



# City of Firebaugh

## ANNUAL CANTALOUPE ROUNDUP

### **FOOD CONCESSION APPLICATION**

September 28 – October 1, 2023

The Annual Cantaloupe Roundup Committee is pleased you have expressed an interest in being part of our event. Enclosed you will find an application for the 2023 Annual Cantaloupe Roundup. Please review these instructions carefully. Should you have any questions regarding this application, please call the office at (559) 659-5900 or e-mail to [isaldivar@firebaugh.org](mailto:isaldivar@firebaugh.org)

#### **Completed applications can be mailed to:**

*City of Firebaugh, Attn: Isabel Saldivar, 1133 P Street, Firebaugh, CA 93622*

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#### *INSTRUCTIONS FOR COMPLETING APPLICATION*

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1. Print and read the 2023 Annual Cantaloupe Roundup Rules and Regulations handbook available on our website at [www.firebaugh.org](http://www.firebaugh.org). **Print and sign page #4**. Your application will be **INCOMPLETE** without this information!
2. A copy of your **California Seller's Permit, Food Handlers (ServSafe) Certificate, and a Fresno County Food Vendor Application** are required to be attached to your application. Your application will be **INCOMPLETE** without this information!
3. **A CANTALOUPE DISH OF YOUR CHOICE MUST BE INCLUDED IN YOUR MENU**. The list of menu items must be **specific**. On a separate, full sheet of paper, please list all items to be sold. Only items on this list will be accepted. Any changes to your list must be done in writing. Your application will be **INCOMPLETE** without this information!
4. **CANNED/BOTTLED SODAS OR WATER CANNOT BE SOLD AND STYROFOAM PRODUCTS ARE PROHIBITED!**
5. An 3ft x 5ft PROFESSIONAL vinyl banner will be required for signage.
6. Management will determine the location of your booth. Locations are subject to change from year to year.
7. INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED!

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#### *OTHER INFORMATION*

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##### **Event Start Times:**

Wednesday 9/27/2023:	10:00am – 12:00pm	Assignment of booth spaces
Thursday 9/28/2023:	5:00pm – 12:00am	Booths Open & Close
Friday 9/29/2023:	5:00pm – 12:00am	Booths Open & Close
Saturday 9/30/2023:	5:00pm – 12:00am	Booths Open & Close
Sunday 10/01/2023:	5:00pm – 12:00am	Booths Open & Close
Monday 10/02/2023:	8:00am – 5:00pm	Remove booths & clean up space.

# CITY OF FIREBAUGH ANNUAL CANTALOUPE ROUNDUP

September 28 - October 1, 2023

## Food Concession Application

Please submit the following pages with the requested information on the cover sheet. All COMPLETED food concession applications and concession booth fees are due in the office no later than **Thursday September 14, 2023, at 4:00pm.** Due to current Fresno County Health Department regulations, we are unable to accept any applications after the above referenced date.

Check one:  New Vendor  2022 Returning Vendor

ORGANIZATION: \_\_\_\_\_

CA SELLER'S PERMIT #: \_\_\_\_\_ (MUST BE ATTACHED)

FOOD HANDLERS CERTIFICATE TYPE: \_\_\_\_\_ (MUST BE ATTACHED)

CONTACT PERSON: \_\_\_\_\_ EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_ CELL PHONE: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

ON-SITE CONTACT: \_\_\_\_\_ CELL PHONE: \_\_\_\_\_

### SPACE FEES:

\$600.00	½ Space (Local Vendors)	\$800.00	½ Space (Out of Town Vendors)
\$700.00	Full Space (Local Vendors)	\$900.00	Full Space (Out of Town Vendors)

### SELECT SPACE SIZE:

10 X 10    ½ Space     20 x 10    Full Space

### LIST ALL ELECTRICAL APPLIANCES TO BE USED:

\_\_\_\_\_  
\_\_\_\_\_

### IMPORTANT NOTES:

- Money Orders, Cashier's Check or Cash are the only forms of payment that will be accepted. **NO PERSONAL CHECKS WILL BE ACCEPTED!**
- Park Restrictions: All vehicles must be off the selling areas by noon each day. Loud music will not be tolerated.
- Upon approval of your signed application and payment, you agree to abide by the City of Firebaugh rules regarding the Annual Cantaloupe Roundup and the Fresno County Health Department Regulations.



# County of Fresno

DEPARTMENT OF PUBLIC HEALTH  
DAVID POMAVILLE, DIRECTOR

## COMMUNITY EVENT FOOD VENDOR APPLICATION

**Directions:** Each food booth operator/vendor must **complete and sign** this Community Event Food Vendor Application and return it to the **event organizer**. The event organizer must submit all applications to this office at least **2 weeks prior to the event**. The event may be inspected based on a Risk Assessment. If the event is inspected, the event organizer will be charged the current fee per booth. For current fee amount, please contact us at 559-600-3357 or visit our website at <http://tinyurl.com/yf965e4>.

<b>BOOTH / SPACE #</b>  
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**Beginning in 2012, reinspection fees will be charged for multiple reinspections due to uncorrected violations.** ← **New!**

<b>EVENT</b>	1. NAME OF EVENT		2. LOCATION OF EVENT	
	3. CITY	4. DATES OF OPERATION	5. HOURS OF OPERATION	

<b>VENDOR</b>	6. VENDOR ORGANIZATION OR NAME OF FOOD BOOTH			7a. NUMBER OF FOOD BOOTHS	
	7b. ARE YOU OPERATING FROM ANY OF YOUR VEHICLE(S) THAT HAVE A CURRENT VEHICLE APPROVAL STICKER? <input type="checkbox"/> YES (GO TO #7C) <input type="checkbox"/> NO (GO TO #8)			7c. IF YOU MARKED YES TO 7B, THEN LIST VEHICLE LICENSE PLATE NUMBER(S) AND BUSINESS NAME	
	8a. CERTIFIED FOOD MANAGER NAME	8b. CFM CLASS PROVIDER <input type="checkbox"/> ServSafe <input type="checkbox"/> Prometric <input type="checkbox"/> NRFSP <input type="checkbox"/> CalCard Provider _____			8c. DATE ISSUED
	8d. CONTACT PERSON	9. MAILING ADDRESS		10. CITY	
11. STATE	12. ZIP	13. PHONE		14. FAX	

<b>MENU</b>	15. MENU - LIST ALL FOOD AND BEVERAGE ITEMS TO BE SERVED (MAIN DISHES, SIDE DISHES, CONDIMENTS, DRINKS, ETC.)	
16. SOURCES - IDENTIFY THE SOURCES OF EACH FOOD ITEM INCLUDING ICE (NAME OF MARKET, RESTAURANT, SUPPLIER, ETC.)		
17. TRANSPORTATION - DESCRIBE HOW FROZEN, COLD, AND/OR HOT FOODS WILL BE TRANSPORTED TO THE EVENT		

<b>UTENSIL SINKS</b>	18 a. <input type="radio"/> CHECK THIS BOX IF YOU DO NOT USE ANY UTENSILS BESIDES A GLOVED HAND(S).	<b>UTENSILS INCLUDE SPATULAS, TONGS, SPOONS OR SCOOPS, PANS, TRAYS, PITCHERS, PROBE THERMOMETERS, OR OTHER EQUIPMENT OR IMPLEMENT THAT CONTACTS FOOD .</b>
	b. <input type="radio"/> CHECK THIS BOX IF YOU ARE ONLY SAMPLING WHERE NO COOKING IS DONE ON-SITE.	
	c. <input type="radio"/> CHECK THIS BOX IF YOU ARE SERVING ONLY PREPACKAGED FOOD OR DRINK AND YOU ARE NOT OPENING THE PACKAGING, CANS, BOTTLES, ETC.	
	<b>IF YOU CHECKED ANY BOXES ABOVE (18 a, b, OR c), YOU DO NOT NEED TO HAVE ACCESS TO A THREE COMPARTMENT SINK. IF YOU DID NOT CHECK ANY BOXES ABOVE (18 a, b, OR c), YOU MUST HAVE ACCESS TO A THREE-COMPARTMENT SINK.</b>	
20. ARE YOU PROVIDING YOUR OWN THREE COMPARTMENT SINK?	<input type="radio"/> YES <input type="radio"/> NO	
21. IF YOU ARE REQUIRED TO HAVE ACCESS TO A THREE COMPARTMENT SINK, BUT YOU ARE NOT PROVIDING THE SINK, WHAT THREE COMPARTMENT SINK WILL YOU USE?		

COMMUNITY EVENT FOOD VENDOR APPLICATION

UTENSIL SINKS (cont'd)

22. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, ARE YOU ALLOWING OTHER FOOD VENDORS TO USE YOUR THREE COMPARTMENT SINK?  YES  NO

23. LIST THE OTHER FOOD VENDOR(S) YOU WILL ALLOW TO USE YOUR THREE COMPARTMENT SINK. (A MAXIMUM OF THREE ADDITIONAL VENDORS ARE ALLOWED)

1	2	
3		

24. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, SPECIFY HOW THE POTABLE WATER WILL BE PROVIDED.

TANK, GALLONS: \_\_\_\_\_  MUNICIPAL WATER CONNECTION  OTHER: \_\_\_\_\_

25. IF YOU ARE PROVIDING A THREE COMPARTMENT SINK, SPECIFY HOW WASTE WATER WILL BE DISPOSED.

WASTE TANK THAT WILL BE EMPTIED IN THE SEWER, CAPACITY IN GALLONS:  
\_\_\_\_\_

MUNICIPAL SEWER  SEPTIC SYSTEM

OTHER: \_\_\_\_\_

**BE SURE TO SPECIFY ON THE MAP ANY POTABLE WATER FILLING STATIONS AND WASTE WATER DISPOSAL LOCATIONS.**

OFFSITE

26. WILL ANY FOODS BE PREPARED AT ANY LOCATION OTHER THAN IN YOUR FOOD BOOTH AT THE EVENT?

**YES** Food preparation must be done in a commercial kitchen approved by this department. The Commissary Authorization section below must be completed and signed by the owner/operator of the approved commercial kitchen where food preparation will take place.

**NO** All food preparation will be done in the food booth at the event.

COMMERCIAL KITCHEN AUTHORIZATION

**TO BE COMPLETED BY THE OWNER/OPERATOR OF THE APPROVED COMMERCIAL KITCHEN IN WHICH FOOD PREPARATION WILL TAKE PLACE.**

27. THE FOOD VENDOR LISTED ON THIS FORM HAS PERMISSION TO USE THE APPROVED COMMERCIAL KITCHEN NAMED BELOW FOR PREPARING AND STORING FOOD ON THE FOLLOWING DATES:

28. BUSINESS NAME OF COMMERCIAL KITCHEN		29. ADDRESS OF COMMERCIAL KITCHEN	
30. CITY	31. STATE	32. ZIP	33. PHONE
34. FAX		35. OWNER/OPERATOR OF COMMERCIAL KITCHEN	
36a. SIGNED	36b. PRINT NAME	37. DATE	

*Food Facility Owner, Operator or Authorized Representative*

IF THE COMMERCIAL KITCHEN IN WHICH FOOD PREPARATION WILL TAKE PLACE IS LOCATED OUTSIDE OF FRESNO COUNTY, THE LOCAL ENFORCEMENT AGENCY MUST SIGN BELOW, AUTHORIZING USE OF THE COMMERCIAL KITCHEN, AND VERIFYING A CURRENT PERMIT TO OPERATE.

38a. SIGNED	38b. PRINT NAME	39. DATE
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*Environmental Health Specialist*

40. COUNTY OF: \_\_\_\_\_

I, the undersigned, agree to comply with the Community Event Food Vendor Requirements of the County of Fresno Department of Public Health. **I understand that failure to comply with the requirements will result in reinspection fees being charged for multiple reinspections due to uncorrected violations and/or suspension of approval to operate by the Department of Public Health.**

41. SIGNED	42. DATE
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*Food Booth Owner/Operator*



# County of Fresno

DEPARTMENT OF PUBLIC HEALTH  
DAVID POMAVILLE, DIRECTOR

## COMMUNITY EVENT FOOD VENDOR REQUIREMENTS



**REINSPECTION FEES:** Beginning in 2012, reinspection fees will be charged from multiple reinspections due to uncorrected violations.

### CONSTRUCTION SECTION:

*These are items that deal with the construction or setup of the food booth.*

- 1) **HAND WASHING FACILITY.** All food, beverage, and demonstrator vendors, including but not limited to, booths that are cooking, barbecuing, smoking, assembling, processing, giving out samples, packaging, or portioning unpackaged food must provide a hand wash setup prior to operation of the food booth. The hand washing facility is for the food handlers to use and therefore must be set up in the area of the food booth where the food is being prepared.



**The hand washing facility must be set up prior to the preparation or sale of foods. Hands must be washed before handling food and after using the toilet. If the hand washing facility is not set up prior to the preparation or sale of food, the food booth will be closed by this department until a complete hand washing facility is available in the booth.** A hand wash facility must be one of the following types depending on how many days the food booth operates:

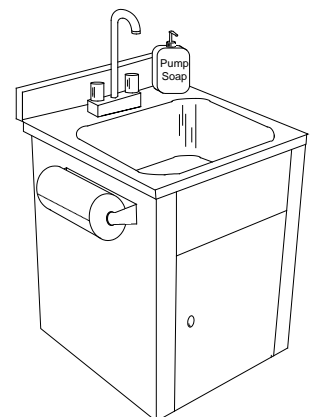
- a) EVENT RUNS FOR 1-3 DAYS. Food booths that handle unpackaged food or beverages and operate for three (3) days or less may use alternative handwashing facilities as follows (§114358):

Include an insulated container of at least 5 gallons capable of providing a continuous stream of 100°F potable water that leaves both hands free to allow vigorous rubbing with soap and warm water for 20 seconds. A catch basin shall be provided to collect wastewater, and the wastewater shall be properly disposed of according to the Liquid Waste section below. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste. Food booths that handle only prepackaged food may provide cold water with an anti-bacterial soap at the handwashing facility.



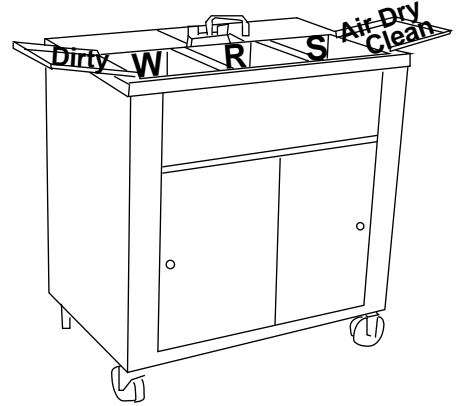
- b) EVENT RUNS FOR MORE THAN 3 DAYS. Food booths that handle unpackaged food or beverages and operate for more than three (3) days must provide the following hand wash set up (§113953):

The hand washing sink shall consist of a **one-compartment sink** and be equipped to provide **100°F** water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet (**hot and cold running water through one faucet**). The hand washing sink must be provided with a proper **hot water heater**, **liquid soap** in a pump style dispenser and single-use **paper towels** in a dispenser. **Fresh and waste water tanks** and a **water pump** shall be provided if not hard plumbed via proper fresh and waste water connections.



See items 3 and 4 for tank requirements. See items 10, 11, 23, and 24 for connection requirements.

- 2) **UTENSIL WASHING SINK.** Food booths handling unpackaged foods must have a three (3) compartment sink or have access to a three compartment sink. It can be shared by up to four (4) food booths if it is centrally located to all four booths. The sink shall be supplied with hot and cold running water from a mixing valve. Utensils shall be washed and sanitized as follows (§114351):



- a) **Wash** in hot soapy water in the first compartment.
- b) **Rinse** utensils in warm clear water in the second compartment.
- c) **Sanitize** utensils in the third compartment with an approved chemical sanitizer. A sanitizer is a chemical that removes remaining bacteria after the utensil has been cleaned. Use 1 tablespoon bleach per gallon of water for sanitizing utensils to make 100 PPM.
- d) **Air dry** utensils. Do not use a cloth or paper towel to dry them as it may re-contaminate the utensil.

Vendors who only prepare and portion samples of product (where no foods are being cooked), including but not limited to dips, oils, and produce, do not need to provide a three compartment sink if multiple clean utensils are available in the booth. Three compartment sinks are not required for booths that only dispense beverages into single use cups.

- 3) **POTABLE WATER TANK(S).** Provide a potable water tank(s) for food preparation, warewashing, and handwashing purposes. A minimum of 5 gallons of water shall be provided exclusively for handwashing. Any water needed for other purposes shall be in addition to the five gallons for handwashing. A minimum of 25 gallons of water shall be provided for food preparation and utensil washing. Water flow of at least one gallon per minute is required at each sink. (§114217)

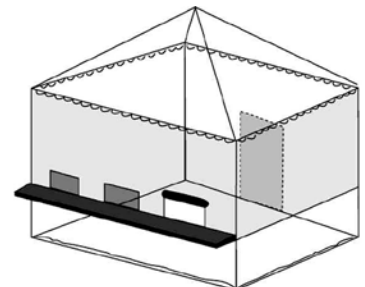


- 4) **WASTE WATER TANK(S).** All liquid waste must be captured in a waste tank of at least 50% greater size than the supply (Example: 30 gallon potable supply = 45 gallon waste tank). All waste water tanks must have a shut-off valve and must not leak waste water to the ground. All waste water shall be properly disposed of according to the Liquid Waste section below. (§114240)

- 5) **EQUIPMENT.** Food equipment shall be approved for food service. Hot and cold holding equipment must be provided to ensure temperature control during transportation, storage and operation. No chafing dishes that use heating candles (ie: Sterno, Handy Wick, Fancy Heat, Safe Heat, etc.) are allowed for maintaining hot food temperatures. (§114343 and 114354)

- 6) **CONSUMER UTENSILS.** Utensils, plates, bowls, food containers, food packaging materials and other food related items given to the consumer must all be single-use only. No such items may be returned to the food vendor, washed and reserved to another customer. (§114353)

- 7) **WALLS AND SCREENS.** Food booths that operate outside and handle open food must be enclosed with walls that extend from the floor to the ceiling. Food or utensil storage for anything other than unopened original shipping containers must be stored inside a fully enclosed tent, vehicle, or approved structure. See item 8 below. Acceptable wall material includes, but is not limited to, insect screening that is sixteen (16) mesh per square inch, tarps and canvas. (§114349.b)



Pass-through openings in the screen or walls must be limited to 216 square inches (or for preparation trailers with installed functional air curtain devices 432 square inches) each and shall be no closer together than 18 inches. (§114259.2)

Walls and screens are not required for booths that ONLY engage in limited food preparation such as dispensing beverages if dispensed from approved dispensers (no ladling) or all limited food preparation is conducted inside a food compartment. The food compartment must consist of an enclosure that completely surrounds any and all food preparation areas on all sides (four sides with access doors that latch securely when closed, a roof, and a floor) without any gaps. Booths that prepare and portion samples, including but not limited to dips, oils, and cut produce, may enclose only that portion of their booth where the preparation is done. (§113984 and 114349.c)

- 8) **CEILING AND OVERHEAD PROTECTION.** . Food booths that operate outside must have overhead protection to minimize contamination from bird droppings, insects, rain, dust, and leaves. Unopened original shipping containers that adequately protects the food from contamination is allowed to be stored outside under just an overhead protection such as a tent without wall screening. A tarp draped over a pallet of bags of dry goods is not acceptable. See item 7 above. Any outdoor three compartment sinks must have overhead protection. (§114349.a)
- 9) **FLOORS.** A floor of concrete, asphalt, tight wood or other protective material that is similarly cleanable is required to protect the ground or pavement from spills if unpackaged foods are handled. (§114347)
- 10) **POTABLE WATER HOSES.** Any hose used for conveying potable water shall be constructed of nontoxic materials, shall be used for no other purpose, and shall be clearly labeled as to its use. Potable water hoses must be white with a blue stripe. The hose shall be stored and used so as to be kept free of contamination and shall be disinfected (according to disinfection procedures at the end of this list) prior to use. (§114192b)

