

305 Vineyard Town Center
PMB #184
Morgan Hill, CA 95037



Phone: (408) 778-1786
Fax: (408) 782-0030
mmgf@mhmushroommardigras.com

MISSION: *Located in downtown Morgan Hill, California, the Morgan Hill Mushroom Mardi Gras Festival is held Memorial Weekend each year. Attendance estimates are about 70,000 visitors over the two-day event. The mission of the Mushroom Mardi Gras Festival (a non-profit 501(c)3 corporation), is to provide a fun and entertaining family festival with an emphasis on promoting the mushroom and educating consumers about the health benefits of mushrooms, all while financially awarding scholarships to high school seniors living within the boundaries of the Morgan Hill Unified School District and monetary donations to local non profit clubs and organizations. The Festival has awarded over \$700,000 in scholarships and over \$350,000 to local non-profits over the past 32 years.*

GENERAL INFORMATION:

The Morgan Hill Mushroom Mardi Gras Festival will be held Memorial Weekend, May 26-27, 2012 in downtown Morgan Hill on the grounds of the Community Center Amphitheater and Depot Street from Dunne Avenue to 2nd Street. Festival hours are from 10am – 7pm on Saturday and 10am – 6pm on Sunday. **This is an outdoor festival and will be held rain or shine!**

APPLICATION PROCEDURE:

- Completed application must include 2 pictures of product and picture of booth set-up.
- The Selection Committee will meet every two weeks to consider all applications received at that time.
- The Committee's decision is based on the needs of the Morgan Hill Mushroom Mardi Gras Festival and is final.
- Vendors will be notified of their acceptance in a timely manner. Those accepted will receive space assignment and set-up information the first week of May. All placement decisions are final. **NO NEGOTIATIONS!**
- Priority on pre-packaged items is given to returning vendors. If a returning vendor does not submit their application by the deadline date of April 1st, we will accept a new vendor with similar pre-packaged items. No exceptions!
- Fill out all Health permit forms completely and return with application and appropriate fee. If the organization is nonprofit or Veteran Exempt, please fill out the necessary information included on the Temporary Event Permit from DEH. Pre-packaged vendors must abide by the Santa Clara County Health Department regulations. If not, Festival Management or the Department of Health has the right to shut down your booth without refund.
- Please fill out the application completely. Read the terms & conditions, sign and mail the original with your booth fees. Make sure you keep a copy for your records.
- Early-bird registration deadline is April 1. A \$50 fee will be added for applications received after this date. Applications will be accepted until sold out.
- All applications will be date stamped and food sample vendors will be selected on a first come, first served basis. Each booth must have prominent signage identifying company name! Vendors not accepted will have all materials and fees returned. **NO REFUNDS** after May 1st!

BOOTH INFORMATION:

- Vendor is provided a 10X10 **SPACE ONLY**. You are required to bring your own display, table, chairs, etc., to fit a 10X10 space.
- Electricity can be ordered for an additional fee. No generators are permitted for Pre-Packaged vendors. Your placement will be restricted to the area that electricity is available.

- Corner booths are very limited and not guaranteed. If you require larger than a 10x10 and need the extra space, it would be beneficial to secure a 10x20 space. If you are not assigned a corner booth, we will refund your corner booth fee.
- No refunds will be provided for cancellations received after May 1, 2012. The Mushroom Mardi Gras assesses a \$25 fee for returned checks.

HEALTH PERMIT:

Copy the informational pages and train all workers on these regulations. Inspectors will be on site both festival days to insure compliance. All Health Department regulations will be enforced even after the inspectors have left the grounds. Food may not be sold or sampled outside of the booth. The Mushroom Mardi Gras does not take responsibility for any vendor who is shut down for non-compliance. Absolutely no refunds will be granted if a food vendor is shut down by the Health Department or festival management for non-compliance.

