



Temporary Food Facility (TFF) permit application to operate at community events in Alameda County - excluding Berkeley
 California Health and Safety Code states a permit is required to sell or giveaway food to the public. Section 114381

Requirements prior to receiving a TFF permit are listed below:

Submit this complete application to dehwebbilling@acgov.org . Pay all permit fees. ACDEH reviews the application for compliance with CA Health and Safety Code. Your permit will be emailed to you. Post your permit at your Temporary Food Facility in public view. Penalty fees will apply to any application submitted less than five (5) days prior to the event, and/or if information is requested and/or missing from your application is and not submitted five (5) days prior to the event.

DATE REC	PE CODE	AMT PAID	OFFICE USE ONLY EV#	APVD BY	DATE
OWNER NAME			DO YOU HAVE SPONSOR APPROVAL TO PARTICIPATE, _____ If no, your application will not be reviewed		
BUSINESS NAME			SUBMIT ONE APPLICATION PER BOOTH. # of Booths _____ INDICATE INDOOR OR OUTDOOR _____		
NAME OF THE BOOTH			EMAIL ADDRESS. THIS IS HOW WE WILL CONTACT YOU IF MORE INFORMATION IS NEEDED. PRINT CLEARLY		
BUSINESS ADDRESS WITH CITY STATE AND ZIP CODE			MAILING ADDRESS IF DIFFERENT FROM BUSINESS ADDRESS		
BUSINESS AND CELL PHONE. THIS IS HOW WE WILL CONTACT YOU IF MORE INFORMATION IS NEEDED. PRINT CLEARLY			OFFICE USE ONLY FA #		
NAME OF THE EVENT			EVENT ADDRESS WITH CITY		
START DATE		END DATE	START TIME		END TIME
EVENT SPONSOR NAME		CONTACT PHONE		SPONSOR EMAIL	

IF YOU ARE PREPARING FOOD AT A TIME AND LOCATION OTHER THAN THE EVENT TIME AND LOCATION YOU ARE REQUIRED TO PROVIDE ONE OF THE FOLLOWING DOCUMENTS WITH YOUR APPLICATION FOR REVIEW. FOOD CANNOT BE MADE AT HOME

Commercial Kitchen Agreement

If you are renting/borrowing/or have arranged for commercial kitchen space – The document on page #7 must be signed by the owner or owner’s designee of the commercial kitchen.

Your Environmental Health Permit If you are not renting kitchen space, but preparing food in your own food facility, provide a copy/picture.

State of California Processed Food Registration. If you process and package your product for sale.

ACDEH Cottage Food Registration.

State of California Milk and Dairy License. If you have a softserve machine or make your own dairy products

HOW TO PAY THE FEE. FOR FEES, SEE FEE SCHEDULE ON PAGE #6

PAY IN PERSON OR BY MAIL SUBMIT YOUR APPLICATION AND PAYMENT TO ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH 1131 HARBOR BAY PARKWAY, ALAMEDA CA 94502. Make check payable to “Alameda County Department of Environmental Health.”

FOR ONLINE PAYMENT ONCE YOU HAVE RECEIVED YOUR ELECTRONIC INVOICE, USE THIS LINK <https://deh.acgov.org/billing-fees-permits.page?>

TO APPLY FOR PERMIT FEE EXEMPTION, REVIEW FORMS AT THIS LINK TO SEE IF YOU QUALIFY <https://deh.acgov.org/operations/tff.page?>

FOR BILLING ASSISTANCE CONTACT DEHWEBBILLING@ACGOV.ORG OR CALL 510-567-6858

Read, Follow and Keep These Next 3 Pages of the Application

These pages will help you complete your application and pass the field inspection. When following these requirements, you are demonstrating good food safety practices and helping to prevent foodborne illness.

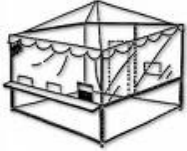
1. Permits:

You are required to have a health permit to sell or give foods or beverages to the public.

Foods or beverages stored or prepared at your home are not allowed.



