



## Food Vendor Application

Please submit the following documents by  
**March 1, 2024**

- Bay Area Craft Beer Festival Food Vendor Application
- The attached Contra Costa Health Department Permit (one page) unless you have Commercial/Production Kitchen, you will need to complete that form as well.
  - A copy of your issued health permit.
- The attached Contra Costa Fire Department Permit (one page)

Please email documents to:  
[events@downtownmartinez.org](mailto:events@downtownmartinez.org)



Bay Area Craft Beer  
Festival  
Martinez Waterfront  
April 13, 2024  
11am to 4pm

**FOOD VENDOR APPLICATION**

Please complete this form as well as the attached Contra Costa Health and Fire permit applications and return along with payment no later than March 1, 2024

**Bay Area Craft Beer Festival**  
**Main Street Martinez, Inc. DBA Downtown Martinez & Co.**  
PO Box 776  
Martinez, CA 94553  
(925) 228-3577

**Food Vendor or Truck \$500**  
**Snack Vendor \$300 (kettle corn, ice cream, etc)**

Business Name: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

\_\_\_\_\_

Phone: \_\_\_\_\_ Cell Number: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Valid Resale Number (REQUIRED): \_\_\_\_\_

Food Items to be sold: \_\_\_\_\_

\_\_\_\_\_

If over 10'x10' space, space size requested: \_\_\_\_\_

Food Trucks - Costa Health annual license number; \_\_\_\_\_

Vendor Space: \$ \_\_\_\_\_ Tasting Ticket(s) @ \$30 each: \_\_\_\_\_ Total amount enclosed: \$ \_\_\_\_\_

Payment in full is due upon signing of this contract. Food Vendor understands that if he or she has not made full payment for vendor space that Promoter may, at its option cancel this application with absolutely no refund due to Food Vendor.

Food Vendor also understands that if in the opinion of the Contra Costa County Health or Fire Inspector, Food Vendor is not fit to operate, Food Vendor will not be able to operate for business and absolutely no refund will be made to Food vendor from promoter. I have read both and understand both pages of this application

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

## **Bay Area Craft Beer Festival Food Vendor Rules and Regulations**

- Only the space is provided. Vendors are responsible for providing covered booths when necessary in accordance with Contra Costa Health Services Dept and Fire Department regulations. Vendors must provide any equipment they need including any decorating or advertising materials for their business or organization.
- This is a 21 years and older event. **Nobody under 21 allowed incl. vendors. Photo ID req. at event.**
- All vendors must comply with all Contra Costa Health Services Dept. and Fire Protection District regulations. Attached application must be completely filled out and returned with this form. Contra Costa Food Trucks included.
- No electricity or water available.
- Dealers must have a sales tax permit (resale) number and report sales to the State Board of Equalization or request Form BT-41D, tax-exempt sales. Please send a copy of either your current sales tax permit or Form BT-41-D with your application.
- A certificate of insurance indicating product and general liability limits of at least \$1,000,000.00, and a hold harmless certificate and endorsement page naming Main Street Martinez and one naming the City of Martinez, Certificate must be delivered to Promoter with this application.
- Promoter may, at its sole option, demand that Vendor cease selling any items that are not approved in advance and listed on application. No exclusives for any food or drink items are implied or guaranteed. Food Vendor's site location will be determined solely at the discretion of Promoter.
- Food vendor is responsible for the security of all equipment, product, and personal affects during the Bay Area Beer Festival. Promoter takes no responsibility for any losses incurred through theft, carelessness, force majeure, riots, or power outage or power surges.
- Food Vendor shall make extra effort to oversee all areas immediately surrounding his/her booth to avoid accumulation of trash and residue. Food Vendor is responsible for any damage to the grounds resulting from grease spills, fires, product spillage or any other destruction resulting from Food Vendor's operations during Bay Area Craft Beer Festival
- Must be ready for health and fire department inspections by 10:00am. Subject to late fees if not ready for inspection. Fire and Health departments can charge over time for late vendor inspections. All equipment must be removed and cleanup completed by 6:00PM.
- This is a rain or shine event. IF HEAVY RAIN IS PREDICTED, THE CITY MAY NOT ALLOW USE OF FIELD DUE TO DAMAGE. SHOULD THIS CALL BE MADE BY THE CITY, THE EVENT WILL BE RESCHEDULED AND TICKETS WILL CARRY OVER TO THE NEW DATE. No refunds with the following single exception. Full refund will be issued shall event be cancelled in the event COVID-19 mandates force cancellation.
- No alcohol sales allowed by food vendors.
- Beer tasting is not included in vendor booth fee. Tasting tickets are \$30 each if ordered in advance. \$55 at the gate. 21 and over only.
- ALL booth staff be 21 years of age or older to enter the event grounds. NO EXCEPTIONS.
- I am enclosing payment in full. A full refund will be given to me if I am not accepted. Promoter has complete decision rights whether or not to accept my application.



To be Completed by EACH Food/Beverage Vendor/Operator and submitted to Event Coordinator

<b>VENDOR/OPERATOR INFORMATION</b>			
Name of Event:	Date(S):	Event Set Up Time(S):	
Event Location:		On Site Contact Person:	
Name of Vendor Organization or Company:	Mobile Food Truck License #	On Site Phone #:	
Mailing Address, City, Zip of Vendor/Operator:		E-mail address of Vendor/Operator:	
TYPE: For profit    Non-profit    Veteran Exempt    CC County Food Truck- Permit Copy    Out of County Vendor/ Food Truck-Permit Copy    CFO-Permit Copy			

Type of all food/beverage to be sold or given away: *(Include beverages, ice, condiments, or attach a menu).*

Source(s) of all food/beverages purchased/prepared: *Name of Restaurant, Caterer, Cottage Food Operator, BevMo, Cosco, Safeway, etc.*

Type of holding/cooking equipment to be used: *(i.e: ice chest, barbeques, fryers, chafing dishes, steam table, etc.)*


**Checklist Completed by Food/Beverage Vendor/Operator**

**Pre Packaged Food/Beverages Only**

All food/beverages will be prepackaged and no food preparation will be conducted in the booth.

Overhead protection and approved floor cover will be on site because I am selling prepackaged food/beverages only. Yes  No

**Non Pre Packaged Food/Beverages**

- |  |     |  |
|--|-----|--|
| 1. I understand I can not prepare food/beverages at home.  | Yes | No   |
| 2. I am preparing all food/beverages on-site   | Yes | No   |
| 3. I am preparing all food/beverages in an approved commissary/production kitchen.   | Yes | No   |
| 4. Name & address of commissary/production kitchen: _____  | Yes | No   |
| 5. I am preparing approved foods in my CC County registered/permitted Cottage Food Operation <i>(attach permit copy)</i> .                             | Yes | <input type="checkbox"/> No <input type="checkbox"/> |
| 6. I will provide an accurate probe thermometer to measure the hot and cold holding of potentially hazardous food during all times of booth operation. | Yes | No   |

**I am providing the following minimum hand washing facilities:**

- |   |     |    |
|---|-----|----|
| 7. Water supply dispenser (5-10 gallons) with hands free spigot.  | Yes | No |
| 8. Booths with open food/beverage preparation will be required to have water temperature of 100°F for hand washing. | Yes | No |
| 9. One separate tub (bucket or basin) for collection of rinse/waste water.  | Yes | No |
| 10. Pump style soap container.  | Yes | No |
| 11. Paper towels & trash receptacle.  | Yes | No |

**I am providing the following items within my booth for the sanitary cleaning of food preparation utensils:**

- |   |     |    |
|---|-----|----|
| 12. Three (3) compartment container (basin 6-8 inches minimum); (1) Detergent & Water, (2) Clean rise water (3) Appropriate sanitizing solution, 4) Test strips for checking sanitizer. <i>See page 4</i> | Yes | No |
|---|-----|----|

**I am protecting the non pre packaged food/beverage preparation areas from insects, dust, and the public by the following method:**

- |   |     |    |
|---|-----|----|
| 13. A booth with walls and ceiling constructed either of wood, canvas or other approved materials with fine mesh fly screening, completely enclosing open food areas. | Yes | No |
| 14. A booth with cleanable flooring (concrete, asphalt, tight wood or other similar cleanable material are acceptable).   | Yes | No |
| 15. Food/beverage supplies will be stored at least 6 inches off the ground.   | Yes | No |

I have read the handout on [Requirements for Temporary Food Facilities](#) and will follow the guidelines provided in this handout.

