

Pleasant Hill Art, Wine & Music Festival

October 5 & 6, 2019

FOOD VENDOR APPLICATION

BUSINESS/ORGANIZATION: _____

Contact Person: _____ Email Address: _____

(Please print carefully)

Address: _____ City: _____ State: _____ ZIP Code: _____

Phone # (Day): _____

Phone # (Evening): _____

California Resale Permit #: _____

OR

California TAX I.D. #: _____

Items to be offered (Maximum of 3 main items)

Please be specific: 1. _____
2. _____
3. _____

Please **CIRCLE ALL** food preparation methods
Grilling, BBQ, Cooking, Deep Fat Frying, Wok
Please **CIRCLE ALL** fuel methods used:
Charcoal, Wood, Electrical, Propane/LPG, Sterno
*** MUST HAVE APPROPRIATE FIRE EXTINGUISHER**

Remember no alcoholic beverages of any kind may be sold at your booth!

Those vendors using Wood BBQ, Woks or Deep Fat Fryers MUST purchase Two (2) booth spaces (CCC FIRE REGULATIONS)

FOOD TENT: Each vendor is responsible for providing their own tents, tables and chairs. All tents must be California State Fire Marshall approved and must display the "approved" sticker on the tent top and sides.

(Please initial that you have read and understand this paragraph: (_____))

I understand the **Pleasant Hill Chamber of Commerce** is not responsible for: lost, stolen, damaged equipment or merchandise; accident or injury to me or to my staff; and hold harmless either of the above organization for any and all liability. **I understand there will be no refunds of fees. Security deposit will be refunded only if area is left clean and all loaned equipment is returned FREE OF DAMAGE. You will be responsible for removing your own garbage etc.**

EXHIBITOR SIGNATURE _____ DATE _____

[ALL FOOD VENDORS using ANY TYPE of COOKING fuel and/or electricity will be grouped together per CC County Fire & Health Dept. rules.](#)

_____ Food Truck and/or 10' X 10' Booth Fee - **\$750** (Includes Health and Fire Fees)

_____ Food Truck and/or 10' X 15' Booth Fee - **\$900** (Includes Health and Fire Fees)

_____ **Electrical Needs (\$25 per 15 amps)** This includes enough electricity for 1500 watts. Anything above this power requirement will result in the need for an additional \$25 per cord. Electricity must be ordered in advance and you are responsible for bringing your own cords. This charge is in addition to the truck/booth fee and must be included in payment.

_____ **Security Deposit (\$200 - Separate Check - no credit card for this fee)**

Credit Card Information (All credit card information will be shredded upon payment confirmation.)

Card Number: _____ Exp. Date: _____ Security Code: _____ ZIP Code: _____

Signature _____ Today's Date: _____

Total Amount Enclosed/to be Charged: _____

NO REFUNDS after September 6th, 2019

Make checks payable to: Pleasant Hill Chamber of Commerce

Please mail to: Pleasant Hill Chamber of Commerce
91 Gregory Lane, Suite 11, Pleasant Hill, CA 94523
Email: ramona@pleasanthillchamber.com

To be Completed by **each** Food Booth/Truck Operator and submitted to Event Coordinator

TEMPORARY FOOD FACILITY OPERATOR INFORMATION

NAME OF EVENT:	DATE(S):	TIME(S):
LOCATION:	ONSITE CONTACT PERSON:	
NAME OF BOOTH, ORGANIZATION OR COMPANY:	LICENSE PLATE # OF FOOD TRUCK	PHONE #:
MAILING ADDRESS, CITY & ZIP OF BOOTH OPERATOR:	EMAIL ADDRESS OF BOOTH OPERATOR:	
TYPE: <input type="checkbox"/> For profit <input type="checkbox"/> Non-profit <input type="checkbox"/> Veteran Exempt <input type="checkbox"/> CC.County Food Truck <input type="checkbox"/> Out of County Food Truck - provide home county health permit <input type="checkbox"/> CFO		

Food to be sold or given away:
(including beverages, condiments & ice)

Source(s) of all food purchased/ prepared: e.g. Restaurant, Caterer, Cottage Food Operation, Costco, Winco, Market, etc

Type of cooking equipment to be used:
(e.g. barbeques, fryers, griddles, etc.)

Food Booth Operator Checklist

All food must be from an approved source or facility.

- | | | |
|----|--|----------------|
| 1. | I am preparing foods which are homemade. | ___ Yes ___ No |
| 2. | I am preparing all foods on-site. | ___ Yes ___ No |
| 3. | I am preparing approved foods in my CC County registered/permitted Cottage Food Operation. | ___ Yes ___ No |
| 4. | I am preparing all foods in an approved commercial facility.
Name of commercial facility: _____ | ___ Yes ___ No |
| 5. | All food/beverages will be prepackaged and no food preparation will be conducted in the booth | ___ Yes ___ No |
| 6. | I will provide an accurate probe thermometer to measure the hot and cold holding of potentially hazardous foods during all times of booth operation. | ___ Yes ___ No |

I am providing the following minimum handwashing facilities:

- | | | |
|-----|---|----------------|
| 7. | Water supply dispenser (5-10 gallons) with hands free spigot.
(Any booth with open food or food preparation will be required to have water temperature of 100°F for handwashing. Prepackaged food/beverage booths do not need 100°F water for handwashing) | ___ Yes ___ No |
| 8. | One separate tub (bucket or basin) for the collection of rinse/waste water. | ___ Yes ___ No |
| 9. | Pump-style soap container (or squeeze type). | ___ Yes ___ No |
| 10. | Paper towels and trash receptacle. | ___ Yes ___ No |

I am providing the following items within my booth for the sanitary cleaning of food preparation utensils:

- | | | |
|-----|---|----------------|
| 11. | Three (3) deep tubs (basin 6 – 8 inches minimum); one with detergent & water, the second with clean rinse water and the third with sanitizing solution. | ___ Yes ___ No |
|-----|---|----------------|

I am protecting the unpackaged food and food preparation areas from insects, dust, and the public by the following method:

- | | | |
|-----|---|----------------|
| 12. | A booth with walls and ceiling constructed either of wood, canvas, plastic, or similar material with fine mesh fly screening, completely enclosing open food areas. | ___ Yes ___ No |
| 13. | A booth with cleanable flooring (concrete, asphalt, clean tarps and smooth wood are acceptable). | ___ Yes ___ No |
| 14. | Overhead protection and approved floor cover because I am selling prepackaged food/beverages only. | ___ Yes ___ No |

I have read the handout on Requirements for Temporary Food Facilities and will follow the guidelines provided in this handout.

Completed by (signature): _____	Date: _____
Please print name: _____	
Event Coordinator: _____	Date: _____



SPECIAL EVENT APPLICATION

PERMIT NUMBER

DATE

EVENT NAME:

EVENT SITE ADDRESS:

EVENT DATE(S) & TIME:

SET UP & TAKE DOWNDATE(S):

INSPECTION DATE & TIME (A minimum of 1 hour prior to start of event):

***NOTE: 1. INSPECTION REQUESTS FOR WEEKENDS, HOLIDAYS, OR WEEKDAYS AFTER 4PM WILL BE ASSESSED ADDITIONAL FEES FOR AFTER-HOURS OVERTIME COSTS.

2. PLEASE CALL 925-941-3300 TWO BUSINESS DAYS TO CONFIRM WEEKEND OVERTIME INSPECTIONS.

3. PLEASE CALL 925-941-3300 THE MORNING OF TO CONFIRM WEEKNIGHT OVERTIME INSPECTIONS.

4. PLEASE CALL 925-941-3300 THE MORNING OF BETWEEN 8 - 8:30 AM TO CONFIRM REGULAR BUSINESS HOURS INSPECTIONS.

CONTACT PERSON & CELL NUMBER DAY OF INSPECTION:

APPLICANT COMPANY NAME:

APPLICANT NAME, NUMBER & FAX:

ADDRESS:

DESCRIPTION OF ACTIVITY: (Please fill in and mark all that apply)

D TENTS & OTHER MEMBRANE STRUCTURES D USE OF TENT:

D FOOD VENDORS D OBSTRUCTION OF DRIVEWAYS/FIRE APPARATUS ACCESS ROADS

D TENTS & MEMBRANE STRUCTURES 401 SQ/FT TO 499 SQ/FT SQ/FT=

D TENTS & MEMBRANE STRUCTURES 500 SQ/FT TO 5,000 SQ/FT SQ/FT=

D TENTS & MEMBRANE STRUCTURES GREATER THAN 5,000 SQ/FT SQ/FT=

D FAIR, STREET FAIR, FESTIVAL or EXHIBITION

D FOOD VENDORS D OBSTRUCTION OF DRIVEWAYS/FIRE APPARATUS ACCESS ROADS

D CARNIVAL WITH RIDES

D FOOD VENDORS D OBSTRUCTION OF DRIVEWAYS/FIRE APPARATUS ACCESS ROADS

D ASSEMBLY/GRAD NITE D SCHOOL

D FOOD VENDORS D OBSTRUCTION OF DRIVEWAYS/FIRE APPARATUS ACCESS ROADS

D PUMPKIN PATCH D HAUNTED HOUSE D CHRISTMAS TREE SALES D GENERATOR(S) ON-SITE

PROPANE USE: YES: D NO:D REASON FOR USE:

Fees Computed/Received By:

Amount Due:

Amount Received:

D Cash D Check No.: D Credit Card/Debit No.: