

BBQ & BREW FEST FOOD VENDOR APPLICATION

MARCH 15TH, 2025 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 Exempt #: _____ (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 3/15/24 between 7am-9am

I will be using: Truck Trailer Tent

**Check-in*

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

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

Total Cost = \$ _____

(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 2025 Dinuba BBQ & Brew Fest. Additional required forms, indicated below, must be submitted by Thursday, February 27th, 2025. 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 2025. In the event I need to cancel after the February 27th 2025 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 14th & 15th, 2025, _____, 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 that I may be exposed to or infected by COVID-19 or its variants while attending or participating in the above named activity. I understand that such exposure or infection 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



- **Event Date & Time:** Saturday, March 15th from 11am-6pm
- **Location:** Rose Ann Vuich Park, 855 E. El Monte Street, Dinuba CA, 93618
- **Power will not be provided.**
- **BBQ competitor's set-up:** Friday, March 14th from 8am-5:00pm
 - ~ This is a KCBS sanctioned competition and will be ran by the KCBS Rules and Regulations.
- **Food Vendor set-up:** March 15th from 7am-9am.
 - ~ The Tulare County Health Inspector will begin food inspection for food vendors at 10am on Saturday, March 15th.
- **Non-food Vendors set-up:** Saturday, March 15th from 8am-10am.
- **Food sales begin:** 11am on Saturday, March 15th 2025.
- **Food sales end:** 6pm on Saturday, March 15th 2025.
- **Deadline:** Applications must be returned to Dinuba Parks and Community Services, 1390 E. Elizabeth Way, Dinuba CA, 93618 by:
 - ~ **Food Vendors** - Thursday, Feb.27th
 - ~ **Competitors** - Thursday, March 6th.
- **Fees (per space):**
 - ~ **BBQ Competitors:** 40'x20' = \$300; 60'x20' = \$350
 - ~ **Food/Beverage Vendors:** 20'x15' = \$150; add 10'x15' space = \$25
 - Fire Inspection Fee: \$20.00
- Security will be on site overnight on March 14th & 15th.
- 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.
 - ~ Health Inspector Inspections adjustments, charges or fines applied by the Food Inspector are the food vendor's responsibility and not the City of Dinuba.
 - ~ 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: 2000 +
- 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: _____



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 Department 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 with the exception of an approved Cottage Food Facility.
2. The Food Vendor must indicate the type of food which will be prepared/served in the booth. The Food Vendor must also indicate any other locations of food preparation/storage.
3. **The completed form and fees must be returned to the Event Organizer. The organizer must submit all completed vendor applications and fees at least two (2) weeks prior to the event. (Make checks payable to TCEH).**
4. **Read and follow the “Temporary Food Facility Guidelines”.**
5. Vendors sampling or preparing food shall complete the entire application.
6. **ALL** vendors shall prominently display a completed self-inspection checklist, indicating they are ready for inspection, on or before the ready for inspection time and date indicated on their application.

Temporary Food Vendor Fees Effective July 1, 2024:

- Temporary Food Single Event - Vendor - Low Risk \$35
- Temporary Food Single Event - Vendor - Moderate Risk \$70
- Temporary Food Single Event - Vendor - High Risk \$105
- Temporary Food Multi Event - Annual Vendor - Low Risk \$48
- Temporary Food Multi Event - Annual Vendor - Moderate Risk \$209
- Temporary Food Multi Event - Annual Vendor - High Risk \$393

***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.

COMMUNITY EVENT FOOD VENDOR APPLICATION FORM

EACH VENDOR IS TO RETURN THIS FULLY COMPLETED APPLICATION
AND THE APPROPRIATE HEALTH PERMIT FEE OR PERMIT COPY TO THE EVENT ORGANIZER

Name of Event: Dinuba's BBQ & Brew Fest Date(s) of Event: 3/15/25 to: 3/15/25

Food Sales Start Time: 11:00am Food Sales End Time: 6:00pm

Ready for Inspection Date: 3/15/25 **Ready for Inspection Time:** 10:00 am

Event Address/Location: Rose Ann Vuich Park; 855 El Monte Way City: Dinuba

Booth Name: _____

Business Mailing Address: _____ City/State/Zip: _____

Applicant Name: _____ Phone: _____

Email Address: _____ Booth Number: _____

VENDOR PERMIT TYPE: *(Complete Section A to apply for a permit; Existing permit holders complete Section B)*

A. Indicate the Community Event Environmental Health Permit you are applying for:

Single Event Vendor: Low Risk (\$35) Moderate Risk (\$70) High Risk (\$105)

Multiple Event Annual Vendor: Low Risk (\$48) Moderate Risk (\$209) High Risk (\$393)

