

SAN JOAQUIN FAIR JUNE 18-21 ,

2020 Concessionaire

Application Packet



Thank you for your interest in being a concessionaire at the San Joaquin Fair. Please review these instructions carefully. This application is neither an offer nor a guarantee of space. If you have any questions regarding this application, please call the

San Joaquin Fair Office at (209) 466-5041 or e-mail to info@sanjoaquinfair.com or jazmine@sanjoaquinfair.com

Applications can be mailed to:

San Joaquin Fair Office, 1658 S Airport Way Stockton, CA 95206

INSTRUCTIONS FOR COMPLETING APPLICATION PACKET

1. This application is neither an offer nor a guarantee of space.
 2. If you are applying for more than one stand, you must submit a separate application.
 3. All questions on this application must be answered completely. Be sure the information you give is accurate, as it will be the sole representation of your business for the selection process.
 4. Submit a TYPED menu with all items and proposed prices (including beverages). If selected, a formal menu will be negotiated.
 5. Submit recent photos of your food stand(s) with application; day, night and backyard.
 6. A footprint of your food stand(s) is required. Include the service support area in operational form. Be very specific for all dimensions (i.e., if hitch is not removable, please include in size of unit).
 7. A copy for your California Seller's Permit and Food Handlers (ServSafe) Certificate is required with your application.
- Food Handlers certification is required by the State of California (exceptions: prepackaged food and beverage carts).
8. Management will determine the location of your booth. Locations are subject to change from year to year.
 9. The utility and health fees on this application are subject to change per final agreement with governing agencies and departments.
 10. Applications for all vendors are due by March 20, 2020. After March 20, 2020 applications are open to all. Checks should be payable to the San Joaquin Fair.

SUBMIT CONCESSION(S) APPLICATIONS TO: San Joaquin Fair – Attn: Jazmine Hernandez

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RENTAL RATE INFORMATION

Food concessions: \$500 per 10ft of frontage space

Food & Beverage Concessionaires and Packaged Food Servers/Demonstrators

Food Concessionaires and Packaged Food Servers/ Demonstrators must complete the enclosed **Food Vendor Permit Application**. Keep one copy to post in your stand/booth. Return one copy to the Fair by March 20, 2020.

If you already have a one-year permit that is good through June 30th, 2020, you may still operate under that permit and will not be required to pay a fee through the Fair.

All operations will be inspected. As in the past, the Health Department will be on the grounds during the first few days of the Fair to inspect every location. Any operation not in compliance will be notified and must meet requirements as soon as possible or face possible closure by the Fair. Food quality and sanitation are extremely high priorities for the Health Department and the Fair. Keep hot foods hot, cold foods cold, and exercise proper sanitation practices.

| | |
|-----------------------------|-------------------|
| Food Preparation Concession | \$80 per location |
| Packaged Food/Demonstrators | \$50 per location |
| Beer Concessions | \$80 per location |

*Rates subject to change.

UTILITY REQUIREMENTS

All cords 70 Amps and less must have plugs.

220 volt must be #6/4 gauge or heavier wire with Nema Plug #14-50P

110 volt must be #12/3 gauge or heavier wire with Nema Plug #5-15P

All electrical hardwiring required is \$80.00 each/flat fee

(As stated in handbook, no plugs, extension cords, and cord caps or other equipment will be provided by the San Joaquin Fair.) Electricians time will be charged for hardwire tie-ins at \$80 per stand.

| Amps | Cost |
|--------------------------------------|--------------------------|
| 1- 20 | \$85.00 |
| 21- 50 | \$135.00 |
| 51- 100 | \$255.00 |
| 101- 150 | \$355.00 |
| 151- 200 | \$460.00 |
| 201- 250 | \$585.00 |
| 251- 300 | \$685.00 |
| 301- 350 | \$785.00 |
| 351- 400 | \$885.00 |
| Electrician needed to hardwire stand | \$80 per stand |
| | *Rates subject to change |

OTHER INFORMATION

· Once applications have been received the San Joaquin Fair will review all applicants and spaces for a good fit. We begin to notify all accepted vendors starting the middle of March.

· We will still accept applications after the March 20, 2020 deadline; however it may impact your chances of being selected.

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Please submit the following pages with the requested information on the cover sheet by March 20, 2020 for returning vendors.

Check one: New Applicant 2019 Returning Concessionaire

Company Name: _____

Owner/Operator Name: _____

Stand Name: _____

Mailing Address: _____

City: _____ State _____ Zip _____

Business Phone: (____) _____ Cell Phone: (____) _____

Fax: (____) _____ How long in business: _____

Website: _____ Email: _____

Federal Taxpayer's ID # _____ CA Seller's Permit # _____

(Attach copy of permit to application)

Do you accept credit or debit cards as payment at your stand? Yes No

Are you a member of Western Fairs Association (WFA)? Yes No

Are you a member of IAFE organization? Yes No

Are you a member of NICA organization? Yes No

Do you have a ServSafe certificate? (Attach copy of certificate) Yes No

How many serving windows does your stand have? _____

Liability Insurance & Workers Compensation Requirements

Each exhibitor must provide the San Joaquin Fair with proof of general liability insurance of no less than \$1,000,000. Product Liability of no less than \$1,000,000 is required for food samplers. Please check the box below indicating the type of insurance you will provide for Fair. Completing this form does not constitute proof of insurance. Proof of insurance will be required once a contract has been issued.

Each exhibitor who hires employees must also provide a copy of worker's compensation insurance.

My own carrier*

Carrier: _____

WFA Master List CFSA # _____ Policy Expires _____

Name policy is under _____

Purchase through CFSA. \$135 will be added to your contract.

Utility Requirements

Please provide amperage requirements for running at maximum capacity. If we are not informed of proper requirements, we may not be able to provide service - **BE SPECIFIC**. You **must** account for **all** equipment that will need power.

Power needed for Food Trailer/Cart: Voltage _____ Phase _____ Amps _____

Power needed for any other equipment in space: Voltage _____ Phase _____ Amps _____

Do not include stock truck requirements

Total amperage needed for space = _____

*****Vendors will be charged for total amperage requested*****

Does your stand use water/sewer? Yes No

Does your stand produce grease? Yes No **If yes, how many gallons?** _____

Estimate grease for 5 day Fair

Do you need an ice merchandiser? Yes No **If yes, how many?** _____

Please list any special trailer set up (i.e. additional trailers/refrigeration units in space and power requirements):

Trailer/Stand Dimensions

My stand is a(n): End Serve Side Serve Dimensions of stand: ____ W x ____ D x ____ H

Removable Hitch: Yes No Backyard are needed: ____ W x ____ D x ____ H

Please sketch a complete diagram of your stand including awnings, counters and back area. Include measurement in feet. Show hitch on trailer if it cannot be removed. Concessionaire must provide own screening.

DIAGRAM OF STAND

| | | | | | | | | | |
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References

(List 2 fairs, festivals or shows you have recently participated in)

Event #1 _____

Contact person _____ Phone (____) _____

Event #2 _____

Contact person _____ Phone (____) _____

NOTES (Please use this space to add any information that was not included above).

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Golf Cart Permit Application

Concession / Commercial Exhibit Company Name: _____

The above named concession/commercial exhibit company hereby requests permission to operate a golf cart, or similar vehicle, on the San Joaquin Fairgrounds during the annual San Joaquin Fair.

I have read and agree to abide by all rules, regulations, and conditions of the San Joaquin Fair Golf Cart Safety & Permits and understand that failure to follow them may result in loss of privileges for the duration of the annual Fair. I agree that all my employees and/or volunteers will read and follow all rules and regulations, too.

