



Lodi District Chamber of Commerce
2018 LODI FARMERS MARKET
 Thursday evenings 5:00 – 8:30 pm = May 17 – August 30, 2017
FOOD VENDOR APPLICATION

Priority will be given to returning vendors who submit their applications, insurance and payment on or before April 3, 2018.

Business Name: _____
 Contact Person: _____
 Mailing Address: _____
 Daytime Phone: _____ Cell: _____
 Email Address: _____

Large Food Vendor Booth Cost

Four consecutive weeks:	\$600	(one time only within 2018 season ~ \$150 per night)
First Half:	\$1,150	(8 weeks, \$50 savings ~ \$143.75 per night)
Second Half:	\$1,150	(8 weeks, \$50 savings ~ \$ 143.75 per night)
Full Season:	\$2,200	(16 weeks, \$200 savings ~ \$137.50 per night)

[] Chamber Membership Discount is 15%.

Check the appropriate boxes:

- [] Four Weeks-Consecutive dates you are requesting: _____
- [] First Half (May 17, 24 May 31, June 7, 14, 22, 28 July 5)
- [] Second Half (July 12, 19, August 2, 9, 16, 23, 30)
- [] Full Season (May 17 – August 30)

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: _____

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 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.

Payment must be made in full by May 1, 2018. Applications must include the following: 1) Completed Vendor Application; 2) A copy of a valid seller’s permit; 3) 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; 4) San Joaquin County Temporary Food Vendor’s Application. Do not send paperwork without payment.

NO EXCEPTIONS.

NOTE: *NO refunds after May 2, 2018; 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. 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 ~ Fax: (209) 369-9344
Email: frontdesk@lodichamber.com ~ Website: 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.