- 11) **LIQUID WASTE HOSES.** Liquid waste hoses cannot be the same color and type of hose used for potable water. Liquid waste hoses must be either all black or green with black tape every three feet. (§114215)



- 12) **BOOTH IDENTIFICATION.** The name of the business must be in lettering at least 3 inches tall on the food booth and in a location that is clearly visible to patrons. The city, state and ZIP code and name of the operator must be in lettering at least one inch or taller. Examples: acceptable-“Joe’s Tri-tip”, “Scout Troop #123”. Not acceptable- “Tri-tip”, “Shaved Ice”. The name on your food vendor booth or vehicle must match the name on your Community Event Food Vendor Application. (§114337)

- 13) **ELECTRICAL REQUIREMENT.** Adequate electrical service must be provided at the site if electrical appliances are to be used. Secure electrical cords to the ground with duct tape to prevent tripping. (§114182 and 114363)






- 14) **HEAT GENERATING EQUIPMENT.** All equipment must be located inside your food booth. Steam tables, barbecues, and other heat producing equipment must be blocked off from the public by a minimum of three (3) feet to prevent burns or other injuries. Barbecues or grills intended for outdoor cooking may be located adjacent to your food booth if local building or fire codes prohibit cooking inside the food booth. (§114341b and 114341c)






**OPERATIONAL SECTION:**  
*These requirements pertain to how the food booth must be operated.*

- 15) **FOOD SAFETY KNOWLEDGE.** Each food booth must have at least one owner or person in charge that has successfully passed the free Fresno County Food Safety examination. These classes are offered once a month. If you cannot attend our class, then you may obtain a California Food Handler Card (CalCard) by passing an approved and accredited examination listed by ANSI. Booths that only handle and dispense prepackaged food or beverage where no food or beverage is ever unpackaged by the food booth operators do not need to take this examination. Contact Fresno County Environmental Health Division at 559-600-3357 to sign up for the Fresno County Food Safety exam or call us or go online at [www.fcdph.org](http://www.fcdph.org) for a list of CalCard class providers. (§113947 and 113947.1)

- 16) **APPROVED SOURCES ONLY.** No food prepared or stored in a private home may be used, served, given away, or offered for sale from a Community Event Food Booth. All foods must be prepared in your food booth at the Community Event or in a commercial facility approved by this department, such as a permitted restaurant. (§114341a and 114339)
- 17) **NO ILL WORKERS ALLOWED.** Food handlers must be in good health. No person infected with a communicable disease, such as a cold or “stomach flu” is allowed to handle food. The food booth operator shall ensure that all employees have not had “stomach flu” symptoms in the three days prior to working in the food booth. (§113974)
- 18) **WIPING CLOTH SANITIZER SOLUTION.** A container of sanitizing solution (one tablespoon of chlorine bleach per gallon of water) is required in booths handling unpackaged foods. The sanitizing solution is to be used to sanitize wiping cloths. Wiping cloths used to wipe down food preparation areas must be stored in the sanitizing solution. (§114099.6, 114107 and 114185.1)
 
- 19) **SANITIZER TEST MATERIALS.** Proper sanitizer testing strips shall be provided to adequately measure the concentration of sanitizer used for wiping cloths and utensil washing. (§114107)
 
- 20) **FOOD PROTECTED FROM CONTAMINATION.** Foods must be protected from consumer contact, insects, dust, and other sources of contamination during transport, preparation, and display as follows (§113984, 114065, 114077, 114081, 114314, 114349 and 114355):
  - a) **No community dipping** is allowed for customer self-service where the customer dips into a common bowl shared by the public. For example, no bowls of pretzels or chips for the customer to take and dip into a bowl of dip that everyone else dips into.
  - b) Prepare food in a booth or an area *shielded from the public*. This can be accomplished with the use of clear shields, partial walls, or sneeze guards that block a direct line between the customer’s mouth and the food, food utensils, and food contact surfaces.
  - c) Use *disposable food handling gloves* or clean utensils when handling ready-to-eat foods or foods that will not be cooked before serving. **GLOVES DO NOT REPLACE HAND WASHING. You must also provide a hand washing facility as required in item 1 of this list.**
  - d) Keep all foods, food containers, utensils, and packaging materials *off the ground* on tables, pallets, or shelves.
  - e) Keep foods *wrapped or in covered containers* whenever possible.
  - f) Keep condiments, such as salsa, in *dispensers* or containers with attached lids, or single serving packets.
  - g) Keep *ice used in beverages* separate from ice used for cooling foods.
  - h) All *bulk beverages must be dispensed* from a container with a spigot. Ladling is not permitted.
- 21) **HOLDING TEMPERATURES.** Potentially hazardous foods (meats, tamales, cooked beans, cooked rice, potato salad, etc.) must be kept either cold (below 45°F not to exceed 12 hours/day) or hot (above 135°F). Cold foods held at 45°F and hot foods that are left over at the end of the operating day must be discarded, and must not be saved for future use. (§114343) **No chafing dishes that use heating candles are allowed to hold hot foods (see number 5).**
- 22) **THERMOMETER.** Provide a minimum of two metal probe thermometers for checking hot and cold food temperatures. **The sale of potentially hazardous foods that have been held at improper temperatures will not be allowed.** (§114157)
 



- 23) **POTABLE WATER.** Water used in foods and beverages must be from an approved source. Provide commercially bottled water for foods and beverages prepared on-site. (§114189)
- 24) **LIQUID WASTE.** Liquid waste must be disposed of in a sanitary manner. Wastewater must be discarded in an approved wastewater disposal system (sewer, septic system, etc.) Do not dump wastewater or grease onto the ground or into a storm drain. (§114197)
- 25) **TRANSPORTATION.** Food shall be transported in a manner that meets the following requirements (§113982):
  - a) The interior floor, sides, and top of the food holding area shall be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning.
  - b) The food holding area shall be constructed and operated so that no liquid wastes can drain onto any street, sidewalk, or premises.
  - c) For potentially hazardous food, approved methods shall be used to maintain food at the required holding temperatures above.
  - d) Food, utensils, and supplies shall be protected from contamination.
- 26) **REFUSE CONTAINERS.** An adequate number of leak proof garbage containers must be provided to contain garbage or refuse. (§114244 and 114381.1) 
- 27) **EMPLOYEE CLOTHES.** Food handlers must wear clean clothes and confine their hair with hairnets, scarves, or hats (§113969 and 113971).
- 28) **NO SMOKING IN FOOD BOOTH.** Smoking and the use of tobacco in any form is prohibited in food handling areas. (§113977) 
- 29) **FOOD STORAGE DURING NON-OPERATIONAL PERIODS.** Food shall be stored within the fully enclosed food booth, a permanent permitted food facility or other facility approved by this office. Food shall not be stored at a private home. (§114356)
- 30) **ANIMALS.** Except for guide dogs, signal dogs, or service dogs, live animals are not allowed within 20 feet of any area where food is stored, prepared, or held for sale. (§114259.5) 
- 31) **INSPECTION REPORT COPY.** A copy of the most recent inspection report shall be maintained at the food booth (if the booth is inspected). (§113725.1)
- 32) **NOTICE OF INSPECTION REPORT AVAILABILITY.** A notice shall be posted in the food booth advising patrons that a copy of the most recent inspection report is available for review by interested parties (*The notice will be provided by this Department if the event is inspected*). (§113725.1)

## **WATER DISINFECTION STANDARDS SECTION:**

*The following procedures must be followed in disinfection of water supply hoses, mobile food unit water piping, storage tanks, and to ensure adequate protection of the public health*

### **WATER SUPPLY HOSES**

Hoses used as a supply line connection to a piped water system or for filling water tanks must be:

- Clean, disinfected, and in good condition
- Used for no other purpose
- Constructed of non-toxic materials
- Clearly labeled as to its use

Recreational vehicle parts outlets and large hardware stores should be able to supply the proper type hose (usually white in color with a thin blue stripe). An approved hose should be clearly marked as approved for potable (drinking) water use. Common garden hoses do not generally meet this criteria.

Supply hoses should be periodically cleaned and disinfected.

### **DISINFECTION OF WATER SUPPLY HOSES AND MOBILE FOOD VEHICLE (TRUCK OR TRAILER) PIPING**

Household bleach (sodium hypochlorite -- for example: Clorox, Purex, etc.) may be used for disinfection. It contains 5% available chlorine (95% inert ingredients).

Note: All bleach used for disinfection should be newly purchased or of recent stock. "Old" bleach which has been stored for extended periods may have undergone degradation which could greatly reduce its disinfection effectiveness.

The desired chlorine concentration for disinfection should be at least 100 parts per million (ppm). This concentration, or chlorine residual, can be made by mixing clean water and bleach in one of the following example ratios:

- *ONE TABLESPOON (TBSP) BLEACH TO ONE GALLON WATER, or*
- *ONE CUP (8 OZ.) BLEACH TO 25 GALLONS WATER, or*
- *ONE QUART (32 OZ.) BLEACH TO 100 GALLONS OF WATER*

Water chlorinated at 100 ppm is not suitable for drinking or cooking and prolonged contact with metal piping, containers, or fixtures may cause corrosion.

After initial cleaning, the hose should be immersed in a tub or sink of heavily chlorinated water with a chlorine residual of at least 100 ppm for 3 hours. Flush the hose thoroughly with clean water prior to use, unless you have a mobile food vehicle.

