



Manteca Crossroads Street Faire

April 11 & 12, 2015

10 a.m. to 5 p.m.

Downtown, Yosemite and Main

www.visitmanteca.org Email: Virginia@visitmanteca.org
209-823-7229

C: CK CC
HCert Re-sale
N/Proift
Item List
Date: _____
Booth: _____

Vendor Information & Street Faire Application

Please write legibility or attach Business Card, thanks.

Vendor Name: _____

Booth Name: _____

E-mail: _____ Phone () _____

Mail: _____

Phone: () _____ FAX: () _____

- Attach list and/or provide photos of items being sold. Items not listed on the application cannot be sold at the Faire. Items sold at the Faire but not listed on the application, the vendor will be charged an additional \$100 for failure to list the item. Thank you for your cooperation.
- Food Vendors: List the 3 primary food items will you be selling? _____
- _____
- _____
- Please write in your California Re-sale License Number: _____
- If you are a Food Vendor, please attach a completed Health Permit. If a non-profit, write in 501 c (3) #: _____
- No weapons, drug paraphernalia, stink bombs, or throw caps or items generally deemed offensive may be sold at the Street Faire.
- Please Mail or FAX your information to: MCVB, 1422 Grove Avenue, Manteca, CA 95361. FAX (209) 239-5790.
- May download forms at www.visitmanteca.org. Email: Virginia@visitmanteca.org. Call 209-823-7229. We will be happy to help you.
- No Refunds. Rain or shine, the event goes on.
- Payment: Please make Checks payable to: MCVB. . \$35 Returned Check fee.
- Credit Card # _____ Expire: _____
Name on Card: _____

Signature: _____ Date: _____

By signing the application you agree to the booth space charges, rules, regulations, fees and guidelines of the faire set by the Faire Committee. You further agree to Indemnify, defend, and hold the MCVB and Street Faire Committee and City of Manteca, officers and employees, members and agents harmless from any and all claims for loss, damages, injury, or liability of any nature or cause and each of their respective which arise out of or relate directly or indirectly from participation in this event. Please refer to the Vendor Rules and Regulations for this event.

Food Vendors Space Fee (12'x10')	Commercial Vendors Space Fee (12'x10')
# _____ Standard: \$340 \$380 after March 2 = \$ _____	# _____ Standard: \$200 \$240 after March 2 = \$ _____
# _____ Corner: \$390 \$430 after March 2 = \$ _____	# _____ Corner: \$275 \$320 after March 2 = \$ _____
# _____ Exclusivity: \$800 \$840 after March 2 = \$ _____	
<i>Total # Booths: _____ Total Amount: \$ _____</i>	
<p>An Exclusive Food Vendor will be the only vendor to sell food type item. Example: Only Hot Dog Vendor to sell hot dogs. Receive two, 12' x 10', Standard Booth spaces. May set up In one or in two Food Courts.</p>	
<p><i>Total # Booths: _____ Total Amount: \$ _____</i></p>	
Hand-Made Arts/Crafts, Non-Profits & Gourmet (12'x10')	
# _____ Standard Space: \$150 = \$ _____	
# _____ Corner Space: \$170 = \$ _____	
<p><i>Total # Booths: _____ Total Amount: \$ _____</i></p>	



Rules and Regulations

Manteca Crossroads Street Faire

April 11 & 12, 2015

10 a.m. to 5 p.m.

Downtown, Yosemite/Main

www.visitmanteca.org. E-mail: Virginia@visitmanteca.org

209-823-7229

Welcome! We are happy you will be joining us.

After checking in on Oak Street, a Scout on a bicycle will escort you to your booth. The Scout is also available to stay at your booth while you park your car at designated parking spaces.

Around 7:30 a.m., volunteers on golf carts will deliver coffee and pastries to welcome and thank you for joining us. Throughout the day should you need help please call Teresa Avila-Clarke at 209-612-7140, Chair of the 2015 Manteca Crossroads Street Faire event..

Although we provide some security, please take valuables with you at closing. We are not responsible for lost or stolen items.

