Please submit this form to: eden.ohlrich@sodexo.com

Due: October 20, 2026

Temporary Food Facility (TFF) Operator's Packet

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COMMUNITY EVENT ORGANIZER MUST DISTRIBUTE ONE PACKET TO EACH TFF (FOOD BOOTH) OPERATOR FOR COMPLETION. ORGANIZER MUST SUBMIT REQUIRED PAPERWORK AT LEAST TWO WEEKS PRIOR TO THE EVENT TO AVOID LATE FEES.

TFF Operator Checklist:

- ☑ **Complete Temporary Food Facility Information Sheet, and return it to your Event Organizer at least two weeks prior to the event.**
- ☑ **Complete TFF Menu Sheet, and return it to your Event Organizer at least two weeks prior to the event.**
- ☑ **Read and comply with the attached Temporary Food Facility Operating Requirements.**
- ☑ **Complete the attached Self-Inspection Checklist prior to selling food, and maintain it in your booth during your event.**

Note: For TFF operators who participate in several community events a year, annual permits (Multi-Event permit) are available. For more information, please call (916) 875-8440 to request an application packet.

TEMPORARY FOOD FACILITY (TFF) INFORMATION SHEET

Name of Event _____

Location of Event _____ Date(s) of Event _____

Name of Food Booth (TFF) _____

TFF Person in Charge (PIC) _____ Phone _____ 2nd Phone _____

Contact Phone for day of event _____ Email: _____

Event Organizer _____ Phone: _____

Approximate number of meals to be served _____ Number of workers _____

If event is longer than one day:

- Where will utensils be washed? (example: restaurant, church, on-site) _____
- Where will the extra food be stored at the end of the day? _____

IMPORTANT NOTES

1. Contact your local fire jurisdiction regarding applicable fire code requirements for use of cooking equipment. A list of phone numbers has been provided on page 17 of this packet.
2. Complete the "TFF Self-Inspection Checklist" before beginning to operate and keep it available for inspector review. (See pages 4-5 of packet)
3. A hand-wash station is required if you are handling or sampling non-prepackaged food/beverages.

Complete the following questions:
1. What is the final cooking temperature for chicken?
2. Do you need to set up a hand-wash station in your booth?
3. What do you need to bring to set up a hand-wash station?
4. Do you need to set up a warewash station? What do you need to bring to set up a ware-wash station?
5. At what temperature should cold foods be kept?
6. At what temperature should hot foods be kept?
7. Is it ok to make food at home prior to the event for serving from your food booth?
8. Do you have a Cottage Food registration or permit?

Initial

_____ I have received a copy of the "Temporary Food Facility Operating Requirements" including the Self-Inspection Checklist, and agree to follow these requirements.

_____ I have included a site plan that indicates the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing in my TFF.

_____ I have attached a completed TFF menu sheet.

Signature _____ Date _____

Title/Position _____

TFF MENU SHEET

List all food and beverage items (e.g., tacos, tortillas, shredded chicken, salsa, lemonade, etc.). Note: Food items will be reviewed and must be approved prior to event.	If food is prepared off site, give the location name, address, & phone number of food prep site. Foods may not be stored or prepared at home, except approved cottage food products from registered or permitted CFO's.	How will food be prepared (e.g., BBQ, deep-fry, grill, etc.)?	What type of insulated container will be used to transport potentially hazardous foods to keep them above 135°F or below 41°F?	Type of food holding units in booth (e.g., ice chest, freezer, chafing dishes, crock pot, etc.). **Note: Use of BBQ grill to hold food is strictly prohibited.**	How will the food be handled and dispensed? (tongs, ladle, etc.)
1.					
2.					
3.					
4.					
5.					