Completed by (signature): _____	Date: _____
Please print name: _____	
Event Coordinator: _____	Date: _____



**CONTRA COSTA  
ENVIRONMENTAL HEALTH DIVISION**  
2120 DIAMOND BOULEVARD, SUITE 100  
CONCORD, CA 94520  
(925) 608-5500 (925) 608-5502 FAX  
EMAIL: [cocoeh@cchealth.org](mailto:cocoeh@cchealth.org)  
WEBSITE: <http://cchealth.org/eh>



**COMMERCIAL/PRODUCTION KITCHEN AGREEMENT**  
FOR TEMPORARY FOOD EVENT VENDORS

**1. TO BE COMPLETED BY FOOD BOOTH OPERATOR**

Owner Name:	Food Booth Name:
Mailing Address (City, State, Zip):	
Telephone:	Email:

I hereby declare that the above information is current, true and correct to the best of my knowledge and agree to use the Commercial/Production Kitchen in accordance with the California Health and Safety Code.  
**Signature:** \_\_\_\_\_ **Print Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**2. TO BE COMPLETED BY COMMERCIAL/PRODUCTION KITCHEN OWNER OR OPERATOR**

FACILITY CURRENTLY PERMITTED BY HEALTH DEPARTMENT:       YES       NO

Commercial/Production Kitchen Name:

Facility Address (City, State, Zip):

Owner Name:	Phone:	Email:
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- I will provide the above-named food booth operator access to the following (if available):
- |   |  |
|---|--|
| <input type="checkbox"/> Hand washing facilities                | <input type="checkbox"/> Ice machine or cooling equipment      |
| <input type="checkbox"/> Food preparation area                  | <input type="checkbox"/> Potable water                         |
| <input type="checkbox"/> Food preparation sink                  | <input type="checkbox"/> Garbage and refuse disposal           |
| <input type="checkbox"/> 3-Compartment warewash sink            | <input type="checkbox"/> Dry food/equipment storage            |
| <input type="checkbox"/> Refrigeration/Freezer storage          | <input type="checkbox"/> Chemical storage                      |
| <input type="checkbox"/> Cooking equipment and ventilation hood | <input type="checkbox"/> Restroom with hand washing facilities |

**If Commercial/Production Kitchen holds a valid Environmental Health Permit to operate, include a copy of a valid health permit.** I certify that the business named in Section 1 is operating out of the above Commercial/Production Kitchen.  
**Owner/Manager Signature:** \_\_\_\_\_ **Print Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**3. OUT OF COUNTY PRODUCTION KITCHEN (SIGNED BY AGENCY WITH JURISDICTION)**

The above listed Commercial/Production Kitchen is permitted in \_\_\_\_\_ County.  
 The above checked (see section 2) requirements are available at the proposed Production Kitchen/approved facility.

**Include a copy of valid Environmental Health (EH) Permit and obtain a signature from an authorized EH inspector from that County.**

**REHS Signature:** \_\_\_\_\_ **Print Name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_ **Email:** \_\_\_\_\_

**FOR OFFICE USE ONLY**

FA#:	PR#:	PE:	Received By:	Date Received:
REHS:			Date:	

# CALIFORNIA RETAIL FOOD CODE REQUIREMENTS FOR TEMPORARY FOOD FACILITIES

(Pages 5 – 9 to be retained by each vendor/operator)

**SANITATION REQUIREMENTS:** Temporary food facilities must comply with the following standards

## **Food/Beverage Sources**

- Must be from approved commercial sources and/or registered/permitted Cottage Food Operation.
- Shipping tags must be kept on-site for all shellfish (i.e., oysters, clams, mussels, scallops).
- Provide approved labels for all prepackaged food items.

