

BBQ & BREW FEST FOOD VENDOR APPLICATION

MARCH 21ST, 2026 11:00AM-6:00PM



Company Name: _____
Contact Name: _____
Address: _____
City: _____ State: _____ Zip: _____
Daytime Phone: _____ Cell Phone: _____
Email Address: _____
Description of items selling or distributing _____
Resale or Tax Except #: _____ (All food vendors are responsible for obtaining the necessary health permits). Call Tulare County Public Health at (559)624-7400 for more info.

Check in on Saturday 3/21/26 between 7am-9am

I will be using: ☐ Truck ☐ Trailer ☐ Tent

Of 20'x15' Spaces: _____ First space is \$150.00
_____ Additional 10'x15' space \$25.00
_____ ☒ Fire Inspection fee \$20.00

Total Cost = \$ _____

*Check-in

- Health Department Inspections start at 10am
- Which Side of truck/trailer is your serving window on?
Driver side _____ Passenger side _____

(Spaces provided on 1st come 1st serve basis)

Please return the vendor and liability waiver forms as soon as possible to secure a place at the 2026 Dinuba BBQ & Brew Fest. Additional required forms, indicated below, **must be submitted by Thursday, March 5th, 2026**. Forms can be mailed to the address below or emailed to hleiferman@dinuba.ca.gov.

Required: ☐ Liability Waiver Form
☐ Tulare County Health Permit
☐ Proof of current auto insurance & registration

Please return form to:

BBQ & Brew Fest
Dinuba Parks & Comm. Service
1390 E. Elizabeth Way
Dinuba, CA 93618

Please make checks payable to the City of Dinuba
or call (559)591-5940 with your credit card Information.

I agree to the above event regulations and requirements to participate in Dinuba's BBQ & Brew Fest 2026. In the event I need to cancel after the March 5th 2026 deadline, my vendor fee will not be refunded. If the BBQ event is cancelled due to inclement weather, or any other reason, my vendor fee will be applied to the following year's BBQ event.

Signature of Vendor: _____ Date: _____

Receipt # _____ Amt. Paid: \$ _____ Pmt. Method: _____ Taken by: _____ Date: _____

QUESTIONS

Heather Leiferman (559)725-2016

hleiferman@dinuba.ca.gov



INDEMNIFICATION AGREEMENT

AND COVENANT NOT TO SUE



In consideration for permission to participate in Dinuba's Annual BBQ & Brew Fest that will occur on March 20th & 21st, 2026, _____, the undersigned hereby covenants and agrees to defend, indemnify, hold free and harmless the City of Dinuba ("City"), the County of Tulare, KCBS, each of its elected and appointed officials, officers, directors, members, agents, servants, representatives, employees and volunteers from ANY and all claims, cause of actions, demands, loss, liability or wrongful death arising out of participating in the FESTIVAL. IT IS THE INTENTION OF THE ORGANIZATION AND/OR THE UNDERSIGNED TO EXEMPT AND RELIEVE THE CITY FROM ALL LIABILITY FOR PERSONAL INJURY, PROPERTY DAMAGE OR WRONGFUL DEATH ARISING OUT OF THE PARTICIPATION IN THE FESTIVAL.

By signing this agreement, I acknowledge and voluntarily accept the risk of attending or participating in the above named activity. I understand that contagious exposures or infections could lead to injury, illness, permanent disability, or even death. I also recognize that the risk of exposure may result from actions, omissions, or negligence of myself and/or others, including City of Dinuba Employees, volunteers, and activity participants and their families.

The undersigned on behalf of himself/herself, his/her sponsoring group or organization, his/her heirs and assigns, further (1) assumes the risk of any and all personal injuries and property damage which the undersigned may suffer as a result of participation in the event; (2) waives his/her right to sue the aforementioned parties relating to any event activities; (3) covenants with the aforementioned parties to forever refrain from instituting, pressing or in any way aiding any claim, demand or cause of action, for damages, costs, loss of services, expenses or compensation for, on account of, or in any way arising from or hereafter to arise from the undersigned's participation in the said FESTIVAL. This covenant is intended by the parties to be a waiver of California Civil Code Section 1542, which reads as follows:

" A general release does not extend to claims which the creditor does not know or suspect to exist in his or her favor at the time of executing the release, which if known by him or her must have materially affected his or her settlement with the debtor."

I agree, on behalf of the team, to abide by all the standards and rules set forth by the organizers of this event. I also acknowledge and agree that any activity that I engage in, which is deemed detrimental by the staff, may cause expulsion from the venue.

