



Central Pacific Network Youth Conference 2026: Food Vendor Invitation & Application

Event: Network Youth Conference 2026 — Saturday Lunch Vendor Expo

Date & Time: Saturday, October 17, 2026 | 12:00 PM – 2:00 PM (Vendor Setup: 10:30 AM – 11:30 AM)

Location: Historic Wilson Theater (Back Parking Lot), 1463 Fulton St, Fresno, CA 93721

Vendor Fee: \$0 (Free to participate)

Dear Valued Food Vendor,

We are excited to invite you to participate in our upcoming **Network Youth Conference 2026**, hosted in the heart of downtown Fresno! Our conference runs from Friday, October 16 through Sunday, October 18, bringing together hundreds of passionate youth, students, and leaders from across the region.

On **Saturday, October 17, from 12:00 PM to 2:00 PM**, we are hosting an outdoor food fair in the back parking lot of the **Historic Wilson Theater**. We are offering local food trucks, food trailers, and mobile vendors the opportunity to serve our hungry attendees during their main lunch break.

To support local businesses and show our appreciation, **there is NO booth or vendor fee to participate**. In exchange, we ask that vendors provide a budget-friendly menu with good deals tailored for youth attendees (combos/meals in the \$7–\$12 range preferred).

Please review the logistical details, operational expectations, and Fresno County health guidelines below, and submit the completed application at the end of this document to reserve your spot.

Warm regards,

Network Youth Conference Planning Committee

Contact, Pastor Stephany Santiago: SantiaSC@ah.org | (808) 291-9580

Event Logistics & Overview

Detail	Specification
Event Date	Saturday, October 17, 2026
Service Time	12:00 PM – 2:00 PM
Vendor Arrival & Setup	10:30 AM – 11:30 AM (All vehicles must be parked and set up by 11:30 AM)
Breakdown Time	2:00 PM – 3:00 PM (No vehicle movement prior to 2:00 PM for safety)
Location	Historic Wilson Theater — Back Parking Lot (Fresno, CA)
Expected Attendance	500 – 800 Youth Attendees & Youth Leaders
Vendor Space Fee	\$0.00 (Waived)

Vendor Expectations & Operational Needs

To ensure a smooth, safe, and efficient event, all participating vendors must agree to the following operational needs:

- **Self-Contained Operations:** Vendors must bring all equipment necessary for food preparation, holding, service, and point-of-sale transactions. On-site electrical hookups or water connections will *not* be provided. If power is required, vendors must bring quiet generators (under 70 dB).
- **Youth-Friendly Pricing:** Because our primary audience consists of high school and college-aged students, we request that menu offerings feature quick-service items and affordable combo deals (\$7–\$12).
- **High-Volume Speed of Service:** Service runs strictly for 2 hours (12:00 PM – 2:00 PM). Vendors should design pre-packaged or quick-assembly menu items to minimize line wait times.
- **Trash & Waste Management:** Vendors are responsible for bringing dedicated trash cans for their work area, maintaining clean surroundings, and hauling out all food scraps, grease, liquid waste, and trash upon departure. Dumping grease or wastewater into storm drains or venue dumpsters is strictly prohibited.
- **Arrival & Safety Protocols:** Vendors must arrive during the designated setup window (10:30 AM – 11:30 AM). Vehicles must remain stationary until 2:00 PM to ensure attendee safety in the parking area.

Fresno County Health & Food Safety Guidelines

All food vendors operating at the event must comply fully with the California Retail Food Code (CalCode) and Fresno County Department of Public Health standards. Compliance will be verified prior to service.

A. Permits & Certification

- **Permit Requirements:** Vendors must possess a valid **Fresno County Mobile Food Facility (MFF) Permit** (Mobile Food Prep Unit or Compact Mobile Food Operation) OR a valid **Fresno County Temporary Food Facility (TFF) Permit**. A copy of your active permit must be submitted with this application and displayed on-site.
- **Food Safety Manager:** At least one person on-site must hold a valid Food Protection Manager Certification, and all food handlers must have current Food Handler Cards.
- **Approved Food Source:** All food items, ingredients, ice, and beverages must be obtained from an approved commercial source or prepared in a permitted commercial kitchen/commissary. *Home-prepared foods are strictly prohibited.*

B. Food Handling & Temperature Controls

- **Hot Holding:** Potentially hazardous hot foods must be maintained at **135°F (57°C) or higher** at all times.
- **Cold Storage:** Potentially hazardous cold foods must be maintained at **41°F (5°C) or lower** in mechanical refrigeration or insulated ice chests with drained ice.
- **Thermometers:** Calibrated probe thermometers (0°F to 220°F) must be available on-site to verify internal food temperatures.
- **Cross-Contamination Prevention:** Raw animal products must be stored below and separate from ready-to-eat foods. All raw fruits and vegetables must be washed in a commercial sink prior to service.

C. Hygiene & Sanitation Requirements

- **Handwashing Stations:** Each vendor must have a dedicated, fully stocked handwashing station equipped with warm running water (or a gravity-flow container with a continuous-flow spigot), liquid hand soap, single-use paper towels, and a wastewater collection bucket.
- **Utensil Washing & Sanitizing:** A 3-compartment setup (Wash with dish soap, Rinse with clean water, Sanitize with approved sanitizer) or adequate backup clean utensils in sealed containers must be provided. Sanitizer test strips (Quat or Chlorine) must be kept on-site.
- **Protection from Contaminants:** Food, utensils, and paper goods must be stored at least 6 inches off the ground. Outdoor food handling areas must be protected under an approved overhead canopy or tent.

Vendor Application Form

Please complete and return this section by September 25, 2026 to reserve your spot.

Please email the Form to: SantiaSC@ah.org

Business & Contact Information

Business / Food Truck Name:	
Contact Person Name:	
Phone Number:	
Email Address:	
Mailing Address / City:	

Operational & Permit Information

Vendor Type:	☐ Food Truck ☐ Food Trailer ☐ Outdoor Booth / Canopy
Setup Dimensions Needed:	Length: _____ ft Width: _____ ft
Fresno County Permit #:	Permit #: _____ Exp. Date: _____
Generator Usage:	☐ Yes (Quiet Generator) ☐ No Power Required

Proposed Menu & Pricing (Youth Deals)

Please list 3 to 5 featured menu items with price points tailored for conference attendees (\$7–\$12 range suggested):

Menu Item Description	Price (\$)
1.	\$
2.	\$
3.	\$
4.	\$
5.	\$

Agreement & Signature

By signing below, I acknowledge that I have read and agree to all event guidelines, operational expectations, and Fresno County health regulations outlined in this document. I understand that failure to comply with health safety standards or event rules may result in removal from the event premises.

Authorized Vendor Signature: _____	Date: _____
Printed Name: _____	Title: _____