

Bus. Name: _____ Operator's Name _____

Address: _____

DEPARTMENT OF ENVIRONMENTAL HEALTH TAMALE FESTIVAL FOOD VENDOR REGULATIONS

1. All food and ingredients must be from an approved source. **NO HOME FOOD PREPARATION.** Vendors must list on the following line the name and address of the approved kitchen where the tamales and/or other food are made:

*Make sure to bring copy of the health permit for the approved kitchen.

2. All food vendors must obtain a permit from the County of Riverside, Department of Environmental Health. Bonafide nonprofit organizations and veterans on the Riverside County veterans inventory list are exempt from paying the occasional event permit fee of \$54.00 (100% pre-packaged booth) or \$87.00 (operational booth).
Nonprofit ID # _____
3. No customer self-service of unpackaged food. Salsa or other condiments can **ONLY** be dispensed in approved type dispensers such as squeeze bottles, pump-type containers or individually wrapped condiments. No scooping of any drinks or other food ingredients unless it is done within the complete enclosure.
4. All potentially hazardous food must be kept in proper temperature. Hot perishable food must be stored at 135 degrees F. or hotter and cold perishable foods must be stored at 45 degrees F. or colder. All vendors must have a probe type thermometer so they can readily measure the temperature of the food throughout the day.
5. All food shall be produced, prepared, packed, stored, transported, kept for sale and served so as to be pure and free from contamination and adulteration.
6. Food and utensils must be stored properly. Do not store food, containers or utensils on the pavement or sidewalk. They must be elevated at least 6 inches above the ground, pavement or sidewalk.
7. If you are approved to sell foods other than tamales, and preparation and/or dispensing of that food is required (operational booth), then you must meet the booth enclosure regulations. This includes: **TOTAL SCREENED-IN ENCLOSURE. THE DISPENSING OF FOOD (EX. FROM CHAFFING DISHES) AND ALL FOOD PREPARATION (CHOPPING, CUTTING, MIXING, ASSEMBLING ETC...) MUST BE DONE WITHIN THE SCREENED ENCLOSURE, NO EXCEPTIONS! THIS WILL BE STRICTLY ENFORCED.**
8. Use only approved utensils for handling or storing food. No Mexican pottery (the glaze on the clay has been found to contain lead). No galvanized cooking utensils or cooking ware. All equipment must be clean and in good repair.
9. If you are preparing or dispensing food (operational booth) you must provide sanitizer and a 3 compartment utensil wash system for washing, rinsing and sanitizing utensils and equipment.
10. Provide a hand washing station. It should consist of a pump bottle of hand soap, a roll of paper towels, a thermos of warm water (101 degrees F.) and a bucket to catch the waste. Waste water must be properly disposed (do not dump it on the ground).
11. Any food that has been thawed then heated **cannot** be held over from one day to the next.
12. If you have any questions contact Riverside County, Department of Environmental Health at (760) 863-8287, Indio office.
13. All food vendors must return this completed form with the permit application.