OFFICIAL USE ONLY

DOC TYPE: CORRESPONDENCE

COUNTY OF SACRAMENTO
ENVIRONMENTAL MANAGEMENT DEPARTMENT
ENVIRONMENTAL HEALTH DIVISION
11080 White Rock Road, Ste. 200, Rancho Cordova, CA 95670 PHONE (916) 875-8440 FAX: (916) 875-8513

TEMPORARY FOOD FACILITY (TFF) SELF-INSPECTION CHECKLIST

(TO BE COMPLETED WHEN SETTING UP ON THE DAY OF THE EVENT)

	CHECK LIST REQUIREMENTS	COMPLIES YES	COMPLIES NO	REMARKS
1.	**WALLS/CEILING**			
	Constructed of wood, canvas, plastic or similar material.			
2.	**FLOOR MATERIALS**			
	Floors smooth and cleanable (No rice hull, shavings, sawdust, grass, or gravel allowed.)			
3.	**BUSINESS IDENTIFIER (SIGNS)**			
	A. To be posted on or adjacent to booth.			
	B. To include name of facility, city, state and zip code.			
4.	**FLY CONTROL (FOOD PREPARATION FACILITY ONLY)**			
	A. All doors and openings fly proof – closable or screened.			
	B. If pass out window used, maximum 216 square inch opening and closable with tight fitting closure.			
5.	**FOOD STORAGE**			
	All foods stored at least 6 inches off floor.			
6.	**FOOD PROTECTION**			
	A. Displayed foods covered or protected with a sneeze guard, condiments in approved containers.			
	B. Equipment in good repair – free of corrosion, cracks, chips, etc.			
	C. Food storage/dispensing methods approved.			
7.	**FOOD CONTACT SURFACES**			
	A. Non-toxic, smooth, easily cleanable, non-absorbent.			
	B. Sanitizer bucket for wiping cloths available			
8.	**HANDWASHING/WAREWASHING FACILITIES**			
	A. Handwashing <u>within the facility</u>: minimum 5-gallon insulated water container with *hands free* valve, waste water catch basin, pump soap/paper towels.			
	B. Warewashing <u>within the facility</u> – minimum three 5 gallon containers for cleaning.			
	(1) Wash with clean, soapy warm water.			
	(2) Rinse with warm water			
	(3) Sanitize at proper concentration.			
	(4) Provide sanitizer test strips.			
	(5) For TFF events lasting longer than 3 days, additional requirements may be required. Contact EHD regarding these requirements.			
9.	**EMPLOYEE HYGIENE**			
	A. Employees in good health.			
	B. Clean hands and clothing. Hair restrained			
	C. Smoking prohibited in facility.			

			COMPLIES		
	CHECK LIST REQUIREMENTS		YES	NO	REMARKS
10.	**FOOD TEMPERATURE CONTROL**				
	A.	Hot foods held at 135° F or above.			
	B.	Cold foods held at 41° F or below.			
	C.	Adequate amount of equipment provided to hold 'hot' and 'cold' foods.			
	D.	Thermometer provided for perishable food refrigerators.			
	E.	Metal probe thermometer for checking temperature of foods.			
11.	**ICE AND ICE CONTAINERS**				
	A.	Ice kept clean and free of contamination.			
	B.	Water proof container used; kept covered.			
	C.	Ice used for refrigeration not used for consumption.			
12.	**FOODS PREPARED AT OTHER FACILITIES**				
	A.	Facility approved by EHD.			
	B.	No foods may be prepared or brought from home unless CFO.			
13.	**TRANSPORTATION OF PREPARED FOODS**				
	A.	Containers dustproof, protected from potential contaminants.			
	B.	Containers keep hot foods 135° F or above.			
	C.	Containers keep cold foods 41° F or below.			
14.	**LIQUID WASTE**				
	Waste water from sinks & other equipment drained to sewer, or other method approved by EHD.				
15.	**TYPE WATER SUPPLY**				
	A.	Potable water supply.			
16.	**TOILET AND HANDWASHING FACILITIES**				
	A.	Provided with warm (where available) & cold running water, pump soap, paper towels & toilet paper.			
	B.	Facilities located within 200 feet (one toilet per 15 employees.).			
17.	**WASTE MANAGEMENT & DISPOSAL**				
	A.	Garbage, Recycling, and Organics containers provided.			
	B.	Garbage, Recycling, and Organics containers properly labeled.			
	C.	Adequate waste removal available.			
18.	**MISCELLANEOUS**				
	No live animals permitted in or within 20 feet of TFF.				
19.	**OPEN AIR BARBECUE**				
	A.	Adjacent to approved TFF.			
	B.	Separated from public access by rope or other approved methods to prevent contamination and injury to the public			
	C.	Protected from dust and debris			
	D.	Barbecue not used as hot holding unit for cooked foods.			
	E.	No other foods prepared outdoors, except food barbecued on BBQ. (i.e. No flat grill or pots on barbecue)			

