



himalayan fair

Food Vendor Application

Himalayan Fair

May 20-21, 2017

Live Oak Park, Berkeley

Check boxes that apply and write individual checks for each.

Hot Food Booth

Price includes: Saturday 10am-7pm Sunday 10am-5:30pm
12' x 20' Space on the grass.

\$1000.00 (2 days)

Rentals are not included.

Please make separate check to: Himalayan Fair

Refundable Maint. deposit (will not cash unless necessary)

Please make separate check to: Himalayan Fair.

\$500.00

Berkeley Health Permit

Please make separate check to: City Of Berkeley

\$364.00 (2 days)

Prepared Food Booth Food/Beverage (Please specify here)

Price includes: Saturday 10am-7pm Sunday 10am-5:30pm
12' x 12' Spaces 1-100

\$450.00 (2 days)

Rentals are not included.

City Permit for Temp Controlled Prepared Foods

Prepared coffee & tea, ice cream, juices etc.

\$196.00 (2 days)

City Permit - Pre-Packaged Food Sales, no temp. required

Nuts, bagged coffee/tea, packaged cookies etc.

\$88.00 (2 days)

Business Name _____ Your Name _____

Address _____

City _____ State _____ Zip Code _____

Telephone _____ Email _____

Type of business or organization. _____

Mail checks and completed application to: **Himalayan Fair** PO Box 7736 Berkeley CA 94707

For more information, email the Event Director, Kunjo Tashi thehimalayanfair@gmail.com

If email is not available to you, call 510-384-7566 to leave a message.

Applicant hereby releases and agrees to hold harmless and to not bring any lawsuit, arbitration or other action, claim, or proceeding (collectively "Release") against Kunjo Tashi, Himalayan Fair LLC members or the City of Berkeley and its members, directors, employees, agents, subcontractors, representatives, attorneys, brokers, insurers, lenders, officers, directors, partners, successors (collectively "Producers") and assigns arising out of or relating to the Himalayan Fair 2017. This Release includes but is not limited to any claim, loss, expense, cost, obligation, and liability that Applicant may suffer arising out of or relating to the Himalayan Fair whether by reason of breach of or failure by the Promoters to perform in any manner or any part of its obligations related to the Himalayan Fair or by reason of any act or omission of the Promoters. This Release includes but is not limited to every type of personal injury, property damage and damage to business interests, whether caused by Promoters or a third party, natural or human-made disaster, or animal.

Signature _____ Date _____

Rentals

Items to rent	Quantity
10' x 10' pop up canopy \$50 (2 days).....	_____
10 x 10 tarp (floor cover) \$5 (2 days).....	_____
8' x 30" folding table \$25.00 (2 days).....	_____
regular folding chair \$5.00 (2 days).....	_____
8 foot Table Cloth (black or white) \$35 (2 days).....	_____
10 x 10 pop-up canopy \$50 (2 days).....	_____

Equipment Will Call (located behind Main Stage)
 Will Call Only. All orders must be placed in advance.

Hours: 4pm - 6pm Friday May 20
 8am - 10am Saturday May 21
 8am - 10am Sunday May 22
 6pm - 8pm Sunday May 22

- * All rentals must be picked up and returned to the **Equipment Will Call** Area behind the Main Stage.
- * Equipment must be returned in the same condition as when it was rented.
- * Equipment is to be paid for in advance.
- * No additional rentals will be available on site during the event.
- * Items cannot be canceled after May 1st, 2017.
- * Please make payments for rentals payable to: Himalayan Fair

Total amount enclosed for rentals \$ _____

Payment for vendor space and rental equipment can be paid with one check.
 Make payments to : Himalayan Fair P.O. Box 7736 Berkeley CA 94707

Important Information

Please read the following carefully so that there is no confusion during set up. Bring this page with you to the event. You must be familiar with all of this information before you arrive on site.

Health Permits (must be turned in by APRIL 22nd, 2017)

All food vendors must obtain the City Food Permit through the Himalayan Fair Director. After your application has been submitted to us, we will retain the City Permits and deliver them to your booth on the morning of Saturday May 21st.

Selection Process

Our goal is to have a variety of foods with little to no crossover. We ask all vendors to submit their menus and we ask that you to pair down your menu to a total of 10 items (excluding beverages.)