Veteran's Fee Exemption *(complete Veterans exemption affidavit form – see enclosed, & attach DD214 form)*

B. Existing permit holders: Identify your Tulare County Health Permit: *(attach a copy of your health permit)*

Business Name: _____ Facility #: FA _____ Permit Expiration Date : _____

Mobile Food Facility Permit - Indicate Cart/License Plate #: _____

Catering Permit Multiple Event Annual Vendor: Low Risk Moderate Risk High Risk

C. Food Operation Type: *(Check all that apply)*

Pre-packaged food (no sampling) Pre-packaged (with sampling) Food Demonstration Food Preparation

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)

PREPACKAGED VENDORS ONLY

**NOTE: Prepackaged food vendors are only required to complete the first page of this application
Samplers must complete the handwash sink requirements since they are handling open food.**

- All temporary food facilities shall provide a sign with the facility name, operator name, city, state, and zip.
- Pre-packaged food booths require overhead protection made of wood, canvas, or other to protect from elements.
- Pre-packaged food/beverages shall be kept 6 inches off the floor at all times.
- At the end of the operating day, all Potentially Hazardous Foods that are held at 45 °F **shall be destroyed**.
- At the end of the operating day, all potentially hazardous foods held at or above 135 °F **shall be destroyed**.
- List the items you will be selling/serving: _____
- I understand that if I process or can prepackaged foods I will need to submit a copy of a California Cottage Food Permit, a Processed Food Registration or Cannery License from the California Department of Public Health with 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.

Applicant Signature: _____ Date: _____

(OFFICE USE ONLY) Payment Type: _____ FA: _____ Receipt #: _____ OA Initials: _____ Paid Amount: _____

POTABLE WATER

Water source is from (check one): A Permitted Water System (example: City Water), Bottled Water, CA State Licensed Water Vending Machine, CA State licensed Water Hauler, or a Private Non Ag Well (Must provide Bacteriological, Nitrate, & Nitrite testing results and meet Safe Drinking Water Standards)

MENU

Food preparation shall be done either in an enclosed Temporary Food Booth or at a permitted food kitchen

List food items to be served: (tacos, tamales, shaved ice, nachos, hot dogs, pizza, bbq, popcorn, lemonade, coffee, etc.)	Mark if food item is fully or partially prepared at an offsite permitted kitchen:	Identify types of preparation at offsite permitted kitchen: (baking, cooking, marinating, slicing, preparing)	Identify types of preparation at booth: (example: assembly, slicing, cooking, dispensing)	Describe how food will be transported to the event within 30 minutes (ice chest with ice, refrigerator, chafing dish, insulated warmers)
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			

- Check here if preparing ALL food inside the food booth on the day of the event and skip to next page.
- Check here if storing and/or preparing any food at a commercial kitchen and fill out the Kitchen Authorization below.
**Homemade foods are not allowed, except for prepackaged non perishable foods from a permitted Cottage Food Kitchen.*

COMMERCIAL KITCHEN AUTHORIZATION

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. Permitted Cottage Food is allowed.

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:

Business Name Of Kitchen:		Address Of Kitchen:	
City:	State:	Zip:	Phone:
Facility ID:		Type of Permit:	Permit Expiration Date:
Owner Signature:		Print Name:	Date:

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 a current permit.

Signed by:	Print Name:	Date:
Environmental Health Specialist		

County of:

Note: Complete the remainder portion of application in lieu of site plan.

HOT/COLD HOLDING EQUIPMENT

Identify methods of maintaining hot food hot, or cold food cold during the event dates. Check all that apply.

- I will keep food cold in an ice chest at 45°F for up to 12 hours in a day and then throw away.
- I will keep food cold in a refrigerator at 41°F and may use the food for next day service.
- Not Applicable - I will not be working with foods that require cold temperature control.

I will keep cooked food hot at 135°F or hotter at all times by using: (Do not use ice chest to keep foods hot)

- Steam Table or Chafing Dish with canned fuel (sterno) ***At the end of the operating day, all hot foods must be thrown away. Cooling for future re-heating is not allowed at community events.**
 - Hot skillet, griddle, or barbecue
 - Crock pot or roaster
 - Rice cooker
 - Hot dog roller
 - Other (please specify): _____
- * Do not use ice chests to keep foods hot, must use a warming device that is able to keep temperatures hot.**

THERMOMETERS REQUIRED

- A health department approved probe thermometer will be provided to monitor potentially hazardous food temperatures.
- An approved refrigerator style thermometer will be provided for all cold holding equipment (refrigerators, freezers, & ice chests)

FOOD PROTECTION

Identify methods to protect food from contamination. Check all that apply.

- | | | |
|---|--|--|
| <input type="checkbox"/> Sneeze Guards | <input type="checkbox"/> Hinged Chafing Dishes | <input type="checkbox"/> Serving Tongs |
| <input type="checkbox"/> Serving/ Sampling Plate with Lid | <input type="checkbox"/> Prepared and Stored away from the customers | <input type="checkbox"/> N/A |
| <input type="checkbox"/> Food Compartments | <input type="checkbox"/> Other (Specify): _____ | |

FOOD BOOTH CONSTRUCTION

See Temporary Food Facility Guidelines available online or at our office for a full description of requirements.

- If working in a fully enclosed building that meets the food booth requirements (skip to next page)
- If working from a Tulare County permitted mobile unit such as a cart, trailer, or truck (skip to next page)
- If working inside a food fully enclosed food trailer or truck that meets the food booth requirements (skip to next page)

All food booths that handle non-prepackaged food require:

- Floors constructed of concrete, asphalt, tight wood, or other cleanable material in good repair.
- Overhead protection made of wood, canvas, or other to protect food preparation, food storage, and warewashing areas from rain, dust, bird/insect droppings and other contaminants.
- Full Enclosure of the booth with 16 mesh per square inch screens, and pass-thru windows (216 square inches in size).
 - (Does not apply for non-profit vendors if inclement weather, insects, vermin, and birds are absent. If conditions change, vendor must be prepared to enclose booth).
- Limiting display and handling of nonprepackaged food in food compartments.

Floor Material: _____

Wall Material: _____

Ceiling Material: _____

Size of Pass-Thru Window: _____

***All temporary food booths shall provide a sign with the facility name (in 3 inch size letters), and operator name, city, state, and zip (in 1 inch size letters).**

WAREWASH SINK REQUIREMENTS

A 3 Compartment Sink is Required if operating for more than 4 hours.

Please Indicate what warewash sink you will use during the event if operating more than 4 hours. Warewashing sink is (check only one):

- I am a Non-Profit vendor and I will provide the minimum required 3 tub warewash setup to wash, rinse, and sanitize utensils.
- Provided by event organizer
- Providing my own warewash sink
- I will be sharing the sink with the 3 following vendors below:

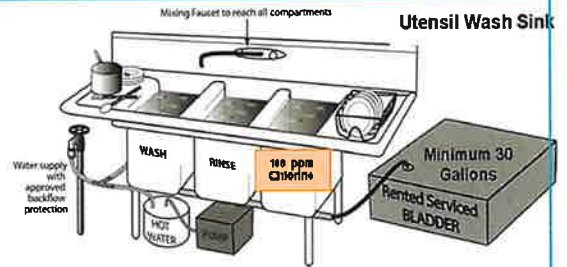
1. _____ 2. _____ 3. _____

Located inside restaurant and food booth is within 200 feet of restaurant. Restaurant Name: _____

Warewash sink is not Required – booth operates less than 4 hours per day & provides extra utensils that are clean and sanitized.

Warewashing Sink Water Source and Sewage Disposal (Check all that apply):

- Water is supplied by a food grade hose with back flow protection device
- Water supplied by self contained tank. Tank Size in Gallons: _____
- Waste water will drain into a tank. Tank Size in Gallons: _____
- Waste water will be drained into onsite sewer/septic system



HANDWASH SINK REQUIREMENTS

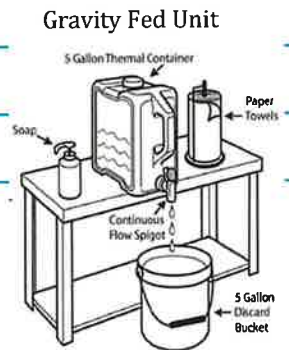
Required if sampling, preparing food, and serving beverages.

Handwashing sink provided inside food booth by (check only one):

- Event Organizer
- Food Booth Operator
- Not required (serving prepackaged food only-No sampling)

Type of Handwashing sink (check only one):

- Gravity Fed 5 Gallon Unit with hands free dispensing, warm water, hand soap, paper towels, and an approved Waste water bucket – **Is only allowed if event is 3 days or less**
- Permanently Plumbed or Self Contained Portable Sink – **required if event is 4 days or longer**



CLEANING AND REFUSE DISPOSAL

If using multi use utensils (knives, scoops, spatulas, etc.) inside the booth for food preparation mark the appropriate box:

- I will clean the utensils every 4 hours in a warewash sink if food service is more than 4 hours

-OR-

- Food service is less than 4 hours. I will bring extra utensils and replace as needed.

I agree to the following:

- I will clean food contact surfaces at least every 4 hours
- I will clean the booth structure as often as needed
- Refuse will be disposed of as often as needed, and at the end of the event at the organizer's designated location.

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.

Applicant Signature: _____ **Date:** _____

This form is available at www.tularecountyeh.org