Inspection conducted by: _____ Date: _____

➔ IMPORTANT ➔

Inspection	Be ready for **inspection** by the scheduled set up time: _____
Ice*	If you are using ice for cold holding, have coolers filled with enough **ice** to keep cold foods at 41° or below.
Thermometer*	Have **probe thermometer** (0-220°F) readily available
Hot holding*	Have **hot holding units** set up – hold hot food at or above 135°F
Handwash* station	Have **handwash station** ready • An insulated 5-gallon container of warm water with spigot that allows hands to be free for washing • Pump soap • Paper towels • Waste water bucket
Warewash* station	Have **warewash station** set up with warm water and soap in one bucket, warm water for rinse in second bucket and warm water and bleach in the third bucket
Wastewater	Dump the **wastewater** at _____
Screening/Food Compartments*	**Screening** for TFF booth is required if conducting food preparation. Food compartments may be allowed in lieu of screening for dispensing, portioning and assembling of food. Food inside TFF booth must be protected at all times.
Reinspection	All **reinspections** will be charged a fee and may be collected by the organizer the same day.

*Subject to reinspection and/or closure if not available at time of inspection

TEMPORARY FOOD FACILITY (TFF) OPERATING REQUIREMENTS

Please Note: These requirements have been established to be consistent with state and local health code requirements and are intended to assist you in providing safe and wholesome food to the public and preventing foodborne illnesses.

All food vendors, TFF operators, employees, and volunteers MUST comply with the following requirements during preparation and during all hours of operation. All TFF's are subject to inspection by the Environmental Management Department (EMD). Failure to comply with these operating requirements may result in TFF closure until violations are corrected.

1. BOOTH/TENT REQUIREMENTS

Per California Retail Food Code (CRFC):

(a) The TFF booth shall be equipped with overhead protection for all food preparation, food storage, and warewash areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

(b) TFF booths that handle nonprepackaged food shall also protect food from contamination in one of the following ways:
   (1) Enclosure of the food booth with 16 mesh per square inch screens.
   (2) Limiting display and handling of nonprepackaged food in food compartments (see below for Food Compartment definition).
   (3) Other alternative means of protection must be approved by EMD.

Food Compartments are allowed for limited food preparation activities which include holding, portioning and dispensing of foods. No slicing or chopping of food allowed unless booth is fully enclosed.

CRFC defines Food Compartment as:

Food Compartment means an enclosed space including, but not limited to, an air pot, blender, bulk dispensing system, covered chafing dish, and covered ice bin, with all of the following characteristics:

(a) The space is defined by a physical barrier from the outside environment that completely encloses all food, food-contact surfaces, and the handling of nonprepackaged food.

(b) All access openings are equipped with tight-fitting closures, or one or more alternative barriers that effectively protect the food from contamination, facilitate safe food handling, while minimizing exposure to the environment.

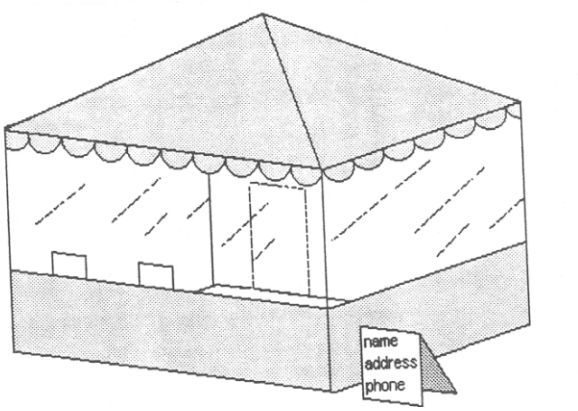
(c) It is constructed from materials that are nontoxic, smooth, easily cleanable, and durable and is constructed to facilitate the cleaning of the interior and exterior of the compartment.

Food Compartments are allowed for limited food preparation activities which include holding, portioning and dispensing of foods. No slicing, chopping or assembling allowed unless booth is fully enclosed.

Food Booth Structure - The TFF booth shall be designed to protect the food and beverages from contamination. The booth must be entirely enclosed with four complete sides, a top, and a cleanable floor or in food compartments as noted in (b) (2) and (3) above. Construction materials such as plywood, canvas, plastic, and fine-mesh fly screening (at least 16 mesh/sq. inch) may be used. Rental booths constructed, as noted below, may be used when approved by EMD.

- A floor is required for a booth operating on grass or dirt. The floor must be plywood, tarp or other materials approved by EMD. (Pavement is acceptable).
- Ceiling shall be smooth, durable, and readily cleanable. Screening shall only be acceptable as a ceiling material above cooking equipment when necessary for ventilation purposes.

- Doors and food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects.
- The use of more than two pieces of ancillary equipment (coolers, refrigerators, etc.) may require a separate enclosure and/or permit.
- Food compartments must meet definition above and limit the exposure of food to contamination.



FOOD PROTECTION: If the open food is not protected from contamination (examples: dust, flies) with adequate barriers such as fully-enclosed booth or food compartments, the TFF may be subject to closure.

<u>Location of Equipment</u>

Equipment allowed outside fully-enclosed booth:

- Open flame BBQ grill
- Deep fryer
- Covered pot on top of open flame burner

Equipment allowed outside fully-enclosed booth under overhead protection:

- Flat grill
- Wok

No hot holding of foods is allowed on equipment outside the enclosed booth.

Additional Requirements:

- Food operations that have adjoining BBQ facilities and cooking equipment set up outside the enclosed booth should have a pass-through window to allow for foods to be brought inside the booth.
- One ice chest for each kind of meat/food item approved to cook outside is allowed outside booth next to the cooking equipment. All other ice chests with food items must be stored inside the booth.
- All approved equipment outside of the booth must be sectioned off from the public by using ropes or other approved methods (e.g. caution tape) to prevent contamination of the food and injury to the public.

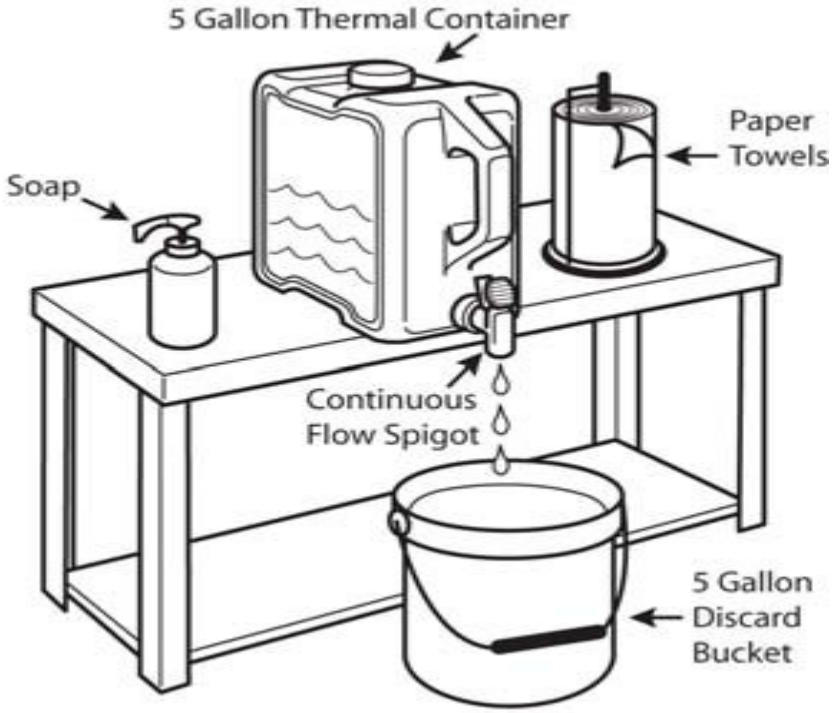
Handwashing Station

A handwashing station is required if any non-prepackaged foods will be handled (including samples).

Where to set up:
The hand wash station should be placed inside the booth in an unobstructed area that is easy to access and use at all times.

How to set up:
- 5 gallon insulated container of warm water (100-108°F)
- Soap in a pump dispenser
- Paper towels
- Catch basin for waste water
- Garbage bag or bin for waste paper towels

Community events lasting for more than 3 days require a handwashing sink with warm water in each TFF. Contact EMD with any questions regarding these requirements at (916) 875-8440.