Signature

Date

Business/Team Name

Phone Number

Owner/Representative

Business Phone

INFORMATION RULES REGULATIONS



- **BBQ competitor's set-up & Meat Inspection:** Friday, March 20th from 8am-5:00pm
 - ~ This is a KCBS sanctioned competition and will be ran by the KCBS Rules and Regulations.
- **Event Date & Time:** Saturday, March 21st from 11am-6pm
- **Location:** Rose Ann Vuich Park, 855 E. El Monte Street, Dinuba CA, 93618
- **Power will not be provided.**
- **Food Vendor set-up:** March 21st from 7am-9am.
 - ~ **The Tulare County Health Inspector will begin health inspection for food vendors at 10am on Saturday, March 21st.**
 - ~ Health Inspector Inspections adjustments, charges or fines applied by the Food Inspector are the food vendor's responsibility and not the City of Dinuba.
- **Non-food Vendors/merchant vendor set-up:** Saturday, March 21st from 8am-10am.
- **Food/merchant sales begin:** 11am on Saturday, March 21st 2026.
- **Food/merchant sales end:** 6pm on Saturday, March 21st 2026.
- **Deadline:** Applications must be returned to Dinuba Parks and Community Services, 1390 E. Elizabeth Way, Dinuba CA, 93618 by:
 - ~ **Food Vendors** - Thursday, March 5th
 - ~ **Competitors & Merchants** - Thursday, March 12th.
- **Fees (per space):**
 - ~ **BBQ Competitors:** 40'x20' = \$300; 60'x20' = \$350
 - ~ **Food/Beverage Vendors:** 20'x15' = \$150; add 10'x15' space = \$25 (30'x15' max)
 - ~ **Merchant Vendors:** 10'x10' = \$5; add 10'x10' space = \$5 (20'x10' max)
- Security will be on site overnight on March 20th & 21st.
- The City of Dinuba is not responsible for any lost, stolen or damaged property left on site unattended prior to security arriving. Vendors / competitors are responsible for their own personal property.
- **Paperwork:**
 - ~ Food vendors must complete the application, sign waiver forms and complete the Tulare County Health Permit Form.
 - ~ All vendors will provide a copy of the vehicles insurance. This will be for vehicle used to enter and exit as needed during the event.
- Spaces are limited and assigned by the Event Coordinator.
- Payment methods: Cash, card (phone payment at (559-591-5940) or a check (made payable to the City of Dinuba) and submitted to the Parks and Community Services office.
- Arriving late does not guarantee entrance and there will be no refunds.
- Booth placement is subject to change.
- Participants are responsible for their own canopies, chairs, tables, handwashing stations and power.
- This is a family friendly event: no obscene or suggestive items. The City of Dinuba reserves the right to determine what is obscene and suggestive.



INFORMATION RULES REGULATIONS



- Participants display and set-up must be presentable.
- Anticipated attendance: 5000 +
- Code of Ethics:
 - ~ Vendors / Contestants shall act professionally and conduct themselves accordingly.
 - ~ Vendors / Contestants shall look presentable to its customers.
 - ~ Vendors / Contestants shall not change their sale prices during the event
 - ~ Treat customers fairly and with dignity.
 - ~ Profanity or shouting by a vendor can result in an event citation.
 - ~ The Event Coordinator shall handle irresolvable disputes.
 - ~ No Smoking allowed at any time.
 - ~ No alcohol consumption shall occur outside the designated areas.
 - ~ Individuals will not verbally "run down" fellow vendors in order to increase their own sales.
 - ~ No "hawking", this means you may not carry around and offer goods for sale, shouting or calling customers.
- Health and Safety:
 - ~ Health:
 - It is the responsibility of each vendor/contestant to remain up to date and in compliance with the county and state health regulations.
 - Never handle money and food at the same time.
 - ~ Safety:
 - Keep products off the ground.
 - Displayed product must be at least 18" off the ground.
 - Arrange tables and displays safely to prevent tripping.
 - Properly tape or secure any cords or tripping hazards.
 - Fasten or anchor canopies, tarps and/or umbrellas to prevent falling down or tripping over in the wind.
 - Stack empty boxes and containers by your booth to prevent tripping.
- Violation
 - ~ If cited by the Environmental Health Department and/or causes for re-inspection the participant will be responsible for the re-inspection fees. The participant whose violations result in a penalty or fine against the City of Dinuba will be responsible for reimbursing the city of that penalty or fine.
- As the City of Dinuba, we want to make sure you have a good experience at our event. After the event, we would like your feedback. Your input matters and will help us make the necessary adjustments for future events. Please email hleiferman@dinuba.ca.gov and thank you for participating in our event. We hope you enjoy yourself!



Special Event Food Vendor Fire Requirements



Cooking Booth Construction and Location

1. Tents, canopies, and decorative material covering cooking booths shall be California State Fire Marshal certified flame retardant, and must be labeled as such. If no label is visible, documentation must be provided.
2. Cooking booth floors may be concrete, asphalt, or approved non-combustible material.
3. Each cooking booth shall have at least one exit-way/path, a minimum 3' wide and 6'8" high. Booth frames, tables, or storage containers shall not obstruct exit paths.
4. At all times, an emergency access of 36" (3 feet) shall be maintained between the back of each cooking booth and any fencing. **NO EXCEPTIONS.**

Cooking Equipment

1. Cooking with charcoal, wood, or any other solid fuel shall be located a **minimum of 10'** away from booths, canopies, and any combustible material, as well as from any public access.
2. The warming of food using griddles, sterno, or butane may be allowed within a food booth, provided the heat-producing device is on a non-combustible surface. It requires a **minimum of 18"** clearance from all portions of the booth envelope and all combustible materials. Sterno and butane shall be used according to the manufacturer's instructions.
3. Deep fat frying shall be located a **minimum of 3'** away from all portions of the booth(s), canopies, open flame cooking, and combustible material, as well as from any public access.
4. Any open flame cooking shall be located a **minimum of 18"** away from any vertical surface and combustible material, as well as from any public access.
5. All fuel tanks shall be secured from tipping. Extra fuel tanks shall **NOT** be stored in booths or within 5' of cooking equipment.
6. All cooking, gas powered or electrically energized equipment, shall meet manufacturer specifications. Equipment shall be free of excess cooking oils or any other combustible materials.

