

**himalayan fair**  
May 18 & 19, 2019  
Live Oak Park, Berkeley, CA

**Food Vendor Application**

**Hot Food Booth**

Price includes:

Saturday 10am to 7pm & Sunday 10am to 5:30pm

12' x 20' spaces on grass

*Rentals not included.*

Please make separate check to: Himalayan Fair

\$1300.00 (2 days)

**Refundable Maintenance Deposit**

(Will not be cashed unless necessary)

Please make separate check to: Himalayan Fair

\$500.00

**Berkeley Health Permit**

Please make separate check to: The City of Berkeley

\$250.00 (2 days)

**Prepared Food Booth**

\$450.00 (2 days)

Please specify: \_\_\_\_\_

Price includes: 12'x12' Spaces 1 to 100

Saturday 10am to 7pm & Sunday 10am to 5:30pm

*Rentals not included.*

**City Permit for Temperature Controlled**

**Prepared Foods**

Prepared coffee, tea, ice cream, juices, etc.

\$196.00 (2 days)

**City Permit for Prepared Foods**

**No Temperature Required**

Nuts, bagged coffee/tea, packaged cookies, etc.

\$88.00 (2 days)

**himalayan fair**  
May 18 & 19, 2019  
Live Oak Park, Berkeley, CA

**Food Vendor Application**

Business Name: \_\_\_\_\_

Contact name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Email: \_\_\_\_\_ Telephone: \_\_\_\_\_

Mail checks and completed application to:

Himalayan Fair  
PO Box 7736  
Berkeley, CA 94707

For more information contact 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 proceedings (collectively "Release") against Kunjo Tashi, The Himalayan LLC members or the City of Berkeley and its members, directors, partners, successors (collectively "Producers") and assigns arising out of or relating to the Himalayan Fair 2019. This release includes but is not limited to any claim, loss, expense, cost, obligation and liability that the 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 available to rent:**

**Quantity**

10' x 10' pop up canopy \$100 (2 days)

\_\_\_\_\_

10 x 10 tarp (floor cover) \$10 (2 days)

\_\_\_\_\_

8' x 30" folding table \$30.00 (2 days)

\_\_\_\_\_

Regular folding chair \$5.00 (2 days)

\_\_\_\_\_

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

**All orders must be placed in advance.**

**Equipment Will Call** (located behind Main Stage) Will Call Only.

Hours:

4pm - 6pm Friday 8am - 10am Saturday

8am - 10am Sunday 6pm - 8pm Sunday

- 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, 2019.
- Please make payments for rentals payable to: Himalayan Fair

# **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 28nd, 2019)**

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 19th.

## **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 17th, 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 19th, 2019. 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**

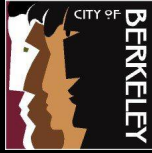
A Certificate of Additional Insured worth one million dollars and naming "Himalayan Fair & the City of Berkeley and its members, directors, employees, agents, subcontractors, representatives, attorneys, brokers, insurers, lenders, officers, directors, partners, successors (collectively "Producers")" as additional insureds must faxed or emailed to promoter no later than April 28th, 2019 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.





Department of Health Services  
Division of Environmental Health  
1947 Center Street, 3<sup>rd</sup> 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

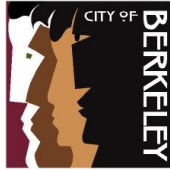
8. What are the procedures for cleaning structure and disposal of waste?

- 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? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



**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

# 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**

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

<b>FEE</b>	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	

<b>SPECIFICATIONS</b>	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)