



November 13, 2021 Food Vendor Contract

1. **Vendor Fee:** Payment is due at time of application and can be made payable to Pheng Yang or Theng Xiong. Or PayPal: rechargeable12@live.com. Applications without a payment will not be processed.
Cost \$200.00 per booth (10 x 10), \$9.00 same day business license, plus \$50.00 refundable deposit fee. Total fee \$259.00
2. **Cancellation Fee:** \$50.00 deposit fee will not be refunded to Vendors who do not show up for the event and/or cancel at the last minute.
3. **Set Up Time:** Food Vendors can begin to set up at 10:00 AM and must be set up by 2:00 PM.
Please be sure to have all your food prepped and ready for inspection by the Health Department by 2PM.
4. **Booth:** All vendors must provide all booth materials including canopies, generators, lights, extension cords, tables, chairs, decorations, price list, signs, etc. No electricity or running water will be available. Booth spaces are outdoors. Events are held rain or shine.
5. Please bring the proper amount of assistance needed to set up your booth. Event staff are not responsible for setting up or tearing down booths or equipment.
6. Vendors are required to adhere to all state, county and city regulations including but not limited to: **(MUST SUBMIT ALL REQUIRED DOCUMENTS WITH APPLICATION)**
 - **Same Day Business License** – \$9.00 fee
 - **Health Permit** - please contact Lotus Moon if you do not have your own Health Permit in Yuba County. (If you currently hold a Health Permit, it must be through Yuba County) https://www.yuba.org/departments/community_development/environmental_health/retail_food/community_events_temporary_food/index.php
 - **Food Handler's Certificate** - At least 1 person with a food handler's certificate.
 - **Certificate of Insurance**– All vendors are required to carry a minimum \$1,000,000 liability insurance.
 - **Yuba County Food Safety Requirements enclosed with application. Please read the safety requirements thoroughly.**
7. All vendors must leave their assigned area in a clean condition the same and/or better than first received.
8. We expect all Vendors to abide by the following Code of Conduct:
 - Exercising consideration and respect in your speech and actions
 - Offensive language, aggression or verbal abuse of staff, fellow vendors or participants at the event will not be permitted and will result in dismissal from the event with no refund.
 - Refraining from demeaning, discriminatory, harassing behavior and speech
 - Being mindful of your surroundings and of your fellow participants
 - Alerting Lotus Moon staff members if you notice a dangerous situation, someone in distress, or violations of this Code of Conduct, even if they seem inconsequential.
9. I understand that I may be removed from the event or denied the ability to set-up at the event without refund if event staff deems my behavior inappropriate. Event officials have the right and

529 5th Street, Marysville, CA 95901

Phone: (530) 329-6725

Email: lotusmoon530@gmail.com

Website: www.facebook.com/lotusmoonwaterlanternfestival



will execute the right to ask any vendor to leave if they are not following the requests outlined in the vendor contract or if they deem that vendors at the event have misrepresented their business on their application.

10. ***Lotus Moon will not be held responsible for any liability, lost, stolen or damaged merchandise or any injury during the Festival.***
11. Applications can be mailed or dropped off to the address provided. Send Applications with all required documents to: Lotus Moon 529 5th Street Marysville, CA 95901.
12. **Questions:** Should you still have questions after reading everything, please feel free to contact Lotus Moon at (530) 329-6725 or by email at lotusmoon530@gmail.com.

Application Deadline: Food Vendor Form must be submitted by Friday, October 1, 2021.

BUSINESS NAME: _____

CONTACT PERSON: _____

ADDRESS: _____

PHONE: _____

E-MAIL: _____

List items to sell: _____

Amount Paid: _____ Cashier's check/Money Order Paypal Cash

How many booths: _____

By signing below, I hereby acknowledge that I have completely read and fully understand the merchant vendor contract.

Print Name: _____

Signature: _____ **Date:** _____

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FOOD SAFETY
AT
TEMPORARY
EVENTS

Are your hot foods hot?
Cold foods cold?
Equipment and utensils clean?

YUBA COUNTY ENVIRONMENTAL HEALTH DIVISION

915 8TH Street, Suite 123

Marysville, CA 95901

(530) 749-5450

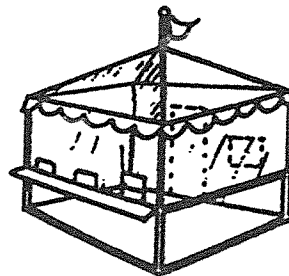
14 Steps to Safe and Sanitary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events often call for volunteers to prepare and serve food safely for large groups of people. This 14-step guide, based on recommendations by food safety experts will help you keep your temporary event free of the risk of foodborne illness.

1. **Obtain the proper permits.** Check with your local health department or other government agency about permits and food code requirements. Be prepared to tell the department where you will hold the event, if you will be holding the event on a regular basis, the number of people you anticipate serving, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

In the event of a foodborne illness, it will help if you can show you ran your event "by the book."

2. **Design your booth with food safety in mind.** The ideal booth will have an overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Clear plastic or light colored screening on sidewalls will aid visibility. Flooring must be of approved surface; no dirt floors are permitted. Only



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can be plastic

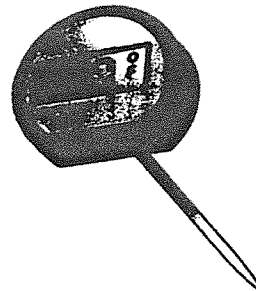
food workers may be permitted inside the food preparation area; animals must be excluded. Location of food stand should be at least 100 feet from where animals are housed or from portable restroom facilities.

The more your food is exposed to outsiders, the greater the likelihood of contamination.

- 3. Choose a food-safe menu.** Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, cut fruits and vegetables, salads, etc.) to a minimum or take extra precautions for food safety. Use only foods from approved sources, avoiding foods that have been prepared at home. Cook to order to avoid the potential for bacterial contamination. Use precooked foods only if they have been properly chilled and reheated. Avoid using leftovers. Keep raw foods and cooked foods separate.

Complete control over your food, from source to service, is one key to safe, sanitary food service.

- 4. Cook to the proper temperature.** Use an instant read food thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Check with your government agency for specific requirements. The USDA recommends that hamburgers and other ground meats be cooked to a minimum internal



(a) Except as otherwise provided in Section 113996, during operating hours of the temporary food facility, potentially hazardous food may be held at a temperature not to exceed 45°F for up to 12 hours in any 24-hour period.

(b) At the end of the operating day, potentially hazardous food that is held at 45°F shall be destroyed in a manner approved by the enforcement agency.

(c) At the end of the operating day, potentially hazardous food that is held at or above 135°F shall be destroyed in a manner approved by the enforcement officer.

114345. Temporary food facilities may include a staffed counter that serves hot and cold beverages and ice that are not potentially hazardous food and that are dispensed from approved bulk dispensing units

114347. Temporary food facilities that handle nonprepackaged food shall provide floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair.

114349.

(a) Temporary food facilities shall be equipped with overhead protection for all food preparation, food storage, and warewashing areas. Overhead protection shall be made of wood, canvas, or other materials that protect the facility from precipitation, dust, bird and insect droppings, and other contaminants.

(b) Temporary food facilities that handle nonprepackaged food must also protect food from contamination in all of the following ways:

CHAPTER 11
Temporary Food Facilities

114335.

(a) Temporary food facilities that operate at a swap meet are limited to only prepackaged nonpotentially hazardous food and whole uncut produce, and shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions.

California

(b) Temporary food facilities that operate at a community event shall meet the applicable requirements in Chapters 1 to 8, inclusive, and Chapter 13, unless specifically exempted from any of these provisions.

(c) Food facility requirements shall be determined by the enforcement agency based on the food service activity to be conducted, the type of food that is to be prepared or served, the length of the event, and the extent of food preparation that is to be conducted at a community event within a temporary food facility.

(d) Notwithstanding subdivision (a), the enforcement agency may allow temporary food facilities at a swap meet, depending on the food service activity to be conducted, the type of food that is to be prepared or served, the duration of the swap meet, and the extent of food preparation that is to be conducted at the swap meet.

114337. 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 three

(1) Enclosure of the food facility with 16 mesh per square inch screens.

(2) Limiting display and handling of nonprepackaged food in food compartments.

(3) Other effective means approved by the enforcement officer.

(c) Notwithstanding Section 113984, this section does not apply to temporary food facilities that are approved for limited food preparation if flying insects, vermin, birds, and other pests are absent due to the location of the facility or other limiting conditions.

114351. Notwithstanding Section 114095, a warewashing sink may be shared by no more than four temporary food facilities that handle nonprepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

114353. A temporary food facility shall provide only single-use articles for use by the consumer.

114354.

(a) Food-related and utensil-related equipment used in conjunction with a temporary food facility shall be approved by the enforcement agency.

(b) Cold and hot holding equipment shall be provided to insure proper temperature control during transportation, storage, and operation of the temporary food facility.

(c) Equipment shall be located and installed to prevent food contamination.

114355. Ice used for refrigeration purposes shall not be used for consumption in food or beverages.

114356.

(a) Notwithstanding Section 114047, during periods of operation, supplies and nonpotentially 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. An "unopened container" means a factory sealed container that has not been previously opened and that is suitably constructed to be resistant to contamination from moisture, dust, insects, and rodents.

(b) During periods of inoperation, food shall be stored within a fully enclosed temporary food facility, within a permanent food facility or other facility approved by the enforcement agency, or in approved food compartments where the food is protected at all times from contamination, exposure to the elements, ingress of rodents and other vermin, and temperature abuse. California

114358.

(a) Notwithstanding Section 113953, handwashing facilities for temporary food facilities that operate for three days or less may include a container capable of providing a continuous stream of water from an approved source that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds, inclusive.

(b) Food facilities that handle only prepackaged food may provide cold water with a germicidal soap at the handwashing facility.

(c) A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to Section 114197.

(d) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels.

(e) A separate receptacle shall be available for towel waste.

114359.

(a) At least one toilet facility for each 15 employees shall be provided within 200 feet of each temporary food facility.

(b) Each toilet facility shall be provided with approved handwashing facilities.

114361. Temporary food facilities that operate for more than one day shall be cleaned and serviced by methods approved by the enforcement agency.

114363. Based upon local environmental conditions, location, and other similar factors, the enforcement officer may establish additional structural or operational requirements, or both, as necessary to ensure that foods are of a safe and sanitary quality.