IF THE TFF IS HANDLING OPEN FOOD AND LACKS A HANDWASHING STATION, THE TFF IS SUBJECT TO CLOSURE

Warewashing/Utensil Washing Station

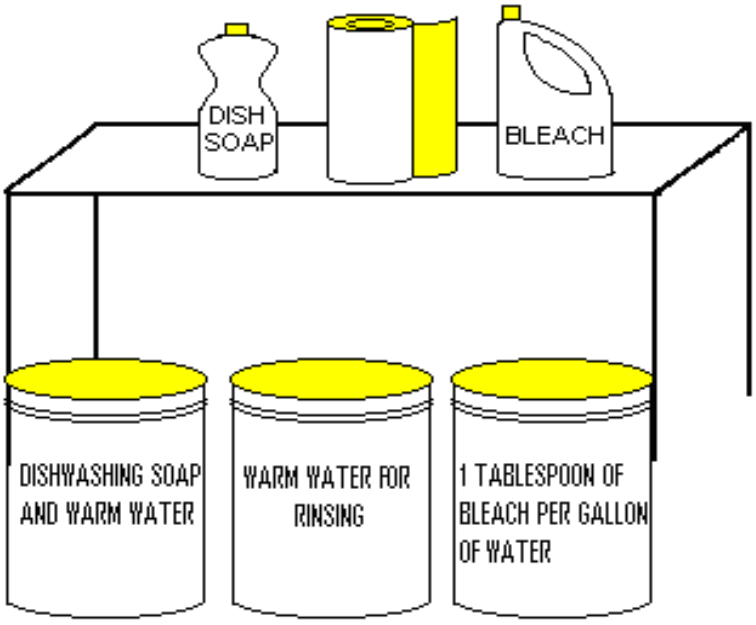
A warewashing station is required If any open food is prepared and/or served using multi-service utensils (examples: knives, scoops, chafing dishes, tongs, ladles, cutting boards etc).

Where to set up:
The warewash station must be set up under overhead protection so that it is protected from physical contamination.

How to set up:

Provide three 5 gallon buckets:

- 1st bucket: Fill with soap and water
- 2nd bucket: Fill with clean water
- 3rd bucket: Fill with sanitizer solution (100 ppm chlorine)
  How to make sanitizer solution: Add 1 tablespoon of bleach per gallon of water. (Quaternary ammonia at 200 ppm is also acceptable)
- Provide Test Strips: Test strips to measure sanitizer (chlorine or quaternary ammonia) concentration must be available. (A list of places where strips can be purchased is attached at the end of the packet).



IF THE TFF IS HANDLING OPEN FOOD AND USING MULTISERVICE UTENSILS AND IS LACKING A WAREWASHING STATION, THE TFF MAY BE SUBJECT TO CLOSURE.

Identification of TFF:

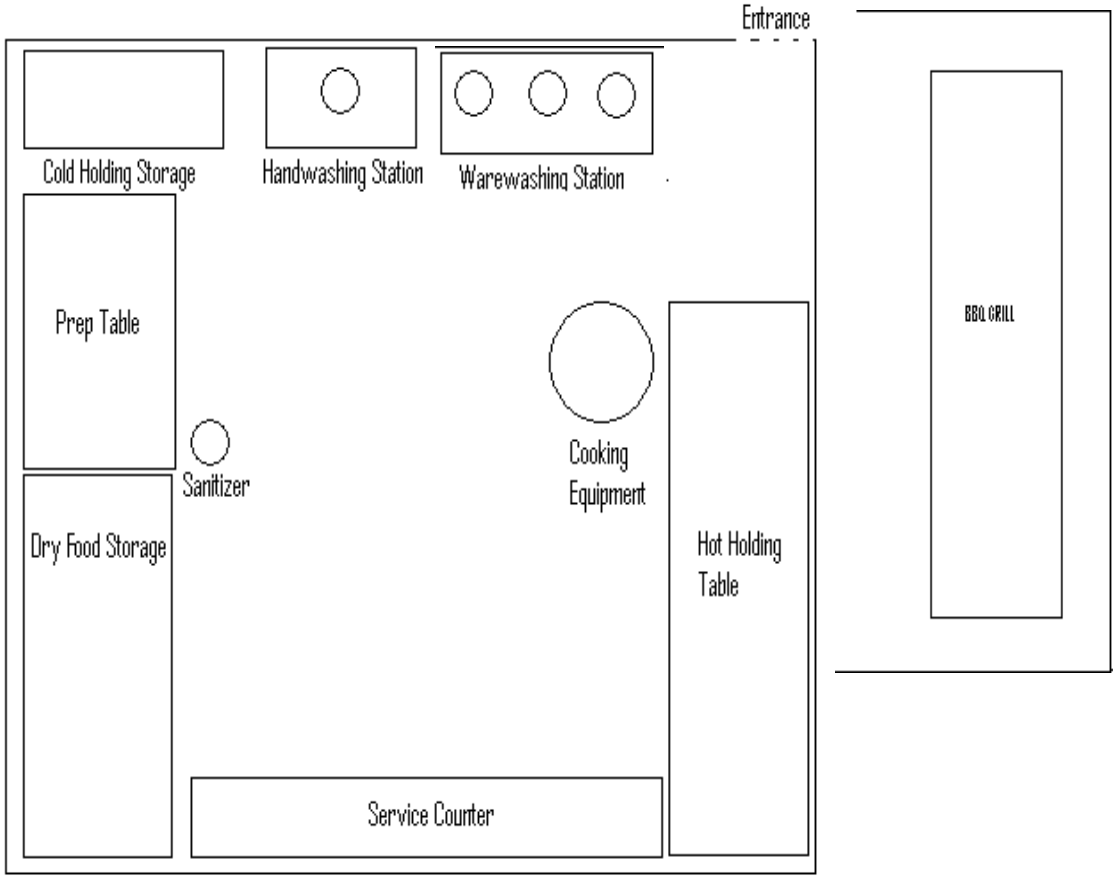
The TFF shall have a sign containing the following information:

- **business name of the TFF – 3" min letter height**
- **city, state, ZIP code – 1" min letter height**
- **name of the operator – 1" min letter height**

The information shall be legible and clearly visible to patrons and shall be of a color contrasting with the surface on which it is posted.

Site Plan

Example of site map for TFF booth that handles open food.



1. APPROVED FOOD SOURCE

- All the food items shall be obtained from approved sources and be kept free from adulteration and spoilage.
- **Food prepared or stored at home is prohibited from use, except approved cottage food products.**
- All water shall come from an approved source and must be potable (drinkable).
- Ice used for refrigeration of food shall not be used for consumption.

IF THE TFF HAS FOOD FROM AN UNAPPROVED SOURCE, THE TFF IS SUBJECT TO CLOSURE

2. FOOD TEMPERATURES

Adequate temperature control shall be provided for all potentially hazardous foods. Potentially Hazardous Foods (PHFs) (including, but not limited to, meat, dairy products, cooked vegetables, batter with eggs for food items such as funnel cakes etc.) must be kept either:

- **At or below 45°F***
  or
- **above 135°F**

* PHFs maintained at a temperature of 41°F or below may be used the next day whereas food items held between 41°F- 45°F must be discarded at the end of the operating day.

Sufficient cold and hot holding equipment must be provided to keep the food items cold (at or below 45**°**F) or hot (at or above 135**°**F).

Holding of hot foods:

- Hot PHFs must be maintained at 135°F or above.

  Examples of approved hot holding equipment:

  Steam table, chafing dishes with sternos, cambro etc. ***NOTE:*** *The above-mentioned equipment may not be used to reheat food items. Reheating must be done on a stove, grill, or microwave so food can reach 165°F.*
- All food hot held during the day must be discarded at the end of the operating day.

Holding of cold foods:

- All Potentially Hazardous Foods (PHFs) shall be maintained at 45°F or below.
- **Examples of approved cold holding equipment:**
  Refrigerator, freezer, or ice chests with a sufficient amount of ice to surround the food.
- PHFs maintained at a temperature of 41°F or below may be used the next day whereas food items held between 41°F- 45°F must be discarded at the end of the operating day.

Final cooking temperatures:

The following foods must reach the indicated internal final cooking temperature for a minimum of 15 seconds:

- Poultry or stuffed meats: 165°F
- Ground Beef: 155°F
- Eggs: 145°F
- Beef or Pork: 145°F

Reheating of PHFs:

Reheat all food items rapidly to 165˚F on an open flame burner, stove, oven or microwave and not on the steam table.

Cooling:

Cooling hot foods is not allowed in TFF’s unless approved by EMD before the event. For more information contact EMD.

