

ATTENTION VENDORS:

**VENDOR BOOTH SPACES FOR 2015 ARE
GOING FAST!**

**PLEASE FILL OUT AND MAIL BACK YOUR
APPLICATION FORM WITH PAYMENT
(CHECK OR MONEY ORDER) AS SOON AS
POSSIBLE TO ENSURE THAT YOU GET YOUR
VENDOR BOOTH SPACE(S).**

**VENDOR BOOTH SPACES WILL NOT BE
RESERVED UNTIL PAYMENT IS RECEIVED.**

ATTENTION FOOD AND BEVERAGE VENDORS:

IF YOU PLAN ON ATTENDING THE 43rd ANNUAL ZAPATA COUNTY
FAIR AND HAVE ANY QUESTIONS REGARDING REQUIRED
PERMITS PLEASE CONTACT:

TEXAS DEPARTMENT OF STATE HEALTH SERVICES

Phone: (512) 834-6626

Austin, Texas 78711

www.dshs.state.tx.us/fdlicense

***The enclosed application must be filled out and mailed
to the TDSHS before attending the event. Contact the
number above for assistance with any permit
applications.**



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES
FOOD ESTABLISHMENTS GROUP
TEMPORARY FOOD ESTABLISHMENT PERMIT & COMPLIANCE REQUIREMENTS**

PERMIT REQUIRED: Each temporary food establishment, unless operated by a non-profit organization or in an area that is under the jurisdiction of a local health authority, shall have a valid permit issued by the Department. The single event permit is valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. The multiple event permit is valid for one individual food booth or unit at multiple events for 2 years from the initial effective date. You may request a permit application by calling the Department at (512) 834-6626 or by downloading the application from the following website: <http://www.dshs.state.tx.us/fdlicense>. The submission of the permit application and payment of the fees may be completed on-line. **NOTE: IF THE EVENT IS TO BE HELD IN AN AREA PERMITTED AND INSPECTED BY A CITY, COUNTY OR PUBLIC HEALTH DISTRICT, YOU MUST CONTACT THAT AGENCY FOR PERMITTING.**

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. Food prepared in a private home is not allowed. The Texas Food Establishment Rules (TFER) requires 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, cut tomatoes, 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. An accurate food temperature thermometer (metal stem) 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.

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 using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The 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 wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Subflooring shall be graded to drain and dust shall be controlled. 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. 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: Section 229.170 of the Texas Food Establishment Rules provides that "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, CONTACT THE FOOD ESTABLISHMENTS GROUP AT (512) 834-6753 or visit our website: <http://www.dshs.state.tx.us/foodestablishments>.

(Revised 10/1/2008)



REGULATORY LICENSING UNIT
TEMPORARY FOOD ESTABLISHMENT PERMIT APPLICATION
(Health and Safety Code, Chapter 437)

TEMP-SINGLE

BUDGET: ZZ106
FUND: 167
PERMIT #:

Return both the completed application, and non-refundable fee made payable to the TEXAS DEPARTMENT OF STATE HEALTH SERVICES mail to: PO Box 12008, Austin, Texas 78711. FAILURE TO PROVIDE ALL INFORMATION REQUIRED WILL DELAY PERMIT. For assistance in completing this application, call (512) 834-6626. For information on compliance requirements, call (512) 834-6753. You may visit our website at: www.dshs.state.tx.us

NOTE: IF THE EVENT IS TO BE HELD IN AN AREA PERMITTED AND INSPECTED BY A COUNTY OR PUBLIC HEALTH DISTRICT, DO NOT COMPLETE THIS APPLICATION. YOU MUST CONTACT THAT AGENCY FOR PERMITTING PROCEDURES.

This application must be received by the Department at least 30 days prior to the event.

Name under which Business is operated (DBA): _____		
Name of Applicant: _____		
Address of Applicant: _____		
Mailing Address	City and State	Zip Code
Telephone Number of Applicant: _____		Applicant Email Address: _____
Is this event a farmers market? ☐ Yes or ☒ No		
Event Name: <u>2015 Zapata Co. Fair</u>		
Event Address: <u>405 E. 23rd Ave.</u> <u>Zapata</u> <u>78076</u>		
Address City Zip Code		
Event Start Date: <u>03/12/15</u>		Event End Date: <u>03/14/15</u>
Event Sponsor/Organizer: <u>Zapata Co. Fair Association</u>		
Sponsor/Organizer Address: <u>P.O. Box 363</u> <u>Zapata, TX</u> <u>78076</u>		
Address City Zip Code		
Event Contact Person and Phone Number: <u>Paco Mendoza</u> <u>956-236-7869</u>		Name Area Code and Phone Number
List Foods to be Prepared: _____		
Food Preparation Address and/or service area: _____		
Address City Zip Code		
☐ Temporary Food Establishment Permit (Non-refundable)-----\$52.00* per event Permit is valid for 14 consecutive days from the initial effective date. (Per individual food booth/unit)		
Exemption - Nonprofit as a 501(C) Organization. You must possess a (501(C)) exemption under the Internal Revenue Code, or be a religious organization meeting the definition of a church under the Internal Revenue Code, '170(b)(1)(A)(i).		
VERIFICATION: I SWEAR OR AFFIRM THAT ALL INFORMATION IN THIS APPLICATION IS TRUE AND CORRECT. I FURTHER CERTIFY BY SIGNATURE HEREON, THAT I AM AUTHORIZED TO EXECUTE THIS DOCUMENT ON BEHALF OF THE CORPORATION AND AM ELIGIBLE TO RECEIVE A LICENSE. IF SIGNING THIS AS OWNER OF A SOLE PROPRIETORSHIP, I AM NOT DELINQUENT IN THE PAYMENT OF ANY CHILD SUPPORT OWED UNDER CHAPTER 232, FAMILY CODE. IF SIGNING AS A SOLE PROPRIETOR, I CERTIFY I HAVE FILED THE ASSUMED NAME CERTIFICATE IN APPROPRIATE COUNTIES PURSUANT TO BUSINESS AND COMMERCE CODE, CHAPTER 36. I FURTHER CERTIFY THAT I HAVE READ AND UNDERSTAND CHAPTER 437 OF THE HEALTH & SAFETY CODE, THE APPLICABLE PROVISIONS OF 25 TEXAS ADMINISTRATIVE CODE, CHAPTER 229, AND AGREE TO ABIDE BY THEM.		
Printed Name of Applicant _____		Title _____
Signature of Applicant _____		Date _____



Memo

TO: All Food/ Beverage Vendors

FROM: Paco Mendoza, ZCFA Vendor Chairperson

CC: 2014-2015 ZCFA Board Members

DATE: October 20, 2014

RE: Texas Department of Health Permits

The Texas Department of Health has notified the Zapata County Fair Association that all food and beverage vendors will be inspected during the 2015 ZCF. All permits must be up to date and all rules and regulations must be followed, or citation(s) will be issued.

The following is a general checklist:

- Hairnets or Caps
- No Sleeveless shirts or blouses
- Food handlers gloves must be worn
- Perishable food must be cooled at proper temperature
- All workers must have proper wash up stands
- All food must be covered and stored properly
- All preparation areas must be clean and utensils must be washed when changing from one food to another

For more information regarding food handling please feel free to visit the following websites:

www.learn2serve.com
www.restaurantville.com

All vendors must be in compliance with state regulations. For additional information you may also contact your local Texas Department of Health Office.

*Your state food handler's permit is required to be displayed at your booth.



2015 VENDOR BOOTH APPLICATION FORM

NAME OF BOOTH:

TYPE OF BOOTH: (FOOD, ARTS & CRAFTS, OTHER)

CONTACT PERSON:

NAME

Email Address

ADDRESS

of Booth Spaces Requested

CITY/STATE/ZIP CODE

PHONE #

RULES/NOTES:

Deadline to submit vendor application is on Friday, February 27, 2015. Please mail completed application along with a Check or money order payable to Zapata County Fair Association, P.O. Box 363, Zapata, Texas, 78076, Attention: Paco Mendoza

Vendor Booth Owner/Representative

Please Print Name

Paco Mendoza, Vendor Chairperson

Date Received and Accepted



2015 VENDOR RULES AND REGULATIONS:

****The following rules and regulations must be adhered to by every vendor participating in the 43rd***

Annual Zapata County Fair.