2. Booth Construction:



Your food booth should be designed to protect food and beverages from contamination. The following features are required:

- Overhead Covering – a tent top, such as an EZ Up.
- Entirely Enclosed – all four sides shall be enclosed, with the exception of a pass-thru serving window and entrance/exit way. Mesh screening or clear plastic/vinyl sheets are recommended. The entrance/exit way must be closeable.
- Pass-Thru Window - should only be large enough to serve your food through, with a flap or screen to cover the window or opening.
- Ground Cover – a tarp or wood boards prevents food and beverage supplies from coming into contact with the ground.
- Name – the name of the food booth (minimum 3 inch letters of contrasting color), city, state, zip code, and name of the operator must be legible and clearly visible to customers.
- All food items must be prepared, cooked and served from inside the food booth** (exceptions are: BBQ/grill or cooking equipment required to be operated outside by the local fire authority).

in preventing the transfer of germs to food. The following items and order are required for proper washing and sanitizing:

- Wash with Soapy Water – fill a bucket or container that can hold your largest pot/dish/utensil with soapy water. It's best to remove any food particles or grease from the dirty pot/dish/utensil before washing.
- Rinse with Fresh Clean Water – fill a bucket or container with fresh clean water to rinse off the soap from the washed pot/dish/utensil. It is important to remove the soap before sanitizing.
- Sanitize – fill a bucket or container with a chemical sanitizing solution. Chlorine bleach is a common **sanitizer (use 1 tablespoon for each gallon of water)**.
- Air Dry – after sanitizing the pot/dish/utensil, let it completely air dry to allow the full effects of the sanitizer to take place (having extra pots/dishes/utensils are recommended).
 - You will need at least **25 gallons of water for your washing system.**
 - Utensil washing system is not required if only prepackaged/canned/bottled foods are sold.**

5. Cooking and Hot Storage:

Serving undercooked or hot foods not held at the proper temperature can lead to a foodborne illness. You will **need a probe thermometer (with a 0° to 220° Fahrenheit range) to ensure the temperatures for the following food items are reached during their cooking process:**



- Hamburgers and other ground beef foods - cook to 155° Fahrenheit.
- Poultry (single piece or ground) – cook to 165° Fahrenheit.
- Single pieces of meat and fish – cook to 145° Fahrenheit.



Hot food items must be held at 135° Fahrenheit. The following are several methods to maintain proper hot holding temperatures (**turn on your heating units before placing the cooked foods in them**):

- Chafing dishes (**NO STERNO**)
- Cooking grill
- Stove top or camp stove
- Crock pots or similar self contained heating units
- Steam tables
- Warming ovens
 - Check hot holding temperatures every 30 minutes.
 - Keep foods covered and stir frequently.
 - Discard all leftover cooked or ready to eat foods at the end of the day.**



3. Hand Washing:

Unclean hands can contaminate your food. You will need the following items:

- Warm Water (5 gallons)** – an urn or insulated container filled with warm water (100° Fahrenheit). The urn should have a spigot or valve to allow water to flow freely as you wash and rinse your hands.
- Liquid Soap Dispenser** – bar soap is not allowed (avoid scented or lotion soaps).
- Paper Towels** – cloth hand towels are not allowed.
- Catch Bucket** – a bucket or container to catch the rinsed waste water from your hands.
 - Use a stand or table – the water urn or container should be placed high enough to allow for proper hand washing and collection of rinse water.
 - The hand wash station should be placed in an unobstructed area that is easy to access and use at all times.
 - Wash your hands after: touching your face, handling money, using the restroom, smoking, removing garbage, and/or whenever you start preparing a different food item.**



4. Dish and Utensil Washing:

Proper washing and sanitizing of dirty pots, dishes, and utensils is important



6. Cold Storage:

Maintain all perishable foods (potentially hazardous foods, aka "PHF") at or below



45°Fahrenheit. Examples of perishable foods or PHF are: raw or **cooked**

meats, foods with egg products, or foods with milk products. Other PHF foods include: cut **melons**, bean sprouts, garlic/fresh herbs in oils, and **cooked rice**. Even spinach and lettuce are a concern if not properly maintained. Contact your local health department if you are unsure if the foods you plan to prepare and serve are considered a PHF/perishable.

Ice may be used for cold storage of perishable foods if the event is for one day; mechanical refrigeration is required if perishable foods are to be kept and used for more than one day.