## **Food Preparation**

- Food must be prepared inside an approved food booth or inside a permitted commissary/production kitchen. If the food is prepared off site, provide a copy of the facility's health permit.
- The only cooking allowed outside the booth is an open flame BBQ ,grill , deep fat fryer, or other propane fueled cooking equipment that the fire department does not permit inside of the booth.
- Once the food items are cooked, they must be brought into a fully enclosed booth for preparation.
- Food must be protected at all times, and in cases where potential contamination may occur such as rain, wind, or overhead contaminants, other methods of food protection must be provided.
- Contact the local fire department for additional requirements or permits regarding cooking equipment at a Temporary Food Event.

## **Temperature Control of Potentially Hazardous Foods (PHF)**

- PHF's include meats, seafood, cooked rice, cooked beans, cooked vegetables, many cheeses, cut melons, tofu, eggs, and sprouts. At the end of the day, hot and cold potentially hazardous foods must be discarded.
- During operating hours, PHF must be kept at/or below 45° F for up to 12 hours in any 24-hour period.
- At the end of the operating day, any PHF that is held at 45° F shall be destroyed in an approved manner.
- At the end of the operating day, PHF that is held at/or above 135°F shall be destroyed in an approved manner.
- Hot foods must be held in approved hot-holding units (e.g., steam table, hot plate, chafing dish etc.).
- Potentially hazardous foods must be transported at/or below 41° F or at/or above 135° F in an approved container capable of maintaining these temperatures. Frozen food must be transported frozen with no signs of thawing.
- An accurate food service thermometer must be provided if the booth is handling potentially hazardous foods. The device must be accurate to ± 2° F and sanitized prior to use.
- Heat cold, pre-cooked foods to at least 165° F prior to placing in a hot holding unit.

## **Cooking Temperatures**

- Minimum internal cooking temperatures are as follows:
  - Poultry, stuffed foods, reheated foods 165° F (for at least 15 seconds)
  - Ground beef or pork, (comminuted meat) 155° F (for at least 15 seconds)
  - Eggs, fish and single pieces of beef or pork 145° F (for at least 15 seconds)
  - Vegetables for hot holding 135°F

## **Food Preparation Handwashing Station**

The handwash station must be operational prior to beginning food handling operations. Container must be capable of providing a continuous stream of water that leaves both hands free to allow vigorous rubbing with soap and warm water for 10 to 15 seconds.

- Provide at least a 5-gallon hot water (from an approved source) reservoir with a hands-free spigot that drains into a 5-gallon waste bucket. Temperature of the water must be at least 100°F.
- Provide single service soap (e.g., pump style dispenser) and paper towels, and a trash receptacle.
- A handwashing station is not required for booths that handle only prepackaged food.

### Warewashing Facilities (see pg. 2 #7-11)

- Provide three 5-gallon buckets (or equivalent): (1) clean water and detergent. (2) clean rinse water. (3) bleach and clean water (1 tablespoon bleach per 1 gallon water). For some operations or events a more substantial utensil washing station will be required. Must be deep enough to cover utensils by 2 inches.
- Provide sanitizer test strips for the sanitizer used to ensure 100 ppm chlorine, or 200 ppm quaternary ammonia.
- Utensils include knives, tongs, scoops, forks, pots, cutting boards, probe thermometers, etc.
- Utensils must be cleaned and sanitized throughout the day
- Utensils handling potentially hazardous foods must be cleaned and sanitized at least once every 4 hours.
- Warewashing sink may be shared by no more than four facilities that handle non-prepackaged food if the sink is centrally located and is adjacent to the sharing facilities.

### Wastewater Disposal

- Water and liquid wastes (including waste from ice bins and beverage units) must drain into a leak-proof container.
- Wastes must be disposed of into an approved sewer system or holding tank.
- Wastes must not be drained to the ground surface or into a storm sewer.

### Food Handlers

- Food handlers must be in good health and wear hair restraints.
- Food handlers must wash their hands prior to the start of food preparation, after handling money, when switching from one food type to another, before putting on gloves, after using the restroom, and whenever hands may have become contaminated.
- Clean garments must be worn.
- Whenever practical, food handlers must use tongs, gloves, or single-service wax paper for serving ready-to-eat foods.
- Smoking is prohibited inside or around the booths.
- Hands must be washed after smoking elsewhere.

