



I, the undersigned Vendor (Vendor), have submitted an application to serve food products at the Soboba Band of Luiseño Indians Pow wow. As a condition to the Tribe's acceptance of my application, and permission to sell food products at my booth, I hereby agree to comply with the following Temporary Food Service Guidelines:

TEMPORARY FACILITY

- Area must be fully enclosed; a roof (solid roof or a canvas), four walls, can be screening of 16 mesh or finer, screening must cover pass-through windows and other openings to minimize the entrance of insects and food contaminants
- Acceptable flooring would be sealed plywood, tarps, or clean asphalt, concrete

FOOD HANDLERS

- At least one food handler who is Food safe Certified must be in the food booth at all times. Indicate those who have completed the course and include photocopies of their certificates.
- Clean aprons or outer garments must be worn and hair must be restrained.
- Food Handlers shall wash their hands with soap and water prior to the start of food preparation activities and especially after smoking, eating, drinking, or visiting the restroom.
- Sanitary food handling techniques must be used at all times. Whenever practical, food handlers shall use tongs or single use tissues when handling food.

TEMPERATURE CONTROL

- Temperature control must be provided for all potentially hazardous foods, such as hamburger, salads, eggs, milk, etc.
- Cold foods shall be kept refrigerated at a temperature of less than 41 degrees F when not being served.
- Potentially hazardous hot foods, such as Indian Taco meat shall be kept hot at 135 degrees F or higher.
- Food in transit must be protected from contamination and must meet the temperature requirements noted above.
- All food booths shall possess a probe thermometer that reads a minimum of 0 degrees F to 220 degrees F to check temperatures of hot and cold foods.

FOOD PROTECTION

- Condiment containers shall be the pump type, squeeze containers, or have self-closing covers or lids for content protection. Single service packets are recommended.
- All food equipment and food contact surfaces shall be stored in such a manner as to be protected from contamination (e.g. insects, sneezing, etc.) and shall be stored inside booth at least 6 inches off the floor.

FOOD PREPARATION SURFACES

- Food preparation surfaces must be smooth and easily cleanable and non-absorbent.



- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation.
- Sanitizing solution should consist of 1/2-tablespoon household bleach per gallon of water.

WASHING & CLEANING AIDS

- Cleaning cloths are required to sanitize food contact surfaces and must be held in a bucket with sanitizing solution when not in use.
- Whenever sanitizing solution becomes soiled, it must be replaced. (Sanitizing solution - 1/2 tbsp. household bleach per gallon of water.)

UTENSIL WASHING FACILITIES

- Utensil washing shall be located within each temporary food facility. The utensil washing compartments and drain boards shall be large enough to accommodate the largest utensil or piece of equipment to be cleaned in the sink.

UTENSIL WASHING PROCEDURE

- Wash dishes, equipment, utensils, etc. using the following method: (i) Wash with hot soapy water (detergent required), (ii) Rinse with hot clean water, (iii) Immerse into a sanitizing solution (bleach solution, (iv) Air dry.

HAND WASHING FACILITIES

- Hand washing facilities, separate from the utensil-washing sink, shall be provided in booth. A minimum of two pans or basins for hand washing and rinsing is required. Hand washing basins shall be kept in a clean and sanitary condition. Single use paper towels, hand washing cleanser and a waste receptacle shall be provided in the area of the hand washing basins.

BARBEQUE FACILITIES

- Barbeque facilities shall be located outside the booth. All food cooked on the barbeque must be taken back inside the booth for portioning or slicing. No hot holding on the barbeque.
- The barbeque must be located away from the public and adequately barricaded to prevent accidental contact.

WASTEWATER AND GARBAGE

- Water and other liquid wastes, must be contained in or drained into a leak-proof container. Liquid waste shall not be discharged onto the ground.
- Garbage must be stored in leak proof and fly proof containers.

Agreed to and Accepted by: _____ (VENDOR)

Signature

Date: _____