

VENDOR TERMS AND CONDITIONS

Juried Selection: All applications are screened and juried. Selections will be made on quality, duplication of items sold/made, past participation, and order the application was received. The Fiesta Committee also reserves the right to refuse an application for other reason such as, but not limited to, inappropriate content (i.e. not family oriented). Once accepted you will receive an acceptance letter, a map of the Fiesta, and further vendor instructions. Every effort will be made to accommodate special requests, but they are not guaranteed. Booths containing handmade/homemade items and commercial items are deemed commercial booths and are categorized as such. Business or commercial vendors may display advertisements, take orders, and/or make bookings.

Booth Information: Each space is 10x10 unless stated otherwise. Full payment must be submitted with completed applications. Failure to submit payments or complete all applications will result in refusal of participation. Although the booths are located next to and directly across the street from the Police Department, the risk for theft/loss are the assumption of the vendor. Vendors will be held liable in the event their display causes damage to the displays or work of vendors, event site, or property; or if any person is injured due to vendor negligence. There will be a \$35.00 fee on all returned or cancelled checks.

- Vendors must provide their own equipment and supplies for their display area. Including tables, chairs, power cords. If a generator is being used, it must be a 'quiet type'. **No loud generators will be allowed.** Over head covering is not required but suggested for those booths located outside.
- Only the juried vendor may sell from their booth space. No sharing or sub-leasing of booth space is allowed. Modification of items sold or booth contents must be submitted in writing and approved by the Fiesta Committee prior to the event. Failure to do so will result in vendor being asked to leave the event.
- This is a family friendly event. NO DRUGS, GANG RELATED, EXPLICIT ITEMS, or AEROSOL PRODUCTS of any kind may be sold or shown at any time during the set up of, operation of, or take down of the event.
- Electrical cords must be in good condition or new and not frayed, taped, or spliced.
- Damage to buildings in Pioneer Park, the city Parking lot, or any parts of those properties will be paid for by the vendor in full as determined by the Reedley Fiesta Committee and the Greater Reedley Chamber of Commerce.
- No alcoholic beverages, smoking, or drugs are allowed in the booths, buildings, or park.
- Vendors are to only sell from their booth, NO roaming with advertising brochures/fliers or yelling will be permitted.

Refunds: There will be no refunds due to bad weather or other circumstances beyond the control of the Reedley Fiesta Committee. No refunds will be given under any circumstances after September 21th, 2010. After applications are submitted and approved the cancellation fee prior to September 21th, 2010, is \$25.00.

Late Registration: Beginning September 22nd, there's a \$25 late registration fee for all booths. No Food vendors will be allowed after September 21st, 2010.

Set Up: Booth set up must be complete and the booth open by 4pm on the opening day. No vehicles are allowed **AT ANY TIME FOR ANY REASON** in the parking lot, or on the grass of Pioneer Park. All vehicles must be removed immediately after unloading from all side streets or alley ways immediately next to Pioneer Park and/or booth areas. Vehicles left unattended during the set-up or throughout the day WILL BE towed at the owner's expense. NO EXCEPTIONS. The Fiesta Committee will issue one parking tag per booth to identify vendor's vehicles to local Police officers and event volunteers. The tags must be displayed on the driver side dash in the window.

Take Down: All vendors agree to participate for the entire length of the event (Friday, October 8th through Saturday, October 9th, 2010) and understand that take down of booths before 9:00pm on the last day of the event, regardless of attendance numbers, is not allowed under any circumstances. **If booth is taken down or left unattended prior to closing, vendor will NOT be allowed to return to the Fiesta.** Vendors are responsible to clean up their booth area, bag, and dispense of trash in the proper receptacles.

Hold Harmless/Liability Release: In consideration for being allowed to participate and attend the Reedley Fiesta, I agree to assume all risk connected therewith and will not make claims against, sue, or attach the property of the Greater Reedley Chamber of Commerce or the Reedley Fiesta Committee, their employees, directors, and/or volunteers for injury or loss, however caused, even by negligence as a results of my participation.