Weather

In case of inclement weather, the Manteca Convention and Visitors Bureau and the Faire Committee are unable to provide any refunds or credits. The Faire will still go on, rain or shine.

Preferred Space

Preferred space registration is available with a completed application and full payment. Registration for 2016 will be on Saturday between 6 p.m. and 8 p.m. & on Sunday from 8 a.m. to 10 a.m. at the McFall Room at the Library. A different time may be arranged by calling Donna Shannon at 209-612-7140.

Resale

All selling vendors are required by the State of California to hold a valid California Resale Number. There is no charge for the permit and it can be obtained by calling 800-400-7155 or online at www.boe.ca.gov. You must post your Re-sale Permit in your booth on the day of the event.

Booth Space

Booth space is reserved by submitting full payment along with a completed Street Faire Application to the Manteca Convention and Visitors Bureau of 1422 Grove Avenue, Manteca, CA 95361.

All space numbers are on the Streets. The number is in the middle of your space. Spaces are 12' x10'. All of your merchandise must be confined in your reserved space.

Rules and Regulations

2015 Manteca Crossroads Street Faire, cont'd

The Faire only provides the space for the vendor to sell their wares. Vendors must supply their own awnings, tables; display boards, etc., and must stay within their space.

Set-up/Breakdown

- Vendors may set up between 4 a.m. and 8 a.m. on the day of the event.
- Vendor shall not drive into barricaded area unless directed by Faire Logistics Officers.
- Vendors may drive up to their space to unload but all vehicles must be parked outside the barricaded areas by 8:30 a.m.
- Vendors should also have their space set-up by this time.
- The event runs from 10 a.m. until 5 p.m. on Saturday and Sunday.
- Vendors shall not tear down before 5 p.m.
- All vendors must be packed and off site by 7 p.m.

Generators, Electricity, Water & Ice

- Generators are allowed if they will not to disturb others with smell or noise from the generator.
- Electricity is not available.
- Water hose connection is not available.
- We are not providing ice this year.

Vendor Additional Notes:

- Vendors are not allowed to distribute promotional flyers, etc., outside of their space.
- For an additional fee, a Food Vendor may apply for an exclusive agreement. To be the only vendor to sell a type of a particular food item and either to be located in one Food Court or two. Vendors will also receive a total of two 12'x 10' Standard Spaces.
- We reserve the right to refuse service to anyone.
- Only pre-approved items are allowed to be sold or given away from vendor spaces.
- A completed temporary food vendor's application must also be submitted with your application.
- No weapons, drug paraphernalia, stink bomb, or throw caps or any generally deemed offensive products/items may be sold at the faire. This event is a family event.
- Should you have issues during the event, please contact Teresa Avila-Clarke, Chairperson of the 2105 Street Faire event at 209-612-7140.
- Download Applications at www.visitmanteca.org. E-mail: Virginia@visitmanteca.org.

Mail or FAX the application along with payment, Re-sale Number, Food Permit and photos or list of items to be sold in your booth to the Manteca CVB, 1422 Grove Avenue, Manteca, CA 95361. FAX: 209-239-5790 and Office 209-823-7229.

Vendors will receive final confirmation that they have been approved to sell at the Faire via email to the email address noted on the application. If an email is not provided, your packet will be mailed to the address on the application.

Thank you.

MANUFACTURERS OF FOOD BOOTHS

A & R BOOTH RENTAL
148 Crescent Avenue
Sunnyvale, CA 94087
(408) 739-0373
www.arbooths.com

SPECIAL EVENTS RENTAL
295 S. Vasco Rd,
Livermore, CA 94551
(408)294-5800 & (925)605-2900
www.bayareatents.com

A & L PRODUCTS
1900 Kinser Rd.
Ceres, CA 95307
(209) 538-1890 & (800) 955-8368
www.altent.com
www.FoodBoothTents.com

