

CITY OF DINUBA
INDEPENDENCE DAY CELEBRATION
Information, Rules and Regulations

General Event Information:

- **Free to attend**
- **Anticipated attendance:** 7,500 - 10,000.
- **Event Date:** Thursday, July 3, 2025
- **Location:** Ridge Creek Golf Club Dinuba – 3018 Ridge Creek Dr. Dinuba, CA 93618
- **Early Drop for the public:** 1:00pm – 3:00pm
- **Public Parking Opens:** 4:00pm
- **Limited Handicap Parking**
- **Event Starts:** 5:00pm
- **Food Sale Starts:** 4:30pm
- **Food Sale Ends:** 8:30pm
- **Firework Show Starts:** 9:15pm

General information for Food and Novelty Toy vendors:

- In order to provide the community with a wide variety of food and dessert items, and due to limited spaces, we are limiting the number of similar food and dessert vendors.
- Due to limited spaces, we are also limiting the number of novelty toy vendors participating.
- Food vendor and novelty toy vendor placement will vary. If you are a returning vendor, we cannot guarantee the same location as last year.
- Upon approval, payments are due, NO EXCEPTIONS.
- We will not accept incomplete paperwork.
- All vendors will provide a copy of their vehicles insurance, including trailer insurance.
- Vendors will receive two parking passes, one stationary and one to exit and enter throughout the event as needed, at your own discretion. We do not guarantee a fast re-entry once the event opens to the public.
- Due to limited space, additional helpers will need to park in the general parking lot, NO EXCEPTIONS.
- Arriving late does not guarantee entrance and there are no refunds. In addition, your booth placement is subject to change.
- Participants are responsible for their own canopy, chairs, tables, handwashing stations and power source.
- The City of Dinuba will not provide a power source or water.

Food and Novelty Toy Vendor details, requirements and fees:

- **Details:**
 - **Food Vendor and Novelty Toy Deadline:** Thursday, June 12, 2025 at 5:00pm.
 - **Food Vendor Set-up:** 10:00am – 2:00pm
 - **Novelty Toy Set-up:** 2:00pm – 4:00pm
 - **Health Inspector, Food Inspection Time:** 3:00pm
 - **All vendors must be cleared out by 10:30pm**
 - **Applications must be returned to Dinuba Parks and Recreation, 1390 E Elizabeth Way, Dinuba CA, 93618**
- **Requirements:**
 - **Food Vendor**
 - Independence Day Application
 - Vehicle insurance
 - Trailer insurance (*if applicable*)
 - A Tulare County Health Permit Vendor Form, per booth setup type.
 - Special Events Food Vendor Fire Requirements Form
 - Copy of a Tulare County Health Permit (*If Copy applicable*)

- **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 Payments

- **Novelty Toy Vendors**

- Independence Day Application
- A copy of a Seller's Permit
- Vehicle Insurance
- Payment

- **Fees:**

- **Limit of 1 original space and 2 additional spaces**
- \$150.00 for an original (15' x 20') food vendor space
- \$25.00 for an additional (15'x10') food vendor space
- \$20.00 for Fire Inspection Fee (Food Vendors only)
- \$65.00 for a (15'x10') novelty toy vendor space
- \$15.00 for an additional (15'x10') toy vendor space
- Tulare County food vendor fees will vary (if applicable)
- **Payment methods:** Cash, credit card phone payment at 591-5940 or a check (made payable to City of Dinuba) and submitted in person at the Parks and Community Services office. There will be **NO REFUNDS**.

Code of Ethics:

- Vendors shall act professionally and conduct themselves accordingly.
- Vendors shall look presentable to their customers.
- Vendors 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 within the event, unless permitted.
- 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, no shouting or calling out to customers.
- This is a Free Family Friendly event; no obscene or suggestive items. The City of Dinuba reserves the right to determine what is obscene or suggestive.

Health and Safety:

- **Health:**
 - It is the responsibility of each vendor to remain up to date and in compliance with County and State Health Regulations.
 - Never handle money and food at the same time.
- **Safety:**
 - Keep product 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 tipping over in wind.
 - Stack empty boxes and containers by your booth to prevent tripping.

Violation:

- Any violation of the information, rules and regulations, including penalty fee payments will result in denial of future participation of any City of Dinuba events for a period of two years.
- If cited by the Environmental Health Department and/or causes, a re-inspection the participant will be responsible for the re-inspection fees. The participant whose violation results 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 considering our event. We hope that you enjoy!