Miscellaneous

1. A visible and accessible 2A:10BC fire extinguisher with a current (within the last 12 months) State Fire Marshal tag, must be provided within 20' of travel in all cooking areas.
2. Electrical cords shall be protected from damage, which includes covering of cords in all walkways.
3. A visible and accessible Class K portable fire extinguisher with a current (within the last 12 months) State Fire Marshal tag, must be provided in all cooking areas with deep fat frying.
4. All cooking areas shall be cleaned regularly to prevent build-up of combustible substances.
5. Extension cords shall be of a grounded type, approved for exterior use, and in good working order.
6. Smoking is not allowed, at any time, within food booths or within 25' of any fuel source.
7. Specialized cooking equipment is subject to approval by the Fire Marshal.

The Dinuba Fire Department has established these requirements in accordance with the California Fire Code. Your cooperation is required to maintain a high level of fire safety throughout the event. All booths are subject to fire department inspection, prior to and at any time, during the event. Any discrepancies to the above requirements, or any conditions considered a threat to fire and life safety by the fire inspector, may result in the immediate cessation of cooking.

By signing below, I acknowledge that I have read and agree to comply with all requirements of this contract.

Signature: _____ Date: _____

Vendor Name: _____ Phone: _____



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Public Health

Environmental Health Services
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COMMUNITY EVENT FOOD VENDORS:

Community events that include serving food to the public present challenges to both professional and volunteer food vendors. The goal of providing safe food is shared by everyone involved. While professional food vendors are usually familiar with regulatory requirements, volunteers may not be. Tulare County Environmental Health strives to work with the event organizer to help make all food vendors aware of food safety requirements and their responsibilities to make the event a success.

Food vendors participating in community events are required to observe the following:

1. All food must be prepared in an approved food facility such as a health permitted kitchen, or onsite in the temporary food booth. Food that has been stored or prepared in a private home **may not be sold, offered for sale, or given away** in a temporary food facility.
2. **The completed form and fees must be returned to the Event Organizer. The organizer must submit all completed vendor applications at least two (2) weeks prior to the event. (Organizers please make checks to TCEH)**
3. All applications must be submitted by the organizer. Vendor applications submitted directly by the vendors will not be accepted.
4. **Read and follow the "Temporary Food Vendor Requirements".**
5. One-time food vendor fees are charged to the organizer based on risk level.

RISK LEVELS		
LOW RISK	MODERATE RISK	HIGH RISK
Prepackaged nonperishable food only; Food/ beverages are <u>NOT</u> removed from packaging	Preparation/ handling of open, nonperishable food OR Prepackaged perishable food	Preparation/ handling of open, perishable food

*A chargeable re-inspection fee of 75% of the *current* health permit fee may be assessed if all booth requirements are not met at the indicated ready for inspection date and time (see next page).

IF YOU HAVE ANY QUESTIONS OR NEED CLARIFICATION ON ANY ITEM, PLEASE FEEL FREE TO CONTACT THE EVENT ORGANIZER OR THIS OFFICE AT (559) 624-7400.

* U.S. military veterans who solely own the business and product being sold from a temporary event facility may be exempt from a health permit fee if they meet permit requirements and are operating within their permitted conditions per the California Health & Safety Code. Veterans shall submit proof of an honorable discharge form DD214 along with the Affidavit for Veteran's Fee. (Beer, wine, and alcohol services are not allowed).

*Veterans with annual permits remember to attach a copy of your health permit with the temporary event application.



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REQUISITOS PARA VENDEDORES DE EVENTOS COMUNITARIOS:

Los eventos comunitarios que sirven comida al público presentan desafíos tanto para los vendedores de alimentos profesionales como para los voluntarios. El objetivo de proporcionar alimentos seguros es compartido por todos los involucrados. Los vendedores de alimentos profesionales normalmente conocen los requisitos reglamentarios, es posible que los voluntarios no lo estén. El Departamento de Salud del Condado de Tulare se esfuerza por trabajar con el organizador del evento para ayudar a que todos los vendedores de alimentos conozcan los requisitos de seguridad alimentaria y sus responsabilidades para que el evento sea un éxito.

Vendedores de alimentos participando en eventos comunitarios deben observar lo siguiente:

1. Todos los alimentos deben prepararse en una instalación de alimentos aprobada. Por ejemplo, como una cocina con permiso salubridad o en el puesto de alimentos temporal. Los alimentos que hayan sido guardados o preparados en una casa privada no se pueden vender, ofrecer a la venta ni regalar en un puesto de alimentos temporal.
2. **El formulario completo y el cobro deben entregarse al Organizador del Evento. El organizador debe entregar todas las solicitudes de proveedores completas al menos dos (2) semanas antes del evento. (Favor de hacer cheques a nombre de TCEH).**
3. Todas las solicitudes deberán ser entregadas por el organizador. No se aceptarán solicitudes de vendedores que sean sometidas directamente al departamento.
4. **Lea y siga los “Requisitos para Vendedores de Eventos Comunitarios”.**
5. Las tarifas del vendedor de alimentos se cobran al organizador según el nivel de riesgo.

NIVELES DE RIESGO		
RIESGO BAJO	RIESGO MODERADO	ALTO RIESGO
Únicamente alimentos no perecederos envasados. Los alimentos/bebidas NO se retiran del envase.	Preparación/manipulación de alimentos abiertos no perecederos. O Alimentos perecederos preenvasados.	Preparación/manipulación de alimentos abiertos y perecederos.

*Reinspección del puesto puede resultar en un cobro de 75% del costo del permiso de salud por no cumplir con todos los requisitos del puesto en la fecha y hora indicada para estar listo para la inspección (consulte la página siguiente).

SI TIENE ALGUNA PREGUNTA O NECESITA UNA ACLARACIÓN SOBRE ALGÚN TEMA, NO DUDE EN COMUNICARSE CON EL ORGANIZADOR DEL EVENTO O CON ESTA OFICINA AL (559) 624-7400.

* Los veteranos militares de EE. UU. que sean propietarios exclusivos del negocio y del producto que se vende en un puesto para eventos comunitarios pueden estar exentos del cobro del permiso de salud si cumplen con los requisitos del permiso y operan dentro de las condiciones permitidas por el Código de Salud y Seguridad de California. Los veteranos deberán presentar prueba de baja honorable en el formulario DD214 junto con la Declaración jurada de honorarios de veterano. (No se permiten servicios de cerveza, vino y alcohol).

* Veteranos con permisos anuales recuerden entregar una copia de su permiso de salud con la solicitud del evento temporal.



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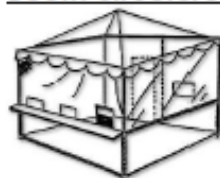
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Temporary Food Vendor Requirements

Requirements are based upon the California Health & Safety Code (CalCode)

Potable Water: The event organizer is to ensure that potable water shall be provided from an approved well, bottled water source, or permitted water system. Hoses used for transporting drinking water must be an approved drinking water hose (white) and equipped with adequate back flow protection.

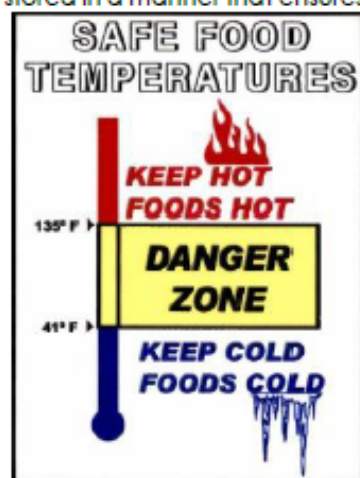
Booth Structure: Each food booth preparing and handling food must be fully enclosed (walls and ceiling) except for a self-closing serving window or entry door. Overhead protection is required above all food preparation, food storage, and warewashing areas. Clear, plastic tarps, wood, canvas, or screens are approved enclosure materials. Constructed floor material that provides a cleanable surface, such as concrete, tight wood, or asphalt is acceptable. **Note:** Booths serving only unopened, prepackaged foods are to provide overhead protection but are exempt from wall enclosure and flooring requirements (refer to sections 114347, and 114349).



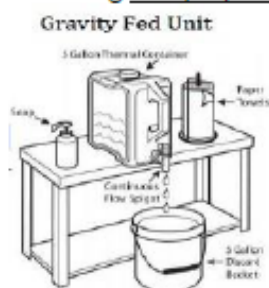
Booth Identification: The name of the facility, city, state, ZIP Code, and name of the operator shall be legible and clearly visible to patrons. The facility name shall be in letters at least 3 inches high. Letters and numbers for the city, state, and ZIP Code, may not be less than 1 inch in height. Identification on a poster, sign, or banner is acceptable.

Food and Utensil Storage: All utensils, food, and food contact items must be stored in a manner that ensures protection from contamination from moisture, dust, insects, rodents, etc.

- All potentially hazardous foods (PHF) are to be stored in such a way that the temperature is maintained either below 45°F or above 135°F.
- Cold storage units including ice chests must possess a thermometer at all times and the food vendor is to frequently check to ensure that the temperature is maintained at or below 41°F, to keep potentially hazardous foods below 41°F.
- Ice used for refrigeration purposes is not to be used for consumption in food or beverages.
- No other items are to be stored or left inside ice containers storing ice that is intended for consumption.
- Ice chests may not be used to store unpackaged cooked meats unless cooked meats are stored in leak proof containers to prevent cross contamination. Separate ice chests are recommended.
- Food, clean utensils, and food equipment must be kept at a minimum of 6 inches above the floor/ground.
- During periods of operation, supplies and non-potentially hazardous food in unopened containers may be stored adjacent to the temporary food facility or in unopened containers in an approved nearby temporary storage unit with overhead protection. This must be indicated on the booth plan.
- At the end of each operating day, all food that is held cold at 45°F OR hot at or above 135°F shall be discarded.



Hand Washing: A minimum 5-gallon container of warm water (100°F) is required in all temporary food facilities handling non-prepackaged food for events lasting 3 days or less. (For events 4 days or longer must



provide permanent or self-contained handwash sinks). The container must have a hands free dispensing spout that leaves both hands free to allow proper hand washing. A catch basin for wastewater, liquid soap in a dispenser and single-use disposable paper towels must be provided. No wastewater or garbage is to be dumped onto the ground. If the event organizer does not provide hot water, the food vendor is responsible for heating water either on a stove top or via a portable water heating device. All food handlers are required to wash their hands before handling food and when changing operations: when alternating between types of potentially hazardous food being prepared, after using the toilet, handling money, smoking, etc. **Note:** Booths that handle only prepackaged food need not comply with this handwashing requirement.

Food Preparation:

- Food handlers are to have loose hair tied back or contained within a hairnet or hat.
- Food contact surfaces must be smooth, easily cleanable, and non-absorbent.
- Equipment, food-contact surfaces, and utensils must be cleaned and sanitized at any time the following occurs:
 - Alternation of uses between raw fruits or vegetables and potentially hazardous food,
 - Alternation of uses between raw foods of animal origin to working with ready-to-eat foods,
 - Alternation of uses between processing different types of animal products unless processed in the following order first to last:
 - Cooked, ready-to-eat products,
 - Raw beef and/or lamb,
 - Raw fish products,
 - Raw pork or poultry,
 - Before each use of a food temperature-measuring device,
 - At any time during the food handling operation when contamination may have occurred.
- Equipment, food-contact surfaces, and utensils must be sanitized routinely throughout the day not to exceed four (4) hour intervals, or more often if needed.
- The following required final internal cooking temperatures are to be met and a metal probe thermometer* must be used to ensure these temperatures are met:
 - Pork/fish/eggs= 145 °F
 - Beef/hamburger= 155 °F
 - Poultry/meat stuffed foods= 165 °F
 - Reheated foods= 165 °F
- *The thermometer must also be utilized frequently to ensure that hot holding units are maintaining food at or above 135°F. Sanitize the thermometer after use.
- No galvanized metal, blue enamel, or copper cookware is to be used.
- Outdoor barbecues may be operated outside food booth, however must be located in an area which suitably protects the food and equipment from dust, dirt, and overhead contamination. The surface of the ground adjacent to the barbecue facility must consist of a material which will inhibit the generation of dust. The barbecue unit must be separated from public access by using ropes or other approved methods at approximately 5' (feet) perimeter. Food items prepared on an outdoor barbecue must be brought back into food booth for any further preparation, assembly, and/or serving.



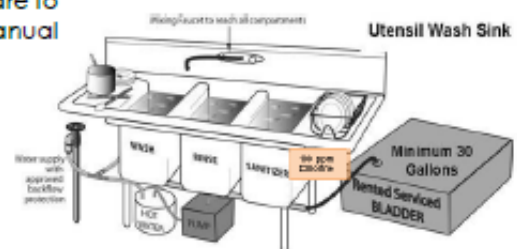
Food Assembly: Tongs and serving utensils shall be utilized to prevent food contamination. Keep all food covered when not serving. Sneeze guards are to be provided whenever the public has access to food holding containers. Condiments shall be single-use packaging or contained within a dispensing unit.

Washing and Sanitizing: Cloth towels intended for wiping and maintenance shall be stored in a sanitizing solution when not in use. 100 parts per million (ppm) chlorine (or 1 oz. Bleach per 1 gal. of water) provides adequate sanitizing of towels. Single-use disposable paper towels may be used instead of cloth towels. Provide sanitizer test strips to measure strength of sanitizer.



Utensils, food contact surfaces and containers are to be cleaned using the following four (4)-step manual dishwashing method:

1. Wash with hot soapy water
2. Rinse with hot water
3. Sanitize in water with 100 ppm chlorine (Bleach-water solution) by full immersion for a minimum of 60 seconds
4. Air dry – do not towel dry



Permitting: Health permits are issued at the event following a successful inspection. **ONCE COMPLETING ALL ITEMS LISTED ABOVE, BOOTH MAY OPEN FOR BUSINESS PRIOR TO HEALTH INSPECTION. FAILURE TO COMPLETE ITEMS LISTED ABOVE MAY RESULT IN A TEMPORARY BOOTH CLOSURE AT TIME OF HEALTH INSPECTION. A REINSPECTION WILL BE CONDUCTED WITHIN 15 MINUTES OR AGREED UPON TIME. IF BOOTH SETUP REMAINS INCOMPLETE A REINSPECTION FEE OF 75% COST OF THE HEALTH PERMIT MAY BE CHARGED TO THE COMMUNITY EVENT FOOD VENDOR'S ACCOUNT.**

A current copy of the Health & Safety Code requirements for food facilities may be accessed on our website at tularecountyeh.org



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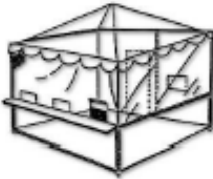
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Requisitos para Vendedores Temporales

Los requisitos se basan en el Código de Salud y Seguridad de California (CalCode)

Agua Potable: El organizador es responsable de proveer agua potable que provenga de un pozo aprobado, una fuente de agua embotellada o un sistema de agua permitido. Las mangueras utilizadas para transportar agua potable deben ser mangueras de agua potable aprobadas (blancas) y estar equipadas con una protección adecuada contra el regreso de agua.

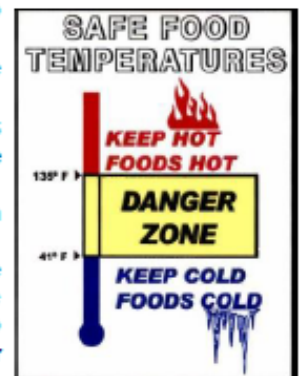
Estructura del Puesto: Cada puesto que prepare y manipule comida debe estar completamente cubierto con paredes y techo, excepto una ventana para servir o una puerta de entrada que se cierre automáticamente. Se requiere protección superior sobre todo en las áreas de preparación y almacenamiento de alimentos y de lavado de utensilios. Lonas de plástico transparente, madera, lona o malla son materiales de cerramiento aprobados. Es aceptable el material de piso construido que proporcione una superficie limpiable, como concreto, madera o asfalto. Nota: Los puestos que sirven solo alimentos preenvasados y sin abrir deben proporcionar protección sobre el puesto, pero están exentos de los requisitos de encerramiento de paredes y pisos (consulte las secciones 114347 y 114349).



Identificación del puesto: El nombre del negocio, ciudad, estado, código postal y nombre del operador deberán ser legibles y claramente visibles para los clientes. El nombre del negocio estará escrito en letras de al menos 3 pulgadas de alto. Las letras y números de la ciudad, el estado y el código postal no pueden tener menos de 1 pulgada de alto. Se acepta la identificación en un cartel, letrero o pancarta.

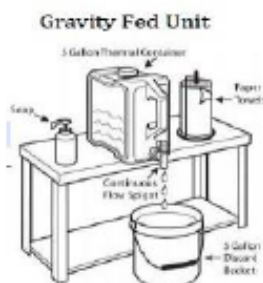
Almacenamiento de alimentos y utensilios: Todos los utensilios, alimentos y artículos en contacto con alimentos deben almacenarse de manera que garantice protección contra la contaminación de la humedad, polvo, insectos y roedores, etc.

- Todos los alimentos potencialmente peligrosos deben almacenarse de tal manera que la temperatura se mantenga por debajo de los 45 °F o por encima de los 135 °F.
- Las unidades de almacenamiento en frío, incluidas las hieleras, deben contar con un termómetro en todo momento y el vendedor de alimentos debe verificarlo con frecuencia para garantizar que la temperatura se mantenga a 41 °F o menos, para mantener los alimentos potencialmente peligrosos por debajo de 41 °F.
- El hielo utilizado como refrigeración no debe utilizarse para el consumo en alimentos o bebidas.
- No se deben almacenar ni dejar otros artículos dentro de contenedores de hielo que se usará para consumo.
- Las hieleras no se pueden usar para almacenar carnes cocidas sin envasar, a menos que las carnes cocidas se almacenen en recipientes a prueba de fugas para evitar que se cruce la contaminación. Se recomiendan hieleras separadas.
- Los alimentos, los utensilios limpios y el equipo alimentario deben mantenerse a un mínimo de 6 pulgadas sobre el piso/suelo.
- Durante los períodos de operación, los suministros y alimentos no potencialmente peligrosos en contenedores sin abrir se pueden almacenar junto a la instalación de alimentos temporal o en contenedores sin abrir en una unidad de almacenamiento temporal cercana aprobada con protección sobre el puesto. Esto deberá estar indicado en el plano del puesto.
- Al final de cada día de funcionamiento, se desecharán todos los alimentos que se mantengan fríos a 45 F o calientes a 135 F o más.



Lavarse las manos: Se requiere un recipiente mínimo de 5 galones de agua tibia (100 °F) en todas las instalaciones de alimentos temporales que manipulan alimentos no envasados para eventos que duran 3 días o menos. (Para eventos

de 4 días o más, se deben proporcionar lavabos para manos permanentes). El recipiente debe tener un dispensador de manos libres, que deje ambas manos libres para permitir un lavado correcto de manos. Se deberá tener de un contenedor de aguas residuales, jabón líquido en dispensador y toallas de papel desechables de un solo uso. No se deben arrojar aguas residuales ni basura al suelo. Si el organizador del evento no proporciona agua caliente, el vendedor de alimentos es responsable de calentar el agua, ya sea en una estufa o mediante un dispositivo portátil para calentar agua. Todos los manipuladores de comida deben lavarse las manos antes de manejar la comida y al cambiar de operación. Al alternar entre diferentes tipos de alimentos potencialmente peligrosos que se están preparando, después de usar el baño, manipular dinero, fumar, etc. Nota: Los puestos que manipulan solo alimentos preenvasados no necesitan cumplir con este requisito de lavado de manos.



Preparación de alimentos:

- Manejadores de comida deben tener el cabello recogido hacia atrás o dentro de una malla para el pelo o gorra.
- Las superficies en contacto con comida deben ser lisas, fáciles de limpiar y no absorbentes.
- Los equipos, las superficies en contacto con los alimentos y los utensilios deben limpiarse y desinfectarse en cualquier momento en que ocurra lo siguiente:
 - Alternación de usos entre frutas o verduras crudas y alimentos potencialmente peligrosos.
 - Alternación de usos entre alimentos crudos de origen animal al trabajar con alimentos listos para el consumo.
 - Alternación de usos entre el procesamiento de diferentes tipos de productos animales a menos que se procesen en el siguiente orden, del primero al último:
 - Productos cocidos, listos para comer
 - Carne de res o cordero crudos
 - Productos pesqueros crudos
 - Carne de cerdo o de ave cruda
 - Antes de usar un termómetro para medir la temperatura de los alimentos.
 - En cualquier momento durante la operación de manipulación de alimentos cuando pueda haber ocurrido contaminación.
- Los equipos, las superficies en contacto con los alimentos y los utensilios deben desinfectarse de forma rutinaria durante el día sin exceder cuatro (4) horas, o con más frecuencia si es necesario.
- Las siguientes temperaturas son requisitos para la temperatura interna final que se debe verificar con un termómetro para garantizar que se cumplan estas temperaturas:
 - Cerdo/pescado/huevos= 145°F
 - Carne de res/hamburguesa= 155°F
 - Alimentos rellenos de carne/aves= 165°F
 - Alimentos recalentados=165°F
- *El termómetro también debe utilizarse con frecuencia para garantizar que las unidades de mantenimiento calientes mantengan los alimentos a 135 °F o más. Desinfecte el termómetro después de cada uso.
- No se deben utilizar utensilios de cocina de metal galvanizado, esmalte azul o cobre.
- El asador de carne al aire libre puede operarse fuera del puesto de comida. Sin embargo, deben ubicarse en un área que proteja adecuadamente los alimentos y el equipo del polvo, la suciedad y la contaminación aérea. La superficie debajo del asador debe ser de un material que prevenga la generación de polvo. El asador debe estar separada del acceso público mediante el uso de cuerdas u otros métodos aprobados en aproximadamente 5 pies de perímetro. Los alimentos preparados en un asador al aire libre deben devolverse al puesto de comida para preparación o servicio.

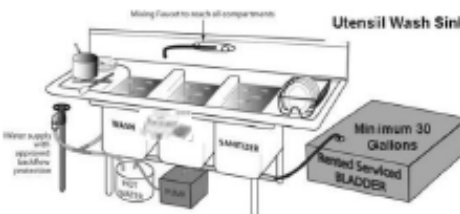


Asamblea de alimentos: Se utilizarán tenazas y utensilios para servir para evitar la contaminación de los alimentos. Mantenga todos los alimentos cubiertos cuando no los esté sirviendo. Se deben proporcionar protectores contra estornudos siempre que el público tenga acceso a los contenedores de alimentos. Los condimentos deberán servirse en envases de un solo uso o estar dentro de una unidad dispensadora.

Lavado y desinfección: Las toallas de tela utilizadas para la limpieza y mantenimiento deben almacenarse en una solución desinfectante cuando no estén en uso. 100 partes por millón (ppm) de cloro (o 1 oz de cloro por 1 galón de agua) proporcionan una desinfección adecuada de las toallas. Se pueden utilizar toallas desinfectantes desechables de un solo uso en lugar de toallas de tela. Proporcione tiras reactivas de desinfectante para medir la potencia del desinfectante.

Los utensilios, las superficies en contacto con los alimentos y los recipientes deben limpiarse utilizando el siguiente método de lavado manual de platos de cuatro (4) pasos:

1. Lavar con agua caliente y jabón.
2. Enjuague con agua caliente
3. Desinfectar en agua con 100 ppm de cloro (solución de cloro y agua) mediante inmersión total durante un mínimo de 60 segundos.
4. Secar al aire, no secar con una toalla.



Permisos: Los permisos se emiten en el evento tras una inspección. DESPUES DE CUMPLIR LOS REQUISITOS, EL PUESTO PUEDE ABRIR SU NEGOCIO ANTES DE LA INSPECCIÓN DE SALUD. NO COMPLETAR LOS ARTÍCULOS MENCIONADOS ANTERIORMENTE PUEDE RESULTAR EN EL CIERRE TEMPORAL DEL PUESTO EN EL MOMENTO DE LA INSPECCIÓN SANITARIA. SE REALIZARÁ UNA REINSPECCIÓN DENTRO DE LOS 15 MINUTOS O EN EL TIEMPO ACORDADO. SI LA INSTALACIÓN DEL PUESTO PERMANECE INCOMPLETA, SE PUEDE COBRAR AL VENDEDOR DEL PUESTO DE ALIMENTOS EL COBRO DE **REINSPECCIÓN DE 75% DEL COSTO DEL PERMISO DE SALUD A LA CUENTA DEL VENDEDOR.**

Puede acceder a una copia actualizada de los requisitos del Código de Salud y Seguridad para instalaciones de alimentos en nuestro sitio web en tularecountyeh.org.

COMMUNITY EVENT FOOD VENDOR APPLICATION FORM



FORMULARIO DE SOLICITUD DE VENDEDOR DE ALIMENTOS PARA EVENTOS COMUNITARIOS

Each vendor is to return this fully completed application and the appropriate Health permit fee or permit copy to the event organizer
Cada vendedor debe devolver la solicitud completa y la costo apropiada del permiso de salud o copia de su permiso al organizador del evento

EVENT INFORMATION INFORMACIÓN DEL EVENTO		
Name of Event: <i>Nombre del evento</i> Dinuba's BBQ & Brew Fest		Date(s) of Event: <i>Fecha(s) del evento:</i> 03/21/26
Food Sales Start Time: <i>Hora de inicio de la venta de alimentos:</i> 11:00am	Food Sales End Time: <i>Hora de finalización de las ventas de alimentos:</i> 6:00pm	
Ready for Inspection Date: <i>Listo para la fecha de inspección:</i> 03/21/26	Ready for Inspection Time: <i>Listo para el momento de la inspección:</i> 10:00am	
Event Address/Location: <i>Dirección/ubicación del evento:</i> Rose Anne Vuich Park; 855 E. El Monte Way		City: <i>Ciudad:</i> Dinuba
BOOTH INFORMATION INFORMACIÓN DEL PUESTO		
Booth Name: <i>Nombre del puesto:</i>		Booth Number: <i>Numero de puesto:</i>
Business Mailing Address: <i>Dirección postal comercial:</i>		City/State/Zip: <i>Cuidad/Estado/Código postal:</i>
Applicant Name: <i>Nombre del solicitante:</i>		Phone: <i>Teléfono:</i>
Email Address: <i>Dirección de correo electrónico:</i>		
EXISTING PERMIT HOLDERS: IDENTIFY YOUR TULARE COUNTY HEALTH PERMIT PROPIETARIO(S) DE PERMISO EXISTENTES: IDENTIFIQUE SU PERMISO DE SALUD DEL CONDADO DE TULARE		
Business Name: <i>Nombre del Negocio:</i>	Facility # <i>Instalación #</i> FA	Permit Expiration Date: <i>Fecha de caducidad del permiso:</i>
SELECT THE VENDOR PERMIT YOU ARE APPLYING FOR SELECCIONE EL PERMISO DE VENDEDOR QUE ESTÁ SOLICITANDO		
Single Event Vendor: <i>Vendedor de evento único:</i>		Multiple Event Annual Vendor: <i>Vendedor anual de eventos múltiples:</i>
☐ Low Risk <i>Riesgo bajo</i> ☐ Moderate Risk <i>Riesgo moderado</i> ☐ High Risk <i>Riesgo alto</i>		☐ Low Risk <i>Riesgo bajo</i> ☐ Moderate Risk <i>Riesgo moderado</i> ☐ High Risk <i>Riesgo alto</i>
☐ Veteran's Fee Exemption (complete and attach the Veteran's Exemption Affidavit Form & DD214 Form) <i>Exención de tarifas para veteranos (Complete y adjunte el formulario de declaración jurada de exención de veteranos y el formulario DD214)</i>		
FOOD OPERATION TYPE TIPO DE OPERACIÓN DE ALIMENTOS		
☐ Pre-packaged food (no sampling) <i>alimentos preenvasados (sin muestra)</i> ☐ Pre-packaged (with sampling) <i>Preenvasado (con muestra)</i> ☐ Food Demonstration <i>Demstración de alimentos</i> ☐ Food Preparation <i>Preparación de alimentos</i> ☐ Food booth operator is registered with IRS as a non-profit 501 (c) 1-10, or 19 organization (non-profit vendors do not require booth screen enclosure, and can use 3 warewash tubs in lieu of a warewash sink) <i>El operador del puesto de alimentos está registrado ante el IRS como una organización sin fines de lucro 501 (c) 1-10 o 19. (Los proveedores sin fines de lucro no requieren un puesto encerado y pueden usar 3 finas de lavado de vajilla en lugar de un fregadero)</i>		

MENU (LIST ALL FOOD AND BEVERAGES)
MENÚ (LISTA DE TODOS LOS ALIMENTOS Y BEBIDAS)

1.	2.
3.	4.
5.	6.

- ☐ Check here if preparing ALL food inside the food booth on the day of the event.
Marque aquí si prepara TODA la comida dentro del puesto de comida el día del evento.
- ☐ Check here if storing and/or preparing any food at a commercial kitchen and fill out the Kitchen Authorization below.
Marque aquí si almacena y/o prepara algún alimento en una cocina comercial y complete la Autorización de cocina a continuación.

COMMERCIAL KITCHEN AUTHORIZATION
AUTORIZACIÓN DE COCINA COMERCIAL

Complete this section if you are going to prepare food ahead of time at an Environmental Health permitted kitchen.
No food shall be prepared at home. *Complete esta sección si va a preparar alimentos con anticipación en una cocina permitida por el Departamento de Salud. No se permite preparar comida en casa.*

The food vendor listed on this form has permission to use the commercial kitchen named below for preparing and storing food on the following dates:

El vendedor de alimentos nombrado en este formulario tiene permiso para utilizar la cocina comercial mencionada a continuación para preparar y almacenar alimentos en las siguientes fechas:

Business Name of Kitchen: <i>Nombre comercial de la cocina:</i>		Address Of Kitchen: <i>Dirección de la cocina:</i>	
City: <i>Ciudad:</i>	State: <i>Estado:</i>	Zip: <i>Código postal:</i>	Phone: <i>Teléfono:</i>
Facility # <i>Instalación #</i> FA	Type of Permit: <i>Tipo de permiso:</i>	Permit Expiration Date: <i>Fecha de vencimiento del permiso:</i>	
Owner Signature: <i>Firma del propietario:</i>		Print Name: <i>Imprimir nombre:</i>	Date: <i>Fecha:</i>

If the commercial kitchen in which food preparation will take place is located outside of Tulare County, the Local Environmental Health Department must sign below authorizing use of the commercial kitchen and verifying the current permit.
Si la cocina comercial en la que se preparará la comida está ubicada fuera del condado de Tulare, el Departamento de Salud local debe firmar a continuación autorizando el uso de la cocina comercial y verificando un permiso vigente.

Signed by: Environmental Health Specialist	Print Name:	Date:
County of:		

DECLARATION AND SIGNATURE
DECLARACIÓN Y FIRMA

I have read and understand the Tulare County Community Event Food Vendor Requirements attached to this application. By signing this form, I agree to comply with the above noted requirements, that the fees are nonrefundable and nontransferable, and certify to the best of my knowledge the statements made herein are true and correct.

He leído y entiendo los requisitos para proveedores de alimentos para eventos comunitarios del condado de Tulare adjuntos a esta solicitud. Al firmar este formulario, acepto cumplir con los requisitos mencionados anteriormente, que las tarifas no son reembolsables ni transferibles, y certifico, a mi leal saber y entender, que las declaraciones realizadas en este documento son verdaderas y correctas.

Applicant Signature : <i>Firma del solicitante</i>	Date: <i>Fecha</i>
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For fee information, please refer to the current Tulare County Environmental Health fee schedule.

Para información sobre tarifas, por favor consulte la actual lista de tarifas del departamento del salud del Condado de Tulare