GENERAL INFORMATION:

- The Mardi Gras reserves the right to locate vendor booths according to the needs of the festival.
- All food vendors must supply their own 10x10 canopy.
- All display and selling area must be placed within your 10x10 space.
- No booth sharing is allowed
- No sodas, bottled beverages and bottled water are allowed to be sold or handed out in vendor booths.
- Electrical service is available only during festival hours and not available in all locations. **This will effect booth location.**
- Overnight security will be provided. Each vendor is responsible for securing their own booth. The Festival is not responsible for any loss or theft incurred by any vendor.
- Access to your booth will be available on Friday, May 25 at 5pm for set up. Vendors are encouraged to put up signs, decorate and move in large items and tables on Friday. If you set up in the wrong booth space **you will be asked to move.** If you are not available to move your booth, Festival management has the right to move your booth and is not responsible for any damage caused by the move.
- Absolutely no refunds for cancellations after May 1st. If you are not accepted as a vendor, all fees will be returned by May 1st.
- Tables are not available to borrow or rent from the festival. Please make arrangements to provide your own. They should be covered with a washable surface if preparing food.
- Vendors are responsible for removing their own trash from their area each evening and may not use Festival trash receptacles used by public for its disposal. Each pre-packaged food booth must provide its own garbage cans behind booth for your own trash.
- The Morgan Hill Mushroom Mardi Gras has the right to prohibit and/or evict (without refund or assumption of liability for lost sales or expenses) any presentation or person who is in any manner deemed offensive or unprofessional.
- All vendors agree to participate for the entire event and understand that tear down on Sunday before 6pm is not allowed for any reason.
- **The Mardi Gras Committee does not guarantee exclusive rights to any food item and makes all final decisions regarding food and beverage sales.**
- All new pre-packaged vendors are encouraged to attend the vendor meeting to ensure all rules and regulations are followed by festival staff and Health Department.

VENDOR MEETING

Date: Wednesday, May 2, 2012 (Subject to Change)

Time: 6:30 PM

**Place: Morgan Hill Mushroom Mardi Gras office
224 Tennant Station**

(From Hwy. 101-Tennant Ave. exit west approx. 1 mile to southeast corner of Tennant Ave. and Monterey Rd.)

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Morgan Hill, CA 95037



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PLEASE SIGN AND RETURN WITH APPLICATION
(make a copy for yourself to remember the rules and regulations you are signing)

HOLD HARMLESS:

This event is held rain or shine and no space fees or vendor expenses will be refunded should an emergency of any nature arise prior to the opening time or during the event that would prevent or cancel its production. In consideration for being allowed to attend and participate in the 33rd Annual Mushroom Mardi Gras Festival, May 26-27, 2012, vendor agrees to protect, defend and hold harmless Morgan Hill Mushroom Mardi Gras, Inc., and their respective elective or appointed boards, officers, agents, and contract employees from any and all claims, liabilities, expenses, or damages of any nature, including reasonable attorney's fees, to the extent such claims, liabilities, expenses, or damages arise out of the participation by the Mushroom Mardi Gras, its agents, officers, employees, subcontractors, or independent contractors, at the festival. In consideration of your acceptance of this entry, I, intending to be legally bound, do hereby for myself and my heirs, executors, and administrators, waive and release any and all rights and claims or damages I may accrue against the persons and organizations affiliated with the Morgan Hill Mushroom Mardi Gras for any and all injuries that may be suffered by me at or enroute to and from the event.

I have read and understand the terms and conditions as outlined in the Pre-Packaged/Food Sample Vendor Rules and Regulations and the attached Department of Health Requirements and agree to abide by them.

Entrants must sign, signifying acceptance of waiver.

Contact Name (please print) _____

Company Name: _____

Signature: _____ Date: _____

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PRE-PACKAGED/FOOD SAMPLE BOOTH VENDOR APPLICATION
Application Deadline – April 1, 2012

All fees must be submitted with application. Read the terms & conditions carefully and sign the acceptance of waiver, before returning your application. Applications won't be accepted unless full payment and health permit application is returned with food booth application.

Last Name: _____ First Name: _____

Company Name: _____

Mailing Address: _____

City: _____ State: _____ Zip Code: _____

Phone () _____ Fax () _____ Cell () _____

Email: _____ Website: _____

(Email address is for Mushroom Mardi Gras use only)

Include all items for sale (attach a price list if necessary). _____

Average price range for items/products (From \$ to \$): _____

Special Requests (not guaranteed): _____

Returning Vendor: Yes _____ No _____ If so, how many years have you been attending? _____

FEES You can pay a non-refundable deposit of \$50, **by check only**, to hold your space. Final payment is due by April 1st by Check or Credit Card. If we do not receive your final payment by April 1st, your space will be released.

FEES:	10 x 10 Booth Space (\$550 10x20)	\$295 x _____ spaces = \$ _____
	Health Department Fee (\$184 profit, \$67 non-profit)	\$184 or \$67 \$ _____
	Corner Booth	\$140 \$ _____
	Electrical (\$50 1 outlet; \$75 2 outlets, \$125 3 outlets)	_____ outlets = \$ _____
	Festival program (see festival program flyer for pricing)	_____ size \$ _____
	Late Fee (if received after April 1)	\$50 \$ _____
	TOTAL	\$ _____

Mail your application and check or credit card authorization form to:

Morgan Hill Mushroom Mardi Gras (MHMMG)
305 Vineyard Town Center, PMB # 184, Morgan Hill, CA 95037



CREDIT CARD APPLICATION

Please fill out the following and return with your vendor application if you would like to use a credit card to pay for your vendor fees.

Name as it appears on Credit Card _____

Vendor/Business Name: _____

Credit Card Billing Address _____

Credit Card City, ST & Zip _____

Visa Mastercard Discover

Credit Card Number _____ Exp _____

I authorize the Morgan Hill Mushroom Mardi Gras to charge my credit card for:

Amount to be charged \$ _____

Signature: _____



APPLICATION TO OPERATE A TEMPORARY FOOD FACILITY (TFF)

Complete BOTH sides of this form. RETURN TO THE EVENT COORDINATOR with applicable fees and documentation.
Applications, fees must be submitted to this department by the Event Coordinator at least 2 weeks before the event.

Incomplete/late applications may not be approved or the menu may be restricted.
 Once the application is approved, NO changes may be made without approval of this Department.
 Unauthorized changes may result in permit suspension.

For applications, application directions, and TFF requirements, go to www.ehinfo.org > Consumer Protection Division > Temporary Events.

BUSINESS INFORMATION		EVENT INFORMATION	
Business or Organization Name / DBA		Event Name	
Owner Name or Care Of Name		Event Location	
Owner Address		Event Address	
City and Zip Code		City and Zip Code	
Owner Phone Number		Food Service Date(s)	Food Service Time(s)
Owner Cell Phone		Food Service Date(s)	Food Service Time(s)
Facility #: FA <i>(Your facility # will appear on your permit. Refer to it for future application submittals.)</i>		Food Service Date(s)	Food Service Time(s)
E-mail Address		Event Coordinator Name and Phone	
TEMPORARY FOOD FACILITY (TFF) INFORMATION		DECLARATION OF NON-PROFIT STATUS (if applicable)	
Facility Status: <input type="checkbox"/> Profit <input type="checkbox"/> Non-Profit (complete the Non-Profit section to the right) <input type="checkbox"/> Annual Temporary Event Permit Holder (Santa Clara County) <input type="checkbox"/> Veteran (submit copy of Honorable Discharge, DD214)		Facility Type: <input type="checkbox"/> Booth <input type="checkbox"/> Indoor Event <input type="checkbox"/> Food Vehicle <input type="checkbox"/> Food Cart	
<input type="checkbox"/> Food/Beverage Sampling Only - NO FOOD SALES		Food Prep Start Time	
Name of Temporary Food Facility (booth name to show on permit)		"Non-profit charitable temporary food facility" means either of the following: (a) A temporary food facility, as defined in CalCode section 113930, that is conducted and operated by a corporation incorporated pursuant to the Non-profit Corporation Law (Dev. 2 [commencing with section 5000], Title 1, Corp. C), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of section 501(c) of the Internal Revenue Code and section 23701d of the Revenue and Taxation Code. (b) An established club or organization of students that operates under the authorization of a school or educational facility.	
Person in Charge Day of Event			
Person in Charge's Cell Phone #		Tax ID#	Tax Exempt Status
BOOTH CONSTRUCTION INFORMATION		If your organization has no Tax ID#, describe entitlement to non-profit/charitable status. Attach any relevant documentation.	
Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other:		"I declare under penalty of perjury that the foregoing is true and correct."	
Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Tarp <input type="checkbox"/> Other: <i>(Grass or Dirt surfaces must be covered with approved tarps or plywood.)</i>			
Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: <i>(Enclosed food booth required if unpackaged foods are handled.)</i>			
Booth supplier: <input type="checkbox"/> My own <input type="checkbox"/> Supplied by Event <input type="checkbox"/> Rent from:		Name of Authorized Officer of Organization, Club or Group	
		Signature	
		Date	

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. Additionally, the undersigned is aware that non-compliance may result in closure of the temporary food facility. Re-inspections may be subject to additional fees.

I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.

Payment of the required fee to secure a valid permit is required before commencing or continuing operations. Failure to do so may result in a misdemeanor citation, permit suspension/revocation proceeding, and/or closure.

Applicant Signature _____ Print Name _____ Date _____

2010.1 TE Vendor App-p1/2	Office Use Only	OW#	FA#	PR#	EV#	Menu Type
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FOOD INFORMATION: A complete listing of ALL food/beverage products prepared, served, sold, sampled, or given away from your facility must be detailed below (attach additional sheets if necessary.)

Event Name:

Event Date(s):

Booth Name:

Menu Item(s) Include food, sampling, beverages, condiments and all extra ingredients served with each item.	Food Prepared		Item or food sample will be served:				Preparation Methods:						Storage and Delivery:		
	* Prepared in Advance	Prepared At Event	Pre-packaged	Hot	Cold	Room Temperature	Cook to Order	Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	Reheat	List equipment to be used (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods. If time coding is used, submit a written procedure.	Indicate food storage location and method when event is not operating (if food will remain in booth, state so)	Length of time in transport
<i>Example: Hamburger</i>		X		X				X			X		<i>BBQ, Chafing Dish</i>	<i>ABC Restaurant -refrigerator</i>	<i>15 min.</i>
<i>Example: Lasagna</i>	X			X					X	X			<i>Ice chest, oven, steam table</i>	<i>ABC Restaurant -refrigerator</i>	<i>15 min.</i>

* ADVANCE PREPARATION / COMMISSARY AGREEMENT (IF APPLICABLE) - Home Stored or Home Prepared Foods are Not Allowed!			
If you do not have a permitted facility, you must obtain permission to use a kitchen or commissary facility which has been approved in advance by the local dept of environmental health or obtain prepared foods from an approved source. Pre-event food preparation inspections may be required. Have copies of food invoices/receipts at your booth, available for review upon request.			
Commercial Kitchen or Commissary Name		The Applicant submitting this application has permission to use the facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify the County of Santa Clara, Department of Environmental Health (408-918-3400).	
Address and City			
Phone #	Date(s) and Time(s) of Pre-Event Use	Name of Permit Holder or Authorized Kitchen Representative	
<input type="checkbox"/> Valid Health Permit in Santa Clara County. Enter facility #: FA <input type="checkbox"/> Facility is permitted outside Santa Clara County (Attach a copy of valid Health Permit).		Signature	Date

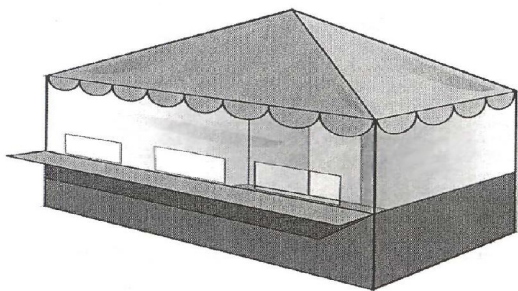
REQUIREMENTS FOR TEMPORARY FOOD FACILITIES IN THE COUNTY OF SANTA CLARA

PERMIT REQUIREMENTS

All event applications and applicable fees **MUST** be submitted to the Department of Environmental Health at least 2 weeks before the event.

- § Each temporary food facility **MUST** apply for a permit.
- § At events with two or more temporary food facilities, a person or organization **MUST** be responsible for shared facilities (e.g., restrooms, waste disposal) and in addition **MUST** apply for an event coordinator/organizer permit.
- § Once the application is approved, **NO** changes may be made without approval of the Department of Environmental Health.
- § Unauthorized changes or non-compliance may result in closure of food facility until deficiencies are corrected. Re-inspection fees may be assessed if any permits are suspended.

FOOD BOOTH CONSTRUCTION



Fully Enclosed Food Booth

ALL food and beverage booths **MUST** be constructed with four sides, a ceiling, and a floor as follows:

- § Booth must be large enough to accommodate all food preparation, handling, and storage needs.
- § Floor surfaces **MUST** be smooth and cleanable.
 - ü *Smooth pavement, plywood, canvas, etc. is approved.*
 - ü *Grass or dirt floors **MUST** be covered with approved tarps or plywood.*
- § Walls and ceilings **MUST** completely enclose the booth and be made of approved materials (check with fire department for booth material requirements).
 - ü *Wood, canvas, plastic, 16-mesh fly screening, or similar material is approved.*
 - ü *Pass-thru window openings **MUST** not exceed 432 square inches and have tight-fitting closures (e.g., Velcro). Minimum distance between window openings shall not be less than 18 inches.*

- ü *EXCEPTION: Booths that handle **ONLY** food or beverage **PREPACKAGED** at an approved facility are **NOT** required to be fully enclosed, just an overhead canopy and cleanable flooring. All food and beverage **MUST** be sold or served in unopened original packaging.*
- ü A clearly visible sign **MUST** be provided listing the booth name, city, state, zip code, and name of permittee. *Non-profit charitable booths are **NOT** required to provide this signage.*
- ü *The booth name **MUST** be at least 3 inches high, with strokes at least 3/8 inches wide.*
- ü *The city, state, zip code, and name of permittee **MUST** use lettering at least 1 inch in height.*

FOOD PREPARATION AND HANDLING

- § All food **MUST** be from an approved source.
 - ü *Food or beverage that has been stored or prepared in a private home may **NOT** be offered for sale, sold, or given away.*
 - ü *Have copies of invoices/receipts for food, available for review by Specialist.*
- § All equipment and utensils **MUST** be approved by the Department of Environmental Health.
 - ü *Surfaces that come in contact with food **MUST** be smooth, easily cleanable, and non-absorbent (e.g., counters, cutting boards, utensils, equipment.)*
 - ü *Do **NOT** use galvanized or enamel coated cookware or utensils.*
 - ü ***ALL** utensils and cooking equipment – except for barbecue units and deep fat fryers (see below) – **MUST** be inside the temporary food facility unless otherwise required by the local fire department.*
- § Food storage and display:
 - ü *All food (including ice) and food containers **MUST** be stored inside the temporary food facility and off the floor on shelving or pallets.*
 - ü ***NO** open or unpackaged food may be stored or displayed at service counters*
 - ü *Condiments **MUST** be in single-service packets, pump-type containers, or squeeze containers*
 - ü *EXCEPTION: Supplies and non-potentially hazardous foods in unopened original commercial packaging may be stored outside the facility.*
- § Minimize bare hand contact with food. Use appropriate utensils such as tongs, food tissue, or disposable gloves whenever practical.

SAFE FOOD TEMPERATURES

- § A probe-type metal thermometer **MUST** be used if potentially hazardous foods are served. Clean and sanitize thermometer before and after each use.
- § All potentially hazardous foods **MUST** be maintained at required temperatures. Maintain temperature logs.

COOKING requirements:

Food **MUST** be thoroughly cooked to required minimum internal temperatures.

- § 165°F Poultry, stuffed meats, and other stuffed foods
- § 157°F Ground beef (hamburger)
- § 145°F Fish, eggs, and pork

RE-HEATING requirements:

- § 165°F Re-heat potentially hazardous foods before placing in a warming unit

HOLDING requirements for PROFIT facilities:

- § 45°F Cold potentially hazardous food or beverages **MUST** be maintained at or below 45°F.
Foods may be kept at this temperature for up to 12 hours in any 24-hour period. At the end of the operating day, these cold foods **MUST** be:
 - ü *placed in a refrigeration unit within an approved facility and maintained at or below 41°F; or*
 - ü *destroyed in an approved manner.*
- § 135°F Hot potentially hazardous food or beverages **MUST** be maintained at or above 135°F. At the end of the operating day, these hot foods **MUST** be either:
 - ü *destroyed in an approved manner.*
 - ü *donated to a food bank.*

HOLDING requirements for NON-PROFIT CHARITABLE facilities:

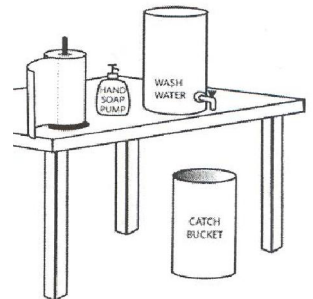
- § 45°F Cold potentially hazardous food or beverages **MUST** be maintained at or below 45°F at all times.
- § 135°F Hot potentially hazardous food or beverages **MUST** be maintained at or above 135°F at all times.

PLEASE NOTE . . .

Food handled improperly or held at unsafe temperatures may be condemned or destroyed by the Department of Environmental Health.

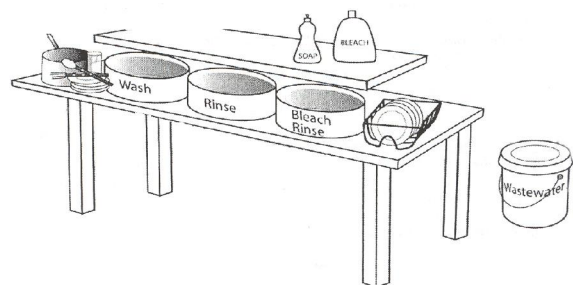
HANDWASHING

- § Facilities that handle unpackaged or open foods or beverages **MUST** provide handwashing facilities **INSIDE** the temporary facility.
- § All food handlers must wash hands frequently to prevent the contamination of food. This includes, but is not limited to, washing hands **BEFORE** handling food, **AFTER** visiting the restroom and **AFTER** using tobacco products.
- § Each facility **MUST** provide a gravity flow handwashing set-up consisting of:
 - ü *a container – 2 gallons or more – with a spigot that can lock in the open position,*
 - ü *pump soap,*
 - ü *paper towels,*
 - ü *a catch bucket or tub for wastewater.*
- § Hand washing facility **MUST** be checked frequently and refilled when needed.



UTENSIL WASHING AND SANITIZING

- § Facilities that handle unpackaged or open foods or beverages **MUST** provide utensil washing and sanitizing facilities **INSIDE** the temporary facility.
- § Utensil washing set-up includes three containers filled with potable water. Each container **MUST** be large enough to accommodate the largest utensil to be washed.
 - ü *Container # 1 – WASH – with soapy water.*
 - ü *Container # 2 – RINSE – with clean and clear water.*
 - ü *Container # 3 – SANITIZE – with sanitizing solution. Replace water and add sanitizer whenever necessary.*
 - ü *Adequate space to air dry all utensils.*
- § A sanitizing solution **MUST** be provided for cloths used to wipe spills on food contact surfaces.



- § *Sanitizing solution may consist of 1 tablespoon household bleach for each gallon of water. Other approved sanitizers may be used.*

OPEN-AIR BARBECUE AND DEEP FAT FRYING

- § Perimeter fencing **MUST** be provided to prevent public access to open-air barbecue or deep fat frying area.
- § Barbequing and deep-fat frying are allowed **OUTSIDE** an enclosed food facility.
 - ü *Prior to cooking, all food must be stored **INSIDE** an approved enclosed area.*
 - ü *Immediately after cooking, all food **MUST** be moved back to an approved **INSIDE** area for further preparation, hot holding, or service.*

WASTE

- § Wastewater – a container for liquid waste **MUST** be provided **INSIDE** each facility. All liquid waste **MUST** then be disposed of into approved containers (e.g., graywater bins) or the sanitary sewer.
- § Trash – a container for food waste, garbage, and refuse **MUST** be provided **INSIDE** each facility. All trash and food waste, garbage, and refuse **MUST** be stored in leak-proof containers and disposed of into dumpsters or garbage cans.
- § Grease – cooking or deep fat fryer grease **MUST** be disposed of in a safe and sanitary manner such as a tallow container.
- § Charcoal and briquettes **MUST** be disposed of in a safe and sanitary manner.

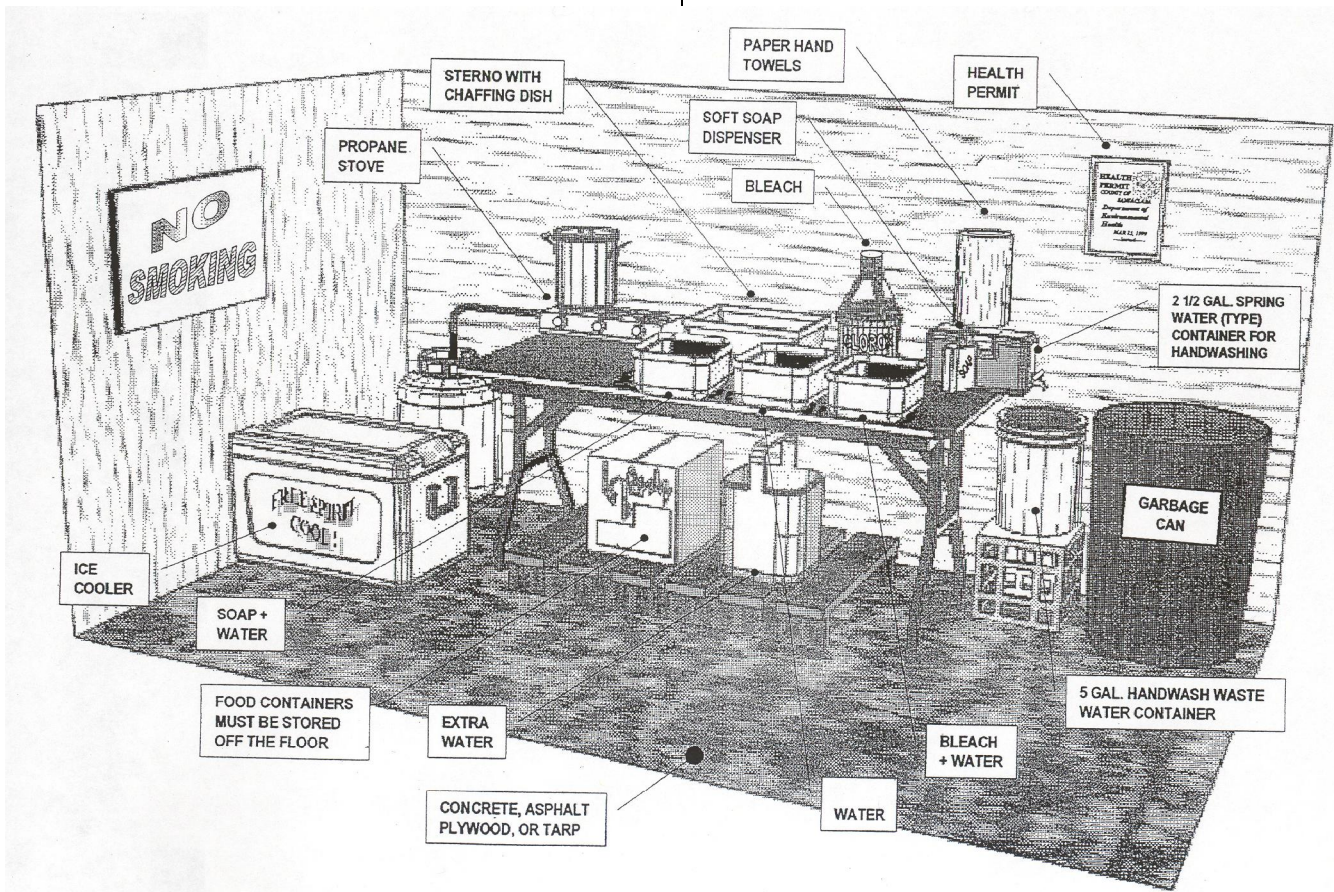
TOILET FACILITIES

- § Approved toilet facilities **MUST** be provided within 200 feet of each temporary food facility.
- § When portable toilets are used, they **MUST** be provided with an adequate number of handwashing stations equipped with both soap and paper towel dispensers.

ADDITIONAL REQUIREMENTS

- § An adequate supply of potable water **MUST** be provided from an approved source.
- § Beverage ice **MUST** be kept separate from ice used for cold-holding. Remember, ice is food.
- § Smoking is **NOT** allowed in temporary food facilities or barbecue areas.
- § All food handlers must wear clean clothing.
- § Live animals are **NOT** allowed in temporary food facility except for guide dogs, signal dogs, or service dogs.
- § Contact the local fire department regarding fire regulations and any necessary permits.
- § Post the Environmental Health Permit in your temporary food facility.

Contact the Department of Environmental Health at 408-918-3400 if you have any questions or concerns.



AFFIDAVIT FOR A VETERAN'S EXEMPTION