If you operate a mobile food vehicle your unit's water pipes must also be disinfected. Once you finish disinfecting your supply hose, keep it filled with the chlorine solution. Then, connect one end of the hose to your mobile unit and the other end to the piped water system connection (hose bibb). Turn the hose bibb on. Turn on the water to each fixture in the mobile food unit until you smell chlorine coming from the water, then turn the water off. Allow the disinfection solution to remain in the unit's piping for at least 3 hours. After this time, flush out the piping with fresh water by turning on the water at each fixture until you no longer smell chlorine.

You should also be aware that if your unit uses a water filter the filter itself may be a source of bacterial contamination if the filter cartridge has not been routinely serviced or changed according to the manufacturer's instructions.

### **DISINFECTION OF STORAGE TANKS**

The storage tank disinfection process involves thoroughly draining and flushing the tank (or container) with fresh, clean water, then completely refilling the tank and all associated piping and fixtures with heavily chlorinated water (see above) and allowing it to remain in the tank for a period of at least 3 hours. Then the tank and piping should be thoroughly drained and flushed out again with clean water.

Be sure to thoroughly drain and flush out the storage tank and all associated piping and fixtures after the 3 hour retention period.



# City of Firebaugh's Annual Cantaloupe Roundup Rules & Regulations

## 1. CITY OBLIGATIONS:

### A. ENFORCE RULES AND REGULATIONS

The city shall enforce the following Rules and Regulations uniformly, consistently, fairly and without bias or favor. The City Manager or designee shall have the authority to interpret the Rules and Regulations and to apply them in an equitable manner to obtain generally acceptable conduct and business practices that are in keeping with the applicable State and local laws and regulations.

### B. ISSUE ADMINISTRATIVE DIRECTIVES TO CLARIFY AND IMPLEMENT THE RULES AND REGULATIONS

The City Manager or designee shall have the authority to issue serially numbered and dated directives that may be needed to clarify these Rules and Regulations to assure they're fair and equal application and to resolve any special situations or issues that may arise. Administrative Directives shall be maintained in an appropriate file for the use of Cantaloupe Roundup personnel and shall be publicly promulgated if applicable to the Cantaloupe Roundup and/or customers.

### C. PROVIDE AN ATTRACTIVE AND PLEASANT BUSINESS CLIMATE

The Cantaloupe Roundup shall be maintained in a clean and orderly manner so that honest and ethical businesspersons will be attracted to the Roundup to offer quality goods and services at fair and reasonable prices. The City however, assumes no responsibility for the actions or performances of Vendors, or for the quality or operation of goods offered for sale or which may be purchased.

### D. MAINTAIN ACCURATE VENDOR LIST

The Cantaloupe Roundup shall maintain a current list of Vendors that have paid rent for a space at the Roundup. The list shall include name, address, phone number, primary goods offered, booth spaces rented, period for which rents are paid and all applicable licenses.

### E. LAW ENFORCEMENT

Law enforcement shall be provided to the Cantaloupe Roundup by the Firebaugh Police Department.

2. **GENERAL PROVISIONS:**

A. **“VENDOR” SHALL MEAN THE PERSONS IN WHOSE NAME THE CANTALOUPE ROUNDUP BOOTH SPACE IS RENTED**

The Vendor is the person whose name is entered in the Cantaloupe Roundup records as the tenant of the space rented. All required licenses and permits must be provided at time of registration and must be in the Vendor’s name. Any changes in any information provided at the time of registration shall be promptly reported to the Roundup Coordinator. Vendors or the employee on record must be on the grounds of the Firebaugh Cantaloupe Roundup on all days and times that, the designed space(s) are occupied.

B. **THE VENDOR IS FULLY RESPONSIBLE FOR THE ACTS AND CONDUCT OF ALL EMPLOYEES OR ASSOCIATES INVOLVED IN THE VENDOR’S CANTALOUPE ROUNDUP BUSINESS.**

C. **REIMBURSEMENT FOR DAMAGES TO CITY PROPERTY.**

Reimbursement for damages to City property committed by Vendor, Vendor’s employee(s) or associate(s) involved in the Vendor’s Cantaloupe Roundup business shall be the responsibility of the Vendor.

D. **BOOTHS AND SPACES SHALL BE LEFT CLEAN; WASTE SHALL BE REMOVED FROM THE CANTALOUPE ROUNDUP.**

Vendors shall be responsible for leaving the rented booths and spaces clean and neat at the end of the day. All Vendors’ waste shall be removed from the Cantaloupe Roundup grounds.

E. **LOST OR STOLEN PROPERTY**

Vendors and customers, not the City, are responsible for the safekeeping of personal property and goods offered for sale. In the event of theft or loss of property, you can contact the Firebaugh Police Department for further assistance at (559) 659-3051.

F. **RESERVED BOOTHS AND SPACES SHALL BE OPEN FOR BUSINESS ACCORDING TO THE SPECIFIED TIMES**

Please refer to application for specific times that booths should be ready each day of the Cantaloupe Roundup. **Should booths not be ready by specified times, the vendor will not be invited to participated in next year’s Roundup.** No refunds will be made for unused reserved space(s).

