



Spring 2019 Food Vendor Application
24th Annual Uptown Whittier
Spring Art & Antique Street Faire
Saturday, April 6, 2019 9:00 am - 3:00 pm
Application Deadline is March 1, 2019

Food Vendor Application

Please read entire doc and sign below

This application is for Food Vendors Only

Antique-Art-Craft Vendors and Advertisers use separate application

First Name & Last Name _____ Business Name _____
 Area Code and Day Phone _____ Email Address _____
 Address _____ City _____ State _____ Zip Code _____

Whittier Business License # (Enclose copy of permit) _____ Type of Food _____

You MUST have a City of Whittier Business License, L.A. County Health Permit and 3 compartment sink to participate in this show.

BOOTH SPACE. All Food Vendor spaces are approximately 10' wide x 20' deep.

Fee is for space only. Space will be assigned by Uptown Association staff. Set up begins at 6 am. Spaces for food vendors are 10' wide x 20' deep. (NO SHARING SPACE) Must have a 3 compartment sink.

# of Spaces Requested	You must supply your own fire-proof canopy, 3-compartment sink, and cooking/prep equipment, etc. No Sharing.	Cost per item	Extension
	Food Vendor 10' x 20' space (s) in-line with other booths	\$150	
	Health Department Permit Fee:		
	<input type="checkbox"/> Food Demonstrator, TFF	\$59	
	<input type="checkbox"/> Prepackaged, TFF	\$82	
	<input type="checkbox"/> Food Preparation on site	\$184	
City of Whittier Business License:		Add Business License Fees Below	
ANNUAL BUSINESS LICENSE VENDOR:			
<input type="checkbox"/> New vendor business license <small>(\$50.00 business license tax, \$15.00 application fee and \$4.00 state disability fee.) WMC 5.04.120 (B) (29) (c,d,e(i))</small>		\$69	\$ _____
<input type="checkbox"/> Renewal vendor business <small>(\$50.00 business license tax, \$10.00 renewal fee and \$4.00 state disability fee.)</small>		\$64	\$ _____
ONE DAY-Special Events Business License-Vendors:			
<input type="checkbox"/> New Application Fee (Out-of-City) <small>(\$15.00 business license tax, \$15.00 application fee and \$4.00 state disability fee.) WMC 5.04.120 (B) (29) (e.ii)</small>		\$34	\$ _____
<input type="checkbox"/> Renewal Fee (Out-of-City) <small>(\$15.00 business license tax, \$10.00 renewal fee and \$4.00 state disability fee.) WMC 5.04.120 (B) (29) (e.ii)</small>		\$29	\$ _____
Write Your Previous City of Whittier Business License # _____		BUSINESS LICENSE TOTAL: \$	➔
Make checks payable to WUA or provide credit card information below.		Total	\$

*A City of Whittier Business license is required for all vendors per WMC 5.0.4.120

Payment: Check Credit Card (see below). **NO CASH PAYMENTS ACCEPTED.**

Name on Credit Card: _____ Credit Card # _____

Expiration Date: _____ / _____ 3 Digit Code: _____ Card type: _____

Billing Address of Card: _____
 Address _____ City _____ State _____ Zip _____

*A City of Whittier Business license is required for all vendors per WMC 5.0.4.120

No REFUNDS, no exceptions.

I have read and accept the Whittier Uptown Art & Antique Street Faire Rules and Regulations.

Signature: _____ Date _____

For Office Use Only

- Paid in full \$ _____
Ck # or method _____
Assigned Space # _____
 Entered in Computer
 Acceptance Letter Mailed

Questions or Comments:

Contact Whittier Uptown Association
Phone: (562) 696-2662
Email: info@WhittierUptown.org
Website: www.WhittierUptown.org

Sign up for our weekly newsletter to get updates and news about future events.

Mail completed application to:

Spring Art & Antique Faire
Whittier Uptown Association
6717 Bright Ave.
Whittier, CA 90601
OR email info@WhittierUptown.org

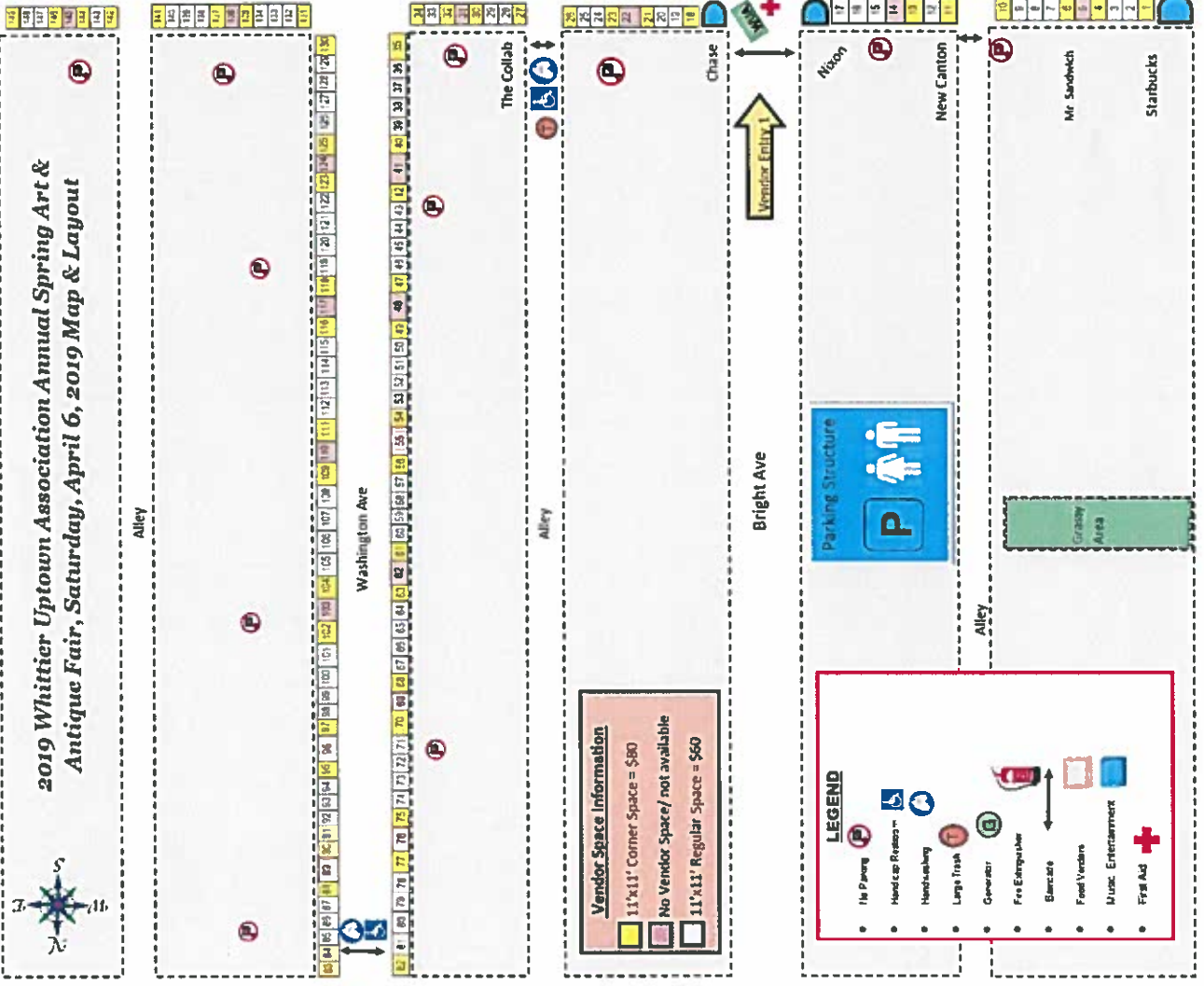
Uptown Whittier Art & Antique Street Faire Food Vendor Rules & Regulations

The Antique Faire is an outdoor street event-rain or shine.

Rules & Regulations CHECK-IN 6am. NO ENTRY after 7am. Show hours 9am-3pm.

- **MANDATORY.** Must provide your own 3 compartment sink. No sharing.
- Spaces are 10' x 20' for canopied food vendors. Canopies must be made of flame retardant material and be a specified cooking tent.
- You must bring a 2A 10BC fire extinguisher (K-class extinguisher if using a fryer).
- There is no power available onsite. If you require power, you must bring your own ultra-quiet generator.
- **CHECK in 6-7am including food carts. Entry will be denied after 7am with no refunds. No exceptions.**
- Motor vehicles are not to be driven through the event site between 9:00am - 3:00pm.
- Streets will be re-opened at 3:00 pm for move-out. Do not pack up prior to 3:00pm.
- **You must be packed and off the street by 5:30 pm. Streets will be re-open to traffic at 6:00 pm.**
- No Pets allowed! Please do NOT bring animals into the show or you will be asked to leave!
- Vendors are required to have a City of Whittier Business License and current health permit. Fill out attached application.
- You must remove all packing material, and trash when leaving. Trash bins are available throughout the event.
- If your area is left unclean, you may not be allowed to return to future WUA events.
- You acknowledge that any claims arising out of the use of their motor vehicle are his/her responsibility.
- Vendor/Advertiser shall comply with all applicable city, county, state and federal laws.
- Management reserves the right to refuse any application for any reason.
- Deposit of check does not guarantee acceptance. (If not accepted, a full refund for application fees will be made).

2019 Whittier Uptown Association Annual Spring Art & Antique Fair, Saturday, April 6, 2019 Map & Layout

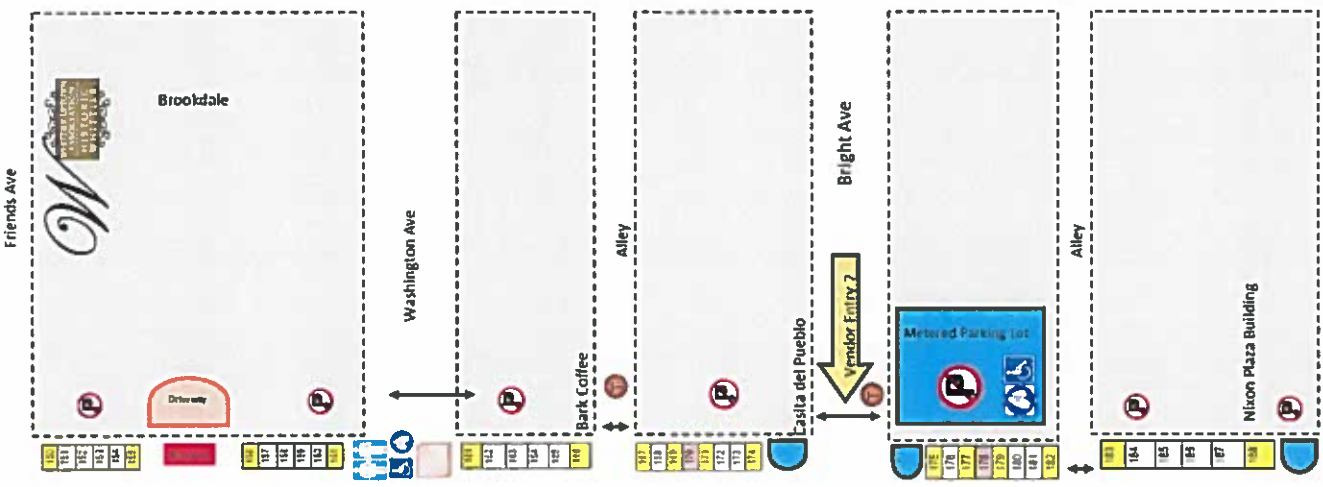


Vendor Space Information

- 11'x11' Corner Space = \$80
- No Vendor Space/ not available
- 11'x11' Regular Space = \$60

LEGEND

- Icon: No Parking
- Icon: Handicap Restroom
- Icon: Handicapped
- Icon: Large Trash
- Icon: Generator
- Icon: Fire Extinguisher
- Icon: Barbecue
- Icon: Food Vendor
- Icon: Music Entertainment
- Icon: First Aid





City of Whittier

13230 Penn Street, Whittier, CA 90602-1772

(562) 567-9880

License # _____

Date(s) of Event: _____

Event Name: _____

Special Events/One Day Photographer Business License Application

Please answer all questions as completely as possible and sign.

