



February 6, 2007

Dear Visalia Vendor,

The QUAD KNOPF Sequoia Cycling Classic is pleased to announce the expansion of this year's race to include a Food Court and Vendor Expo. On behalf of the Race Committee, we would like to invite you to participate in this year's Food Court at Sunday's criterium race on **March 18, 2007**—an event that will draw an expected **600 riders and 2,000 spectators**.

As this year's event has made it onto the *2007 National Racing Calendar (NRC)*, large fields of the top Men's and Women's professional racing teams will be in attendance competing for \$40,000 throughout the weekend. As you can see from the enclosed map, the location of the race is not within direct proximity to food establishments in Downtown Visalia, so we are encouraging vendors, like yourself, to bring their business TO the race's Food Court to take advantage of this opportunity to offer food options to the race's captive audience.

We hope you will join us in this excellent opportunity to promote your business and support the 17th year this event has been hosted in Downtown Visalia!

Sincerely,
Rilian Ball & Lindsay Bailey

Quad Knopf Sequoia Cycling Classic, Food Court Committee

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► WHAT YOU NEED TO KNOW:

Cost

The only cost charged to vendors is a \$32 fee for a permit from the Health Department. If your establishment currently has a catering permit, then this fee is not required. The City of Visalia also requires all vendors to have a current Visalia business license.



P.O. Box 155 • Lindsay, CA • 93247
www.sequoiaclassic.org



Location / Set-up

The Food Court will be located along Stevenson St. between Acequia Street and Main Street—a central location inside the race course. 10' x 10' spaces will be available for each vendor and all equipment must be inside the race course **by 6:45 am** (the race begins at 7:30 am). Vendors are responsible for bringing their own tables, chairs, signs, generator for electricity (if needed), and **complying with the Health Department requirements.**

How to Sign Up

Return the enclosed form and a check for \$32.00 (addressed to Tulare Co. Health & Human Services Agency) **by February 20, 2007** to:

Sequoia Cycling Classic, ATTN: Lindsay Bailey, 1002 W. Main Street, CA, 93291

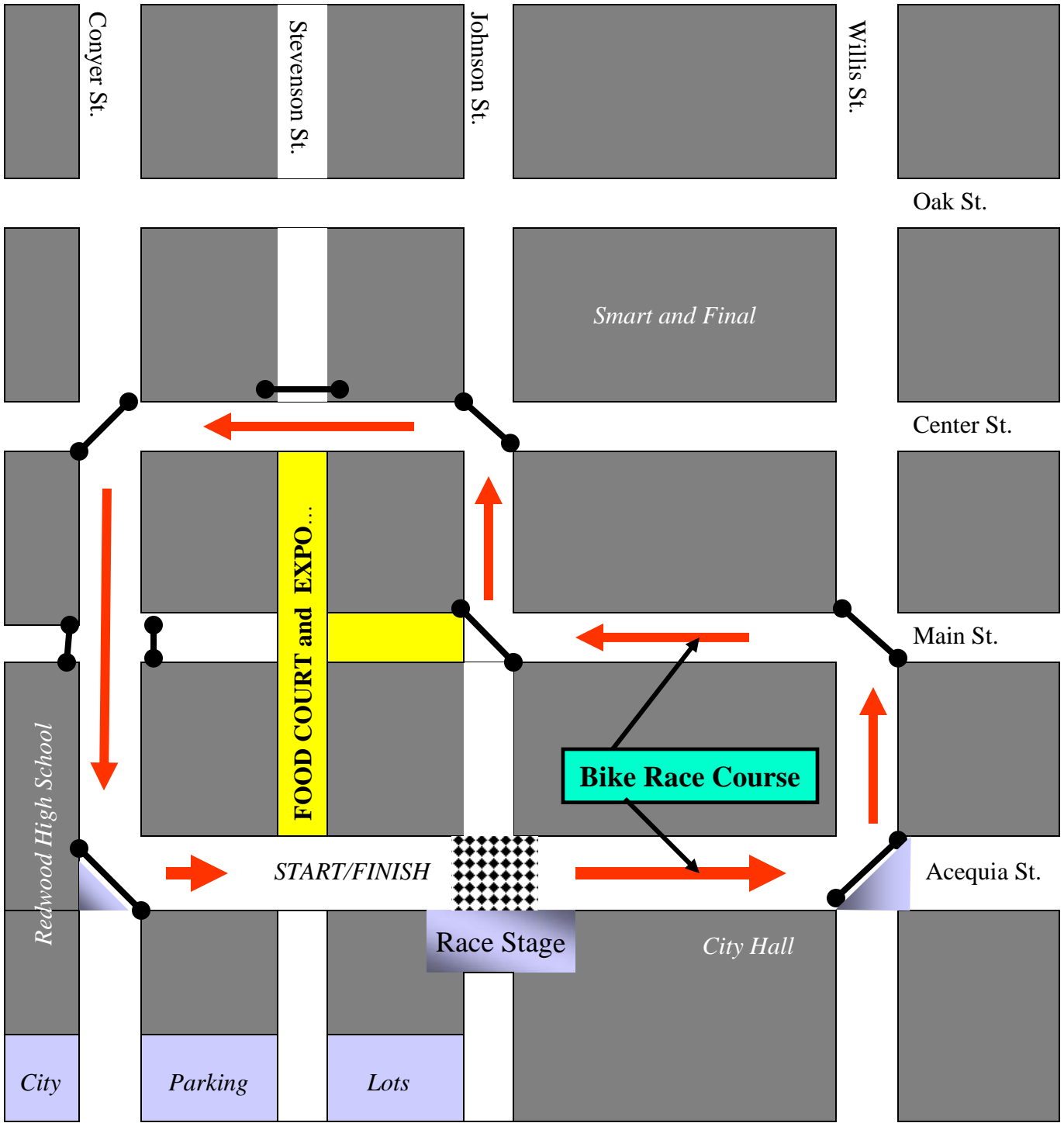
* If your business has a catering permit, please enclose a copy of your permit instead of the \$32 check.

** Questions? Contact Lindsay Bailey at: (559) 967-0749 or lindsaybails@yahoo.com



FOOD COURT & EXPO Location

Sunday, March 18, 2007



Tulare County Environmental Health
5957 S. Mooney Blvd.
Visalia CA 93277
(559) 733-6441

NOTE: RETURN THIS APPLICATION AND THE HEALTH FEE TO THE EVENT ORGANIZER
(Attach proof of Veterans exemption affidavit if applicable.)

**TEMPORARY EVENT
FOOD VENDOR APPLICATION FORM**

1. Date(s) of event SUNDAY, MARCH 18, 2007 Event start time 7:00AM
2. Name of event: QUAD KNOFF SEQUOIA CYCLING CLASSIC
3. Address: _____ City/State/Zip: _____
(VENDOR)
4. Contact Person: _____ Phone: () _____
(VENDOR)
5. Name of organization: _____ City: _____
(VENDOR)
6. Food Menu: *Please list what food will be served:* _____

7. **Off-Site Food Preparation Location** (*If there is any food preparation off-site including cutting, washing, bagging vegetables, meat, etc., you must state it and it must take place at a permitted food facility, or school kitchen.*) **No foods are allowed to be prepared at home.** *Please list the off site food preparation location.*

Facility Name: _____

Address: _____ City/State/ Zip: _____

Contact Person: _____ Phone: () _____

List Food Prepared Off-Site: _____

Signature: _____

Date: _____

Print Name: _____



**Tulare County
Health & Human Services Agency**

John Davis, Agency Director
Ray Bullick, Director - Health Services Department

Health Services Department ■ Larry Dwoskin, Director ■ Environmental Health Services

TO: FOOD VENDORS
FROM: TULARE COUNTY ENVIRONMENTAL HEALTH
RE: TEMPORARY FOOD EVENTS

Community events that include serving food to the public present challenges to both professional and volunteer food vendors alike. The goal of providing a safe food product is shared by everyone involved. While professional food vendors are usually familiar with regulatory requirements, often volunteers are not. Tulare County Environmental Health hopes to work with the event organizer and the food vendors to help make your event a success.

Food vendors participating in Community Temporary Events need to understand and comply with the following three items.

1. All foods must be prepared at an Environmental Health approved kitchen such as a church, school, memorial building, commercial food facility or on-site at the temporary food stand. **Home-prepared foods are not allowed to be served to the public.**
2. The enclosed Food Vendor Application Form must indicate the type of food to be served and the location of the approved food facility where any or all food preparation will occur. The completed form must be returned to the Event Organizer at least two (2) weeks prior to the event.
3. Read and follow the "**Temporary Event Food Vendor Requirements**" sheet.

There is a health permit fee for temporary food vendors of \$32.00 for 1-2 consecutive day events and \$54.00 for a 3 or more consecutive day event that must be paid to the event organizer. Please return your completed Food Vendor Application and the appropriate fee to the event organizer.

If you have any questions regarding this letter or the application and guidelines, please feel free to contact the event organizer or this office at (559) 733-6441.

Sincerely,

Ron Williams, REHS III
Environmental Health Services Division

Food Temp event ltr 062106 rw
Enclosures

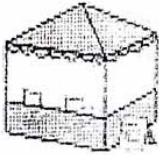
Tulare County Environmental Health

Temporary Event Food Vendor Requirements

Requirements are based upon the California Uniform Retail Food Facilities Law (CURFFL)

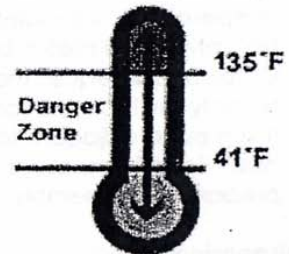
Potable Water: The event organizer is to ensure that potable water shall be provided from an approved well, bottled water source, or water system. Hoses used for transporting drinking water must be an approved drinking water hose (white) and equipped with adequate back flow protection.

Booth Structure: Each food establishment serving non-prepackaged foods must be **fully enclosed** except for a serving window and entry door or flap. Full enclosure shall consist of floors, walls, and an overhead structure. Clear plastic, plastic tarps, or screens are approved wall and ceiling enclosure material, however if wood is used it must be sealed or painted so as to be non-absorbent smooth, washable, and easily cleanable. Any floor material that provides a smooth cover over grass or dirt, etc. is acceptable. Food establishments serving prepackaged foods only are required to have a durable and readily cleanable floor cover. Food items are to be kept protected from contamination, and an overhead structure may be required.



Storage: All utensils, food, and food contact items must be stored in a way that ensures protection from contamination from moisture, dust, insects, and rodents, etc.

- All potentially hazardous foods (PHF) are to be stored in such a way that ensures that the temperature is maintained either **below 41°F**, or **above 135°F**.
- If the event is to last more than one day **no food is to be held over for sale the following day**.
- Cold storage units including ice chests must possess a thermometer at all times and the food vendor is to frequently check to ensure that the temperature is maintained at or below 41 °F.
- Ice used for refrigeration purposes is not to be used for consumption in food or beverages.
- No other items are to be stored or left inside ice container storing ice intended for consumption.
- Ice chests may not be used to store unpackaged, cooked meats unless cooked meats are wrapped in leak proof bags to prevent cross contamination.
- All food items must be stored a minimum of **6"** above the floor
- During periods of operation, supplies and non-potentially hazardous foods in **unopened** containers may be stored adjacent to the temporary food facility, or in **unopened** containers in an approved nearby temporary storage unit.



Hand washing: A minimum 5-gallon basin with a dispensing unit containing **warm** water (110°F) is required at all temporary food facilities. A wastewater receptacle is required if a sewage drain is not available. **No wastewater or garbage is to be dumped onto ground.** In the occurrence the event organizer does not provide hot water, the temporary food vendor is responsible for heating water either on a stove top or via a portable water heater. A liquid soap dispenser and single use **disposable** paper towels must be provided. Hand sanitizer may be used in conjunction with, but **not in place of**, hand washing. Cold water hand washing and hand sanitizer is approved **only** when nothing other than pre-packaged foods are sold and hot running water is not available.



All food handlers are required to wash hands before handling food and when changing operations. (When alternating between types of potentially hazardous food being prepared, after using the toilet, handling money, smoking, etc.)

Food Preparation: NO FOOD IS TO BE PREPARED IN A PRIVATE HOME KITCHEN.

- Food handlers are to have loose hair tied back or contained within a hairnet or hat.
- Food contact surfaces must be smooth, easily cleanable, and non-absorbent.

- Equipment, food-contact surfaces, and utensils must be **sanitized** at any time the following occurs:
 - Alternation of uses between raw fruits or vegetables and potentially hazardous food,
 - Alternation of uses between raw foods of animal origin to working with ready-to-eat foods,
 - Alternation of uses between processing different types of animal products unless processed in the following order first to last:
 - Cooked, ready-to-eat products,
 - Raw beef and/or lamb,
 - Raw fish products,
 - Raw pork or poultry,
 - Before each use of a food temperature-measuring device,
 - At any time during the food handling operation when contamination may have occurred.
- Equipment, food-contact surfaces, and utensils must be **sanitized** routinely throughout the day **not to exceed four (4) hour intervals**.
- The following required final cooking temperatures are to be met and a **probe thermometer*** must be provided to ensure these temperatures are met:
 - Pork/eggs= 145°F,
 - Beef/hamburger= 157°F,
 - Poultry/meat stuffed foods= 165°F,
 - Reheated foods=165°F within 30 minutes from refrigeration.



***The probe thermometer must also be utilized frequently if hot food is being stored to ensure hot food temperatures are maintained at or above 135°F. Sanitize after use. ***

- No galvanized metal, blue enamel, or copper cookware is to be used during food preparation.
- Outdoor barbecues may be operated outside food booth, however must be located in an area which suitably protects the food and equipment from dust, dirt, and **overhead** contamination. The surface of the ground adjacent to the barbecue facility must consist of a material which will inhibit the generation of dust. Food items prepared on an outdoor barbecue must be brought back into food facility for further preparation, assembly, and dispensing.

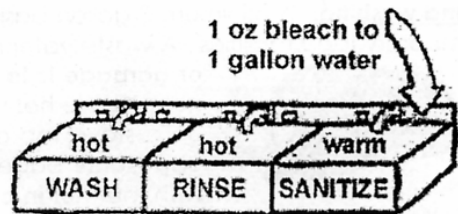
Food Dispensing: Tongs, serving utensils, and/or disposable gloves shall be utilized to prevent food contamination. Keep all food covered when not dispensing. Sneeze guards are to be provided whenever the public has access to food dispensing containers. Condiments shall be single use packaging or contained within a dispensing unit.

Washing and Sanitizing: Cloth towels intended for wiping and maintenance shall be stored in a sanitizing solution when not in use. **100 parts per million (ppm) chlorine bleach**, or 1 oz/1 gal. of warm water, would provide adequate sanitizing of towels. In the absence of a sanitizing solution, cloth towels are to be single use only.



Utensils and food contact surfaces and containers are to be cleaned using the following four (4)-step hand dishwashing method:

- Wash with soap and **hot** water
- Rinse with **hot** water
- Sanitize with **100 ppm** chlorine bleach-water solution (warm water) for a **minimum of 30 seconds**
- Air dry



Permitting: Permits will be issued the first day of the event following inspection. **NO PERMITS WILL BE ISSUED IF ALL ABOVE REQUIREMENTS ARE NOT MET, AND FACILITIES OPERATING WITHOUT DEPARTMENT APPROVAL WILL BE REQUIRED TO CEASE OPERATION UNTIL APPROVAL IS GRANTED.**

A current copy of CURFFL may be accessed on the internet at:

www.dhs.ca.gov/fdb/pdf/curffl2004.pdf