G. **SPACE RENTALS**

**No Vendor will be allowed to set up their booth if payment has not been received.** Any food vendor who does not pay the space rent by **September 14, 2023**, and any commercial vendor who does not pay by **Friday September 22, 2023**, will not be allowed to set up, sell merchandise or food. Payments are accepted at Firebaugh City Hall during normal business hours. There are no discounts, rain checks, or refunds, except that if action by the City results in a rented space not available for use, a credit shall be awarded.

#### H. SPACE LOCATION

Returning food and commercial vendors may submit a written request for a different location. Should space become available, we will be happy to consider your request. Occasionally we need to move a vendor to another location; sometimes this can happen during the Cantaloupe Roundup. Should this need arise you will be required to move, at no cost to the Cantaloupe Roundup.

#### I. ELECTRICAL POWER NEEDS

Some electrical power needs will be provided by the City. All electrical wires and fixtures shall be appropriately grounded and protected from wear, scuffing and accidental contact. Vendors are responsible for damages caused to all the City's electrical equipment.

#### J. OFFENSIVE ITEMS

We reserve the right to prohibit the sale, rental or display of any item that we deem reasonably objectionable from the standpoint of taste, quality, or compatibility with the Firebaugh Cantaloupe Roundup. Some items that will not be considered for sale, giveaway or rental include, but are not limited to weapons of any kind, pornographic or drug -related items.

#### K. VENDOR'S VEHICLES ON CANTALOUPE ROUNDUP GROUNDS ARE LIMITED.

Vehicles shall be parked in assigned designated parking spaces. No vehicles will be allowed on the Cantaloupe Roundup grounds except for the specified time allowed for unloading.

#### L. NO "USED ITEMS" OF ANY KIND WILL BE ALLOWED FOR SALE

Under no circumstances will used items be allowed for display with the intention of sale. Vendors are responsible for only selling new packaged items.

#### M. ALCOHOL

Unless you have a current license authorizing the sale of alcohol and have been approved by the Cantaloupe Roundup to conduct limited sales, you cannot sell any alcoholic beverages of any kind any time.

### 3. VIOLATIONS AND PENALTIES

#### A. VIOLATIONS AND PENALTIES

This Handout is part of your Agreement, non-compliance with any part of this book is considered a breach of your Agreement. Violations of laws and/or Rules and Regulations may result in temporary or permanent suspension, not being allowed in future community events or an order to cease operation immediately and vacate the premises.

### 4. FOOD PROVISIONS

#### A. FOOD VENDORS SHALL COMPLY WITH LOCAL HEALTH LAWS

Local health laws are enforced by the Fresno County Health Department.

**B. UNLAWFUL FOODS OFFERED FOR SALE ARE SUBJECT TO DESTRUCTION**

In accordance with laws and regulations, State inspectors may inspect all foods offered for sale and destroy any which fail to meet State standards and regulations.

**C. PERMITS AND BOOTH/SPACE RENTAL RECEIPTS READILY AVAILABLE**

All Vendors must have readily available, upon entry into the Cantaloupe Roundup, current receipt, sellers permit, and any other permits required by law or the Cantaloupe Roundup. Such items shall also be displayed within the booth or space in a conspicuous place.

- Food Handlers Permit: (559) 600-3357
- Board of Equalization Sellers Permit: (800) 400-7115

**D. THE CITY RESERVES THE RIGHT TO LIMIT RENTALS OF, FOOD BOOTHS AND MERCHANDISE BOOTHS**

The City reserves the right to limit the number of Commercial Vendors, Food Booths and merchandise to limit the number of booths and/or spaces rented by any one Vendor.

**E. SEWER CONNECTIONS**

All sewer lines have been cleaned and prepared for your connection in advance of your arrival. If your line backs-up, we will work with you to assist in the repair. Repeated back-ups may be considered a violation of your Agreement to operate properly and safely.

**F. GREASE BINS – GRAY WATER**

Use grease containers for all cooking oil. If the grease bin is full, find the next closest grease bin. Do not place grease in cardboard boxes near dumpsites. Do not pour grease into drains. Notify the Cantaloupe Roundup Coordinator if a grease bin is full. Gray water cannot be dumped in storm drains, flower planters or restrooms. Only dump gray water into sewer drains. Violators will be fined and charged for cleanup.

**G. PROHIBITION OF STYROFOAM PRODUCTS:**

As per FMC Section 19-4.2 of ORDINANCE NO. 11-02 states no Styrofoam products will be allowed at any city facility during a special event or community function. Any vendor not following this rule will be revoked of selling privileges for the remainder of the event and will not be reimbursed or welcomed to future city events.

**I have read and I agree to abide by the terms of the City of Firebaugh’s Annual Cantaloupe Roundup Rules and Regulations. I have received a copy of these Rules and Regulations.**

**Date:** \_\_\_\_\_

**Vendor Signature:** \_\_\_\_\_

**Printed Name:** \_\_\_\_\_

**Note:** The City of Firebaugh reserves the right to extend, end and/or terminate the Annual Cantaloupe Roundup for safe and/or health issues.