



A CELEBRATION OF WINE

FRESNO STATE VITICULTURE ALUMNI, SPONSORS
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MADERA COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

RECOMMENDED GUIDELINES FOR SALE OF FOOD AND BEVERAGE ITEMS BY NON-PROFIT ORGANIZATIONS

1. Floors, walls and ceiling areas should be of a smooth, easily cleanable, nonabsorbent surface.
2. All booths should be maintained and operated as to control the entrance of vectors.
3. Equipment should be so constructed and installed as to be readily cleanable.
4. All booths should have adequate facilities for the cleaning and sanitizing of utensils.
5. All food or beverage should be protected by contamination by dust, flies, etc. No food items are to be stored directly on the ground.
6. Clean restroom facilities should be available. Handwashing facilities should be provided with hot and cold water, soap dispenser and sanitary towels or hot air blowers. Food handlers should wash their hands prior to the beginning of any food preparation.
7. All plumbing should be connected to an approved drinking water and waste water system.
8. All food waste and rubbish containing food waste should be stored in rodent proof containers covered with close fitting lids.
9. All readily perishable food or beverage capable of supporting rapid and progressive growth of micro-organisms which can cause food borne illness should be maintained at or below 41°F or 140° F or above. An accurate thermometer should be available to measure temperatures.
10. Adequate ventilation should be provided for all cooking equipment such as ranges, griddles, ovens, deep-fat dryers, barbeques or rotisseries.
11. All food handling persons should wear hairnets, caps, headbands, or other suitable covering to confine their hair. Clean outer garments, e.g. aprons, should be worn.
12. No person shall use tobacco in any form in a food preparation area.
13. No person may work in a food booth who is in the opinion of the health officer is infected with or a carrier of any disease in a stage that is likely to be communicable.
14. Only single service eating and drinking utensils are to be used, i.e., paper cups and plates, plastic forks, spoons and knives.
15. All products or ingredients shall be obtained from an approved source. No foods prepared in a family home may be sold or given away.
16. A Food Concessionaire Application Form must be completed and submitted to the Department prior to opening. (If required for this type of facility.)
17. These guidelines apply to non-profit facilities serving, offering for sale, selling or giving away food or beverage to the general public. Commercial operations must obtain a food vending permit and comply with the California Restaurant Act.

ENVIRONMENTAL HEALTH DEPARTMENT

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CONCESSIONARE APPLICATION

Business Information:

Name of business: _____

Address: _____

City, State, Zip: _____

Manager / Contact: _____

Business Phone: _____

Type of Food Prepared: _____

Location of Equipment Storage: _____

Event Information

Name of event: _____ A CELEBRATION OF WINE TM

Location of the event: _____ Rancho Vista del Rio, Madera, CA

Date of event: _____ **June 1, 2008** _____ Through: _____ **June 1, 2008** _____