7. Reheating Foods:

Reheat all food items rapidly to 165° Fahrenheit. Do not use chafing dishes, crock pots, steam tables, or similar devices for heating up foods. It is recommended that a stove, oven or flattop grill be used to rapidly re-heat foods.

8. Food Handling:

Never handle/touch any food without washing your hands. **To handle a ready-to-serve food item, use of the following is recommended:**



- a. **Disposable gloves**
- b. **Serving tongs or other serving utensils**
- c. **Napkins or food tissue paper**
- d. **Use squeeze bottles, containers with hinged lids, and/or individual packets for self-serve condiments**

9. Sanitizing Work Surfaces:

To prevent cross contamination and discourage flies, sanitize work surfaces with wiping cloths in a bucket or container of a sanitizing solution (1 tablespoon of bleach to 1 gallon of clean water). Allow all surfaces to completely dry before using. Change the sanitizing solution every 2 hours or sooner if the water becomes cloudy.



10. Employees/Workers:

All employees/workers who prepare and/or serve food must be in good health. Any person with symptoms of: cramps, nausea, fever, vomiting, diarrhea, jaundice, etc., or have open sores or infected cuts on their hands should not be allowed in the food booth.



- All employees/workers shall wear clean outer garments.



- **To prevent cross contamination of foods and reduce the risk of food poisoning, assign employees/workers different tasks such as: handling money, preparing ready to eat foods, preparing raw meats.**
- Smoking is not allowed in the food booth or any outer cooking areas.
- **A person in charge (PIC) must always be present at all times.** This person is responsible for all operations of the food booth and ensures all employees/workers are following these guidelines.

11. Waste and Grease Disposal:

Place all garbage and wastes in a refuse container with a tight-fitting lid. Remove all wastes at the end of the event or as necessary and dispose of in a proper manner (i.e. garbage bins, grease recycle).



All waste water from your dish/utensil wash containers/buckets and hand wash catch bucket must be disposed in an approved sewer system (i.e. sink connected to the sewer system) or waste water collection tank (provided by the event organizer). It is illegal to pour waste water and grease/oil into storm drains or onto the ground.

12. Insect Control:



Flies and insects can carry or transmit foodborne diseases. Cover all food items to reduce this possibility.

If traps are used for insect control (i.e. flies or yellow jackets), be sure to place them away from your food booth (consult the

directions for proper distance).

The traps have a scent (pheromone) that will attract the insects to its location.



13. Food Transportation:

Keep prepared foods covered and maintain proper food holding temperatures. Use insulated or warming containers to keep hot food items at or above 135° Fahrenheit. Use ice chests or refrigerated trucks to maintain cold food items at or below 45° Fahrenheit.

14. Ice:

Ice used to cool beverage containers or to keep perishable foods cold may not be used for consumption. Keep ice for consumption in a marked separate container/ice chest. Always use ice from an approved source and use a scoop to dispense ice.



15. Water:



Contact the event organizer to check if fresh clean (potable) water is available at the event site. You may need to bring your own fresh clean water if none is available (5 gals-hand washing/25 gals-dish/pot/utensil washing).

If well water is available, be sure to check to see if the well is safe to drink from.

16. Restrooms:



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



Self-inspection Checklist for Your Temporary Food Facility (Booth)
Complete This Checklist Prior to Opening Your Facility

	Initials
<p>1. Hand-wash station is set up first and is ready to use:</p> <p><input type="checkbox"/> Container of 100-degree water with a free flow spigot so water flows freely while washing</p> <p><input type="checkbox"/> Bucket to catch the dirty water</p> <p><input type="checkbox"/> Liquid soap in a pump dispenser</p> <p><input type="checkbox"/> Single use paper towels</p>	1. _____
<p>2. Utensil wash station is set up and ready to use:</p> <p><input type="checkbox"/> 1 Bucket with soapy water to use for washing</p> <p><input type="checkbox"/> 1 Bucket with plain water to use for rinsing</p> <p><input type="checkbox"/> 1 Bucket with bleach and water to use for sanitizing</p> <p>Note: ½ Tablespoon of bleach should be used for each gallon of water</p>	2. _____
<p>3. Tasks are delegated by the person in charge to ensure:</p> <p><input type="checkbox"/> Prevention of cross-contamination</p> <p><input type="checkbox"/> Maintain an organized clean and sanitary food prep area</p> <p><input type="checkbox"/> Make operational corrections as needed</p>	3. _____
4. All food preparation is done inside the booth.	4. _____
5. All food items cooked outdoors must be served to the customer from inside the booth.	5. _____
6. A thermometer available in the booth to measure food temperatures.	6. _____
7. All cold foods are well iced and are below 45 degrees F.	7. _____
<p>8. All hot foods are:</p> <p><input type="checkbox"/> Served directly to the customer, OR</p> <p><input type="checkbox"/> Held at or above 135 degrees F in a steam table or equivalent equipment.</p> <p><input type="checkbox"/> Discarded at the end of each day.</p>	8. _____
9. Health Permit is prominently displayed in public view	9. _____
10. Trash containers are available inside the booth.	10. _____
<p>11. Self-service condiments are:</p> <p><input type="checkbox"/> In containers with a hinged lid, OR</p> <p><input type="checkbox"/> In squeeze bottles, OR</p> <p><input type="checkbox"/> In individual packets.</p>	11. _____
12. All open food is protected from customer spit from coughing, and sneezing and all foodservice workers are healthy	12. _____
13. All 4 walls of my booth are in place unless all my food is pre-packaged	13. _____
14. I know the location of the on-site clean water supply, where to properly dispose of my fry oil and dirty water at the event	14. _____

DO ALL OF YOUR MENU ITEMS, INCLUDING SAMPLES, REMAIN IN THE ORIGINAL FACTORY SEALED PACKAGE OR ARE THEY PRE-PACKAGED BY YOU AT A COMMERCIAL KITCHEN? YES OR NO _____

FOR ANY ELECTRICAL EQUIPMENT YOU WILL NEED A GENERATOR. LIST THE MAKE AND MODEL AND WATTAGE OF YOUR GENERATOR

ALL MENU ITEMS TO INCLUDE CONDIMENTS/ BEVERAGES / SIDE DISHES/ PRODUCE/GROCERY	IS IT PREPPED BEFORE THE EVENT	IS IT PREPPED AT THE EVENT ONLY	IS IT BROUGHT TO THE EVENT HOT OR COLD	IS IT SERVED HOT OR COLD OR REHEATED	STATE ALL EQUIPMENT USED TO TRANSPORT, AND MAINTAIN FOOD TEMPERATURE FROM THE COMMERCIAL KITCHEN	STATE ALL EQUIPMENT USED TO COOK, MAINTAIN FOOD TEMPERATURE AND SERVE THIS ITEM

SUBMIT WITH THIS APPLICATION A DRAWING SHOWING THE PLACEMENT OF YOUR EQUIPMENT IN YOUR BOOTH

ARE YOU SAMPLING: YES OR NO. IF YES, PLEASE DESCRIBE

WHERE WILL YOU OBTAIN CLEAN WATER FOR HANDWASH AND WAREWASH?

WHERE WILL YOU DISPOSE OF DIRTY WATER GARBAGE AND USED FRY OIL?

WILL YOU PROVIDE A FULLY ENCLOSED BOOTH? IF NO, EXPLAIN WHY, IF YES DESCRIBE WHAT YOU WILL USE FOR FLOORS/WALLS/OVERHEAD

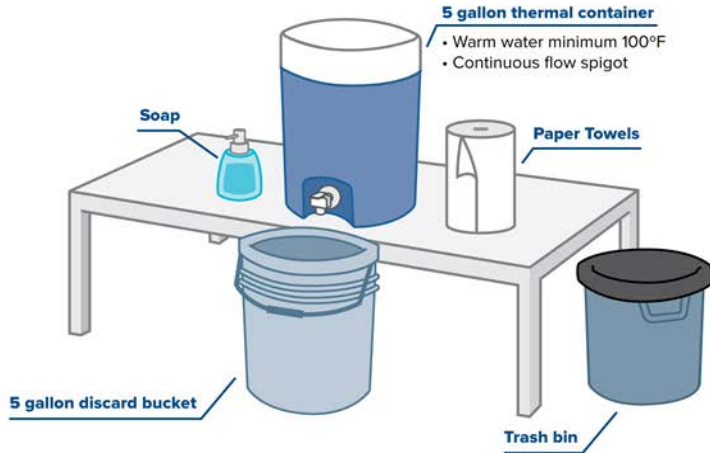
HOW WILL YOU TRANSPORT YOUR UTENSILS AND EQUIPMENT AND MAINTAIN YOUR BOOTH CLEAN, SANITARY AND ORGANIZED?

