



2020 Orange County Black History Cultural Faire Non-Profit Food Vendor Information

To: Cultural Faire Food Vendor Participants - Nonprofit Organizations

From: Orange County Heritage Council and the
Orange County Health Care Agency, Environmental Health Division

Subject: Application Procedures for **Non-Profit** Organizations Food Vendors

Attachment I (*Letter of Intent - required with application*)

This is an example of the letter that is to be **typed on your organization's letterhead**.

Attachment II (*Proof of Non-Profit Status - 1 copy required with application*)

Lists some of the documents that are acceptable as proof of nonprofit status. A clear copy of any one of the documents listed should be enclosed with your organization's letter of intent to participate in the event.

Attachment III

Lists the recommended food handling guidelines for nonprofit organizations. Please read them carefully, paying particular attention to the food temperature and food protection requirements. Please note that we ask you to wear some type of hair restraint and to refrain from smoking in the food booth or while handling food.

Attachment IV (*Must be setup within your food booth*)

This is a pictorial display of the minimum hand wash facilities that you should have in your booth. Designate a specific area of your booth in which to locate your hand washing facility. The ground in booth are **MUST** be covered with an oil-free tarp.

Attachment V (*Print out and post within your food booth*)

Post the Wash Your Hand sign by the hand wash facility in your booth.

Application For Health Permit Exemption (*This is required with application*)

Fill in all blanks down to and including the type of food to be sold. This application, the letter (see Attachment I), and supporting documents (see Attachment II), are to be received with the Vendor Application by due date.

Please return all the required documents with your application to the Orange County Heritage Council by the deadline due date and NOT to the County of Orange Health Care Agency.

Please Note: OCHC has a Commercial Beverage Only Vendor & ask that your drinks be limited to bottle and/or can beverages & water only. NO FRESH MADE BEVERAGES (ex: Lemonades, Frescas, etc.)

If a business has contributed food or equipment for your booth, acknowledgement may be given to the commercial donor. The acknowledgement should not constitute blatant advertisement for the commercial donor. A sign identifying the booth as an activity of the nonprofit association (i.e., the organization's name) must predominate over all acknowledgements given to commercial donors contributing to the booth.

A commercial entity operating at an event sponsored by a nonprofit association must secure a health permit to operate and must comply with all the requirements for the operation of temporary food facilities. Such a Commercial food facility must conform to all health and safety code requirements even if a portion of the proceeds are donated to a nonprofit association.

Orange County Heritage Council
PO BOX 29037
Santa Ana, CA 92799
OCHC Vendor Coordinator: Darcel Davidson
Cell: 714.673.2468 Email: edmad1@peoplepc.com

County of Orange Health Care Agency/ Environmental Health
1241 E. Dyer Road Suite 120
Santa Ana, CA 92705
Telephone: (714) 433-600 / Fax: (714) 433-6433

Orange County Heritage Council

ATTACHMENT I

Organization's **Letter of Intent** to participate in the Event
(This is required with application)

BELOW IS TO BE TYPED ON YOUR ORGANIZATION'S LETTERHEAD

(Date)

County of Orange
Health Care Agency
Environmental Health Division
1241 E. Dyer Road Suite 120
Santa Ana, CA 92705

Dear Health Care Agency:

This letter is to advise you that _____ (Name of Your Organization) _____ will operate a food booth at the 40th Orange County Black History Cultural Faire, to be held at 205 Center Street Promenade located in Downtown Anaheim on Saturday, February 1, 2020.

This organization is a nonprofit association (proof of nonprofit status is attached).

We certify the following to be true:

1. The booth will be operated by members of our organization or other non-commercial supporters.
2. All proceeds will be turned over to the above named nonprofit organization or to another approved non-profit entity.
3. We understand that any permit issued to us would be for the operation of our nonprofit associations' food booth only and would not imply a blanket approval covering the operation of commercial food facilities at the occasional event.
4. We understand that our organization may operate up to four (4) times annually and each time operated may not exceed three (3) days in duration.