**CITY OF DINUBA
INDEPENDENCE DAY CELEBRATION
Application**

Food Vendor Fee: \$150.00 (15'x20') space; \$25.00 for additional (15'x10') spaces (limit of 2)
(Required: Tulare County Health Permit through www.tularecountyeh.org or contact 559-624-7400)

Novelty Toy Fee: \$65.00 (15'x10') space; \$15.00 for additional (15'x10') spaces (limit of 2)
(Required: Seller's Permit through www.cdtfa.ca.gov or contact 1-800-400-7115)

DUE TO LIMITED SPACES WE ARE LIMITING THE NUMBER OF SIMILAR FOOD AND DESSERT VENDORS

Select application type: Food Vendor ☐ Novelty Toy ☐

Business Name: _____ Date: _____

Website/Social Media pages: _____

Address: _____ City: _____ Zip Code: _____

Contact Person: _____ Email: _____

Primary #: _____ Secondary #: _____

Select description of your booth setup: (CHECK ALL THAT APPLY)

Note: A separate health dept. food vendor form & payment is required for each booth setup type selected.

Application deadline: Thursday, June 12, 2025 by 5:00pm

I will be using: Truck ☐ Trailer ☐ Tent ☐

20'x15' Space: _____ First space is \$150.00
_____ Additional 10'x15' space \$25.00
_____ (Limit of 2)
_____ ☒ Fire Inspection Fee @20.00
_____ Health Department Fee

Total Cost = \$ _____

- Are you applying for a Tulare Co. Health Permit? Yes ☐ No ☐
- Which Side of truck/trailer is your serving window on?
Driver side ☐ Passenger side ☐
- Will you need stationary parking?
Trailer ☐ Truck w/ trailer ☐ Vehicle ☐ None ☐
- Will you be utilizing a vehicle throughout the event (runner)
Yes ☐ No ☐

For more information, contact Heather Leiferman @ (559)725-2016 or hleiferman@dinuba.ca.gov

Select the category that best describes the type of items you will be selling: (CHECK ALL THAT APPLY)

Desserts/Pastries ☐ Drink/Refreshments ☐ Food ☐ Shaved Ice/Ice Cream ☐ Snacks ☐ Toys ☐

Other describe: _____

List and describe in detail the items you will be selling:

NOTE: If there is, an oversupply of a specific food category or novelty toy vendors, you will be placed on a waitlist. Food vendors that do not have a Tulare County Health Permit will pay an additional fee and Health Inspector inspections adjustments, charges or fines applied by the Food Inspector are the food vendor's responsibility and not the City of Dinuba. I agree with the information rules and regulations. I understand there are

NO REFUNDS. Incomplete applications will NOT be reviewed and will be returned to the vendor to complete. Initial _____

Number of spaces requesting: _____ (Maximum of 2 additional spaces)

* We will be contacting you with more information, closer to the event date *

****FOR OFFICE USE ONLY****

Date: _____ Fees Paid: _____ Receipt #: _____ Pmt. Type: _____ Taken By: _____

Notes: _____



**CITY OF DINUBA
INDEPENDENCE DAY CELEBRATION
Liability Waiver Form**

Liability Waiver Form

I UNDERSTAND THE RISKS INVOLVED BY PARTICIPATING IN THE ACTIVITY OF INDEPENDENCE DAY CELEBRATION FOR WHICH I/WE HEREBY WAIVE, RELEASE AND DISCHARGE ANY AND ALL CLAIMS FOR DAMAGES FOR PERSONAL INJURY, CONTAGIOUS DISEASE, DEATH, OR PROPERTY DAMAGE WHICH I MAY HAVE, OR WHICH MAY HEREAFTER ACCRUE TO ME, AS A RESULT OF PARTICIPATION IN SAID ACTIVITY. THIS RELEASE IS INTENDED TO DISCHARGE IN ADVANCE THE CITY OF DINUBA, (ITS OFFICERS, AND/OR OFFICIALS, EMPLOYEES, VOLUNTEERS AND AGENTS) FROM ANY AND ALL LIABILITY ARISING OUT OF OR CONNECTED IN ANY WAY WITH MY PARTICIPATION IN SAID ACTIVITY; EVEN THOUGH THAT LIABILITY MAY ARISE OUT OF NEGLIGENCE OR CARELESSNESS ON THE PART OF THE PERSONS OR ENTITIES MENTIONED ABOVE. IT IS UNDERSTOOD THAT THIS ACTIVITY INVOLVES AN ELEMENT OF RISK AND DANGER OF ACCIDENTS AND KNOWING THOSE RISKS I HEREBY ASSUME THOSE RISKS. IT IS FURTHER AGREED, THAT THIS WAIVER, RELEASE AND ASSUMPTION OF RISK IS TO BE BINDING ON MY HEIRS AND ASSIGNS. I AGREE TO INDEMNIFY AND TO HOLD THE ABOVE PERSONS AND ENTITIES FREE AND HARMLESS FROM ANY LOSS, LIABILITY, DAMAGE, COST, OR EXPENSE, WHICH THEY MAY INCUR AS THE RESULT OF MY DEATH OR INJURY OR PROPERTY DAMAGE THAT I MAY SUSTAIN WHILE PARTICIPATING IN SAID ACTIVITY. I FURTHER PERMIT THE USE OF ACTIVITY/EVENT PHOTOGRAPHY AND/OR VIDEO FOR MEDIA PROMOTION. I UNDERSTAND THAT I AM RESPONSIBLE FOR ANY, AND ALL, REPAIR COSTS FOR DAMAGES CAUSED DURING MY EVENT. DENIAL OF FUTURE PARTICIPATION OF ANY CITY OF DINUBA EVENTS FOR A PERIOD OF TWO YEARS AND/OR FORFEITURE OF DEPOSIT (WHEN REQUIRED) SHALL OCCUR IF I DO NOT COMPLY WITH ANY RULE, REGULATION, POLICY OR REQUIREMENT.

