



August 17, 2019 9am-5pm
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 **July 15, 2019**

Martinez Vintage Market
Main Street Martinez, Inc.
PO Box 776
Martinez, CA 94553
(925) 228-3577

Food Vendor or Truck \$200
Snack Vendor \$100 (kettle corn, ice cream, etc)

Business Name: _____

Contact Person: _____

Mailing Address: _____

Phone: _____ Cell: _____ Fax _____

E-Mail: _____

Valid Resale Number (REQUIRED): _____

Food Items to be sold: _____

Food Trucks - Costa Health annual license number; _____

_____ Food Vendor / Food Truck \$250

_____ Snack vendor \$100

Total amount enclosed: \$ _____ (Payment by Check ONLY – Included in application)

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: _____

Martinez Vintage Market Food Vendor Rules and Regulations

- Only the 10X10 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.
- 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 excluded.
- No electricity or water available.
- Vendors are responsible to remove and properly dispose of grease and water. DO NOT pour grease or water onto the ground or down drains. You are responsible to properly dispose of all garbage. No trash service provided by the event or city.
- 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.
- 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 must be delivered to Promoter prior to event. No refunds will be made due to failure to provide insurance certificate.
- 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 event. 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 Martinez Vintage Market Festival
- Must be ready for health and fire department inspections by 9:00am. 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 8:00AM on Sunday.
- This is a rain or shine event. No refunds.
- No alcohol sales allowed by food vendors.
- 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.

Contra Costa County



Fire Protection District

Fire Chief
KEITH RICHTER

FOOD VENDOR OPERATIONS PERMIT APPLICATION

EVENT: Martinez Vintage Market Date(s): August 17, 2019

Vendor Sponsor: _____ Vendor

Vendor Operator: _____ Telephone # _____

Responsible Person: _____ Telephone # _____

Dates and Hours of Food Vendor Operations: _____

Type(s) of Food Being Served: _____

Generator Fuel Type: _____

**Cooking Appliances (OPEN FLAMES SHALL BE AT LEAST FIVE FEET (5')
OUTSIDE AND AWAY FROM TENTS/BOOTHS):**

Type of appliance/cooker: Bar-B-Q / Deep Fat Fryer/ Wok / Skillet/Hot plate

(circle all that applies)

Fuel type: Charcoal / Wood / Electrical / LPG

(circle one)

ATTACH ANY QUALIFYING DOCUMENTS TO USE APPLICATION!

I HAVE READ AND UNDERSTAND THE ATTACHED Food Operations requirements and agree to abide by all conditions required by the Fire District. A copy of this permit application shall be posted within the tent, canopy or booth or otherwise be available for the Fire District to sign.

I further understand there will be no exceptions or modifications to these requirements the day of the event. Any questions or requests regarding exceptions or modifications must be submitted with supporting documentation at time of Permit Application to the Fire Prevention Bureau a minimum, 3-weeks prior to the event. A copy of this permit application shall be provided to the event organizer.

Responsible Person _____ **Date** _____

For further information please call the Fire District at (925) 941-3300
2010 Geary Road, Pleasant Hill, California 94523 – (925) 941-3300 – FAX (925) 941-3309

To be Completed by **each** Food Booth/Truck Operator and submitted to Event Coordinator

TEMPORARY FOOD FACILITY OPERATOR INFORMATION		
NAME OF EVENT :	DATE(S):	TIME(S):
LOCATION:		ONSITE CONTACT PERSON:
NAME OF BOOTH, ORGANIZATION OR COMPANY:	Truck License #	PHONE #:
MAILING ADDRESS , CITY & ZIP OF BOOTH OPERATOR:		EMAIL ADDRESS OF BOOTH OPERATOR:
TYPE: <input type="checkbox"/> For profit <input type="checkbox"/> Non-profit <input type="checkbox"/> Veteran Exempt <input type="checkbox"/> C.C.County Food Truck <input type="checkbox"/> Out of County Food Truck - provide home county health permit <input type="checkbox"/> CFO		

Food to be sold or given away: <i>(including beverages, condiments & ice)</i>	Source(s) of all food purchased/ prepared: <i>e.g. Restaurante Caterer, Cottage Food Operation, Costco, Winco, Market, etc</i>	Type of cooking equipment to be used: <i>(e.g. barbeques, fryers, griddles, etc.)</i>

Food Booth Operator Checklist

All food must be from an approved source or facility.

- | | |
|---|----------------|
| 1. I understand I can not prepare food/beverages at home. | ___ Yes ___ No |
| 2. I am preparing all foods on-site. | ___ Yes ___ No |
| 3. I am preparing approved foods in my CC County registered/permitted Cottage Food Operation. | ___ Yes ___ No |
| 4. I am preparing all foods in an approved commercial facility. | ___ Yes ___ No |
| Name & address of commercial facility: _____ | |
| 5. All food/beverages will be prepackaged and no food preparation will be conducted in the booth | ___ Yes ___ No |
| 6. I will provide an accurate probe thermometer to measure the hot and cold holding of potentially hazardous foods during all times of booth operation. | ___ Yes ___ No |

I am providing the following minimum handwashing facilities:

- | | |
|---|----------------|
| 7. Water supply dispenser (5-10 gallons) with hands free spigot.
<i>(Any booth with open food or food preparation will be required to have water temperature of 100°F for handwashing. Prepackaged food/beverage booths do not need 100°F water for handwashing)</i> | ___ Yes ___ No |
| 8. One separate tub (bucket or basin) for the collection of rinse/waste water. | ___ Yes ___ No |
| 9. Pump-style soap container (or squeeze type). | ___ Yes ___ No |
| 10. Paper towels and trash receptacle. | ___ Yes ___ No |

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

- | | |
|---|----------------|
| 11. Three (3) deep tubs (basin 6 – 8 inches minimum); one with detergent & water, the second with clean rinse water and the third with sanitizing solution. | ___ Yes ___ No |
|---|----------------|

I am protecting the unpackaged food and food preparation areas from insects, dust, and the public by the following method:

- | | |
|---|----------------|
| 12. A booth with walls and ceiling constructed either of wood, canvas, plastic, or similar material with fine mesh fly screening, completely enclosing open food areas. | ___ Yes ___ No |
| 13. A booth with cleanable flooring (concrete, asphalt, clean tarps and smooth wood are acceptable). | ___ Yes ___ No |
| 14. Overhead protection and approved floor cover because I am selling prepackaged food/ beverages only. | ___ 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: _____