Business Information

Business Name/DBA: _____

Business Address (No PO Boxes): _____

City: _____ State: _____ Zip: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Business Phone: (____) _____ Federal ID #: _____ Resale # _____

Business Description/Products Sold: _____

Ownership Information

(Check One): Sole Owner Partnership Corporation

Owner's Name (President if Corp): _____

Home Address: _____

City: _____ State: _____ Zip: _____

Home Phone: (____) _____ SSN or FEIN #: _____

Driver's License #: _____ Date of Birth: _____

PLEASE SIGN AND DATE YOUR BUSINESS LICENSE APPLICATION

I declare under penalty of perjury that this application has been examined by me and to the best of my knowledge and belief, is a true, correct and complete statement of facts.

Signature: _____ Date: _____

Choose one in each section

Dollar amount of Choice

<input type="checkbox"/>	Business License Tax 1-3 days at \$15 per day	
<input type="checkbox"/>	Business License Tax for 4 or more days \$50	

<input type="checkbox"/>	New Application Fee \$15	
<input type="checkbox"/>	Renewal Fee \$10	

<input checked="" type="checkbox"/>	Disability Access Fee \$4	\$4.00
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Total: _____



COMMUNITY EVENT FEE SCHEDULE

The Event Organizer Application, the Temporary Food Facility (TFF) Applications and the site plan should be delivered to the local District Office at least two weeks prior to the event. **An application submitted less than 14 calendar days prior to the start of the event will be subjected to an expedited processing fee equal to the greater of \$90.00 or 25% of the permit fee.** At no time will the Temporary Food Facility Application be approved prior to the approval of the Event Organizer Application. Fees must be paid upon submission of the application. **Payment must be made at the local office using Company Check, Cashier's Check or Money Order. CREDIT CARDS ARE NOT ACCEPTED.**

Fees for Community Events operating up to 25 days in a 90 period

- Event Organizer **\$ 358.00**
- Food Demonstrator, TFF **\$ 59.00**
- Prepackaged, TFF **\$ 82.00**
- Prepackaged with Sampling, TFF **\$ 116.00**
- Food Preparation, TFF **\$184.00**

Annual fees for Food Booths operating at multiple community events at a single location

- Prepackaged Food Booth **\$164.00**
- Prepackaged Food Booth with Sampling **\$ 209.00**
- Food Preparation Booth **\$ 507.00**

For events with only one temporary food facility, both the Event Organizer Application and the TFF Application are required; however, only the TFF fee will be charged, no Event Organizer fee will be assessed.

Fees are approved by the Board of Supervisors and are subject to change annually. Please contact your local District Office or the Bureau of District Surveillance and Enforcement at (626) 430-5200 to verify current fees.

Community event applications are also available on the Environmental Health website at www.publichealth.lacounty.gov/eh. A District Office Directory identifying the District Office phone numbers and areas they cover can be found on the Environmental Health website under Contact Information.

*New FEES Effective
August 2018*



**COMMUNITY EVENT
TEMPORARY FOOD FACILITY APPLICATION**
(*Submit 30 days in advance of the event)



*Application submitted less than 14 calendar days prior to the start of the event will be subjected to an expedited processing fee

Name of Event: _____ Date(s) of the Event: _____ to: _____
 Name of Facility: _____ Event Organizer: _____
 Facility Operator: _____ Booth #: _____ # of Food Employees: _____
 Mailing Address: _____ City: _____ Zip: _____
 Telephone: _____ Fax: _____ E-mail: _____
 Event Address: _____ City: _____ Zip: _____
 On-site Phone: _____

For-Profit Non-Profit (Attach copy of approved Exemption Certification for Community Event Form)

TEMPORARY FOOD FACILITY TYPE:

Food Booth Food Truck Food Cart Annual Food Booth

FOOD OPERATION TYPE:

Pre-packaged Pre-packaged with Sampling Food Demonstration Food Preparation

FOOD TO BE SOLD/SERVED				
<i>All food preparation shall be completed either in the temporary food facility or at a permitted food facility</i>				
List food items to be sold/served: (teriyaki chicken, burrito, popcorn, etc.)	Check if commercially pre-packaged: (unopened, original containers)	Identify types of preparation at other location: (cutting, washing, cooking, etc.)	Identify types of preparation at booth: (assembly, portioning, cooking, etc.)	Identify means of temperature control at booth: (steam table, refrigerator, ice chests, etc.)
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			
	<input type="checkbox"/>			

OFFICE USE ONLY:
 Date Received: _____ Amount Paid: _____ Receipt #: _____ Approved By: _____

FOOD PREPARATION AT OTHER LOCATION

All food preparation must be completed either in the approved temporary facility or at a permitted food facility. Identify any facility where advanced preparation will take place. An agreement form must be submitted for food preparation at a permitted food facility.

Name of Facility: _____ Permit #: _____

Address of Facility: _____

Method of food temperature control used during transportation: _____

HOT/COLD HOLDING EQUIPMENT

Identify methods of maintaining food hot or cold during hours of operation.

Cold Holding: Mechanical Refrigerator Ice Chest Cold Table
 Other (Specify): _____

Hot Holding: Steam Table Chafing Dishes Electric Soup Warmer
 Hot Holding Cabinet Hot Dog Roller Grill Electric Rice Cooker/warmer
 Other (Specify): _____

At the end of the operating day, all potentially hazardous foods that are held at 45°F shall be destroyed.
At the end of the operating day, all potentially hazardous foods held at or above 135°F shall be destroyed.

EQUIPMENT/UTENSILS USED

Will multi-use kitchen utensils (knives, scoops, spatulas, bowls, etc.) be used inside the booth for food preparation? Yes No

Identify all equipment that will be used in food preparation at the food booth:

Barbecue Grill Range Burner Deep Fryer Griddle Charbroiler Mixer Blender
 Other (Specify): _____

Identify all utensils that will be used in food preparation at the food booth:

Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.)

FOOD PROTECTION

Identify methods of protecting foods from customer contamination.

Sneeze Guards Only pre-packaged food or bottled drink
 Hinged chafing dishes Prepared and stored away from the customers
 Other (Specify): _____

FOOD BOOTH CONSTRUCTION

Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection.
Pre-packaged food booths require a washable floor and overhead protection.

Floor Material: _____ Wall Material: _____

Ceiling Material: _____ Size of Pass Through Window: _____

SINK REQUIREMENTS

Warewashing sink with hot and cold running water under pressure provided by:

- Event Organizer Pre-packaged only (not required)
 Temporary Food Facility Operator (complete Liquid Waste Disposal section)

Handwashing sink with warm and cold running water provided by:

- Event Organizer Pre-packaged only (not required)
 Temporary Food Facility Operator (complete Liquid Waste Disposal section)

Type of handwashing sink:

- Permanently plumbed sink Self contained portable sink
 Gravity fed unit

Water Source: _____ Volume of Water: _____ Gallons

LIQUID WASTE DISPOSAL

Liquid Waste Removal Provided By: Event Organizer TFF Operator

Method of Liquid Waste Removal: Connected to public sewer Waste tank _____ Gallons

Waste tank maintenance schedule: _____ per day _____ per hour

Provide the name, address and telephone number of Person(s) responsible for removal of liquid waste:

Name: _____

Address: _____

Telephone: _____

I agree to voluntarily destroy any and all potentially hazardous food(s) held at 45 F and/or held at or above 135 F at the end of the operating day in a manner approved by the enforcement agency.

Print Name: _____

Signature: _____

I have completed the application to the best of my ability. I understand that I may be asked to provide additional information in order for the application to be approved and that the information provided is considered part of the application.

I understand that failure to meet the conditions identified in this application or failure to comply with requirements set forth in the California Health and Safety Code may result in the disposal of food, suspension of my approval to operate and/or may result in the filing of misdemeanor criminal charges.

I understand that once the application is reviewed the application fee is non-refundable including any expedited processing fee.

Application completed by:

Print Name: _____

Telephone: _____

Signature: _____

Cell Phone: _____