### Condiments and Customer Utensils

- Condiments and customer utensils must be protected from contamination
- Condiments and customer utensils must be in individual packages, served from inside the booth, or provided from approved dispensers.
- Facility shall provide single use articles for use by the consumer.

### Toilet Facilities

- Approved toilet facilities must be located within 200 feet of each booth.
- There must be at least one toilet facility for each 15 employees.
- Handwashing facilities equipped with soap and paper towels must be located within or immediately adjacent to toilets. Handwashing in permanent facilities must be supplied with hot and cold running water. **Handwashing for toilets is required in addition to the handwashing station required in the booths.**

### Equipment

- All equipment must be easy to clean and in good repair. Food-contact surfaces must be commercial-grade, and made of non-toxic components.
- Hot and Cold holding equipment shall be provided to ensure proper temperature control during transportation, storage and operation of the TFF.



- Equipment shall be located and installed to prevent food contamination.
- Contact your local Fire Department

**The Fire Department may have additional requirements such as the following:**

- An exit door (not a flap) must be provided at least 24" wide. Exits must be kept clear and unobstructed.
- Outdoor cooking equipment must be kept at least 5 feet from the booth or other combustibles.
- Generators are not to be refueled while running. Refueling is to be done only when the unit has cooled down.
- Cooking equipment must also be approved for use by the local fire department.
- Electrical appliances, cords, and accessories must be in good repair and UL listed. Household type extension cords are prohibited. All extension cords must be rated for the intended use.
- Cooking areas are to be protected and secure from public access.
- Even if you are not cooking in your booth, proximity to other booths may require that your booth meets these requirements.
- Contact the local fire department for any further requirements or clarification regarding fire department regulations at Temporary Food Events.

**Storage**

- Food/beverages and utensils must be stored inside the booth at least 6" above the ground.
- Food/beverages and utensils must be stored inside the booth.

**Garbage**

- Garbage must be stored in leak-proof and fly-proof containers, and serviced as needed.

**Animals**

- Live animals are prohibited inside the booth.
- Live animals must be at a minimum of 20 feet away from food/beverage booths at all times.

