

Booth #

**MAKE CHECK OR MONEY ORDER PAYABLE TO:
 CITY OF LAMESA OR CREDIT CARD (VISA OR MASTER CARD ONLY)
 CREDIT CARD PAYMENTS BY PHONE – CALL LAMESA WATER DEPT. (806) 872-4336
 (ALL FEES PAID ARE NON REFUNDABLE)**

City of Lamesa, 601 S. 1st
 Lamesa, Texas 79331
 (806) 872-4345 or cell #(806) 201-1052

**LAST WEEKEND OF APRIL
 (APRIL 24, 25 AND 26, 2020
 “LAMESA’S LEGENDARY HOME OF CHICKEN FRIED-STEAK FESTIVAL
 FRIDAY 6 PM TO 11 P.M., SATURDAY 8 A.M.- MIDNIGHT, SUNDAY 12 NOON TO 6 P.M.**

Booth Registration Form Date _____

Contact Name 1 _____

Contact Name 2 _____

Address _____

City/State _____

Phone _____ **Alt Phone** _____

Email _____ **Fax #** _____

License plate and description of vehicle for booth setup

**(Booth Spaces measure 20’x20’ and 20’x40)
 FIRST COME --- FIRST SERVE
 20 AMP OUTLETS – NO AIR CONDITIONERS ALLOWED**

(√) Please check box

	20’x20’ Food Booth with Electricity	\$ 75.00
	20’x20’ Food Booth without Electricity	\$ 50.00
	20’x20’ Non-Food Booth with Electricity	\$ 75.00
	20’x20’ Non-Food Booth without Electricity	\$ 50.00
	20’x40’ Block Space with Electricity	\$150.00
	20’x40’ Block Space without Electricity	\$ 75.00
	20’x20’ Courtesy Booth without electricity (no sale items – info only)	No charge

A Temporary Food Establishment Permit must be obtained and visible at all times food is offered for purchase by the public. (See attached compliance requirements)

Amount Paid	\$
Cash, Check# or Debit Card	

over

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PAYMENT DUE UPON APPLICATION
“ALL BOOTHS WILL BE LOCATED INSIDE THE PARK AND ALONG
CERTAIN PAVED AREAS AND OR PARKING LOTS

Please provide a COMPLETE list of all items you intend to sell or make available at your Booth. *(for addition space use the back side of this application)*

IMPORTANT: There will be no items allowed that can be deemed offensive to the public. These items include, but are not limited to: poppers, silly string, stink bombs, and fart spray. Airsoft guns are not permitted to be sold. **THE SALE OF TASERS IS PROHIBITED.** Also weapons such as knives, firearms, clubs, sprays, knuckles and explosives must comply with Penal Code, Title 10, Chapter 46; or they will not be permitted to be sold on Festival grounds. The Lamesa Police Department will have all items removed that do not comply with the penal code.

RELEASE OF LIABILITY

THE CITY OF LAMESA WILL NOT BE RESPONSIBLE FOR ANY LOSS, INJURY OR DAMAGE TO ANY VENDOR, VEHICLE OR EQUIPMENT DURING THE TIME OF THIS EVENT.

THE CITY RESERVES THE RIGHT TO DENY A VENDOR A BOOTH SPOT OR ACCESS INTO THE FESTIVAL.

Vendors may begin to setup on Friday, (April 24th) at Noon (12:00 p.m.)

All vendors must be setup by 8:00 a.m. on Saturday morning.

No vendor vehicles will be allowed into the park after 8:00 a.m.


Late arrivals will lose their spot and be relocated. All vendors will abide by the CFS guidelines and as directed by CFS staff. (_____ vendor initials)

Vendor Signature

Date _____

City Staff Initials

Amount Paid	\$
Cash, Check# or Debit Card	

over 



Temporary Food Establishment Permit & Compliance Requirements

PERMIT REQUIRED: Each temporary food establishment shall have a valid permit issued by the district. The single event permit is valid for one individual food booth or unit at one specific event, and is valid for 4 consecutive days from the initial effective date. You may request a permit application by calling one of the following SPPHD offices. In Gaines or Yoakum county, please contact Zachary Holbrooks at (432) 758 4021 or (432) 847 7983. In Terry or Dawson county, please contact Victoria Bara at (806) 559 8895.

MELONS: Cut melons are a potentially hazardous food and must be refrigerated as required by the Texas Food Establishment Rules. Wash hands thoroughly with soap and water before cutting melons. Before slicing through the outer surface of the melon wash thoroughly with clean water to remove surface dirt. Wash and sanitize all food contact equipment and utensils that contact cut melons. Remember to wash, rinse and sanitize all utensils. Avoid contacting cut melons with bare hands. Use gloves, deli paper or a utensil to handle cut melons. Maintain the temperature of cut melons at 41°F or below, unless they will be served within 4 hours. Uncut melons do not need to be refrigerated.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Non Pasteurized eggs shall not be used in any food product such as home made ice cream. Food shall be prepared only in permitted or licensed establishments. The 2006 Texas Food Establishment Rules (TFER) require that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork- 145°F, and Other Meats- 145°F. Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, meat, seafood) shall be held at 41°F or lower or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. A properly scaled, metal stem-type thermometer shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods. Packaged foods shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water.

EQUIPMENT: Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary. Three suitably sized basins, detergent and sanitizer shall be provided for cleaning equipment and utensils. Single service articles must be provided for use by the customers.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections that may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. A hand wash sink or container of water with a spigot, a catch basin, soap and sanitary towels shall be provided for handwashing. **Ready to eat foods such as hamburger buns, cut vegetables and fruits, etc. may be handled with bare hands only if a hand sanitizer is applied to the hands after hand washing.** Otherwise, gloves, tongs, or deli tissues must be used to handle ready to eat foods. Use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and waste water shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority. Flooring shall be graded to drain and dust shall be controlled. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

ADVISORY: The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules. Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, PLEASE CONTACT ONE OF THE SOUTH PLAINS PUBLIC HEALTH DISTRICT OFFICES.



SOUTH PLAINS PUBLIC HEALTH DISTRICT
 Environmental Health Services
 Gaines, Yoakum, Terry, Dawson

TEMPORARY FOOD SERVICE VENDOR PERMIT APPLICATION

Today's Date: _____ Date(s) of event or activity: _____
 Time of Operation: From _____ To _____

IN ORDER FOR PERMIT TO BE PROCESSED, A COMPLETED AND SIGNED APPLICATION MUST ACCOMPANY PERMIT FEE
 Name of Booth or Organization: _____ Location of event (street address): _____
 City/State/Zip: _____

RESPONSIBLE PERSON (MUST BE AVAILABLE THE DAY(S) OF EVENT IN CASE INSPECTOR HAS QUESTIONS)	PERMIT MUST BE PAID NO LATER THAN 3 DAYS BEFORE EVENT Due-date will vary depending on size of event NO FOOD CAN BE PREPARED AT HOME. ALL FOOD IS REQUIRED TO BE PREPARED ON SITE OR AT AN APPROVED FACILITY. NO REFUNDS WILL BE ISSUED.
Name: _____	
Address: _____	
City/State/Zip: _____	
Phone: _____	
Alternate Phone: _____	
email: _____	

No person shall operate a Temporary Food Establishment without a valid permit issued by the South Plains Public Health District. Only an establishment which complies with the requirements of the Texas Food Establishment Rules, issued by the Texas Department of State Health Services and adopted by the South Plains Public Health District, shall be entitled to receive or retain such permit.

Temporary Permit \$60.00 for the first two days and \$15.00 a day for each additional day.
 (\$100.00 expedited fee for less than 7 business days advance notice)

NUMBER OF DAYS YOU WILL SERVE: _____ TOTAL AMOUNT DUE: _____

PAYMENT METHOD

Check # _____ Cash Non Profit or 501c(3) Status: Yes No

FOOD ITEMS TO BE SERVED

PLACE OF PREP AND STORAGE

_____ _____ _____	_____ _____ _____
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NOTE: ONLY FOODS AND BEVERAGES LISTED ABOVE WILL BE ALLOWED ON DAY(S) OF EVENT

Applicants Signature: _____	Date: _____
Inspectors Signature: _____	Date: _____