Organizations Name: _____

Vendors Signature: _____ **Date:** _____



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 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.
2. **The completed form and fees must be returned to the Event Organizer. The organizer must submit all completed vendor applications at least two (2) weeks prior to the event. (Organizers please make checks to TCEH)**
3. All applications must be submitted by the organizer. Vendor applications submitted directly by the vendors will not be accepted.
4. **Read and follow the “Temporary Food Vendor Requirements”.**
5. One-time food vendor fees are charged to the organizer based on risk level.

RISK LEVELS		
LOW RISK	MODERATE RISK	HIGH RISK
Prepackaged nonperishable food only; Food/ beverages are NOT removed from packaging	Preparation/ handling of open, nonperishable food OR Prepackaged perishable food	Preparation/ handling of open, perishable food

*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.



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WWW.TULARECOUNTYEH.ORG • (559) 624-7400

REQUISITOS PARA VENDEDORES DE EVENTOS COMUNITARIOS:

Los eventos comunitarios que sirven comida al público presentan desafíos tanto para los vendedores de alimentos profesionales como para los voluntarios. El objetivo de proporcionar alimentos seguros es compartido por todos los involucrados. Los vendedores de alimentos profesionales normalmente conocen los requisitos reglamentarios, es posible que los voluntarios no lo estén. El Departamento de Salud del Condado de Tulare se esfuerza por trabajar con el organizador del evento para ayudar a que todos los vendedores de alimentos conozcan los requisitos de seguridad alimentaria y sus responsabilidades para que el evento sea un éxito.

Vendedores de alimentos participando en eventos comunitarios deben observar lo siguiente:

1. Todos los alimentos deben prepararse en una instalación de alimentos aprobada. Por ejemplo, como una cocina con permiso salubridad o en el puesto de alimentos temporal. Los alimentos que hayan sido guardados o preparados en una casa privada no se pueden vender, ofrecer a la venta ni regalar en un puesto de alimentos temporal.
2. **El formulario completo y el cobro deben entregarse al Organizador del Evento. El organizador debe entregar todas las solicitudes de proveedores completas al menos dos (2) semanas antes del evento. (Favor de hacer cheques a nombre de TCEH).**
3. Todas las solicitudes deberán ser entregadas por el organizador. No se aceptarán solicitudes de vendedores que sean sometidas directamente al departamento.
4. **Lea y siga los "Requisitos para Vendedores de Eventos Comunitarios".**
5. Las tarifas del vendedor de alimentos se cobran al organizador según el nivel de riesgo.

NIVELES DE RIESGO		
RIESGO BAJO	RIESGO MODERADO	ALTO RIESGO
Únicamente alimentos no perecederos envasados. Los alimentos/bebidas NO se retiran del envase.	Preparación/manipulación de alimentos abiertos no perecederos. ○ Alimentos perecederos preenvasados.	Preparación/manipulación de alimentos abiertos y perecederos.

*Reinspección del puesto puede resultar en un cobro de 75% del costo del permiso de salud por no cumplir con todos los requisitos del puesto en la fecha y hora indicada para estar listo para la inspección (consulte la página siguiente).

SI TIENE ALGUNA PREGUNTA O NECESITA UNA ACLARACIÓN SOBRE ALGÚN TEMA, NO DUDE EN COMUNICARSE CON EL ORGANIZADOR DEL EVENTO O CON ESTA OFICINA AL (559) 624-7400.

* Los veteranos militares de EE. UU. que sean propietarios exclusivos del negocio y del producto que se vende en un puesto para eventos comunitarios pueden estar exentos del cobro del permiso de salud si cumplen con los requisitos del permiso y operan dentro de las condiciones permitidas por el Código de Salud y Seguridad de California. Los veteranos deberán presentar prueba de baja honorable en el formulario DD214 junto con la Declaración jurada de honorarios de veterano. (No se permiten servicios de cerveza, vino y alcohol).

* Veteranos con permisos anuales recuerden entregar una copia de su permiso de salud con la solicitud del evento temporal.



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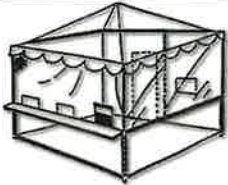
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Temporary Food Vendor Requirements

Requirements are based upon the California Health & Safety Code (CalCode)

Potable Water: The event organizer is to ensure that potable water shall be provided from an approved well, bottled water source, or permitted water system. Hoses used for transporting drinking water must be an approved drinking water hose (white) and equipped with adequate back flow protection.

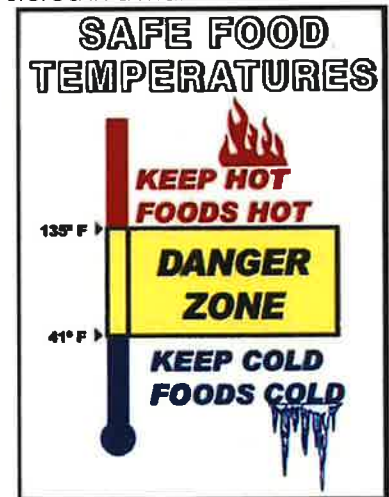
Booth Structure: Each food booth preparing and handling food must be **fully enclosed** (walls and ceiling) except for a self-closing serving window or entry door. Overhead protection is required above all food preparation, food storage, and warewashing areas. Clear, plastic tarps, wood, canvas, or screens are approved enclosure materials. Constructed floor material that provides a cleanable surface, such as concrete, tight wood, or asphalt is acceptable. **Note:** Booths serving only unopened, prepackaged foods are to provide overhead protection but are exempt from wall enclosure and flooring requirements (refer to sections 114347, and 114349).



Booth Identification: 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 3 inches high. Letters and numbers for the city, state, and ZIP Code, may not be less than 1 inch in height. Identification on a poster, sign, or banner is acceptable.

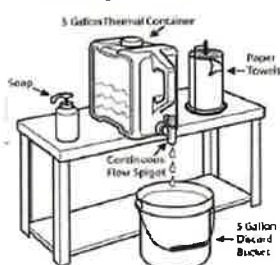
Food and Utensil Storage: All utensils, food, and food contact items must be stored in a manner that ensures protection from contamination from moisture, dust, insects, rodents, etc.

- All potentially hazardous foods (PHF) are to be stored in such a way that the temperature is maintained either **below 45°F** or **above 135°F**.
- Cold storage units including ice chests must possess a thermometer at all times and the food vendor is to frequently check to ensure that the temperature is maintained at or below 41 °F, to keep potentially hazardous foods below 41 °F.
- Ice used for refrigeration purposes is not to be used for consumption in food or beverages.
- No other items are to be stored or left inside ice containers storing ice that is intended for consumption.
- Ice chests may not be used to store unpackaged cooked meats unless cooked meats are stored in leak proof containers to prevent cross contamination. Separate ice chests are recommended.
- Food, clean utensils, and food equipment must be kept at a minimum of **6 inches** above the floor/ground.
- During periods of operation, supplies and non-potentially 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 with overhead protection. This must be indicated on the booth plan.
- **At the end of each operating day, all food that is held cold at 45 °F OR hot at or above 135 °F shall be discarded.**



Hand Washing: A minimum **5-gallon container of warm water** (100°F) is required in all temporary food facilities handling non-prepackaged food for events lasting 3 days or less. (For events 4 days or longer must

Gravity Fed Unit



provide permanent or self-contained handwash sinks). The container must have a hands free dispensing spout that leaves both hands free to allow proper hand washing. A **catch basin** for wastewater, **liquid soap** in a dispenser and single-use disposable **paper towels** must be provided. No wastewater or garbage is to be dumped onto the ground. If the event organizer does not provide hot water, the food vendor is responsible for heating water either on a stove top or via a portable water heating device. **All food handlers are required to wash their hands before handling food and when changing operations:** when alternating between types of potentially hazardous food being prepared, after using the toilet, handling money, smoking, etc. **Note:** Booths that handle only prepackaged food need not comply with this handwashing requirement.

Food Preparation:

- Food handlers are to have loose hair tied back or contained within a hairnet or hat.
- Food contact surfaces must be smooth, easily cleanable, and non-absorbent.
- Equipment, food-contact surfaces, and utensils must be cleaned and **sanitized** at any time the following occurs:
 - Alternation of uses between raw fruits or vegetables and potentially hazardous food,
 - Alternation of uses between raw foods of animal origin to working with ready-to-eat foods,
 - Alternation of uses between processing different types of animal products unless processed in the following order first to last:
 - Cooked, ready-to-eat products,
 - Raw beef and/or lamb,
 - Raw fish products,
 - Raw pork or poultry,
 - Before each use of a food temperature-measuring device,
 - At any time during the food handling operation when contamination may have occurred.
- Equipment, food-contact surfaces, and utensils must be **sanitized** routinely throughout the day **not to exceed four (4) hour intervals, or more often if needed.**
- The following required final internal cooking temperatures are to be met and a **metal probe thermometer*** must be used to ensure these temperatures are met:
 - Pork/fish/eggs= 145 °F
 - Beef/hamburger= 155 °F
 - Poultry/meat stuffed foods= 165 °F
 - Reheated foods=165 °F
- ***The thermometer must also be utilized frequently to ensure that hot holding units are maintaining food at or above 135°F. Sanitize the thermometer after use.**
- No galvanized metal, blue enamel, or copper cookware is to be used.
- Outdoor barbeques may be operated outside food booth, however must be located in an area which suitably protects the food and equipment from dust, dirt, and overhead contamination. The surface of the ground adjacent to the barbecue facility must consist of a material which will inhibit the generation of dust. The barbecue unit must be separated from public access by using ropes or other approved methods at approximately 5' (feet) perimeter. Food items prepared on an outdoor barbecue must be brought back into food booth for any further preparation, assembly, and/or serving.



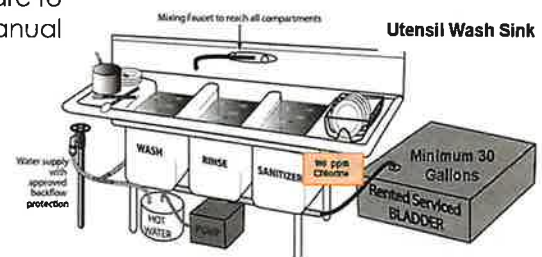
Food Assembly: Tongs and serving utensils shall be utilized to prevent food contamination. Keep all food covered when not serving. Sneeze guards are to be provided whenever the public has access to food holding containers. Condiments shall be single-use packaging or contained within a dispensing unit.

Washing and Sanitizing: Cloth towels intended for wiping and maintenance shall be stored in a sanitizing solution when not in use. **100 parts per million (ppm) chlorine** (or 1 oz. Bleach per 1 gal. of water) provides adequate



sanitizing of towels. Single-use disposable paper towels may be used instead of cloth towels. Provide sanitizer test strips to measure strength of sanitizer. Utensils, food contact surfaces and containers are to be cleaned using the following four (4)-step manual dishwashing method:

1. Wash with hot soapy water
2. Rinse with hot water
3. Sanitize in water with 100 ppm chlorine (Bleach-water solution) by full immersion for a **minimum of 60 seconds**
4. Air dry – do not towel dry



Permitting: Health permits are issued at the event following a successful inspection. **ONCE COMPLETING ALL ITEMS LISTED ABOVE, BOOTH MAY OPEN FOR BUSINESS PRIOR TO HEALTH INSPECTION. FAILURE TO COMPLETE ITEMS LISTED ABOVE MAY RESULT IN A TEMPORARY BOOTH CLOSURE AT TIME OF HEALTH INSPECTION. A REINSPECTION WILL BE CONDUCTED WITHIN 15 MINUTES OR AGREED UPON TIME. IF BOOTH SETUP REMAINS INCOMPLETE A REINSPECTION FEE OF 75% COST OF THE HEALTH PERMIT MAY BE CHARGED TO THE COMMUNITY EVENT FOOD VENDOR'S ACCOUNT.**

A current copy of the Health & Safety Code requirements for food facilities may be accessed on our website at

tularecountyeh.org



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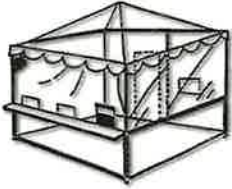
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Requisitos para Vendedores Temporales

Los requisitos se basan en el Código de Salud y Seguridad de California (CalCode)

Agua Potable: El organizador es responsable de proveer agua potable que provenga de un pozo aprobado, una fuente de agua embotellada o un sistema de agua permitido. Las mangueras utilizadas para transportar agua potable deben ser mangueras de agua potable aprobadas (blancas) y estar equipadas con una protección adecuada contra el regreso de agua.

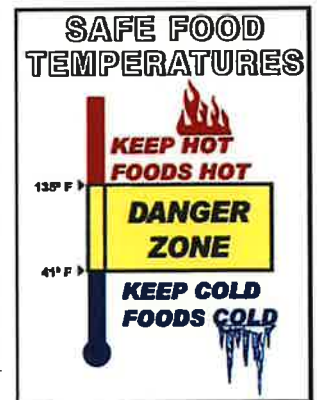
Estructura del Puesto: Cada puesto que prepare y manipule comida debe estar completamente cubierto con paredes y techo, excepto una ventana para servir o una puerta de entrada que se cierre automáticamente. Se requiere protección superior sobre todo en las áreas de preparación y almacenamiento de alimentos y de lavado de utensilios. Lonas de plástico transparente, madera, lona o malla son materiales de cerramiento aprobados. Es aceptable el material de piso construido que proporcione una superficie limpiable, como concreto, madera o asfalto. Nota: Los puestos que sirven solo alimentos preenvasados y sin abrir deben proporcionar protección sobre el puesto, pero están exentos de los requisitos de encerramiento de paredes y pisos (consulte las secciones 114347 y 114349).



Identificación del puesto: El nombre del negocio, ciudad, estado, código postal y nombre del operador deberán ser legibles y claramente visibles para los clientes. El nombre del negocio estará escrito en letras de al menos 3 pulgadas de alto. Las letras y números de la ciudad, el estado y el código postal no pueden tener menos de 1 pulgada de alto. Se acepta la identificación en un cartel, letrero o pancarta.

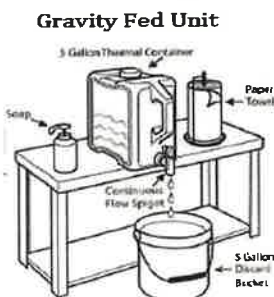
Almacenamiento de alimentos y utensilios: Todos los utensilios, alimentos y artículos en contacto con alimentos deben almacenarse de manera que garantice **protección contra la contaminación** de la humedad, polvo, insectos y roedores, etc.

- Todos los alimentos potencialmente peligrosos deben almacenarse de tal manera que la temperatura se mantenga por **debajo de los 45 °F o por encima de los 135 °F**.
- Las unidades de almacenamiento en frío, incluidas las hieleras, deben contar con un termómetro en todo momento y el vendedor de alimentos debe verificarlo con frecuencia para garantizar que la temperatura se mantenga a 41 °F o menos, para mantener los alimentos potencialmente peligrosos por debajo de 41 °F.
- El hielo utilizado como refrigeración no debe utilizarse para el consumo en alimentos o bebidas.
- No se deben almacenar ni dejar otros artículos dentro de contenedores de hielo que se usará para consumo.
- Las hieleras no se pueden usar para almacenar carnes cocidas sin envasar, a menos que las carnes cocidas se almacenen en recipientes a prueba de fugas para evitar que se cruce la contaminación. Se recomiendan hieleras separadas.
- Los alimentos, los utensilios limpios y el equipo alimentario deben mantenerse a un mínimo de 6 pulgadas sobre el piso/suelo.
- Durante los períodos de operación, los suministros y alimentos no potencialmente peligrosos en contenedores sin abrir se pueden almacenar junto a la instalación de alimentos temporal o en contenedores sin abrir en una unidad de almacenamiento temporal cercana aprobada con protección sobre el puesto. Esto deberá estar indicado en el plano del puesto.
- **Al final de cada día de funcionamiento, se desecharán todos los alimentos que se mantengan fríos a 45 F o calientes a 135 F o más.**



Lavarse las manos: Se requiere un recipiente mínimo de **5 galones de agua tibia** (100 °F) en todas las instalaciones de alimentos temporales que manipulan alimentos no envasados para eventos que duran 3 días o menos. (Para eventos

de 4 días o más, se deben proporcionar lavabos para manos permanentes). El recipiente debe tener un dispensador de manos libres, que deje ambas manos libres para permitir un lavado correcto de manos. Se deberá tener de un **contenedor de aguas residuales, jabón líquido** en dispensador y **toallas de papel** desechables de un solo uso. No se deben arrojar aguas residuales ni basura al suelo. Si el organizador del evento no proporciona agua caliente, el vendedor de alimentos es responsable de calentar el agua, ya sea en una estufa o mediante un dispositivo portátil para calentar agua. **Todos los manipuladores de comida deben lavarse las manos antes de manejar la comida y al cambiar de operación. Al alternar entre diferentes tipos de alimentos** potencialmente peligrosos que se están preparando, después de usar el baño, manipular dinero, fumar, etc. **Nota:** Los puestos que manipulan solo alimentos preenvasados no necesitan cumplir con este requisito de lavado de manos.



Preparación de alimentos:

- Manejadores de comida deben tener el cabello recogido hacia atrás o dentro de una malla para el pelo o gorra.
- Las superficies en contacto con comida deben ser lisas, fáciles de limpiar y no absorbentes.
- Los equipos, las superficies en contacto con los alimentos y los utensilios deben limpiarse y desinfectarse en cualquier momento en que ocurra lo siguiente:
 - Alternación de usos entre frutas o verduras crudas y alimentos potencialmente peligrosos.
 - Alternación de usos entre alimentos crudos de origen animal al trabajar con alimentos listos para el consumo.
 - Alternación de usos entre el procesamiento de diferentes tipos de productos animales a menos que se procesen en el siguiente orden, del primero al último:
 - Productos cocidos, listos para comer
 - Carne de res o cordero crudos
 - Productos pesqueros crudos
 - Carne de cerdo o de ave cruda
 - Antes de usar un termómetro para medir la temperatura de los alimentos.
 - En cualquier momento durante la operación de manipulación de alimentos cuando pueda haber ocurrido contaminación.
- Los equipos, las superficies en contacto con los alimentos y los utensilios deben desinfectarse de forma rutinaria durante el día sin exceder cuatro (4) horas, o con más frecuencia si es necesario.
- Las siguientes temperaturas son requisitos para la temperatura interna final que se debe verificar con un termómetro para garantizar que se cumplan estas temperaturas:
 - Cerdo/pescado/huevos= 145°F
 - Carne de res/hamburguesa= 155°F
 - Alimentos rellenos de carne/aves= 165°F
 - Alimentos recalentados=165°F