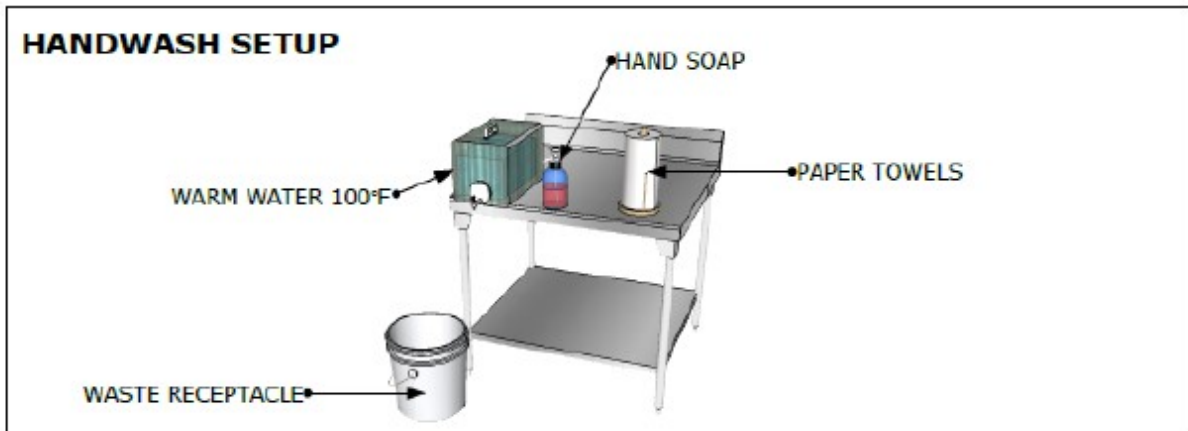
**Booths**

- A fully enclosed (with 16 mesh per square inch screens), fly-proof booth must be provided unless the booth is selling/handling only individually prepackaged foods that have been packaged in an approved, fully enclosed commercial facility. **Food compartments are not a substitute for an enclosed booth.**
- The booth must be large enough to accommodate all operations including storage, food preparation, hand washing, cooking, and utensil washing. Many vendors will require a double booth (or larger). Supplies and non-PHF food in factory sealed containers may be stored in nearby storage units or in an approved enclosed location.
- Pass-thru windows must be provided. The maximum size of a pass-through window is not to exceed 216 square inches.
- Pass-through windows and doors must be equipped with tight-fitting flaps or doors.
- Booths using adjoining barbecue facilities must be equipped with a pass-thru window between the barbecue and the booth.
- Booths operating on grass or dirt must use an approved material (e.g. concrete, asphalt, tight wood or other similar cleanable material) for floor surfaces and kept in good repair.
- The name of the facility, city, state, zip code and name of the operator must be legible and clearly visible to patrons. Facility name shall be a minimum of 3 inches high and be of a color contrasting with the surface on which it is posted. Letters and Numbers for the City, State and Zip Code shall be a minimum of 1 inch high.

# Handwashing & Warewashing (Utensil) Set Up

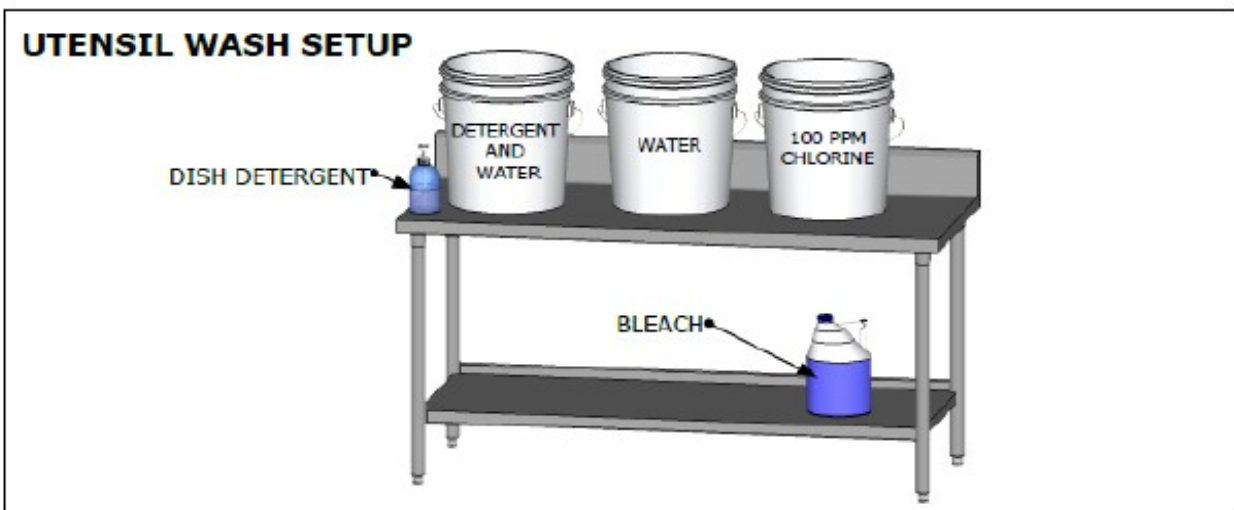
## Handwashing facilities

1. Provide a 5-gallon water reservoir with a hands-free spigot that drains into a 5-gallon waste bucket or basin.
2. Provide single service soap (e.g., pump style dispenser or squeeze type)
3. Paper towels and trash receptacle.



**Utensil wash station** setup for the sanitary cleaning of cutting boards and utensils. Utensils include knives, tongs, scoops, forks, pots, and cutting boards, probe thermometers, etc.

1. Provide **three** 5-gallon buckets (or equivalent) for utensil washing:
  - a. First bucket: clean water and detergent.
  - b. Second bucket: clean rinse water.
  - c. Third bucket: sanitizing solution and clean water (1 tablespoon bleach per 1 gallon water).
2. Provide sanitizer test strips for the sanitizer used (e.g., chlorine, quaternary ammonia).
3. Utensils handling potentially hazardous foods must be cleaned and sanitized at **least** once every four hours.



# Fully enclosed booth with pass-through windows