Sincerely,

(Name)

(Title)

(Date)

ATTACHMENT II

Some Documents Acceptable as

PROOF OF NONPROFIT STATUS

(This is required with application)

| <u>Document</u> | <u>Source</u> |
|--|------------------------------------|
| 1. Articles of Incorporation as A nonprofit organization. | Secretary of State |
| 2. IRS letter showing organization to be Tax Exempt | Internal Revenue Service |
| 3. State Franchise Tax Board Letter showing organization Tax Exempt | Franchise Tax Board |
| 4. Certificate of Registration with the State Registry of Charitable Trusts | State Registry of Charitable Funds |

A CLEAN LEGIBLE COPY IS NEEDED WITH APPLICATION

SPECIAL NOTICE:

Keep in mind that on the day of the Event, the Health Department will do an inspection. You will be provided a Self-inspection Checklist. This checklist will be part of your inspection. It is possible that individual Vendors may not be allowed to operate if they do not pass inspection, therefore make sure you follow all the Health Department requirements. **Remember – fees are non-refundable.**

ATTACHMENT III

COUNTY OF ORANGE HEALTH CARE AGENCY
ENVIRONMENTAL HEALTH DIVISION

RECOMMENDED FOOD HANDLING GUIDELINES
FOR NONPROFIT ASSOCIATIONS

I FOOD HANDLERS

- A. Wear clean clothing.
- B. Wash hands before handling food and at frequent intervals.
- C. Wear hat, cap, or some type of hair covering.
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.

II REFRIGERATION-COLD FOODS

- A. Refrigeration; dry ice; or ice may be used.
- B. Meats, hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 45F or below to prevent the growth of pathogenic bacteria or the production of toxins. – VERY IMPORTANT!
- C. Foods should not be kept out at room temperature in your stands if they require refrigeration.
- D. Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice. You may need 24 to 30 hours to thaw food in this manner.

III HOT FOODS

- A. Keep foods being served hot at 135°F or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly.
- C. All hot foods left over from the previous day should not be reused.

IV FOOD PROTECTION

- A. All open food should be protected from contamination by the public and the food booth workers.
- B. Keep foods covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- D. Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc.).

V UTENSILS

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices.
- D. A food thermometer is required in each food booth.

VI INSECTICIDES: Do not store any poisonous substances such as insecticides near foods.

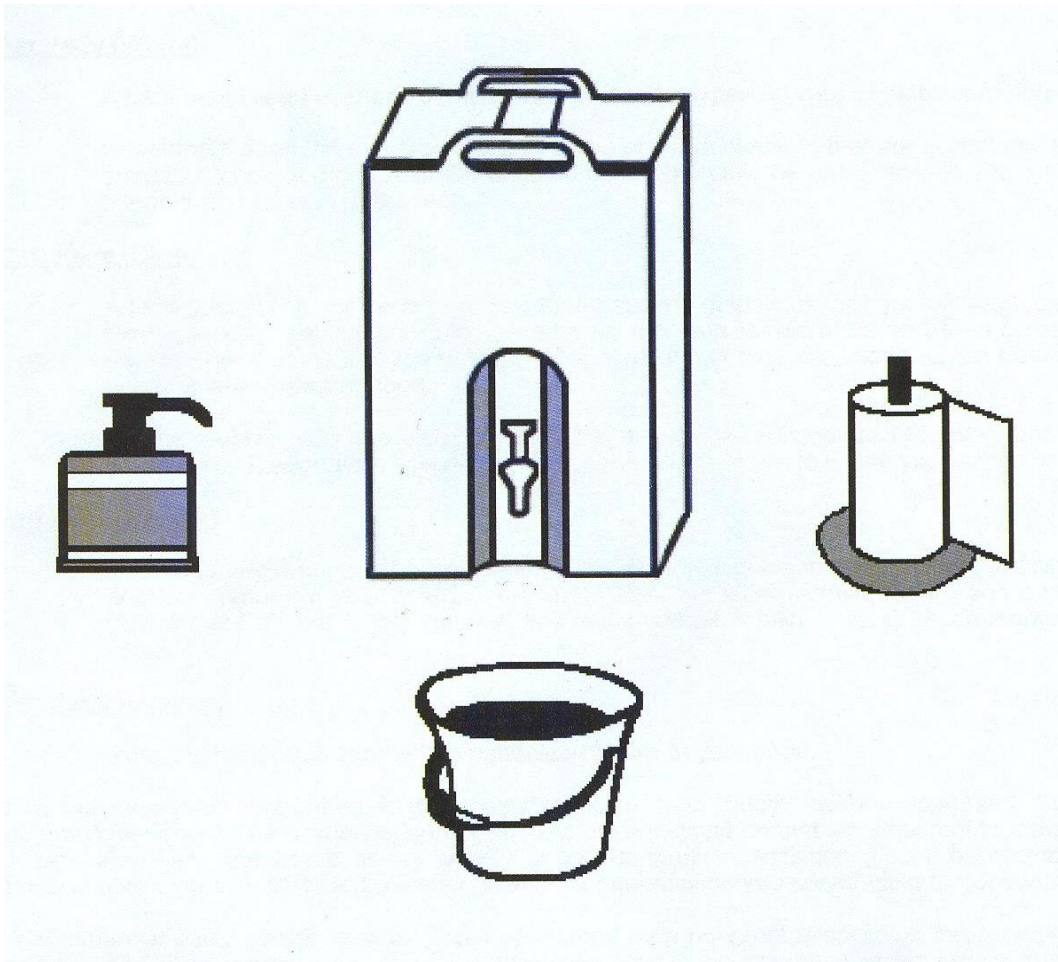
VII CONDIMENTS: Individual packages, squeeze, pour or pump-type containers should be used.

