



Lodi District Chamber of Commerce  
**2020 LODI FARMERS MARKET**  
 Thursday evenings 5:00 – 8:30 pm ~ May 14 – August 27, 2020  
**FOOD VENDOR APPLICATION**

**Priority will be given to returning vendors who submit their applications, insurance and payment on or before April 15, 2020.**

Business Name: \_\_\_\_\_  
 Contact Person: \_\_\_\_\_  
 Mailing Address: \_\_\_\_\_  
 Daytime Phone: \_\_\_\_\_ Cell: \_\_\_\_\_  
 Email Address: \_\_\_\_\_ CA Seller's Permit #: \_\_\_\_\_

**Food Vendor Booth Cost**

- Four consecutive weeks: \$700 (one time only within 2019 season ~ \$175 per night)
- First Half: \$1,200 (8 weeks, \$50 savings ~ \$143.75 per night)
- Second Half: \$1,200 (8 weeks, \$50 savings ~ \$143.75 per night)
- Full Season: \$2,240 (16 weeks, \$200 savings ~ \$137.50 per night)
- Chamber Membership Discount is 15%.  
**Membership must be current, dues paid in full to receive discount rate**

**Check the appropriate boxes:**

- Four Weeks-Consecutive dates you are requesting: \_\_\_\_\_
- First Half (May 14, 21, 28 June 4, 11, 18, 25, July 2)
- Second Half (July 9, 16, 23, 30 August 6, 13, 20, 27)
- Full Season (May 14 – August 27)

**FOOD & DRINK ITEMS:** I am applying to sell the following food: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Note: Vendor Acceptance and Items Sold are at the sole discretion of the Lodi District Chamber of Commerce. If you are not accepted into the Market, you will be issued a refund.**

**FOR OFFICE USE ONLY**

Market Fee Option \_\_\_\_\_ Amount Received \$ \_\_\_\_\_ Cash Check (# \_\_\_\_\_) Credit Card

Certificate of Liability - \$1/\$2 Million – Lodi District Chamber of Commerce named as additional insured

Valid California Seller's Permit – Number: \_\_\_\_\_  SJC Temporary Food Vendor's Application

Staff Member: \_\_\_\_\_ Date: \_\_\_\_\_

Membership Director (Chamber Membership Verification): \_\_\_\_\_ Date: \_\_\_\_\_

**CHAMBER IS RESPONSIBLE FOR:**

- Restrooms
- San Joaquin County Temporary Event Permit
- Advertising

**EACH VENDOR IS RESPONSIBLE FOR:**

- Reading, understanding and following all Lodi Farmers Market Rules and Regulations. These rules and regulations are available online at [www.lodichamber.com](http://www.lodichamber.com) or at the Chamber office.
- Assembling and staffing own booth
- Purchasing/supplying all food, materials and equipment necessary to properly and safely run the booth
- Comply with all Police and Fire Department Rules and Regulations (Fire Department: 209-333-6735)
- Collection and handling of money for their business
- Booth display sign(s)
- Adhering to Environmental Health Department regulations
- Cleaning your area after the event. Leaving no trash, grease or food scraps. Space MUST be left as found.
- No selling outside of your space is allowed
- Complete and sign the mandatory **Liability Clause** below. Return original signed copy with Application. Keep a copy of all paperwork for your records.
- You may not serve beverages or additional food other than what is listed and approved.
- Food vendors must provide a copy of their certificate of liability in the amount of \$1/\$2 million naming the Lodi Chamber as additional insured.

Payment must be made in full by April 15, 2020. Applications must include the following: 1) Completed Vendor Application; 2) A copy of a valid seller’s permit; 3) San Joaquin County Temporary Food Vendor’s Application. Do not send paperwork without payment.

**NO EXCEPTIONS.**

**NOTE:** *NO refunds after May 1, 2020; NO refunds due to non-participation or weather. We do not promise exclusivity, but will use common sense in assigning spaces. There will be a \$35.00 charge on all returned checks.*

**POLICIES & PROCEDURES:** By signing below you are agreeing to comply with the policies, rules, regulations, procedures as outlined in the Lodi District Chamber of Commerce Farmers Market Policies and Procedures as found on the Chamber’s website, [www.lodichamber.com](http://www.lodichamber.com). These policies, rules, regulations and procedures are subject to change without notice.

**LIABILITY CLAUSE:** *The participants expressly agree to indemnify, defend and hold the Lodi District Chamber of Commerce, its officers, agents, servants and employees, harmless from any and all claims for loss, damage, injury, loss of life, or liability of whatsoever nature and howsoever it may be caused or may arise resulting directly or indirectly from their participation in this event.*

**SIGNATURES OF VENDORS SELLING OR DISPLAYING ARE REQUIRED**

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

DATE: \_\_\_\_\_

For questions please contact our Front Desk  
35 South School Street, Lodi, California 95240  
Bus: (209) 367-7840

Email: [farmersmarket@lodichamber.com](mailto:farmersmarket@lodichamber.com) ~ Website: [www.lodichamber.com](http://www.lodichamber.com)



**SAN JOAQUIN COUNTY**  
**ENVIRONMENTAL HEALTH DEPARTMENT**  
1868 East Hazelton Avenue, Stockton, California 95205  
Business: (209) 468-3420

## TEMPORARY FOOD VENDOR'S APPLICATION

All food vendors (both for profit and non-profit) are required to return a signed and completed copy of this checklist to the festival coordinator three (3) weeks prior to this event.

1. Name of Event: \_\_\_\_\_ Date(s): \_\_\_\_\_
2. The following is information about my organization/business:  
Name of organization/business: \_\_\_\_\_  
Address: \_\_\_\_\_  
Phone: \_\_\_\_\_ Alternate: \_\_\_\_\_
3. List food to be sold or given to the public: \_\_\_\_\_  
\_\_\_\_\_
4. I am providing food that is NOT prepared at home:  Yes  No  
All food is prepared on-site or is from approved commercial facilities:  Yes  No  
Name of facility: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address of facility: \_\_\_\_\_
5. I am providing a booth with the following: (to protect my unpackaged food and food-preparation areas from flies, dust and the public)  
 A booth with walls and ceiling constructed of either wood, canvas, plastic, similar material and fine mesh fly screening, completely enclosing open food areas. It will also have a smooth and cleanable floor (concrete, asphalt, clean tarps and smooth wood are acceptable) and constructed to separate food and food preparation areas from the public.  
 Other (specify): \_\_\_\_\_  
**Note:** The only operations not required to provide enclosed booths are those which sell beverages from approved dispensers, or prepackaged foods from approved sources.
6. Approved water for drinking, utensil and hand washing will be provided in my booth by the following methods:  
 Approved bottled water.  
 On-site hose bib that is connected to a potable water source.  
 Other (specify): \_\_\_\_\_
7. Electricity is provided for my booth's use:  Yes  No
8. I am providing an accurate probe thermometer to measure the hot and cold holding of potentially hazardous foods during all time of booth operation:  Yes  No
9. I am providing the following hot temperature control for the hot holding of all potentially hazardous foods above 135 degrees Fahrenheit:  
 Camp Stove  Double steamer  Electric stove top  
 Sterno & hotel trays  Steam table & lids  Other (specify): \_\_\_\_\_  
**Note:** Examples of potentially hazardous food include: meats, tamales, cooked beans, rice vegetables, potato salad, eggs and dairy products.

10. I am providing the following cold temperature control for the cold holding of potentially hazardous foods below 45 degrees Fahrenheit (if food is used the following day, maintain below 41 degrees Fahrenheit):

- Ice chests
- Refrigerator
- Refrigerated truck
- Ice bath and tubs
- Other (specify): \_\_\_\_\_

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

- Three compartment sink

**OR**

- Three deep tubs (basins 6-8 inches minimum), one for soapy water, one for rinsing and one for a bleach solution (one tablespoon of bleach per gallon of water).
- Detergent, bleach, and wiping cloths (cleaning towels).
- Tub to store wiping cloths in bleach solution.

12. I am providing the following for adequate hand washing facilities, but separate from utensil wash within my booth:

- Water supply dispenser with warm water at a minimum of 100 degrees Fahrenheit (i.e. 5-20 gallon container with spigot).
- One separate tub (bucket or basin) for the collection of rinse/wastewater.
- Paper towels and pump-style soap container.

13. Names of responsible persons to be present in booth during all hours of operation:

\_\_\_\_\_  
\_\_\_\_\_

**\*\*Important\*\*** All food vendor booths are subject to inspection. Please make a copy of this application in preparation for this event. A copy of this checklist must be in the booth at all hours of preparation and operation. **Return original to festival coordinator three weeks prior to this event.**

14. Completed by: \_\_\_\_\_  
Signature Title Date