WILL YOU OR THE SPONSOR BE PROVIDING REUSABLE/RETURNABLE UTENSILS SUCH AS FORKS, PLATES, CUPS, BOWLS ETC. FOR CUSTOMER USE?

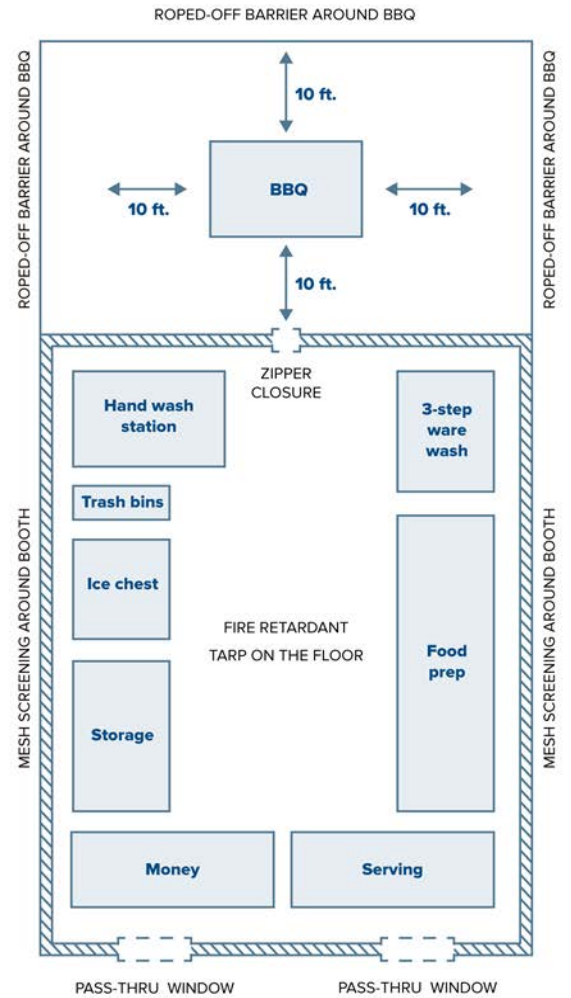
WHAT ARE YOUR OPERATING PROCEDURES FOR ACCEPTING **CUSTOMER OWNED** RE USEABLE CONTAINERS SUCH AS CUPS, MUGS, PLATES ETC. HOW WILL YOU ENSURE THE CONTAINERS WILL NOT CREATE A CONTAMINATION ISSUE INSIDE YOUR BOOTH OR WITH YOUR EMPLOYEES? TFF OPERATORS ARE NOT ALLOWED TO PROVIDE MULTI USE UTENSILS FOR CUSTOMERS WITH OUT DEPARTMENT APPROVAL.

YOU MUST IDENTIFY YOUR BOOTH WITH THE FOLLOWING INFORMATION WITH THREE INCH LETTERING: BUSINESS NAME, CITY, STATE AND ZIP CODE

