YES _____ NO _____
加工食品適當包裝和加貼標籤: 是 _____ 否 _____

FOR FOODS SOLD BY WEIGHT – SCALES SEALED: YES _____ NO _____
按重量出售的食品 — 磅秤密封: 是 _____ 否 _____

PERSONNEL

個人

HAIR RESTRAINTS PROVIDED: YES _____ NO _____
提供繫髮帶： 是 否

DISPOSABLE GLOVES PROVIDED: YES _____ NO _____
提供一次性手套： 是 否

LOCATION OF TOILET FACILITIES: _____
洗手間設施地點：

FOOD TEMPERATURE CONTROL: (For Cold Potentially Hazardous (PHF) Ready to Eat Foods)
食品溫度控制：(具有潛在危險的(PHF)冷食、即食食品)

MECHANICAL REFRIGERATION REQUIRED FOR MAINTAINING FOODS FROZEN OR REFRIGERATED
AT OR BELOW 41° F:
保持食品冷凍或冷藏在41°F或以下溫度要求的機械製冷：

FOOD PROTECTION:

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION:

食品保護：
描述避免食品污染採取的措施：

GARBAGE AND RUBBISH:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL:

垃圾和廢物：
描述儲存和棄置方法：

LOCATION OF RESTROOM FACILITIES:

洗手間設施地點：

PROVISOS: Requires approval with the Health Division for non- mechanical refrigeration

附帶條件：要求獲得衛生科對非機械製冷的批准

FEE \$100.
收費 \$100

paid
 已付

not paid
 未付

exempt
 豁免