



TASTE OF HUNTINGTON BEACH
WHERE FINE FOOD, GOOD SPIRIT AND FRIENDLY PEOPLE MEET

RESTAURANT APPLICATION & INFORMATION
SUNDAY APRIL 29, 2012 12 NOON - 4:00 PM
Huntington Beach Sports Complex, 18100 Goldenwest at Talbert
www.tastehb.com

We would love for you to participate. The Taste is a great way to meet new customers and show off your food to over 2800 attendees. This event is the Friends of the Children's Library annual fundraiser and the HB Restaurant Association supports the Children's Library. You will be included in the HB Restaurant web site, the Taste HB web site and in the event program. The outdoor venue provides more space and seating. You also will get the chance to win in the "best taste", "best decoration", "best dessert", "most enthusiastic" and "best food preparation" competitions.

We will provide:

- Company Sign
- 10 X 10 foot booth space in the main tent
- 1 eight-foot table and 1 six-foot table with 2 chairs
- 6 complimentary tickets to the Taste for you & your staff. You may purchase up to 6 more tickets @ \$35/ticket.
- All plastic ware including cups
- Loading & unloading assistance/free parking

We ask that you bring:

- Decorations & linens for your table
- Promotional material
- Your own dolly
- 1800 samples of two food items

There is no electricity available. We will have on-site grill stations but you must provide your own grill. Space is limited and on a first come first serve basis.

The Taste will be advertised in local papers, TV, press releases, posters, our website, HB Visitor Center, restaurants & local businesses.

Please join us at the Taste of Huntington Beach 2012. If you have any questions, please contact Ellie Ward @ 714-251-8035 or restaurants@tastehb.com

The application for your restaurant's participation is attached.

Sincerely,

Ron McLin
HB Restaurant Association, Taste of Huntington Beach



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RESTAURANT APPLICATION

SUNDAY APRIL 29, 2012 12 NOON - 4:00 PM

Huntington Beach Sports Complex
18100 Goldenwest, Huntington Beach

Company Name: _____

Business Address: _____

Phone Number: _____ Email: _____

Website _____

Business License: _____

City: _____ State: _____ Zip _____

On-Site Contact Name: _____

Cell Number: _____

On-Site Grill Station: Y _____ N _____.

Limited number of spaces are available - First come, first serve. You must provide your own grill and fire extinguisher. If you need special services please contact us.

Restaurant Participation Packet is due by **APRIL 12, 2012**

Please include Application, Completed Health Dpt. Form &
Copy of Driver's License (or Notary)

Mail to: The Longboard Restaurant and Pub
217 Main Street, Huntington Beach, CA 92648

Or fax to: 714-841-1235 email to restaurants@tastehb.com

A representative of the restaurant must attend one of the meetings on **Thursday April 26 2012** (location & times to be announced) to collect tickets/purchase more tickets and receive event day directions

Event will run rain or shine!

Friends of the Children's Library, is a non-profit organization (Federal Tax ID #27-1284763)



ENVIRONMENTAL HEALTH INFORMATIONAL BULLETIN

TO: Occasional Event Participants and Nonprofit Associations

FROM: Environmental Health
Orange County Health Care Agency

SUBJECT: **Procedures for Exemption of For-Profit Entities Giving or Selling Food for the Benefit of a Nonprofit Association at Occasional Events**

INTRODUCTION:

The California Uniform Retail Food Facilities Law (CURFFL), Section 113785, was modified allowing nonprofit exemptions at *occasional events*. Specifically, this section exempts from regulation:

"... a for-profit entity that gives or sells food at occasional events, for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition for participating in the event."

"Occasional Event" means an event, which occurs not more than three consecutive days in any 90-day period.

Attached are documents to be completed by the for-profit entities requesting exemption, and documents to be completed by the nonprofit association receiving the benefit. Both sets of documents must be received in order to be considered for exemption.

These documents must be filled out completely and submitted to Environmental Health at least one week prior to the event in order to be considered for exemption. You are hereby notified that if this application is accepted, **Environmental Health will not be conducting inspections of exempt food vendors operating at this event.** Accordingly, the Health Care Agency recommends that you obtain the guidance of a professional Environmental Health Specialist or other inspection service to help ensure healthful, sanitary and safe conditions for members of the public attending the event. Environmental Health will contact you if any questions arise regarding the documents submitted.

ATTACHMENT I

**DECLARATION
OF FOR-PROFIT ENTITY**

This declaration is to affirm that _____
(Name of for-profit entity)

is requesting exemption from State Law requirements for Temporary Food Facilities under provisions of Section 113785(b)(1) of the California Uniform Retail Food Facilities Law, and will be giving or selling food at:

(Name of Occasional Event)

(Address or Location)

(City, Zip)

Date(s) of Event _____

For the benefit of _____
(Name of Sponsoring Nonprofit Association)

I certify that the above is true and correct to the best of my knowledge and belief. I further certify under penalty of perjury that the above named for-profit entity **will receive no monetary benefit**, other than that resulting from recognition for participating in the event.

Name _____ Phone () _____
(Print)

Address _____

City _____ Zip _____

CA Drivers Lic. # _____ Date of birth _____

Signed _____ Title _____

on _____, _____ at _____

WITNESS my hand and official seal*

Notary Public

** In lieu of Notary Public, you may attach a legible copy of your driver's license*

ATTACHMENT IV

COUNTY OF ORANGE
HEALTH CARE AGENCY
ENVIRONMENTAL HEALTH

RECOMMENDED FOOD HANDLING GUIDELINES

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 45 degrees Fahrenheit 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 degrees Fahrenheit 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) 433-6000.