2022 CARMEL VALLEY FIESTA APPLICATION FOR FOOD BOOTH

APPLICANT:			
CONTACT:			
ADDRESS:			
CITY:		STATE:	ZIP:
PHONE: ()	E-MAIL:		
SELLERS PERMIT NUMBER			
FEES:			
1. FOOD BOOTH: (Complete page	ge 2, Part I) \$400	\$ \$	
2. ELECTRICITY: (Complete Page	2, Part II) \$25	\$	
Less \$25 Early Bird discount befo	ore June 1 st		
·	TOTAL FEI	ES \$	_
A		:	
Amount submitted by check			
Mail to: Carmel Valley Kiwan			• •
	-	completed and	submitted to the Health Department as
noted in the Policy Statemer			
Copy of Liability Insurance na			
I HAVE BEEN PROVIDED WIT	H AND AGREE TO CON	MPLY WITH THE	"CARMEL VALLEY FIESTA STATEMENT
OF POLICY," INCLUDING SUF	PLEMENT A: INSURAN	NCE FOR THE AF	PPLICATION TO PARTICIPATE IN THE
CARMEL VALLEY FIESTA, AU	GUST 6 th and 7 th 2022	<u>.</u> .	
Along with CVF, I am dedicat	ed to making the Fies	ta a green susta	ainable event and will participate with
compostable service items.			
Sign only after agreeing to the a	bove by checking each	h	
Signature:		Date:	
PART I. LIST OF FOOD/BEVERAG			IENTS PORTION SIZE PRICE)
1			
			-
2			
3			
4			
** All '1		· **	
** All items offered for sale mus	t be approved in writi	ing. **	
PART II YOUR FLECTRICAL NEED	S DESCRIRE FOLLIDM	FNT / VOLTS/ A	MPS /WATTS / and # OF OUTLETS
TART III TOOK ELECTRICAL NELL	.5. DESCRIBE EQUIFIVE	LIVI / VOLIS/ A	IVII 5 / WATES / ATIA # OF OUTLETS
			-
			-

Vendors must provide their own heavy duty extension cords for electrical service. Set up on Friday, August 5th, 2-5 p.m. or Saturday, August 6th, 7-9 a.m.

GENERAL INFORMATION FOR FOOD AND BEVERAGE PERSONNEL

- 1. <u>All Participants</u> who sell OR GIVE AWAY any type of food must contact the Monterey County Health Department at least ten (10) working days before the day of the event. You must file an application for a Temporary Food Facility Health Permit and pay applicable fees. <u>Failure to contact the Health Department may result in closure of your concession stand or an assessment of double fees on the day of the event.</u>
- 2. All food and beverages must be prepared and dispensed from a booth or enclosure approved by the Health Department. Booths set up on dirt shall have a floor. (If you are providing food from a permitted Food Facility bring a copy of the Health Permit for the Food Facility.)
- 3. Selling of food prepared at home is prohibited. No home-canned foods will be permitted.
- 4. All food must be obtained from a Health department approved source (Provide a receipt for all food items).
- 5. All perishable food shall have temperatures of above 135°F or below 41°F at all time.
- 6. All food shall be protected from contamination at all times. Storage of all foods and materials must be in a protected area and at least six (6) inches off the ground and floor.
- 7. All food handlers must be clean, in good health, free from communicable diseases, and have their hair confined at all times.
- 8. Hand washing facilities must be provided in an area adjacent to the booth. Soap, hot water, paper towels, a 5-gallon water container with dispensing valve and a 5-gallon wastewater container must be provided.
- 9. Toilet facilities must be readily available (within 200 feet) and food handlers <u>must wash their hands</u> prior to preparing or handling food.
- 10. Provisions <u>shall</u> be made for the proper washing and sanitizing of all utensils. Booths with food preparation require a minimum of two (2) 5-gallon containers for cleaning of equipment, bleach for sanitizing must be provided (1 tbs/gallon of water). In addition to the water needed for food preparation and dispensing, 20 gallons of potable water must be provided at each both for utensil and hand washing purposes.
- 11. Only single service <u>eating</u> utensils may be used. CVK is committed to making our festival a green sustainable event and encourages use of compostable utensils and serving dishes.
- 12. All garbage must be disposed of in proper containers with tight-fitting lids. All liquid waste must be disposed of into a sanitary sewer or other approved sewage-disposal system.
- 13. Ice shall be prepared from an approved source of potable water. Ice used for drinking purposes must be stored so as to be free from contamination or adulteration and shall be served by using ice scoops.
- 14. The area around the booth shall be kept clean at all times.
- 15. A copy of these regulations shall be posted in each booth.

NOTE: This is only a partial listing of the requirements for a Temporary Food Facility (Food Booth).

POST THIS INFORMATION SHEET IN FOOD BOOTH