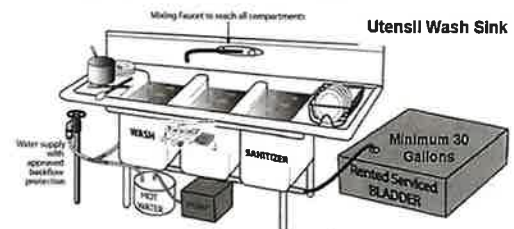
- ***El termómetro también debe utilizarse con frecuencia para garantizar que las unidades de mantenimiento calientes mantengan los alimentos a 135 °F o más. Desinfecte el termómetro después de cada uso.**
- No se deben utilizar utensilios de cocina de metal galvanizado, esmalte azul o cobre.
- El asador de carne al aire libre puede operarse fuera del puesto de comida. Sin embargo, deben ubicarse en un área que proteja adecuadamente los alimentos y el equipo del polvo, la suciedad y la contaminación aérea. La superficie debajo del asador debe ser de un material que prevenga la generación de polvo. El asador debe estar separada del acceso público mediante el uso de cuerdas u otros métodos aprobados en aproximadamente 5 pies de perímetro. Los alimentos preparados en un asador al aire libre deben devolverse al puesto de comida para preparación o servicio.

Asamblea de alimentos: Se utilizarán tenazas y utensilios para servir para evitar la contaminación de los alimentos. Mantenga todos los alimentos cubiertos cuando no los esté sirviendo. Se deben proporcionar protectores contra estornudos siempre que el público tenga acceso a los contenedores de alimentos. Los condimentos deberán servirse en envases de un solo uso o estar dentro de una unidad dispensadora.

Lavado y desinfección: Las toallas de tela utilizadas para la limpieza y mantenimiento deben almacenarse en una solución desinfectante cuando no estén en uso. **100 partes por millón (ppm) de cloro** (o 1 oz de cloro por 1 galón de agua) proporcionan una desinfección adecuada de las toallas. Se pueden utilizar toallas desinfectantes desechables de un solo uso en lugar de toallas de tela. Proporcione tiras reactivas de desinfectante para medir la potencia del desinfectante.

Los utensilios, las superficies en contacto con los alimentos y los recipientes deben limpiarse utilizando el siguiente método de lavado manual de platos de cuatro (4) pasos:

1. Lavar con agua caliente y jabón.
2. Enjuague con agua caliente
3. Desinfectar en agua con 100 ppm de cloro (solución de cloro y agua) mediante inmersión total durante un **mínimo de 60 segundos.**
4. Secar al aire, no secar con una toalla.



Permisos: Los permisos se emiten en el evento tras una inspección. **DESPUES DE CUMPLIR LOS REQUISITOS, EL PUESTO PUEDE ABRIR SU NEGOCIO ANTES DE LA INSPECCIÓN DE SALUD. NO COMPLETAR LOS ARTÍCULOS MENCIONADOS ANTERIORMENTE PUEDE RESULTAR EN EL CIERRE TEMPORAL DEL PUESTO EN EL MOMENTO DE LA INSPECCIÓN SANITARIA. SE REALIZARÁ UNA REINSPECCIÓN DENTRO DE LOS 15 MINUTOS O EN EL TIEMPO ACORDADO. SI LA INSTALACIÓN DEL PUESTO PERMANECE INCOMPLETA, SE PUEDE COBRAR AL VENDEDOR DEL PUESTO DE ALIMENTOS EL COBRO DE REINSPECCIÓN DE 75% DEL COSTO DEL PERMISO DE SALUD A LA CUENTA DEL VENDEDOR.**

Puede acceder a una copia actualizada de los requisitos del Código de Salud y Seguridad para instalaciones de alimentos en nuestro sitio web en tularecountyeh.org.

COMMUNITY EVENT FOOD VENDOR APPLICATION FORM



FORMULARIO DE SOLICITUD DE VENDEDOR DE ALIMENTOS PARA EVENTOS COMUNITARIOS

Each vendor is to return this fully completed application and the appropriate
Health permit fee or permit copy to the event organizer

*Cada vendedor debe devolver la solicitud completa y la costo apropiada del permiso
de salud o copia de su permiso al organizador del evento*

EVENT INFORMATION INFORMACIÓN DEL EVENTO

Name of Event: Nombre del evento City of Dinuba's Independence Day Celebration		Date(s) of Event: Fecha(s) del evento: 7/3/25
Food Sales Start Time: Hora de inicio de la venta de alimentos: 4:30pm	Food Sales End Time: Hora de finalización de las ventas de alimentos: 8:30pm	
Ready for Inspection Date: Listo para la fecha de inspección: 7/4/25	Ready for Inspection Time : Listo para el momento de la inspección: 3:00pm	
Event Address/Location: Dirección/ubicación del evento: 3018 Ridge Creek Dr.		City: Ciudad: Dinuba

BOOTH INFORMATION INFORMACIÓN DEL PUESTO

Booth Name: Nombre del puesto:	Booth Number: Numero de puesto:
Business Mailing Address: Dirección postal comercial:	City/State/Zip: Ciudad/Estado/Código postal:
Applicant Name: Nombre del solicitante:	Phone: Teléfono:
Email Address: Dirección de correo electrónico:	

EXISTING PERMIT HOLDERS: IDENTIFY YOUR TULARE COUNTY HEALTH PERMIT

PROPIETARIO(S) DE PERMISO EXISTENTES: IDENTIFIQUE SU PERMISO DE SALUD DEL CONDADO DE TULARE

Business Name: Nombre del Negocio:	Facility # Instalación # FA _____	Permit Expiration Date: Fecha de caducidad del permiso:
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SELECT THE VENDOR PERMIT YOU ARE APPLYING FOR SELECCIONE EL PERMISO DE VENDEDOR QUE ESTÁ SOLICITANDO

Single Event Vendor: Vendedor de evento único: ☐ Low Risk Riesgo bajo \$35 ☐ Moderate Risk Riesgo moderado \$70 ☐ High Risk Riesgo alto \$105	Multiple Event Annual Vendor: Vendedor anual de eventos múltiples: ☐ Low Risk Riesgo bajo \$48 ☐ Moderate Risk Riesgo moderado \$209 ☐ High Risk Riesgo alto \$393
☐ Veteran's Fee Exemption (complete and attach the Veteran's Exemption Affidavit Form & DD214 Form) Exención de tarifas para veteranos (Complete y adjunte el formulario de declaración jurada de exención de veteranos y el formulario DD214)	

FOOD OPERATION TYPE TIPO DE OPERACIÓN DE ALIMENTOS

☐ Pre-packaged food (no sampling) alimentos preenvasados (sin muestra) ☐ Pre-packaged (with sampling) Preenvasado (con muestra) ☐ Food Demonstration Demostración de alimentos ☐ Food Preparation Preparación de alimentos ☐ 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) El operador del puesto de alimentos está registrado ante el IRS como una organización sin fines de lucro 501 (c) 1-10 o 19. (Los proveedores sin fines de lucro no requieren un puesto encerado y pueden usar 3 tinajas de lavado de vajilla en lugar de un fregadero)

MENU (LIST ALL FOOD AND BEVERAGES)
MENÚ (LISTA DE TODOS LOS ALIMENTOS Y BEBIDAS)

1.	2.
3.	4.
5.	6.

- ☐ Check here if preparing ALL food inside the food booth on the day of the event.
Marque aquí si prepara TODA la comida dentro del puesto de comida el día del evento.
- ☐ Check here if storing and/or preparing any food at a commercial kitchen and fill out the Kitchen Authorization below.
Marque aquí si almacena y/o prepara algún alimento en una cocina comercial y complete la Autorización de cocina a continuación.

COMMERCIAL KITCHEN AUTHORIZATION

AUTORIZACIÓN DE COCINA COMERCIAL

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. **Complete esta sección si va a preparar alimentos con anticipación en una cocina permitida por el Departamento de Salud. No se permite preparar comida en casa.**

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:

El vendedor de alimentos nombrado en este formulario tiene permiso para utilizar la cocina comercial mencionada a continuación para preparar y almacenar alimentos en las siguientes fechas:

Business Name of Kitchen: Nombre comercial de la cocina:		Address Of Kitchen: Dirección de la cocina:	
City: Ciudad:	State: Estado:	Zip: Código postal:	Phone: Teléfono:

Facility # Instalación # FA	Type of Permit: Tipo de permiso:	Permit Expiration Date: Fecha de vencimiento del permiso:
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Owner Signature: Firma del propietario:	Print Name: Imprimir nombre:	Date: Fecha:
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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 the current permit.

Si la cocina comercial en la que se preparará la comida está ubicada fuera del condado de Tulare, el Departamento de Salud local debe firmar a continuación autorizando el uso de la cocina comercial y verificando un permiso vigente.

Signed by: Environmental Health Specialist	Print Name:	Date:
County of:		

DECLARATION AND SIGNATURE

DECLARACIÓN Y FIRMA

I have read and understand the Tulare County Community Event Food Vendor Requirements attached to 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.

He leído y entiendo los requisitos para proveedores de alimentos para eventos comunitarios del condado de Tulare adjuntos a esta solicitud. Al firmar este formulario, acepto cumplir con los requisitos mencionados anteriormente, que las tarifas no son reembolsables ni transferibles, y certifico, a mi leal saber y entender, que las declaraciones realizadas en este documento son verdaderas y correctas.

Applicant Signature : _____ Date: _____
Firma del solicitante Fecha