



Manteca Visitors Center  
**Crossroads Street Faire - April 6th & 7th, 2013**  
**Food Vendors Application**

10:00 am - 6:00 PM on Saturday ☀ 10:00 am - 5:00 PM on Sunday  
 1422 Grove Avenue, Manteca, CA 95337  
 Phone: 209-823-7229 Fax: 209-239-5790  
 www.visitmanteca.org Info@VisitManteca.org

**OFFICE USE ONLY**

Paid  Posted   
 Check # \_\_\_\_\_

**We reserve the right to refuse any exhibitor that misrepresents information on this application**

The Manteca Visitors Center invites you to participate in our 17th annual Crossroads Street Faire.

We will be having a limited number of food vendors at this event, so all applications will be taken on a first paid first reserved basis.

**BEFORE YOU MAIL YOUR APPLICATION!**

- Be sure to include your total booth fees.**  
 (We accept check, money order and credit card)  
**Make checks payable to the Manteca CVB**  
**No personal checks will be accepted after March 1, 2013.**
- Include photos or a list of items to be sold in your booth.**  
 Any item not listed on your application could be prohibited from sale during the faire.
- A complete menu of all items you would like to sell.**
- A completed Food Vendors Permit**
- Sign your application below.**  
 By signing this contract, all food vendors acknowledge that any non-compliant food vendors will be charged for any additional inspection charges accrued due to their non-compliance.

**Signature** \_\_\_\_\_  
 (Applications received without payment, menu, or unsigned will be returned to sender.)

**Any booth needing power may bring their own generator. It must be a quiet, newer model, and it must not disturb your neighbors.**

All Food Booths must have a fire extinguisher and a posted health certificate in booth. **No exceptions.**

Overnight security will be provided, however neither the CVB, Faire Organizers or our Sponsors will be responsible for lost or stolen property.

**Your final confirmation will be e-mailed to you March 2013**

**California Resale License number** \_\_\_\_\_  
 (Mandatory to sell at our Faire)

**Special Booth # Request** \_\_\_\_\_  
 Booth request will be accommodated on a first come first paid basis. This is a request only, **NOT** a guarantee.

**Credit Card #** \_\_\_\_\_ **Exp** \_\_\_\_\_

**PLEASE PRINT NEATLY**

\_\_\_\_\_  
Your name

\_\_\_\_\_  
Business name

\_\_\_\_\_  
Mailing address

\_\_\_\_\_  
City State Zip

\_\_\_\_\_  
Phone number

\_\_\_\_\_  
E-mail address

**Booth Fees**

*Please note all booth spaces are 12'x10'*  
**Your entire booth must be confined within your booth space.**

|                          |                   |                      |
|--------------------------|-------------------|----------------------|
| 1 Standard Space         | \$330.00 =        | <input type="text"/> |
| 1 Corner Space           | \$380.00 =        | <input type="text"/> |
| 1 Space w/ 1 Corner      | \$505.00 =        | <input type="text"/> |
| 2 Standard Spaces        | \$480.00 =        | <input type="text"/> |
| 3 Standard Spaces        | \$625.00 =        | <input type="text"/> |
| <b>Exclusive Vendor</b>  |                   |                      |
| <b>2 Standard Booths</b> | <b>\$760.00 =</b> | <input type="text"/> |
| (1 in each food court)   |                   |                      |

**THERE WILL BE A \$40.00 LATE FEE FOR APPLICATIONS RECEIVED AFTER MARCH 1, 2013.**

|                                |                      |
|--------------------------------|----------------------|
| Late Fee (After March 1, 2013) | <b>\$40.00</b>       |
| Total Due                      | <input type="text"/> |

**REMEMBER!**

**Be sure to include a menu of ALL items you would like to sell.** Any items not approved could cause your removal from the Faire.

**All vendors are allowed to sell soda, tea, water, or any other beverage approved by the faire. Please include any drinks not listed above, in your menu for approval.**

**No refunds will be given for cancellations after February 1, 2013**

# 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.**