Should you desire further information, please contact this office at (714) 667-3600

ATTACHMENT IV

In addition to the hand washing stations provided for the toilet facilities, approved hand washing facilities must be provided within each TFF where unpackaged foods or beverages are prepared, assembled, processed, displayed or served. Each hand washing facility shall have warm running water, single service paper towels and soap from dispensers. (example picture below)

Temporary Food Facility (TFF) Hand-washing Station



**NO CHARCOAL COOKING - ONLY PROPANE MAY BE USED
THE GROUND AREA MUST BE COVERED
WITH AN OIL-FREE TARP FOR THE
COOKING AND SERVING AREA**

ATTACHMENT V

WASH
YOUR
HANDS
BEFORE
HANDLING
FOOD

APPLICATION FOR HEALTH PERMIT NON-PROFIT ORGANIZATION

Orange County Health Care Agency
Environmental Health Division
1241 E. Dyer Road Suite 120, Santa Ana, CA 92705
Telephone: (714) 433-6000 / FAX: (714) 433-6423

THIS SECTION TO BE COMPLETED BY APPLICANT - PLEASE PRINT

ORGANIZATION: _____

ADDRESS: _____ CITY: _____ ZIP: _____ PHONE: _____

PERSON IN CHARGE OF THE BOOTH: _____

E-MAIL: _____ FAX: _____

NAME OF EVENT: Orange County Black History Cultural Faire DATE(s): February 1, 2020

EVENT ADDRESS: 205 W. Center Street Promenade CITY: Anaheim ZIP: 92805-3911

PRINT NAME: _____

I certify that the above information is, to the best of my knowledge, correct.

SIGNED: _____ TITLE: _____ DATE: _____
(Owner or Authorized Representative)

Food/Beverage
To Be Sold: _____ Booth #: _____

FOR OFFICE USE ONLY

DATE: _____

ISSUED BY: _____

REMARKS: _____

Fee Exempt: Yes No

Proof of Nonprofit Documents: 501(c) IRS 990 CA FTB Incorporation

State Reg of Charitable Trust

THIS HEALTH PERMIT COVERS THE OPERATION OF A TEMPORARY FOOD FACILITY BY A LEGITIMATE NON-PROFIT ASSOCIATION AT THIS OCCASIONAL EVENT ONLY. THIS IS A LIMITED APPROVAL THAT APPLIES TO THE SPECIFIC DATES LISTED FOR THE NON-PROFIT FUNCTION.