I certify I possess insurance for a minimum of \$1,000,000 in general liability insurance and a certificate of insurance specifically stating golf cart coverage and that complies with the terms of the Insurance Statement (attached to and a part of the above named agreement) is on file with the San Joaquin Fair Administration Office.

Signature _____ Date _____

Printed Name _____

Fair Use Only:

Insurance on File: _____ Date _____ Permit Issued # _____

Financial Interest

Names are required of all persons with financial interest (ownership) in your business or organization (if a corporation, list corporate offices). Descriptions such as “none”, “self”, or “corporation” are not acceptable.

Name(s) _____

Certification of Applicant

I have read and understand the 2020 Commercial & Concessions Rules and Regulations, instructions and any additional information attached. I understand that this form is an application for space only, and is neither a commitment by the applicant, nor an offer by the San Joaquin Fair to rent space. I certify all information contained in this application to be true and accurate to the best of my knowledge.

Signature _____ Date _____

Printed Name _____ Title _____



TEMPORARY FOOD VENDOR'S APPLICATION

All food vendors (both for profit and non-profit) are required to return a signed and completed copy of this checklist to the festival coordinator three (3) weeks prior to this event.

1. 1. Name of Event: _____ Date(s): _____

2. The following is information about my organization/business:

Name of organization/business: _____

Address: _____

Phone: () _____ Alternate: () _____

3. List food to be sold or given to the public: _____

4. I am providing food that is **NOT** prepared at home: Yes No

All food is prepared on-site or is from approved commercial facilities: Yes No

Name of facility: _____ Phone: () _____

Address of facility: _____

5. I am providing a booth with the following: (to protect my unpackaged food and food-preparation areas from flies, dust and the public)

A booth with walls and ceiling constructed of either wood, canvas, plastic, similar material and fine mesh fly screening, completely enclosing open food areas. It will also have a smooth and cleanable floor (concrete, asphalt, clean tarps and smooth wood are acceptable) and constructed to separate food and food preparation areas from the public.

Other (specify): _____

Note: The only operations not required to provide enclosed booths are those which sell beverages from approved dispensers, or prepackaged foods from approved sources.

6. Approved water for drinking, utensil and hand washing will be provided in my booth by the following methods:

Approved bottled water.

On-site hose bib that is connected to a potable water source.

Other (specify): _____

7. Electricity is provided for my booth's use: Yes No

8. I am providing an accurate probe thermometer to measure the hot and cold holding of potentially hazardous foods during all times of booth operation: Yes No

9. I am providing the following hot temperature control for the hot holding of all potentially hazardous foods above 135°F:

Camp stove Sterno & hotel trays

Double steamer Steam table & lids

Electric stove top Other (specify)

Note: Examples of potentially hazardous food include: meats, tamales, cooked beans, rice, vegetables, potato salad, eggs, and dairy products.



10. I am providing the following cold temperature control for the cold holding of potentially hazardous foods below 45°F (if food is used the following day, maintain below 41°F temperature):
- Ice chests
 - Refrigerator
 - Refrigerated truck
 - Ice bath and tubs
 - Other (specify) _____

11. I am providing the following items within my booth for the sanitary cleaning of food preparation utensil
- Three compartment sink.

OR

- Three deep tubs (basins 6-8 inches minimum), one for soapy water, one for rinsing and one for a bleach solution (one tablespoon of bleach per gallon of water).
- Detergent, bleach, and wiping cloths (cleaning towels).
- Tub to store wiping cloths in bleach solution.

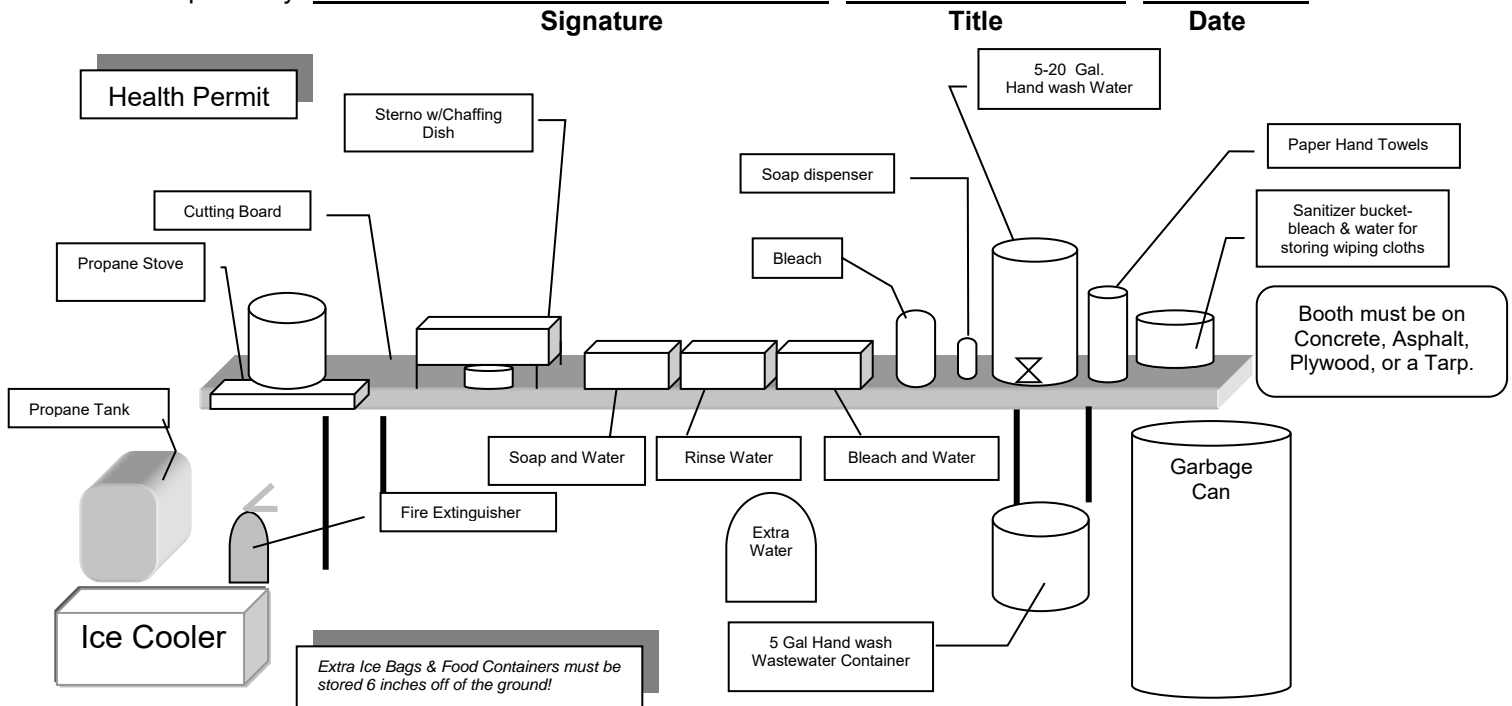
12. I am providing the following for adequate hand washing facilities, but separate from utensil wash within my booth:

- Water supply dispenser with warm water at a minimum of 100°F (i.e. 5-20 gallon container with spigot).
- One separate tub (bucket or basin) for the collection of rinse/wastewater.
- Paper towels and pump-style soap container.

13. Names of responsible persons to be present in booth during all hours of operation:
- _____

****Important**** All food vendor booths are subject to inspection. Please make a copy of this application in preparation for this event. A copy of this checklist must be in the booth at all hours of preparation and operation. **Return original to festival coordinator three weeks prior to this event.**

14. Completed by: _____





WHAT TO BRING THE DAY OF THE EVENT

1. A copy of your Temporary Food Vendor's Application
2. Probe thermometer (0°F - 220°F)
3. Three (3) deep (6-8 inch) tub for utensil washing or a 3-compartment sink
4. Detergent for utensil washing and bleach for sanitizing
5. One (1) tub for sanitizing
6. Bottled water (if not provided at site)
7. Water dispenser (i.e. bottled water container with spigot)
8. Bucket or basin for hand washing wastewater
9. Paper towels
10. Pump style soap dispenser (BAR SOAP IS NOT ALLOWED)
11. Trash container with liners (trash bags)
12. Serving utensils
13. Wiping cloths (cleaning towels)

WHAT TO EXPECT

1. **Post a copy** of your completed Temporary Food Vendor's Application in each booth.
2. **Maintain Hot Foods at or above 135° F** by use of the following methods:
 - a. Camp stove
 - b. Double steamer
 - c. Electric stove top
 - d. Sterno and hotel trays
 - e. Steam table
3. **Maintain Cold Foods at or below 45° F** by use of one of the following methods:
 - a. Ice chests
 - b. Refrigerator/Refrigerated truck
 - c. Ice bath and tubs
4. **Ensure that all food is thoroughly cooked** to the proper minimum temperature:
 - a. Ground meat - 155° F
 - b. Eggs and food with eggs - 145° F
 - c. Pork and single pieces of meat - 145° F
 - d. Poultry and stuffed meats - 165° F
5. **Re-heat foods to 165° F** before putting them in warming units.
6. **Check food temperatures** with a probe thermometer. Sanitize thermometer after each use.
7. **Wash hands** before preparing or handling food and after using the bathroom, smoking, or handling garbage.
8. **Keep all food preparation surfaces and utensils clean.** Wash and sanitize cutting boards and prep surfaces frequently.
9. **All foods** are to be prepared in an approved kitchen or on site (home kitchens are not allowed).
10. **Set up separate areas for utensil washing and handwashing:**

UTENSIL WASHING: Set up one (1) deep tub for wash water, one (1) tub for rinse water, and one (1) tub for bleach water - Mix one (1) capful or 1 tbsp of bleach to each gallon of water.

HANDWASHING: Dispense water from a container of water with spigots. Use a separate tub to collect wastewater. Use a pump style soap dispenser - NOT BAR SOAP
11. **Dispose of garbage** using plastic garbage bags.
12. **Keep all food protected.** Do not place food or food containers on the ground and keep covered.
13. **SMOKING** is not allowed in the food booth.
14. **Keep ICE FOR CONSUMPTION** in a separate ice bin. Do not store scoop inside ice bin.



MANUFACTURERS OF FOOD BOOTHS

A & R BOOTH RENTAL
148 Crescent Avenue
Sunnyvale, CA 94087
(408) 739-0373
www.arbooths.com

SPECIAL EVENTS RENTAL
295 S. Vasco Rd,
Livermore, CA 94551
(408)294-5800 & (925)605-2900
www.bayareatents.com

A & L PRODUCTS
1900 Kinser Rd.
Ceres, CA 95307
(209) 538-1890 & (800) 955-8368
www.altent.com
www.FoodBoothTents.com

BOTTLED WATER COMPANIES

AERO PURE WATER
916 E. Victor Rd
Lodi, CA
(209) 464-8099

ARROWHEAD
(866) 869-4017

CALIFORNIA CLEAR
PO Box 981
Walnut Grove, CA 95690
(916) 776-1544

CENTRAL SAN JOAQUIN WATER
311 E. Main St
Stockton, CA
(209) 466-7952

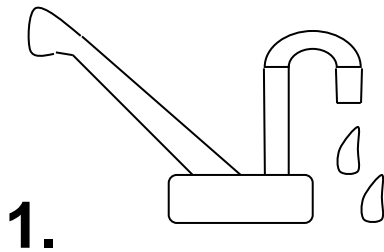
CULLIGAN WATER CO
1226 Enterprise Street #8325
Stockton, CA 95204
(209) 466-2501 & (888) 312-5589

BROOKFALLS WATER INC.
435 N. Yosemite St.
Stockton, CA
(209) 467-4426

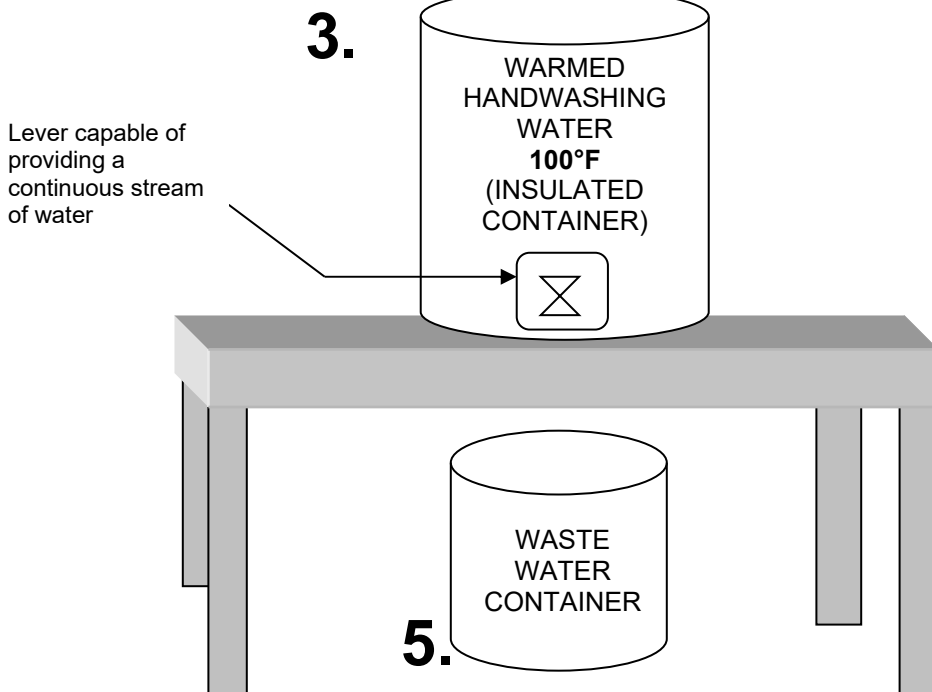
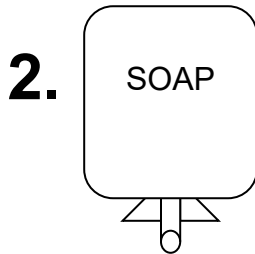
NOTE: These are the manufacturers and/or rental facilities that have submitted information to the San Joaquin County Environmental Health Department.



HOW TO MAKE AN ALTERNATIVE HANDWASHING STATION



HEATED WATER FROM AN APPROVED SOURCE TO A MINIMUM OF **100° F**





Temporary Food Booth Structure and Set-up

Except as noted below, the booth must be entirely enclosed with four complete sides, a top and a cleanable floor (pavement is acceptable).

1. Booths operating on grass or dirt must use plywood, tarp or similar material, for floor surfaces. (Section 114347)
2. Ceilings shall be smooth, durable, and readily cleanable. Screening shall only be acceptable as a ceiling material above cooking equipment when necessary for ventilation purposes. (Section 114349)
3. All food service openings shall be equipped with tight-fitting closures to minimize the entrance of insects. (Section 114349)
4. Grills and barbecues or other approved cooking equipment shall be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public. (Section 114341(c))
5. All food and equipment shall be stored inside the fully enclosed booth with the exception of outdoor BBQ facilities. Construction materials such as plywood, canvas, plastic, and fine-mesh fly screening (at least 16 mesh) may be used. Rental booths constructed as noted above, may be used when approved by the local Environmental Health Department.

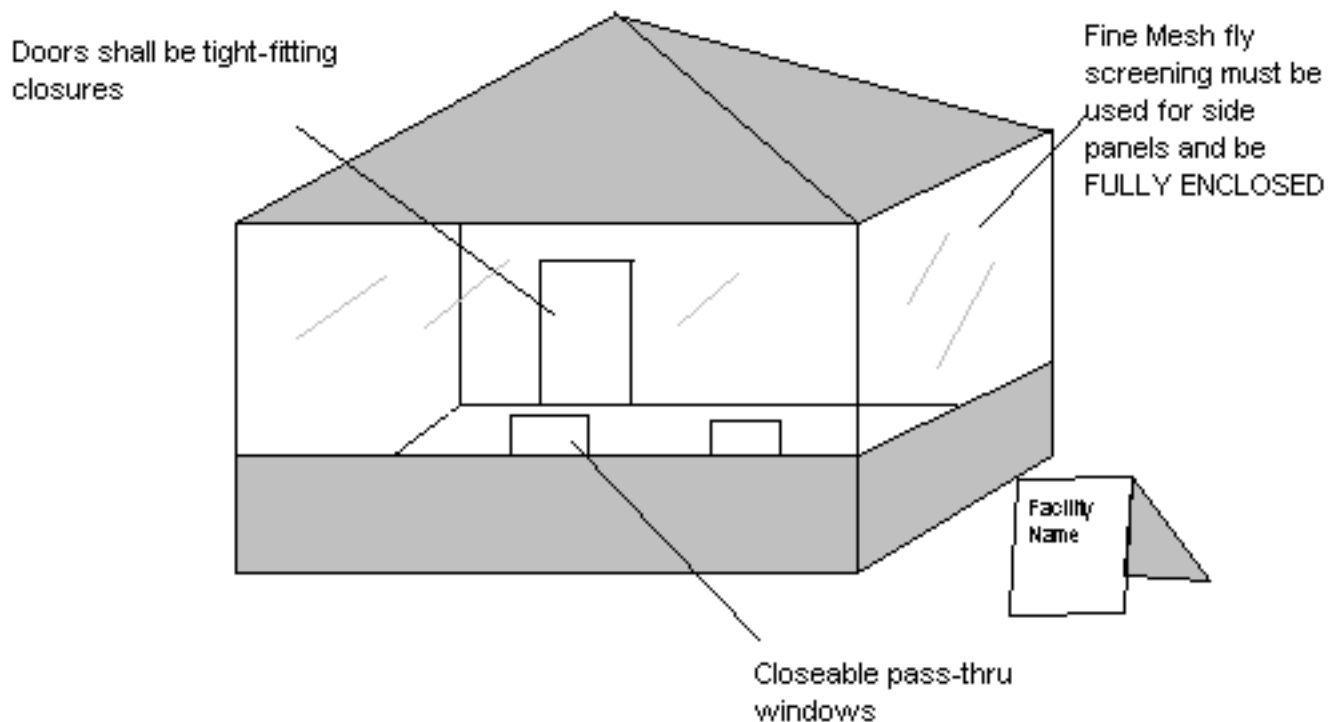
Note: The only operations not requiring fully enclosed booths are those which sell beverages from approved dispensers, or food items prepackaged by a wholesaler or at an approved off-site kitchen. These items must be sold in the original packaging.

6. The name of the facility, city, state, zip code, and the name of the operator, if different of the name of the facility, shall be legible and clearly visible to patrons. The name shall be in letters at least 8 centimeters (3 inches) high and shall be of a color contrasting with the surface on which it is posted. Letters and numbers for the address may not be less than 2.5 centimeters (1 inch) in height. (Section 114337)
7. Inspection Report must be posted in public view upon receipt. (Section 113725.1)

These requirements have been established to be consistent with state and local health code requirements and are intended to assist you in providing safe and wholesome food to the public.



EXAMPLE OF BOOTH CONSTRUCTION



NOTE: Roof and side panels may be plywood, fiberglass, plastic, or canvas board with wood or metal framing.