March 12-14, 2015

1. Vendor Booths:

- a. All vendor booth spaces will be assigned by Paco Mendoza.
- b. All vendors must pay booth no later than Friday, February 27, 2015. All vendors will be charged \$200.00 for each 10X10 booth space. No refunds will be issued.
- c. All vendors are required to maintain their booth space during the normal business hours of the fair.
- d. All vendors must provide their own materials and equipment (tables, tents, signs, etc.). Electricity is available.
- e. Vendors are required to list in the vendor application all items they intend to sell.
- f. The ZCFA will have the right to permit only the sale of ONLY those items that have been listed in the vendor application. Vendors who fail to comply with this provision will be asked to leave the premises or discontinue the sale of items not listed in the Vendor Application.
- g. All food vendors must comply with all applicable fire, safety, health, and other applicable codes and regulations, and will be responsible for obtaining any necessary permits required by any of the local government authorities in each venue where the fair will be held.
- h. Vendors must sell from their booth only.
- i. No food or beverage vendor is allowed to accept cash at their designated booth. Food and beverage vendors will only be allowed to accept official ZCFA tokens. Any food or beverage vendor who is found to be accepting cash will be asked to shut down and leave the fairgrounds.
- j. Food and beverage vendors will also be responsible to pay 20% of their gross earnings to the ZCFA which will be deducted on the last day when tokens are cashed and paid to vendor.

2. Alcoholic Beverages:

- k. No vendor is permitted to sell alcoholic beverages.

3. Loading and Unloading:

- l. No motor vehicles will be allowed to remain at the exhibit area for loading and unloading purposes.
- m. Unloading must be done by 5:00 p.m. on Thursday, March 12, 2015.
- n. Vendors are also responsible for the delivery, handling and removal of their own display and items being sold.

4. Sanitation Requirements:

- o. At all times during the ZCF vendors are required to maintain their booth and the area surrounding the booth in conformity with all applicable sanitary and health laws and regulations and shall also keep the booth and surrounding area neat, clean, and free of trash and debris.
- p. ZCFA will provide trash bins for disposing of all trash and debris arising from its food preparation and sale, with such disposal to be conducted in accordance with directions given by the ZCFA.
- q. Removal of all booth material is the sole responsibility of the vendor.
- r. Vendors are responsible for their areas clean up after the event is over.

5. Event Image:

The Zapata County Fair is a community and family oriented event. Vendors are expected to honor and respect the spirit of the event and only display/exhibit items which are generally accepted at such an event. ZCFA reserves the right to deny any vendor application and/or take appropriate measures to ensure this image is up kept.

6. Expulsion From Event:

The Zapata County Fair Association reserves the right to expel any vendor from the fair for boisterous conduct, misrepresentation of display exhibits or items sold, illegal activity, or failure to obey vendor rules and or regulations.

7. Violation of Rules and Regulations:

Upon signing the vendor application, vendor agrees that no legal recourse can be taken if vendor violates any applicable ZCFA rules or regulations.

8. Limitation of Liability:

Neither Zapata County Fair, nor its agents or representatives will be responsible for any injury, loss or damage that may occur to the vendor, its personnel or its property from any cause whatsoever, whether such injury, loss or damage arises out of contract or other claims. Under no circumstances will ZCFA be liable for lost profits or other incidental or consequential damages, whether or not the possibility of such lost profits or damages have been disclosed to ZCFA or could have been reasonably foreseen by the ZCFA, vendors shall obtain, at their own expense, adequate insurance to protect against any such injury, loss or damage.

9. Liability Insurance:

- s. Vendors will be responsible for obtaining their own liability insurance for each venue in which they will be participating.
- t. Each person setting up or disassembling a food/vendor booth, preparing food prior to or during the fair or working at a food booth must sign a WAIVER of LIABILITY, which will be distributed on the morning of Thursday, March 12, 2015.
- u. Vendor must obtain the signatures of all such workers and deliver the WAIVER on the due date assigned by the ZCFA.
- v. The sponsoring vendor shall indemnify and hold the ZCFA harmless from all claims which may be brought by its workers against the ZCFA, for which execution of the WAIVER would have been a defense against liability.

For questions or more information please call:
Paco Mendoza
Vendor Chairperson
(956)-236-7869
(Mon-Fri 10:00 a.m. – 5:00 p.m. Central Standard Time)
pmendoza@zapatacountyfair.com

Please sign this document to confirm that you have read, understood and agree to the above rules and regulations.

Vendor Booth Representative Signature

Date

Print Name

***Notice: ALL VENDORS WILL BE PAID BY OFFICIAL CHECK FROM THE ZAPATA COUNTY FAIR ASSOCIATION. NO CASH PAYMENTS WILL BE MADE.**