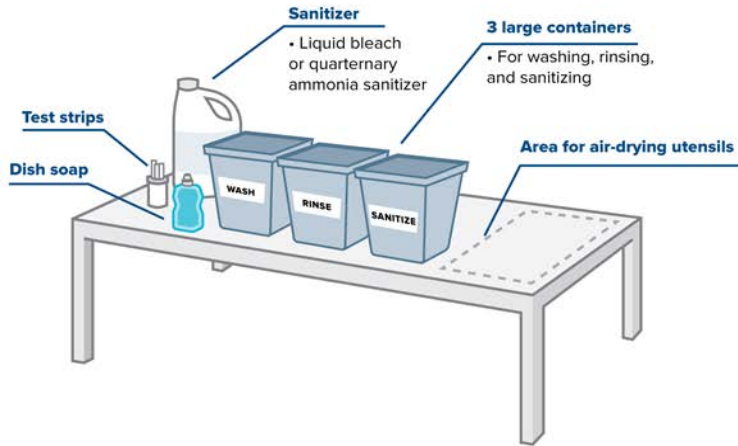
Hand Wash Station



Sample Booth Plan



3-Step Ware Wash Station



Applications, payments and fee exemption paperwork received less than 5 business days prior to the event will be charged a penalty fee. Temporary Food Facility permits will not be issued until an event sponsor permit has been issued. CA Health and Safety Code Section 114381.1 Once your application is approved, your permit will be e-mailed to the e-mail address provided on the application.

OFFICE USE ONLY	NON-PRE-PACKAGED FOODS		PACKAGED FOODS	
	THIS CATEGORY INCLUDES PREPARATION OF SAMPLES, MEALS, SNACKS, SIDES, APPETIZERS, DESSERTS AND BEVERAGES THAT ARE SERVED OPEN TO THE CUSTOMER		THIS CATEGORY INCLUDES SAMPLES, MEALS, SNACKS, SIDES, APPETIZERS, DESSERTS AND BEVERAGES THAT ARE SERVED IN A FACTORY SEALED PACKAGE TO THE CUSTOMER	
Event Duration	1 to 4 Contiguous Days	5 to 25 Days in a 90 Day Period Same Event	1 to 4 Contiguous Days	5 to 25 Days in a 90 Day Period Same Event
Program Element	1903	1904	1905	1906
Permit Fee	\$211	\$333	\$143	\$186
Total Due with Penalty	\$316.50	\$499.50	\$214.50	\$279
Fee Exempt Penalty Fee	\$54	\$54	\$54	\$54

I have read, understand, and will abide by the requirements set forth in this application. The information provided on this application is true. Failure to comply may result in closure of your facility until compliance is met.

Print Name _____ Applicant Signature _____ Date _____

COMMISSARY/COMMERCIAL KITCHEN AGREEMENT

ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH



Commissary / Commercial Kitchen	Owner Name
Street Address	City & Zip Code
Cell Phone#	Alternate Phone#

I, (Facility Owner/ Manager) _____

agree to provide the following services to _____

SERVICES PLEASE CIRCLE YES OR NO:

- | | | | |
|---|--|---------------------------------------|--|
| Facilities to prepare or package food | <input type="checkbox"/> YES <input type="checkbox"/> NO | Dry food storage | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Toilet & handwashing facilities | <input type="checkbox"/> YES <input type="checkbox"/> NO | Waste grease removal | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Waste tank/sewage disposal | <input type="checkbox"/> YES <input type="checkbox"/> NO | Chemical storage | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Garbage disposal | <input type="checkbox"/> YES <input type="checkbox"/> NO | Overnight parking (MFPU) | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Potable (drinkable) water supply | <input type="checkbox"/> YES <input type="checkbox"/> NO | Enclosed overnight parking (carts) | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Electrical hook-up | <input type="checkbox"/> YES <input type="checkbox"/> NO | Refrigeration/frozen food storage | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Equipment/utensil storage | <input type="checkbox"/> YES <input type="checkbox"/> NO | Supply food product – i.e. ice, meats | <input type="checkbox"/> YES <input type="checkbox"/> NO |
| Warewash facility (i.e. 3 compartment sink) | <input type="checkbox"/> YES <input type="checkbox"/> NO | | |

Any “NO” answers must be explained below. Additional Commissary agreements may be required:

The printed name and signature of the facility owner/operator is required for the department to accept this document

Print Authorized Signer Name _____ Phone _____

Authorized Signer Signature _____ Date _____

Section 2: is required for Commissary/Commercial Kitchen facilities located OUTSIDE of Alameda County or in the City of Berkley

If the proposed facility is located outside of Alameda County and Berkeley, the local Environmental Health Department shall verify that the commissary and/or commercial kitchen has a current health permit by signing below. The establishment is in _____ County/City.

An REHS signatures verifies that the facility indicated in **Section 1** meets CALCODE: Section 114294 – 114297.

Out of County REHS Name (Please Print)	Phone
Out of County REHS Signature & Date Received	E-mail Address



FOOD SAFETY QUIZ for Temporary Food Facility Operators

Booth Name:

Event Name and Date(s):

Proper food safety knowledge and procedures will help ensure that the public receives safe food and beverages. This short quiz is designed to be a tool for identifying additional training needed before you operate your food booth.

- Potentially hazardous foods (PHF) require temperature control to prevent the growth of bacteria. Which food is not a PHF?
a. Cooked rice b. Grilled chicken c. Cut melon d. Packaged potato chips
- All cold PHF should be kept at or below _____ degrees Fahrenheit.
a. 0 b. 31 c. 45 d. 70
- All hot PHF should be served immediately to the customer or be held at or above _____ degrees Fahrenheit.
a. 41 b. 70 c. 100 d. 135
- True or False. Food stored and prepared at home may be served or sold to the public.
a. True b. False
- Which of the following are effective means of ensuring food remains at a proper temperature during hot holding (e.g., in a steam-table or heated chafing dish. Note: Sterno is not allowed. Electric or butane or propane are ok.)
a. Cook food properly prior to placement into hot holding
b. Use two food pans (inserting one inside another) to prevent burning
c. Preheat steam-table prior to using it with hot food
d. Tightly cover food pans and stir food frequently
e. All of the above
- True or False. You are required to have an accurate probe type thermometer available in your booth if you are handling foods that require temperature control.
a. True b. False
- All food preparation should be performed _____ the booth.
a. Inside c. Anywhere near the booth
b. Outside d. Both at home and at the booth
- True or False. After barbecuing foods on a grill located outside of your booth you may serve the barbecued foods directly to customers outside of the booth.
a. True b. False
- What should you do with any leftover hot food at the end of each day?
a. Throw it away.
b. Cover it, refrigerate it and re-use it the next day of the event.
c. Cover it, keep it at room temperature and re-use it the next day of the event.
d. Use it as an ingredient for another dish to sell to customers the next day of the event.

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10. How should self-serve condiments be available to customers?
- a. In squeeze bottles
 - b. In containers with a hinged lid
 - c. In individual packets
 - d. Any of the above
11. The following tasks should be assigned to different workers in your food booth: handling money, preparing ready-to-eat food, handling raw meat and poultry. Why?
12. True or False. A person in charge shall be present in the booth during all hours of operation.
- a. True
 - b. False
13. When should a food handler wash his or her hands?
- a. After touching his or her face
 - b. After touching money
 - c. After using the restroom
 - d. All of the above
14. True or False. Food handlers are required to minimize bare hand contact with ready-to-eat foods by wearing gloves, by using utensils or other implements to handle food.
- a. True
 - b. False
15. A utensil washing station is not required in your booth if:
- a. Only packaged food is sold
 - b. Unpackaged food is prepared in your booth
 - c. Utensils are used
 - d. Equipment is used
16. Utensil wash stations should have at least 3 buckets: (1) for soapy water, (2) for rinsing, and (3) for sanitizing. When using chlorine bleach as a sanitizer, how much should be used?
- a. 1/4 teaspoon per 2 gallons of fresh, potable water
 - b. 1/2 teaspoon per 2 gallons of fresh, potable water
 - c. 1 teaspoon per 2 gallons of fresh, potable water
 - d. 1 tablespoon per each gallon of fresh, potable water
17. What 4 items are important to have at your booth's hand wash station?
- (1)
 - (2)
 - (3)
 - (4)
18. True or False. Food booths with unpackaged food are required to supply warm water (at least 100° F) for hand washing purposes.
- a. True
 - b. False
19. In your booth, at least ____gallons of water is required for hand washing and at least____gallons of water total is required for food preparation and utensil washing.
- a. 1; 5
 - b. 5; 5
 - c. 5; 10
 - d. 5; 25
20. True or False. Wash water and other liquid waste (ice melt, etc.) may be drained into a leak-proof container and then disposed of onto the ground or into storm drains.
- a. True
 - b. False

Your Name (Print):	Phone Number:
Your Signature:	Today's Date: