

## DECLARATION OF FOR-PROFIT FOOD VENDOR

This declaration is to affirm that \_\_\_\_\_  
(Exhibitor Name)

is requesting exemption from the State Law requirements for Occasional Event Food Vendors. Vendors under provisions of Section 27521 (b)(1) of the California Health and Safety Code, and will be giving or selling food at:

The Women's Conference  
(Name of Occasional Event)

Long Beach Convention Center  
(Address or Location)

Long Beach CA  
(City, Zip)

Date(s) of Event: October 25-26, 2010

For the benefit of The Women's Conference  
(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 food vendor will receive no monetary benefit other than that resulting from recognition for participating in the event.

Name: \_\_\_\_\_ Phone: \_\_\_\_\_  
(Print)

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip Code: \_\_\_\_\_

CA Driver's License #: \_\_\_\_\_ Date of Birth: \_\_\_\_\_

Signature: \_\_\_\_\_ Title: \_\_\_\_\_

On, 20\_\_\_\_ at \_\_\_\_\_

## RECOMMENDED FOOD HANDLING GUIDELINES

- I. FOOD HANDLERS:
  - A. Wear clean clothing
  - B. Wash hands before handling food and at frequent intervals. A hand washing station should be accessible to all food handlers
  - 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
  - F. Use disposable gloves and change them often.
  
- II. REFRIGERATION-COLD FOOD:
  - 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°F 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 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°F 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 to protect all open foods from flies, dust, insects, and the public
  - 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, throwaway 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 booth
  
- VI. INSECTICIDES: Do not store any poisonous substances such as insecticides near foods
  
- VII. CONDIMENTS: Individual packages, squeeze, pour or pump-type container should be used.