Acting as the representative of the business or organization on the reverse application, I hereby agree to protect, defend, and hold harmless the Greater Reedley Chamber of Commerce and/or the Reedley Fiesta Committee, and their respective elective or appointed boards, officers, agent, and contract employees from any and all claims, liabilities, expenses, or damages that arise from the participation by the Reedley Fiesta/Greater Reedley Chamber of Commerce, it's agents, officers, employees, sub or independent contractors at the Fiesta. I agree that I, my employees, staff, partners, or anyone representing me or my business/organization or assisting within my designated booth space will cooperate with the event officials and other participants. The Reedley Fiesta reserves the right to remove or exclude any participant whose conduct violates the purpose or policies of the event and no refund will be given.

Signature _____

Date _____

Preferential spaces will be provided to Reedley Participants first, others on first come first served basis.

Helpful Information Related to the Fiesta Vendor Application

- All forms must be submitted with original signatures. If you complete online, please mail the originals to the Chamber office.
- A copy of your City of Reedley business license or the form for a temporary business license and the applicable fee must accompany all submissions. **All retail merchants – food –vendors must obtain a City license whether you're a non-profit or for profit. Information booths are not required to obtain a City License.**
- A copy of Seller's Permit must accompany all submissions.
- **According to Fresno County regulations, each food vendor booth must have a Certified Food Manager.** If you or none of your staff currently hold a Fresno County Certified Food Manager certificate, one must be obtained prior to submitting this application. If you are in need of certification, please call the Chamber office at 638-3548 as we will have a class, dates pending.
- Vendor locations will be determined based on Greater Reedley Chamber membership, space, County regulations, and the best interest of the event. There is no guarantee that your booth will be located in the same space as in previous years.
- There are a limited number of potable water locations available for hose hookup. These will be assigned on a first come, first served basis only.
- Three compartment sink waste water dumping will be allowed into the municipal sewer drains located at the curbs nearest this event
- If you do not have a three compartment sink and plan on sharing with another booth, the Fiesta Committee must be notified in writing of this intent including the contact name and phone number for the booth operator you have made arrangements with.
- There will be an Ice Trailer at the event where additional ice can be purchased.
- All booths must only take up the size of the booth requested. Any vendor taking up additional space will be charged double of their space.
- All forms must be completed thoroughly prior to the deadline. Forms with missing information for Food Vendors after deadline will be excluded from participation
- Food Vendors deadline is September 21st, 2010. NO EXCEPTIONS.
- **NOTE:** Take down and/or an unmanned booth prior to the end of the event is strictly prohibited.
- **There have been changes to the Terms and Conditions, Please read thoroughly.**



County of Fresno

DEPARTMENT OF PUBLIC HEALTH
 EDWARD L. MORENO, M.D., M.P.H.
 DIRECTOR- HEALTH OFFICER

COMMUNITY EVENT FOOD VENDOR APPLICATION

Directions: Each food booth operator/vendor must **complete and sign** this Community Event Food Vendor Application and return it to the **event organizer**. The event organizer must submit all applications to this office at least **2 weeks prior to the event**. The event may be inspected based on a Risk Assessment. If the event is inspected, the event organizer will be charged the current fee per booth. For current fee amount, please contact us at 559-445-3357 or visit our website at <http://tinyurl.com/yf965e4>.

BOOTH / SPACE #
Leave Blank

EVENT	1. NAME OF EVENT Reedley Fiesta		2. LOCATION OF EVENT Pioneer Park, G Street	
	3. CITY Reedley	4. DATES OF OPERATION October 8th and 9th, 2010		5. HOURS OF OPERATION 4p-9p / 10a-9p

VENDOR	6. VENDOR ORGANIZATION OR NAME OF FOOD BOOTH			7a. NUMBER OF FOOD BOOTHS	
	7b. ARE YOU OPERATING FROM ANY OF YOUR VEHICLE(S) THAT HAVE A CURRENT VEHICLE APPROVAL STICKER? <input type="checkbox"/> YES (GO TO #7C) <input type="checkbox"/> NO (GO TO #8)			7c. IF YOU MARKED YES TO 7B, THEN LIST VEHICLE LICENSE PLATE NUMBER(S) AND BUSINESS NAME	
	8a. CERTIFIED FOOD SAFETY MANAGER NAME		8b. CFM CLASS PROVIDER <input type="checkbox"/> ServSafe <input type="checkbox"/> Prometric <input type="checkbox"/> NRFSP <input type="checkbox"/> Fresno Co. Card <input type="checkbox"/> Other:		8c. DATE ISSUED
	8d. CONTACT PERSON		9. MAILING ADDRESS		10. CITY
11. STATE	12. ZIP	13. PHONE		14. FAX	

MENU	15. MENU - LIST ALL FOOD AND BEVERAGE ITEMS TO BE SERVED (MAIN DISHES, SIDE DISHES, CONDIMENTS, DRINKS, ETC.)	
	16. SOURCES - IDENTIFY THE SOURCES OF EACH FOOD ITEM INCLUDING ICE (NAME OF MARKET, RESTAURANT, SUPPLIER, ETC.)	
17. TRANSPORTATION - DESCRIBE HOW FROZEN, COLD, AND/OR HOT FOODS WILL BE TRANSPORTED TO THE EVENT		

UTENSIL SINKS	18 a. <input type="checkbox"/> CHECK THIS BOX IF YOU DO NOT USE ANY UTENSILS BESIDES A GLOVED HAND(S).		UTENSILS INCLUDE SPATULAS, TONGS, SPOONS OR SCOOPS, PANS, TRAYS, PITCHERS, PROBE THERMOMETERS, OR OTHER EQUIPMENT OR IMPLEMENT THAT CONTACTS FOOD .
	b. <input type="checkbox"/> CHECK THIS BOX IF YOU ARE ONLY SAMPLING WHERE NO COOKING IS DONE ON-SITE.		
	c. <input type="checkbox"/> CHECK THIS BOX IF YOU ARE SERVING ONLY PREPACKAGED FOOD OR DRINK AND YOU ARE NOT OPENING THE PACKAGING, CANS, BOTTLES, ETC.		
	IF YOU CHECKED ANY BOXES ABOVE (18 a, b, OR c), YOU DO NOT NEED TO HAVE ACCESS TO A THREE COMPARTMENT SINK. IF YOU DID NOT CHECK ANY BOXES ABOVE (18 a, b, OR c), YOU MUST HAVE ACCESS TO A THREE-COMPARTMENT SINK.		
20. ARE YOU PROVIDING YOUR OWN THREE COMPARTMENT SINK?		<input type="checkbox"/> YES <input type="checkbox"/> NO	
21. IF YOU ARE REQUIRED TO HAVE ACCESS TO A THREE COMPARTMENT SINK, BUT YOU ARE NOT PROVIDING THE SINK, WHAT THREE COMPARTMENT SINK WILL YOU USE?			

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COMMUNITY EVENT FOOD VENDOR APPLICATION

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UTENSIL SINKS (cont'd)

22. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, ARE YOU ALLOWING OTHER FOOD VENDORS TO USE YOUR THREE COMPARTMENT SINK? YES NO

23. LIST THE OTHER FOOD VENDOR(S) YOU WILL ALLOW TO USE YOUR THREE COMPARTMENT SINK. (A MAXIMUM OF THREE ADDITIONAL VENDORS ARE ALLOWED)

1 _____ 2 _____

3 _____

24. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, SPECIFY HOW THE POTABLE WATER WILL BE PROVIDED.

TANK, GALLONS: _____ MUNICIPAL WATER CONNECTION OTHER: _____

25. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, SPECIFY HOW WASTE WATER WILL BE DISPOSED.

WASTE TANK THAT WILL BE EMPTIED IN THE SEWER, CAPACITY IN GALLONS: _____

MUNICIPAL SEWER SEPTIC SYSTEM

OTHER: _____

Event Organizer To Submit Map
BE SURE TO SPECIFY ON THE MAP ANY POTABLE WATER FILLING STATIONS AND WASTE WATER DISPOSAL LOCATIONS.

OFFSITE

26. WILL ANY FOODS BE PREPARED AT ANY LOCATION OTHER THAN IN YOUR FOOD BOOTH AT THE EVENT?

YES Food preparation must be done in a commercial kitchen approved by this department. The Commissary Authorization section below must be completed and signed by the owner/operator of the approved commercial kitchen where food preparation will take place.

NO All food preparation will be done in the food booth at the event.

COMMERCIAL KITCHEN AUTHORIZATION

TO BE COMPLETED BY THE OWNER/OPERATOR OF THE APPROVED COMMERCIAL KITCHEN IN WHICH FOOD PREPARATION WILL TAKE PLACE.

27. THE FOOD VENDOR LISTED ON THIS FORM HAS PERMISSION TO USE THE APPROVED COMMERCIAL KITCHEN NAMED BELOW FOR PREPARING AND STORING FOOD ON THE FOLLOWING DATES:

28. BUSINESS NAME OF COMMERCIAL KITCHEN		29. ADDRESS OF COMMERCIAL KITCHEN	
30. CITY	31. STATE	32. ZIP	33. PHONE
34. FAX		35. OWNER/OPERATOR OF COMMERCIAL KITCHEN	
36a. SIGNED <i>Food Facility Owner, Operator or Authorized Representative</i>	36b. PRINT NAME	37. DATE	

IF THE COMMERCIAL KITCHEN IN WHICH FOOD PREPARATION WILL TAKE PLACE IS LOCATED OUTSIDE OF FRESNO COUNTY, THE LOCAL ENFORCEMENT AGENCY MUST SIGN BELOW, AUTHORIZING USE OF THE COMMERCIAL KITCHEN, AND VERIFYING A CURRENT PERMIT TO OPERATE.

38a. SIGNED <i>Environmental Health Specialist</i>	38b. PRINT NAME	39. DATE
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40. COUNTY OF: _____

I, the undersigned, agree to comply with the Community Event Food Vendor Requirements of the County of Fresno Department of Public Health. I understand that failure to comply with the requirements will result in suspension of approval to operate by the Department of Public Health.

41. SIGNED	42. DATE
Food Booth Owner/Operator	



County of Fresno

DEPARTMENT OF PUBLIC HEALTH
EDWARD L. MORENO, M.D., M.P.H.
DIRECTOR-HEALTH OFFICER

COMMUNITY EVENT FOOD VENDOR REQUIREMENTS

CONSTRUCTION SECTION:

These are items that deal with the construction or setup of the food booth.

- 1) **HAND WASHING FACILITY.** All food booths must provide a hand wash setup prior to operation of the food booth. The hand washing facility is for the food handlers to use and therefore must be set up in the area of the food booth where the food is being prepared. **The hand washing facility must be set up prior to the preparation or sale of foods. Hands must be washed before handling food and after using the toilet. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth will be closed by this department until a complete hand washing facility is available in the booth.** A hand wash facility must be one of the following types depending on how many days the food booth operates:



- a) **FOOD BOOTH OPERATES FOR 1-3 DAYS.** Food booths that handle unpackaged food or beverages and operate for three (3) days or less may use alternative handwashing facilities as follows (§114358):

Include an insulated container capable of providing a continuous stream of 100°F potable water that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds. A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to the Liquid Waste section below. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste. Food booths that handle only prepackaged food may provide cold water with an anti-bacterial soap at the handwashing facility.

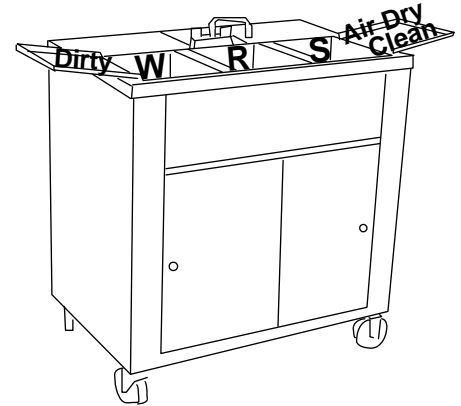


- b) **FOOD BOOTH OPERATES FOR MORE THAN 3 DAYS.** Food booths that handle unpackaged food or beverages and operate for four (4) or more days must provide the following hand wash set up (§113953):

The handwashing facility shall be a one-compartment sink and be equipped to provide 100°F water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. The handwashing facility must be provided with liquid soap in a pump style dispenser and single-use paper towels in a dispenser.

- 2) **WAREWASHING FACILITIES.** Food booths handling unpackaged foods must have a three (3) compartment sink or have access to a three compartment sink. It can be shared by up to four (4) food booths if it is centrally located to all four booths. The sink shall be supplied with hot and cold running water from a mixing valve. Utensils shall be washed and sanitized as follows (§114351):

- a) **Wash** in hot soapy water in the first compartment.
- b) **Rinse** utensils in warm clear water in the second compartment.
- c) **Sanitize** utensils in the third compartment with an approved chemical sanitizer. A sanitizer is a chemical that removes remaining bacteria after the utensil has been cleaned. Use 1 tablespoon bleach per gallon of water for sanitizing utensils to make 100 PPM.
- d) **Air dry** utensils. Do not use a cloth or paper towel to dry them as it may re-contaminate the utensil.

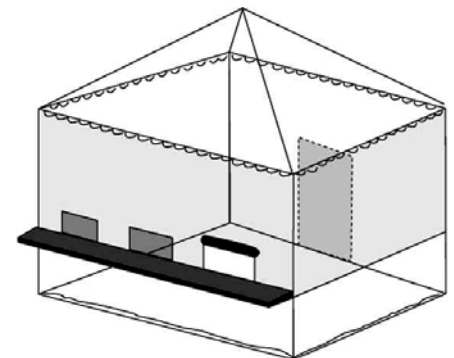


Vendors who only prepare and portion samples of product (where no foods are being cooked), including but not limited to dips, oils, and produce, do not need to provide a three compartment sink if multiple clean utensils are available in the booth. Three compartment sinks are not required for booths that only dispense beverages into single use cups.

- 3) **POTABLE WATER TANK(S).** Provide a potable water tank(s) for food preparation, warewashing, and handwashing purposes. A minimum of 5 gallons of water shall be provided exclusively for handwashing. Any water needed for other purposes shall be in addition to the five gallons for handwashing. A minimum of 25 gallons of water shall be provided for food preparation and utensil washing. Water flow of at least one gallon per minute is required at each sink. (§114217)
- 4) **WASTE WATER TANK(S).** All liquid waste must be captured in a waste tank of at least 50% greater size than the supply (Example: 30 gallon potable supply = 45 gallon waste tank). All waste water tanks must have a shut-off valve and must not leak waste water to the ground. All waste water shall be properly disposed of according to the Liquid Waste section below. (§114240)
- 5) **EQUIPMENT.** Food equipment shall be approved for food service. Hot and cold holding equipment must be provided to ensure temperature control during transportation, storage and operation. (§114343 and 114354)
- 6) **CONSUMER UTENSILS.** Utensils, plates, bowls, food containers, food packaging materials and other food related items given to the consumer must all be single-use only. No such items may be returned to the food vendor, washed and reserved to another customer. (§114353)
- 7) **WALLS AND SCREENS.** Food booths operating outside that handle open food must be enclosed with walls that extend from the floor to the ceiling. Acceptable wall material includes, but is not limited to, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. (§114349b)



Pass-through openings in the screen or walls must be limited to 216 square inches each and shall be no closer together than 18 inches. (§114259.2)



Walls and screens are not required for booths that only dispense beverages. Booths that prepare and portion samples, including but not limited to dip, oils, and produce, may enclose only that portion of their booth where the preparation is done.

- 8) **CEILINGS AND OVERHEAD PROTECTION.** Food booths operating outside must have overhead protection to minimize contamination from leaves, dust, rain, bird and insect droppings. (§114349a)
- 9) **FLOORS.** A floor of concrete, asphalt, tight wood or other protective material that is similarly cleanable is required to protect the ground or pavement from spills if unpackaged foods are handled. (§114347)
- 10) **POTABLE WATER HOSES.** Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. Potable water hoses must be white with a blue stripe. The hose shall be stored and used so as to be kept free of contamination and shall be disinfected (according to disinfection procedures at the end of this list) prior to use. (§114192b)
- 11) **LIQUID WASTE HOSES.** Liquid waste hoses cannot be the same color and type of hose used for potable water. Liquid waste hoses must be either all black or green with black tape every three feet. (§114215)
- 12) **BOOTH IDENTIFICATION.** The name of the business must be in lettering at least 3 inches tall on the food booth and in a location that is clearly visible to patrons. The city, state and ZIP code and name of the operator must be in lettering at least one inch or taller. Examples: acceptable-“Joe’s Tri-tip”, “Scout Troop #123”. Not acceptable- “Tri-tip”, “Shaved Ice”. The name on your food vendor booth or vehicle must match the name on your Community Event Food Vendor Application. (§114337)
- 13) **ELECTRICAL REQUIREMENT.** Adequate electrical service must be provided at the site if electrical appliances are to be used. Secure electrical cords to the ground with duct tape to prevent tripping. (§114182 and 114363)
- 14) **HEAT GENERATING EQUIPMENT.** All equipment must be located inside your food booth. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by a minimum of three (3) feet to prevent burns or other injuries. Barbecues or grills intended for outdoor cooking may be located adjacent to your food booth if local building or fire codes prohibit cooking inside the food booth. (§114341b and 114341c)






OPERATIONAL SECTION:
These requirements pertain to how the food booth must be operated.

- 15) **FOOD SAFETY KNOWLEDGE.** Each food booth must have an owner or person in charge that has successfully passed an approved and accredited food safety certification examination listed by ANSI or the free Fresno County Foodhandler Certification examination. Contact Fresno County Environmental Health at 445-3357 to sign up for the Fresno County exam or call or go online at www.fcdph.org for a list of classes available in the Fresno County area. (§113947 and 113947.1)
- 16) **APPROVED SOURCES ONLY.** No food prepared or stored in a private home may be used, served, given away, or offered for sale from a Community Event Food Booth. All foods must be prepared in your food booth at the Community Event or in a commercial facility approved by this department, such as a permitted restaurant. (§114341a and 114339)

- 17) **NO ILL WORKERS ALLOWED.** Food handlers must be in good health. No person infected with a communicable disease, such as a cold or “stomach flu” is allowed to handle food. The food booth operator shall ensure that all employees have not had “stomach flu” symptoms in the three days prior to working in the food booth. (§113974)
- 18) **SANITIZER TEST MATERIALS.** Proper sanitizer testing strips shall be provided to adequately measure the concentration of sanitizer used for wiping cloths and utensil washing. (§114107)
- 19) **WIPING CLOTH SANITIZER SOLUTION.** A container of sanitizing solution (one tablespoon of chlorine bleach per gallon of water) is required in booths handling unpackaged foods. The sanitizing solution is to be used to sanitize wiping cloths. Wiping cloths used to wipe down food preparation areas must be stored in the sanitizing solution. (§114099.6, 114107 and 114185.1)
- 20) **FOOD PROTECTED FROM CONTAMINATION.** Foods must be protected from consumer contact, insects, dust, and other sources of contamination during transport, preparation, and display as follows (§113984, 114065, 114077, 114081, 114314, 114349 and 114355):
 - a) Prepare food in a booth or an area *shielded from the public*.
 - b) Use *disposable food handling gloves* or clean utensils when handling ready-to-eat foods or foods that will not be cooked before serving.
 - c) Keep all foods, food containers, utensils, and packaging materials *off the ground* on tables, pallets, or shelves.
 - d) Keep foods *wrapped or in covered containers* whenever possible.
 - e) Keep condiments, such as salsa, in *dispensers* or containers with attached lids, or single serving packets.
 - f) Keep *ice used in beverages* separate from ice used for cooling foods.
 - g) All *bulk beverages must be dispensed* from a container with a spigot. Ladling is not permitted.
 - h) *No community dipping* is allowed for customer self service where the customer dips into a common bowl shared by the public.
- 21) **HOLDING TEMPERATURES.** Potentially hazardous foods (meats, tamales, cooked beans, cooked rice, potato salad, etc.) must be kept either cold (below 45°F not to exceed 12 hours/day) or hot (above 135°F). Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be discarded, and must not be saved for future use. (§114343)
- 22) **THERMOMETER.** Provide a minimum of two metal probe thermometers for checking hot and cold food temperatures. **The sale of potentially hazardous foods that have been held at improper temperatures will not be allowed.** (§114157)
- 23) **POTABLE WATER.** Water used in foods and beverages must be from an approved source. Provide commercially bottled water for foods and beverages prepared on-site. (§114189)
- 24) **LIQUID WASTE.** Liquid waste must be disposed of in a sanitary manner. Wastewater must be discarded in an approved wastewater disposal system (sewer, septic system, etc.) Do not dump wastewater or grease onto the ground or into a storm drain. (§114197)



- 25) **TRANSPORTATION.** Food shall be transported in a manner that meets the following requirements (§113982):
 - a) The interior floor, sides, and top of the food holding area shall be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning.
 - b) The food holding area shall be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.
 - c) For potentially hazardous food, approved methods shall be used to maintain food at the required holding temperatures above.
 - d) Food, utensils, and supplies shall be protected from contamination.
- 26) **REFUSE CONTAINERS.** An adequate number of leak proof garbage containers must be provided to contain garbage or refuse. (§114244 and 114381.1) 
- 27) **EMPLOYEE CLOTHES.** Food handlers must wear clean clothes and confine their hair with hairnets, scarves, or hats (§113969 and 113971).
- 28) **NO SMOKING IN FOOD BOOTH.** Smoking and the use of tobacco in any form is prohibited in food handling areas. (§113977) 
- 29) **FOOD STORAGE DURING NON-OPERATIONAL PERIODS.** Food shall be stored within the fully enclosed food booth, a permanent permitted food facility or other facility approved by this office. Food shall not be stored at a private home. (§114356)
- 30) **ANIMALS.** Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale. (§114259.5) 
- 31) **INSPECTION REPORT COPY.** A copy of the most recent inspection report shall be maintained at the food booth (if the booth is inspected). (§113725.1)
- 32) **NOTICE OF INSPECTION REPORT AVAILABILITY.** A notice shall be posted in the food booth advising patrons that a copy of the most recent inspection report is available for review by interested parties (The notice will be provided by this Department if the event is inspected). (§113725.1)

WATER DISINFECTION STANDARDS SECTION:
The following procedures must be followed in disinfection of water supply hoses, mobile food unit water piping, storage tanks, and to ensure adequate protection of the public health

WATER SUPPLY HOSES

Hoses used as a supply line connection to a piped water system or for filling water tanks must be:

- Clean, disinfected, and in good condition
- Used for no other purpose
- Constructed of non-toxic materials
- Clearly labeled as to its use

Recreational vehicle parts outlets and large hardware stores should be able to supply the proper type hose (usually white in color with a thin blue stripe). An approved hose should be clearly marked as approved for potable (drinking) water use. Common garden hoses do not generally meet this criteria.

Supply hoses should be periodically cleaned and disinfected.

DISINFECTION OF WATER SUPPLY HOSES AND MOBILE FOOD UNIT PIPING

Household bleach (sodium hypochlorite -- for example: Clorox, Purex, etc.) may be used for disinfection. It contains 5% available chlorine (95% inert ingredients).

Note: All bleach used for disinfection should be newly purchased or of recent stock. "Old" bleach which has been stored for extended periods may have undergone degradation which could greatly reduce its disinfection effectiveness.

The desired chlorine concentration for disinfection should be at least 100 parts per million (ppm). This concentration, or chlorine residual, can be made by mixing clean water and bleach in one of the following example ratios:

ONE TABLESPOON (TBSP) BLEACH TO ONE GALLON WATER

OR

ONE CUP (8 OZ.) BLEACH TO 25 GALLONS WATER

OR

ONE QUART (32 OZ.) BLEACH TO 100 GALLONS OF WATER

Water chlorinated at 100 ppm is not suitable for drinking or cooking and prolonged contact with metal piping, containers, or fixtures may cause corrosion.

After initial cleaning, the hose should be immersed in a tub or sink of heavily chlorinated water with a chlorine residual of at least 100 ppm for 3 hours. Flush the hose thoroughly with clean water prior to use, unless you have a mobile food vehicle.

If you operate a mobile food vehicle your unit's water pipes must also be disinfected. Once you finish disinfecting your supply hose, keep it filled with the chlorine solution. Then, connect one end of the hose to your mobile unit and the other end to the piped water system connection (hose bibb). Turn the hose bibb on. Turn on the water to each fixture in the mobile food unit until you smell chlorine coming from the water, then turn the water off. Allow the disinfection solution to remain in the unit's piping for at least 3 hours. After this time, flush out the piping with fresh water by turning on the water at each fixture until you no longer smell chlorine.

You should also be aware that if your unit uses a water filter the filter itself may be a source of bacterial contamination if the filter cartridge has not been routinely serviced or changed according to the manufacturer's instructions.

DISINFECTION OF STORAGE TANKS

The storage tank disinfection process involves thoroughly draining and flushing the tank (or container) with fresh, clean water, then completely refilling the tank and all associated piping and fixtures with heavily chlorinated water (see above) and allowing it to remain in the tank for a period of at least 3 hours. Then the tank and piping should be thoroughly drained and flushed out again with clean water.

Be sure to thoroughly drain and flush out the storage tank and all associated piping and fixtures after the 3 hour retention period.

VENDOR APPLICATION

(in lieu of Annual Business License)

Vendors – Return form with \$10.00 fee to event holder

Make checks payable to: City of Reedley

Event:		Event Date:		
Business Name:				
Contact Person:				
Mailing Address:		City	St	Zip
Phone	Cell		Fax	

Please list all items that you will be selling:

Event Holders:

Vendors (including performers but not including informational booths) are subject to a \$10 fee in lieu of any business license. If the vendor has a current business license with the City of Reedley the \$10 fee is waived. Send payment of \$10 (per event) payable to the City of Reedley with the signed contract.

EVENT HOLDER IS RESPONSIBLE FOR COLLECTING FEES AND COMPLETED APPLICATIONS AND RETURNING THEM TO THE COMMUNITY SERVICES DEPARTMENT PRIOR TO THE EVENT

Application Deadline – One (1) week before the event

City of Reedley
Community Services Dept.
100 N. East Ave.
Reedley, CA 93654

Phone (559) 637-4203
Fax (559) 637-7253
denise.phariss@reedley.ca.gov