Set up may begin after 4pm on Friday May 20th, or Saturday morning after 8am. Bring your Booth/Tent, tables (unless renting from us), ice, a container for disposal of barbecue coals/oil (cannot leave or dump on-site), a garbage can. The Health Dept. requires you to have an enclosed, screened food booth or an enclosed vending machine/cart/truck for open food products. All food-related booths must have a fireproof tarp on the ground beneath their booth area. If you have any prep or cooking next to your booth, other than a BBQ, you must set up an additional enclosed prep booth. Provide a fire extinguisher. Put napkins in a secure dispenser.

Break down must be completed by 8:00pm Sunday May 21st, 2017. Your space must be completely clean before you leave.

Reduce, Re-use, Recycle Policy

Provide recyclable or biodegradable green ware, paper plates, decomposable cups, wooden stirrers, etc. Everything you bring goes with you including any waste products like oil, coals, containers, equipment etc.

Beverages

You may sell beverages in plastic bottles, cans or decomposable or paper cups. No glass containers, non-decomposable or non-recyclable containers are allowed.

Water & Electricity

Potable water for consuming is Not available. Make sure you bring enough water with you for cooking & drinking. If you need electricity, you may bring a **quiet generator**.

Insurance

A Certificate of Additional Insured worth one million dollars and naming "Himalayan Fair & the City of Berkeley and its members, directors, employees, agents, subcontractors, representatives, attorneys, brokers, insurers, lenders, officers, directors, partners, successors (collectively "Producers")" as additional insureds must faxed or emailed to promoter no later than April 22nd, 2017 for open food only.

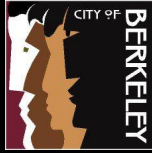
This is an alcohol-free event. No sales of alcohol. No drinking in booths.

No loud generators. (Quiet generators are OK.)

In case of extremely bad weather or other unforeseen disaster or circumstance, the show may be canceled at the discretion of the Producer or the City of Berkeley. No refunds or payments will be made if show is canceled.

MENU DESCRIPTION

*Please write your complete menu & beverages (include prices)
Maximum of 10 items including beverages (excluding water/soda)*



Department of Health Services
Division of Environmental Health
1947 Center Street, 3rd floor, Berkeley, CA 94704
Telephone: (510) 981-5310
Fax: (510) 981-5305
Email: envhealth@cityofberkeley.info

TEMPORARY FOOD FACILITY

OPERATION SPECIFICATIONS

Event Name: _____

Business Name: _____

Address: _____

Name: _____

Phone Number: _____

The Following shall be completed by the operator of the temporary food facility. Check the box which best explains your operation. More than one answer may apply to a question. If a question does not apply to you, leave it blank.

1. Which one of the following best describes your operation during this event?

- No cooking; assembly only (Example: Sandwiches, Drinks)
- Single cooking step and assembly (Example: Burgers)
- Cooking, cooling, reheating, etc
- Properly prepackaged potentially hazardous food (Perishable food)
- Properly packaged non-potentially hazardous food (Non-perishable food)
- Uncut, whole produce
- Other _____

2. How will the food be transported and what steps will be taken to prevent contamination of foods?

- Food is properly covered during transportation
- Cold/frozen food is maintained at or below 41F during transportation
- Hot food is maintained at or above 135F during transportation
- All food preparation takes place in an approved facility or inside the booth
- Food is obtained from approved sources and not obtained, prepared, and/or stored in private home
- Outdoor cooking equipment are protected from public access
- Only approved equipment and containers are used

3. Which one of the following describes your handwashing practices?

- One handwash sink with 100F running water under pressure is provided inside the booth (Events over 3 days)
- Warm water in an insulated container with catch bucket is provided (Events less than 3 days)
- Liquid hand soap and paper towel is provided. Five (5)-gallon water container with a dispensing valve. Catch bucket provided.

4. How will cold potentially hazardous food be maintained at or below 41F?

- Inside an approved electrical refrigeration unit
- Stored on ice, inside ice chest
- Displayed on top of ice
- Inside refrigerated cart/truck/trailer
- Inside insulated bag

5. How will hot potentially hazardous food be maintained at or above 135F?

- Inside steam table
- Inside hot holding cabinet/unit/bag
- On top of cooking equipment

6. Where will food be stored when the facility is not in operation?

- Stored inside the booth protected from any type of contamination
- Returned to an approved food facility
- Leftovers are discarded at the end of the day
- Stored inside refrigerated trailer
- Other _____

7. What are the procedures for cleaning utensils and equipment? (Check all applicable.)

- A 3-compartment sink is provided inside the booth
- A centrally located 3-compartment sink exists within 100 feet of the booth (shared by no more than 4 booths)
- Hot water of 120F and cold running water is provided at the sink
- Approved sanitizer such as chlorine is available in the sink
- Sanitizer test strips are provided

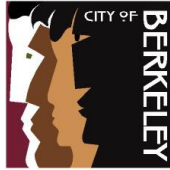
8. What are the procedures for cleaning structure and disposal of waste?

- Inside the booth is cleaned as needed during the event or at the end of each day
- Rubbish is picked up by the event staff or booth operators
- Approved and adequate trash dumpster is provided
- Waste water is properly disposed of

9. What type of material and methods are being used to construct the temporary food facility?

- A durable and readily cleanable floor surface such as concrete, asphalt, wood or tarp is provided
- The booth is fully enclosed
- Pass-through openings are minimum of 432 square inches
- Minimum screening size of 16 mesh is used
- A canopy is provided over the common 3- compartment sink
- Other _____

10. How will waste oils be disposed? _____



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APPLICATION FOR HEALTH PERMIT

TEMPORARY FOOD FACILITY

This Section To be Completed By Applicant - Please Print - Do Not Detach Operator Copy - Health Permits Are NOT Transferable

Name of Event:		Name of Event Coordinator:		Phone:
Event Location:		City:		Zip:
Business Name:		Owner's Name (Authorized Representative):		Phone:
Business Address:			City:	Zip:
Cell Phone:	Email Address:		Fax:	
Owner's Mailing Address:			City:	Zip:
Emergency Contact:		Emergency Phone:		

List of Food Items:

Operation Date(s):	Operation Day(s): <input type="checkbox"/> Recurring Event (Annual) <input type="checkbox"/> Single Event <input type="radio"/> Sun <input type="radio"/> M <input type="radio"/> Tu <input type="radio"/> W <input type="radio"/> Th <input type="radio"/> F <input type="radio"/> Sat	Operation Hours:
Any Food Prepared Before the Event: <input type="checkbox"/> Yes <input type="checkbox"/> No		If Yes, Provide Name and Address of the Approved Facility: _____ AM / PM to _____ AM /

Name: _____
 Address: _____

I Hereby Make Application For A Health Permit and/or Environmental Health Services.

Signature: _____		Date: _____
Print Name: _____		Title: _____
Date of Birth: _____	Driver's License No: _____	Federal Tax ID: _____

FOR OFFICE USE ONLY

SPECIALIST	Permit Approved By: _____	Date: _____
	<i>Permit Valid Only For A Specific Time Period and Location</i>	
Operational Limitation(s): _____ _____		

FEE	Permit Number: _____	Type of Establishment: _____	Receipt Number: _____
	This Application is For:		
	<input type="checkbox"/> Event Coordinator (Administrator, Organizer, Manager of Community Event) <input type="checkbox"/> Full Service Food Preparation Booth <input type="checkbox"/> Sampling and/or Prepackaged Sale: Potentially Hazardous Foods		<input type="checkbox"/> Sampling: Non-Potentially Hazardous Foods <input type="checkbox"/> Sales: Prepackaged Non-Potentially Hazardous Foods <input type="checkbox"/> Beverage Sampling and Sales
	Event Frequency: <input type="checkbox"/> Single <input type="checkbox"/> Recurring	Fee Amount: _____ <input type="checkbox"/> Fee Paid <input type="checkbox"/> Fee Unpai <input type="checkbox"/> Fee Waived	

SPECIFICATIONS	Sampling: <input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking: <input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking Limitation: _____	BBQ: <input type="checkbox"/> Yes <input type="checkbox"/> No
	Operation Specifications Submitted: <input type="checkbox"/> Yes <input type="checkbox"/> No			If No, Date to be submitted: _____
	Remarks: _____ _____ _____			

Individual Food Booth Operator

In the area below draw a diagram of the site plan for the food operation at this event. You may use additional paper or a separate pre-printed diagram and submit it with this form. (Include the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing)