

LA HABRA VALLEY COMMUNITY FAIR

“WHERE KIDS COME FIRST”

LA HABRA VALLEY COMMUNITY FAIR
* P.O. BOX 1040. * LA HABRA, CA. 90633
(562) 266-2138

May 1, 2011

Dear La Habra Valley Community Fair Enthusiast:

Vendors wishing to participate in the upcoming La Habra Valley Community Fair will be accepted on a first-come first-served basis. This year's event will be held June 10th, 11th, and 12th. Vendors may apply for booth space on or after the time periods listed below:

Food Vendors:

- Applications for non-profit food booths and commercial vendors accepted until June 3, 2011

(Please include your business card or contact information)

Information, Business and other Vendors:

- Application will be accepted until June 3, 2011

Attendance for the 2011 event is projected at 5,000 individuals over the three-day period. In an effort to avoid duplication of product or service, the La Habra Valley Community Fair Organization Committee will give priority to vendors who submit their application at the earliest date.

Please indicate a detailed description of food items and products that your organization wishes to sell. The La Habra Valley Community Fair Committee will review all applications. The applications are subject to approval of food items and products by the committee.

Please review the enclosed Health Permit application information for food vendors.

“For profit” vendors must provide Calif. Sales tax permit and County health permit for food sales.

Non-profit groups selling food at the La Habra Valley Community Fair event need to comply with the following:

1. Submit a letter on the non-profit group's letterhead.
2. Read the recommended food handling guidelines for non-profit associations.
3. Post the enclosed hand wash sign in your booth's hand wash facility.
4. Please mail the application to:

La Habra Valley Community Fair

C/o Mr. Phil Pacia

P.O. Box 1040

La Habra, CA. 90633

We will forward the information to the County of Orange on behalf of your group. Please do not delay! Improper submittal of required documents could exclude your organization from participating in the fair.

Please call (562)266-2138 if you have any questions or concerns.

Sincerely,

Phil Pacia, *La Habra Valley Community Fair*

2011 LA HABRA VALLEY COMMUNITY FAIR RENTAL USE PERMIT APPLICATION

NAME OF ORGANIZATION _____

CONTACT PERSON _____ PHONE # _____

EMAIL _____ CELL PHONE# _____

ADDRESS _____ CITY _____ ZIP _____

NON-PROFIT ID# _____ CA SALES TAX PERMIT# _____

California State Board of Equalization has required all vendors selling anything to have a valid California Sales Tax Permit

CRAFT/COMMERCIAL/INFORMATION

FOOD

Description of **ALL** items, games, services, information of food (menu & pricing) to be sold or promoted:
 (Please use attached paper for more space.) ***If items are not listed, they cannot be sold at your booth.***

Vendor Booth (10' wide by 10' long)

(A plot of ground with a booth structure consisting of a roof and back; tables and chairs are not included)

Profit Group

\$150.00

Non-Profit Group

\$150.00

TOTAL AMOUNT _____

Electrical Services Power is available in the **morning ½ hour before opening to the public.** Power will be turned off shortly after closing to the public. Basic 110 electrical services will be included. Fresh water supply for food booths only.

La Habra Valley Fair Committee, City of La Habra and The Fullerton Joint School District do not express or imply any endorsement of any product or service provided by any participating vendor.

Full payment must accompany this form. All applications are on a first come, first served basis. NO REFUNDS 15 DAYS PRIOR TO THE EVENT. Make checks payable to:

LA HABRA VALLEY COMMUNITY

WE RESERVE THE RIGHT TO DENY ANY APPLICATION

Mail applications to: La Habra Valley Community Fair

P.O. Box 1040

I hereby agree to abide by the rules and covenants handed down by the La Habra Valley Fair Committee and I also agree to protect, defend, indemnify and hold harmless the Committee, City of La Habra, Agents, Employees and volunteers from all loss, damage and claim resulting from this event.

Signature of Application _____ Date _____

COUNTY OF ORANGE

HEALTH CARE AGENCY

ENVIRONMENTAL HEALTH

RECOMMENDED FOOD HANDLING GUIDELINES

I. FOOD HANDLERS

- A. Wear clean clothing.
- B. Wash hands before handling food and at frequent intervals.
- C. Wear hat, cap, or some type of hair covering.
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.

II. REFRIGERATION-COLD FOODS

- A. Refrigeration; dry ice; or ice may be used.
- B. Meats, hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 45 degrees Fahrenheit or below to prevent the growth of pathogenic bacteria or the production of toxins. ----- VERY IMPORTANT!
- C. Foods should not be kept out at room temperature in your stands if they require refrigeration.
- D. Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice. You may need 24 to 30 hours to thaw food in this manner.

III. HOT FOODS

- A. Keep foods being served hot at 135 degrees Fahrenheit or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly.
- C. All hot foods left over from the previous day should not be reused.

IV. FOOD PROTECTION

- A. All open food should be protected from contamination by the public and the food booth workers.
- B. Keep foods covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- D. Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc.).

V. UTENSILS

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices.
- D. A food thermometer is required in each food booth.

VI. INSECTICIDES: Do not store any poisonous substances such as insecticides near foods.

VII. CONDIMENTS: Individual packages, squeeze, pour or pump-type containers should be used.

Should you desire further information, please contact this office at (714) 433-6000