Probe Thermometer:

Provide a metal probe thermometer that reads 0°F- 220°F to check holding and final cooking temperatures.



IF THE TFF LACKS SUFFICIENT EQUIPMENT FOR PROPER TEMPERATURE CONTROL, IT MAY BE SUBJECT TO CLOSURE.

3. FOOD HANDLING

Where to prepare food

- All food handling and preparation shall take place within a fully-enclosed food booth unless a different preparation site has been approved by EMD (examples: restaurant, delicatessen, church, or school kitchen).
- Mobile food facilities (food carts) must prepare food in a food compartment or be in a fully-enclosed TFF.
- Food preparation surfaces must be smooth, easily cleanable, and non-absorbent.

Food Preparation

Keep all food items covered and conduct open food handling/preparation inside the TFF. Safe food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs, serving utensils, disposable plastic gloves, or single use tissue paper when handling food.
To prevent cross contamination of foods, employees/workers should be assigned different tasks such as: handling money, preparing ready to eat foods, or preparing raw meats.

Utensil/Equipment Washing:

- All utensils must be washed, rinsed, and sanitized using the three bucket system.
- All food contact surfaces (cutting boards, tongs, knives, etc.) must be washed, rinsed, and sanitized at least once every 4 hours.

Wiping towels:

- Wiping towels used to clean food spills shall not be used for any other purpose.
- Wiping towels used for cleaning food spills must be held in sanitizing solution (100ppm chlorine or 200 ppm quaternary ammonium solution). NOTE: the sanitizer solution for utensil washing may not be used for storing wiping towels.

Food transportation:

PHFs must be protected from temperature abuse and contamination. Keep all food items covered and maintain proper food holding temperatures. Use insulated or warming containers to keep hot food items at or above 135˚F. Use ice chests or refrigerated trucks to maintain cold food items at or below 41˚F.

Food storage:

All food, beverage, utensils and equipment shall be stored, displayed and served so it is protected from contamination and shall be stored at least 6 inches off the floor. Unopened (factory-sealed) containers of non-potentially hazardous food may be stored outside or adjacent to the TFF.

When the TFF is not operating, food shall be stored using one of the following methods:

- Within a fully-enclosed TFF
- Within a permitted food facility or other facility approved by EHD.
- In lockable food storage compartments or containers meeting both of the following conditions:
  - The food is adequately protected at all times from contamination, exposure to the elements, entrance of rodents and other vermin, and temperature abuse.
  - The storage compartments or containers are approved to be used for food storage.

Bottled and canned beverages **shall not** be placed in ice water within a customer self-service area. These beverages can be placed in ice and handed out by a TFF employee.

Condiments:

Condiment containers shall be pump style, squeeze containers, or have self-closing covers or lids for food protection. Single service packets are recommended.

Insect Control:

Food should be protected from flies and insects as they carry and transmit bacteria that may cause a foodborne illness.

Sampling:

The following requirements apply to the sampling of unpackaged foods from a TFF:
NOTE*: Any sampling operations that involve onsite portioning or handling of unpackaged or opened foods requires handwash and warewash facilities as described earlier and may also be required to be fully-enclosed. Contact EMD for more information.*

Customer Self-Service Sampling Operation Requirements:

- Sneeze guards are required to shield uncovered self-service sampling displays. The direct line between the customer's mouth and the food must be intercepted. ***NOTE:*** *Sneeze guards are not required for sampling operations that sample food items which are dispensed from a shaker, or similarly enclosed device which prevents direct hand contact with the food.*
- PHF samples must be kept at approved hot and cold holding temperatures throughout the duration of the sampling period. (hot foods at 135˚F or above, cold foods at 45˚ F or below).
- Food displayed for customer self-service shall be individually portioned into single service wrappers or utensils. Use of communal service bowls is not approved (example: open bowl of pretzels or chips).
- There shall be constant supervision by a TFF employee of all food displayed for customer self-service. ***NOTE:*** *TFF operators are responsible for preventing and discouraging "double-dipping" by consumers.*

Employee-Distributed Sampling Operation Requirements:

As an alternative to customer self-service sampling, samples may be distributed individually by a TFF employee.

- Samples must be individually portioned for distribution using single service wrappers or utensils. (example: toothpicks).
- Samples must be given to each customer individually by a TFF employee.
- PHF samples may be kept at ambient temperatures for the purposes of serving ONLY. The time that food may be held at ambient temperatures must not exceed 4 hours.

4. PERSONAL HYGIENE REQUIREMENTS

Worker Health/Hygiene:

No sick employees may work in a TFF. All employees/workers who prepare and/or serve food must be in good health. Any person with symptoms of: abdominal cramps, nausea, fever, vomiting, diarrhea, jaundice, sneezing, coughing, or a person who has open sores or infected cuts on their hands, is not allowed to work in the TFF.

All employees/workers shall wear clean outer garments and must restrain hair.

Smoking is not allowed in the TFF or any other cooking areas.

Handwashing

Poor personal hygiene is the leading cause of foodborne illness outbreaks at Community Events. Lack of proper handwashing can contaminate food.

All workers shall wash their hands prior to starting food preparation activities, after touching the face, handling money, using the restroom, smoking, **removing garbage, and/ or whenever switching between handling different types of food items, or at other times as necessary to prevent cross contamination.**

Restrooms

At least one toilet and hand washing facility for every 15 employees shall be provided within 200 feet of each TFF.

5. Person in Charge

A person in charge (PIC) must always be present at all times. This person is responsible for all operations of the TFF and ensures all employees/workers are following correct food safety procedures.

6. Waste Management & Disposal

Liquid waste - Liquid waste must be disposed of into an approved sewage system or holding tank and **must not be discharged onto the ground or a storm drain.** Any observed mixing of potable water and wastewater shall result in the immediate closure of the TFF.

Solid Waste - Organic material (food scraps and food-soiled paper), recycling and garbage generated during the event must be placed in separate leak-proof, fly-proof, waste collection containers. Waste collection containers must be labeled with the corresponding waste stream. Plastic garbage bags and BPI-certified compostable bags are recommended in each TFF. Monitor waste collection containers to prevent overflow and contamination. Identify waste collection disposal areas and ensure all waste is properly disposed of. (Example: collection containers provided by the event organizer or designated dumpsters.)

7. Animals

No Live animals, birds, or fowl are permitted in or within 20 feet of a TFF.

Local Fire Departments Phone Numbers

- Sacramento City Fire Department: (916) 433-1300
- Sacramento Metro Fire Department: (916) 566-4400
  - (Rio Linda, Fair Oaks, Florin, Fruitridge, Rancho Cordova, Citrus Heights, Carmichael, & Sloughhouse.)
- Cosumnes Fire Department: (916) 405-7100
  - (Cosumnes Area, Elk Grove & Galt)
- City of Folsom Fire Department: (916) 984-2280
- City of West Sacramento: (916) 375-6474

Locations to obtain Sanitizer Test Strips

Auto-Chlor System www.autochlorsystem.com	3000 Academy Way, Suite 100 Sacramento, CA 95815	(916) 920-0125
Bailys	Lodi, New Jersey	(201) 343-8004
Smart & Final (Ask for at register)	1101 Richards Blvd Sacramento, CA 95814	(916) 441-1618
Catering Food Supply	8531 Thys Ct Sacramento, CA 95831	(916) 387-6498
CMA	9269 Survey Rd Elk Grove, CA 95624	(916) 685-5435
Cresco-Resco www.restaurantequipment.com	951 Richards Blvd Sacramento, CA 95814	(916) 446-3300 (800) 845-6677
Dong Vinh Inc. Restaurant Equipment and Supplies	6500 Florin-Perkins Rd Sacramento, CA 95828	(916) 391-8181
Delta TRAK www.deltatrak.com	P.O Box 398 Pleasanton, Ca 94566	(925) 249-2250 (800) 962-6770
Eco-Lab	Rancho Cordova, CA	(916) 315-8808 / (800) 352-5326 (651) 293-1963
PBI Market Equipment Inc.	2667 Gundy Ave Sugar Hill, Ca 90755	(562) 424-0993
Same Day Distributing www.same-day.com	5962 Buckingham Dr Huntington Beach, CA 92649	(800) 735-2261
Sierra Chemical	788 Northport Dr West Sacramento, CA 95691	(916) 371-5943 (714) 379-2060
Smart and Final (Ask for at register)	1730 Watt Ave Sacramento, CA 95825	(916) 484-7402

* This list is provided for your convenience and does not represent an endorsement by the Sacramento County Environmental Management Department