BOTTLED WATER COMPANIES

AERO PURE WATER
916 E. Victor Rd
Lodi, CA
(209) 464-8099

ARROWHEAD
(866) 869-4017

CALIFORNIA CLEAR
PO Box 981
Walnut Grove, CA 95690
(916) 776-1544

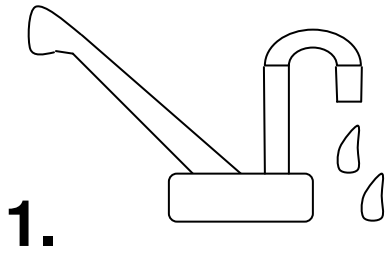
CENTRAL SAN JOAQUIN WATER
311 E. Main St
Stockton, CA
(209) 466-7952

CULLIGAN WATER CO
1226 Enterprise Street #8325
Stockton, CA 95204
(209) 466-2501 & (888) 312-5589

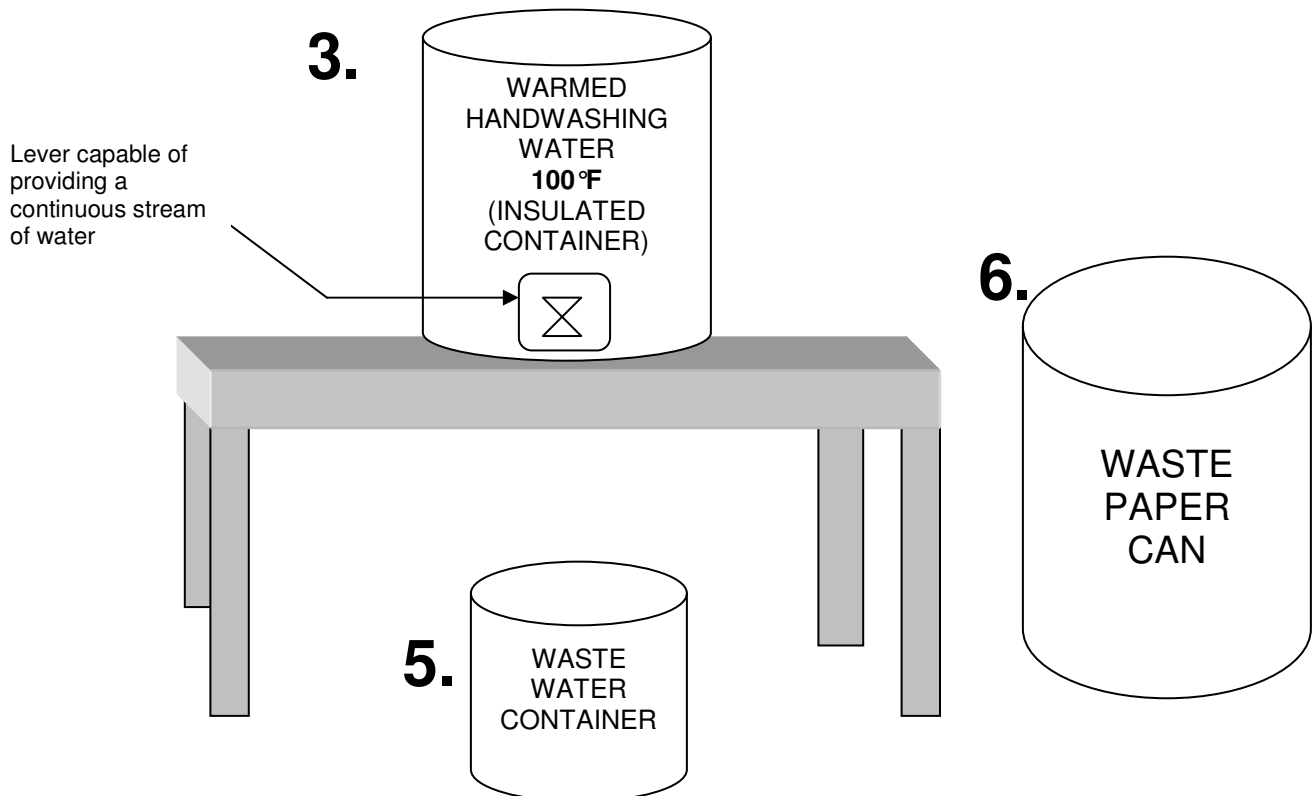
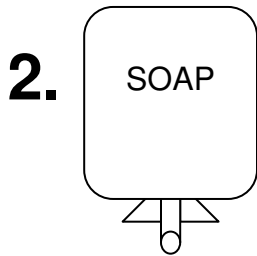
BROOKFALLS WATER INC.
435 N. Yosemite St.
Stockton, CA
(209) 467-4426

NOTE: These are the manufacturers and/or rental facilities that have submitted information to the San Joaquin County Environmental Health Department.

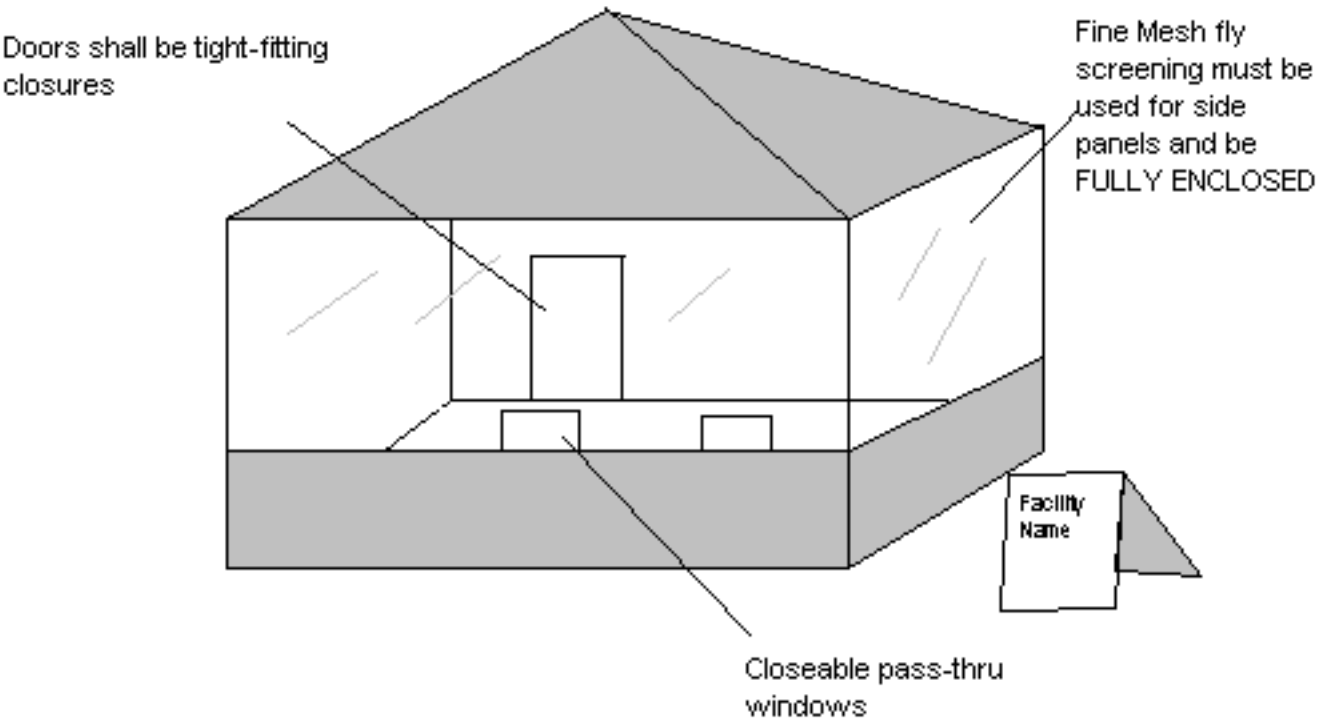
HOW TO MAKE AN ALTERNATIVE HANDWASHING STATION



HEATED WATER FROM AN APPROVED SOURCE TO A MINIMUM OF **100° F**



EXAMPLE OF BOOTH CONSTRUCTION



NOTE: Roof and side panels may be plywood, fiberglass, plastic, or canvas board with wood or metal framing.

Temporary Food Booth Structure and Set-up

Except as noted below, the booth must be entirely enclosed with four complete sides, a top and a cleanable floor (pavement is acceptable).

1. Booths operating on grass or dirt must use plywood, tarp or similar material, for floor surfaces. (Section 114347)
2. Ceilings shall be smooth, durable, and readily cleanable. Screening shall only be acceptable as a ceiling material above cooking equipment when necessary for ventilation purposes. (Section 114349)
3. All food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects. (Section 114349)
4. Grills and barbecues or other approved cooking equipment shall be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public. (Section 114341(c))
5. All food and equipment shall be stored inside the fully enclosed booth with the exception of outdoor BBQ facilities. Construction materials such as plywood, canvas, plastic, and fine-mesh fly screening (at least 16 mesh) may be used. Rental booths constructed as noted above, may be used when approved by the local Environmental Health Department.

Note: The only operations not requiring fully enclosed booths are those which sell beverages from approved dispensers, or food items prepackaged by a wholesaler or at an approved off-site kitchen. These items must be sold in the original packaging.

6. The name of the facility, city, state, zip code, and the name of the operator, if different of the name of the facility, shall be legible and clearly visible to patrons. The name shall be in letters at least 8 centimeters (3 inches) high and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the address may not be less than 2.5 centimeters (1 inch) in height. (Section 114337)
7. Inspection Report must be posted in public view upon receipt. (Section 113725.1)

These requirements have been established to be consistent with state and local health code requirements and are intended to assist you in providing safe and wholesome food to the public.

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. 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 times 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°F:

Camp stove

Sterno & hotel trays

Double steamer

Steam table & lids

Electric stove top

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°F (if food is used the following day, maintain below 41°F temperature):

- 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).

Test strips to measure sanitation levels for bleach solution measuring 100ppm.

Tub to store wiping cloths in bleach solution measuring 100ppm.

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°F (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:

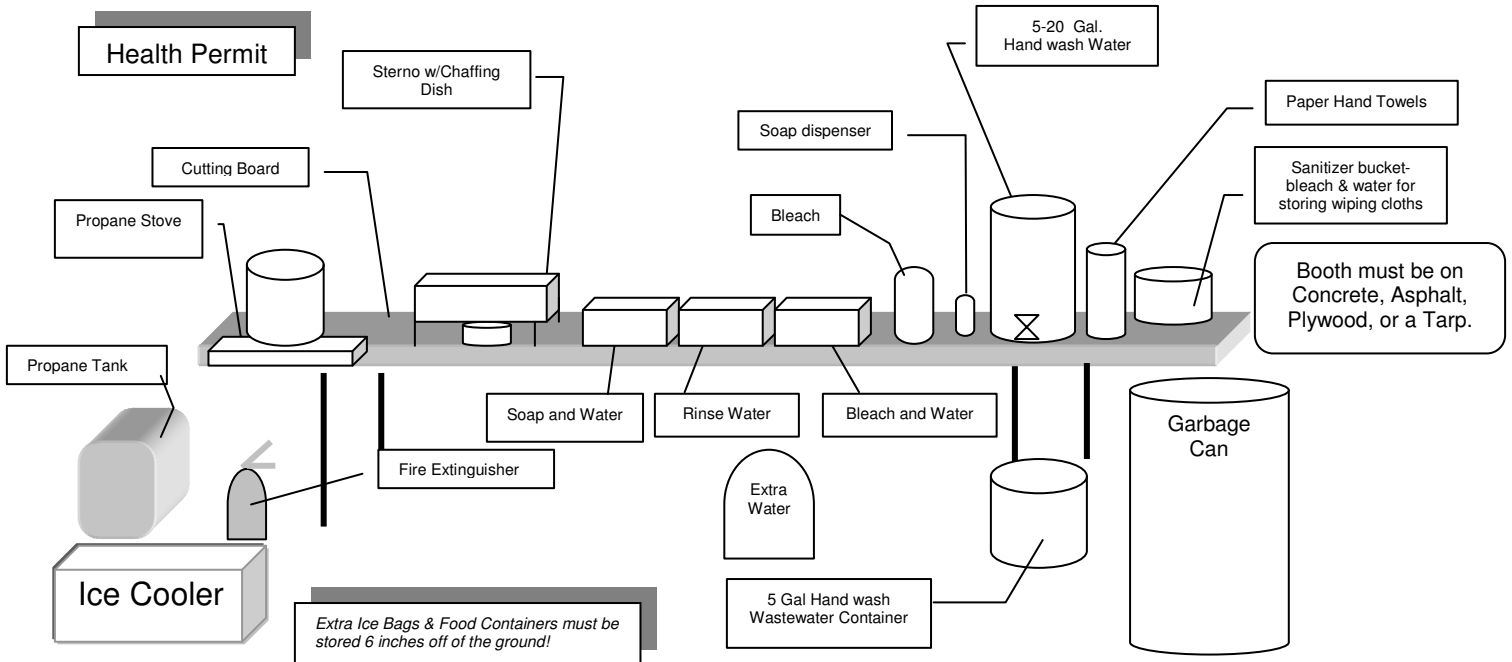
****Important**** All food vendor booths are subject to inspection. Please make a copy of this application in preparation for this event. A copy of this checklist must be in the booth at all hours of preparation and operation. **Return original to festival coordinator three weeks prior to this event.**

14. Completed by: _____

Signature

Title

Date



Booth must be on Concrete, Asphalt, Plywood, or a Tarp.

WHAT TO BRING THE DAY OF THE EVENT

1. A copy of your Temporary Food Vendor's Application
2. Probe thermometer (0°F - 220°F)
3. Three (3) deep (6-8 inch) tub for utensil washing or a 3-compartment sink
4. Detergent for utensil washing and bleach for sanitizing
5. One (1) tub for sanitizing and test strips to measure sanitizing levels with a minimum of 100ppm
6. Bottled water (if not provided at site)
7. Water dispenser (i.e. bottled water container with spigot)
8. Bucket or basin for hand washing wastewater
9. Paper towels
10. Pump style soap dispenser (BAR SOAP IS NOT ALLOWED)
11. Trash container with liners (trash bags)
12. Serving utensils
13. Wiping cloths (cleaning towel)

WHAT TO EXPECT

1. **Post a copy** of your completed Temporary Food Vendor's Application in each booth.
2. **Maintain Hot Foods at or above 135° F** by use of the following methods:
 - a. Camp stove
 - b. Double steamer
 - c. Electric stove top
 - d. Sterno and hotel trays
 - e. Steam table
3. **Maintain Cold Foods at or below 45° F** by use of one of the following methods:
 - a. Ice chests
 - b. Refrigerator/Refrigerated truck
 - c. Ice bath and tubs
4. **Ensure that all food is thoroughly cooked** to the proper minimum temperature:
 - a. Ground meat - 155° F
 - b. Eggs and food with eggs - 145° F
 - c. Pork and single pieces of meat - 145° F
 - d. Poultry and stuffed meats - 165° F
5. **Re-heat foods to 165° F** before putting them in warming units.
6. **Check food temperatures** with a probe thermometer. Sanitize thermometer after each use.
7. **Wash hands** before preparing or handling food and after using the bathroom, smoking, or handling garbage.
8. **Keep all food preparation surfaces and utensils clean.** Wash and sanitize cutting boards and prep surfaces frequently.
9. **All foods** are to be prepared in an approved kitchen or on site (home kitchens are not allowed).
10. **Set up separate areas for utensil washing and handwashing:**

UTENSIL WASHING: Set up one (1) deep tub for wash water, one (1) tub for rinse water, and one (1) tub for bleach water - Mix one (1) capful or 1 tbsp of bleach to each gallon of water.

HANDWASHING: Dispense water from a container of water with spigots. Use a separate tub to collect wastewater. Use a pump style soap dispenser - NOT BAR SOAP
11. **Dispose of garbage** using plastic garbage bags.
12. **Keep all food protected.** Do not place food or food containers on the ground and keep covered.
13. **SMOKING** is not allowed in the food booth.
14. **Keep ICE FOR CONSUMPTION** in a separate ice bin. Do not store scoop inside ice bin.