



# LODI DISTRICT CHAMBER OF COMMERCE STREET FAIRE

Sunday, October 1, 2017 8 a.m. – 4 p.m.  
Food Vendor Application

**Priority will be given to returning vendors who submit their applications, insurance and payment on or before September 1, 2017.**

Business Name: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Daytime Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Email Address: \_\_\_\_\_

**SET-UP:** Bank of America Food Court (“BA” area) – Saturday after 5 p.m., completed by 7 p.m.  
Elm Street Food Court (“E” area) – Sunday after 4 a.m., completed by 7 a.m.  
All vehicles shall be outside of the barricaded area before 7:30 a.m. Sunday morning.

**TEAR-DOWN:** Tear-down begins at 4 p.m. on event day. **Tear down is not allowed prior to this time.**

**FOOD 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 Street Faire Manager. If you are not accepted into the Faire, you will be issued a refund.**

### **CHAMBER IS RESPONSIBLE FOR:**

- Obtaining a San Joaquin County Temporary Event Permit.
- Providing the San Joaquin County Environmental Health Department with inspection location.
- Maintaining your documents on file for all compliance agencies.
- Space Assignment.
- Site security (Saturday 7 p.m. – Sunday 7 a.m.) in the Bank of America parking lot (Church & Oak) only.
- Will send vendor space assignment Monday before the event.
- Advertising.
- Restrooms.
- Chamber will do its best to not duplicate center of the plate items in each food court when possible.

### **FOR OFFICE USE ONLY**

Amount Received \$ \_\_\_\_\_ Cash Check Credit Card Date: \_\_\_\_\_ Staff: \_\_\_\_\_

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

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

Number of Employees: \_\_\_\_\_  Worker’s Compensation Information: \_\_\_\_\_

What type of power source will be used?  Propane  Electricity  Generator  No power source needed

**EACH VENDOR IS RESPONSIBLE FOR:**

- Knowing and reading all paperwork and Street Faire requirements.
- Assembling own booth, staffing own booth, collection and handling of cash and having change, purchasing food and supplies, booth display signage.
- Adhering to Health, Fire, Police and State Board of Equalization regulations. (Fire Department 209-333-6735)
- Cleaning your area after the event. Leaving no trash, grease or food scrapes. Space **MUST** be left as found.
- Vendor must take all liquid waste.
- Completion of the *Food Vendors Application Permit*.
- Insurance Certificate, naming the Lodi District Chamber of Commerce (Lodi Street Faire October 1, 2017) as additional insured, in certificate description.
- No barking (yelling from your booth to get customers) or passing out of flyers, or selling outside of your space is allowed.
- Complete and sign the mandatory **Liability Clause** below. Return original signed copy with application. Keep a copy for your records.
- You will be given a 10’x10’ space for your booth and a 10’ x 10’ space for cooking behind your tent. You may not cook inside of your tent; your heat source must be 8’ from your tent. If you have a trailer or mobile unit bigger than 10x10’ you must purchase an extra space. It would be considered a 10’x20’ at a cost of \$600.00.
- You may not serve water, beverages or additional food other than what is listed above.

**Total due is \$375.00, after September 1, 2017 cost is \$400.00** [ ] Chamber Member’s receive a 10% discount.

**All applications, insurance, health department documents must be completed and submitted with full payment.**

**NOTE: NO refunds after September 15, 2017. NO refunds due to non-participation or weather. Drinks will be sold ONLY by the Lodi District Chamber of Commerce unless specifically approved by the Street Faire Manager.**

We do not promise exclusivity, but will use common sense in assigning spaces.  
There will be a \$35.00 charge on all returned checks.

***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 or liability of whatsoever nature and howsoever the 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: \_\_\_\_\_

After completion of both pages, please return them to: (Please note: ALL fields are required):  
**Lodi District Chamber of Commerce, 35 S. School Street, Lodi, CA 95240 ~ Business: (209) 367-7840 x110 ~ Facsimile: (209) 369-9344**

Credit Card (Master Card of Visa only) \_\_\_\_\_ Expiration Date \_\_\_\_\_

CSV code \_\_\_\_\_



**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 ware washing:

- [ ] 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 items within my booth for the sanitary cleaning of food preparation utensils:

- [ ] Detergent, bleach, wiping cloths (cleaning towels), and a tub to store wiping cloths in bleach solution.

13. 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). A separate tub (bucket or basin) for the collection of rinse/wastewater. Paper towels and a pump-style soap container.

14. 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.**

15. Completed by: \_\_\_\_\_ Title \_\_\_\_\_ Date \_\_\_\_\_