FOOD BUSINESS ENVIRONMENTAL HEALTH PERMIT FEE

This exemption is in accordance with Section 16102, Business and Professions Code, which allows every Soldier, Sailor or Marine of the United States, who has received an honorable discharge or a release from active duty under honorable conditions from such service, to hawk, peddle, and vend any goods, wares or merchandise owned by that honorably discharged veteran, (*except spirituous, malt, vinous or other intoxicating liquor*), without payment of any license, tax, or fee whatsoever, whether municipal, county or state.

This affidavit, together with listed documentation, is to be filed with the Department of Environmental Health in conjunction with the application for an Environmental Health Permit to Operate a food business.

BUSINESS NAME: _____

**BUSINESS LOCATION/
VEHICLE DESCRIPTION:** _____

MAILING ADDRESS: _____

PHONE NUMBER: _____

BUSINESS OWNER (Veteran): _____

OWNER ADDRESS: _____ **PHONE:** _____

BUSINESS DESCRIPTION: Describe the kinds of food sold and the type of facility they are sold from: _____

BUSINESS ARRANGEMENTS WITH OTHERS: Describe the ownership of the products and how paid; franchises, on consignment; commissions; number of employees. _____

SOURCE OF FOOD SUPPLIES: (Name and location of suppliers) _____

PROOF OF OWNERSHIP OF BUSINESS: Must be sole proprietorship—not a corporation. (*Submit a copy of any two items*)

Business Lease Business License Board of Equalization

VERIFICATION OF OWNER/VETERAN IDENTITY:

Drivers Lic # _____ State _____ Class _____ Expiration Date ___/___/___ Birthdate ___/___/___ Other _____

VETERAN'S SERVICE: USA USN USMC USAF USCG USPHS

SERVICE DOCUMENTATION: Attach a copy of Honorable Discharge or other evidence of honorable release from the US Armed Services

I understand that I am NOT eligible for consideration for veterans exemption if I engage in the sale of spirituous, malt, vinous or other intoxicating liquor. Initial _____

The foregoing is true of my own knowledge, except as to the matters which are herein stated on my own information and belief, and as to those matters, I believe them to be true.

I declare and certify under penalty of perjury, by the law of the state of California, that the foregoing is true and correct.

Date: _____

Signature of Honorably Discharged Veteran

APPROVED DISAPPROVED SPECIALIST _____

Reason for denial (if applicable): _____