



THE OXNARD Tamale Festival

2021 EVENT RULES & REGULATIONS

PLEASE READ OUR VENDOR RULES AND REGULATIONS BEFORE SUBMITTING YOUR APPLICATION

We reserve the right to deny vendors, limit number of spaces sold to vendors, and limit the types of vendors. No one may change any of these rules without the permission of Tamale Festival Staff.

DEADLINE

The Application deadline for all **VENDORS** is **October 15, 2021, NO EXCEPTIONS.**

CANCELLATIONS

There are NO REFUNDS for any cancellations. This is a “rain or shine” event, so please be prepared for all possible weather conditions.

HOURS OF OPERATION

Vendors must be ready and open for business on the day of the event, Saturday, December 4, 2021 at 9:00 AM, and must not close up until 6:30 PM that evening.

CHECK-IN

Please check in at the Registration Booth upon arrival on Saturday morning. We will guide you to your booth's location. Set-up begins at 5:30 AM and all booths must be ready and open by 9 AM for inspection.

BOOTH SPACES

Booth spaces are allotted on receipt of your application and payment. We will time-stamp your application as it is submitted to the office. No partial payments will be accepted.

Vendors who sell out of product **MUST** stay at the festival until 6:00 PM. Please make sure you have enough to last through the day. Please do not start taking down your booth until **AFTER** 6:30 pm, and please make sure tear-down is completed by 9 pm. All vendors are required to keep their tent clean and remove their trash.

All booths must have a presentable appearance. Please bring your own canopies, tents, chairs, tables, and individual trash cans as needed.

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VENDORS MERCHANDISE

All vendors are required to list all the items they are selling. No weapons may be sold at the event. We have the right to remove products that are not acceptable by city code.

ELECTRICITY

Electricity is only available upon request (please indicate on your application). An additional fee of \$25 will be charged to vendor for every 20 amps needed. **We cannot make assumptions, so please arrange for your electricity needs accordingly.** Vendors will be responsible for providing their own heavy-duty, three (3) prong power cord for the distribution box. Be sure to consider the amps being used when selecting a cord gauge.

CLEANING DEPOSIT (Food Vendors Only)

Food vendors are required to provide a separate check payable to the City of Oxnard in the amount of \$100 for their cleaning deposit. At the close of the Festival, food vendors must leave their space clean or they will forfeit the deposit. Please remove your trash periodically throughout the day of operation; the Festival will provide a trash dumpster for your use. Vendors are required to remove any oil or grease used for cooking at the event. **DO NOT** discard oil or grease in the trash enclosures.

FOOD VENDORS

All food vendor booths **MUST BE ENCLOSED**, no exceptions! Booths must have professional signage identifying their company and their products (menu and prices). Handwritten signs will **NOT** be allowed. Decorations should be appropriately themed.

All items (such as extra products and supplies) must be stored inside the tent, on a shelf, table or platform that is at least six to twelve inches off the ground.

Vendors cannot assign, sub-lease or separate part of their assigned space without the explicit permission of the Oxnard Tamale Festival Staff.

Please complete the following food-vendor forms as required by the Ventura County Environmental Health Division (VCEHD) for Temporary Food Facilities at Community Events. Please refer to Forms and Instructions TFF Operator Type 1 or TFF Operator Type 2 applications. Mobile Food Facilities (MFF) require a license plate and a copy of the Ventura County Health Permit to operate. CFOs need a copy of their annual certificates. Please submit with your Tamale Festival Application.

Please review the VCEHD Community Event Operator Application and 2021 Temporary Food Facility Classroom Training Schedule.

Health Department Permits - All food vendors and prepackaged food sellers are required to hold a Permit to Operate a Temporary Food Facility (TFF) issued by the VCEHD.

Inspections & Permits - You and your workers must comply with all VCEHD requirements during the event.

- Food Vendors must be ready for VCEHD inspectors by 9:00 am on the day of the event.
- No food can be sold until you have been permitted by VCEHD.
- For health and safety reasons, only food booth workers are permitted in the food prep area.
- No eating food or drinks in your tent.

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Cleaning and Damage Deposit - All food vendors preparing and cooking food on-site are required to submit a \$100 refundable cleaning and damage deposit with their registration. This deposit will be returned after the festival if space is left clean and undamaged. Food vendors must check-out with Festival staff in order to qualify for a returned deposit.

Temporary Food Facility TFF-1 - This application is for vendors selling open and/or potentially hazardous food, including open sampling. If you change the form, flavor, or consistency of the food, the TFF-1 application must be completed. Please make sure to indicate what type of food you will be making or providing.

Temporary Food Facility TFF-2 - This application is for prepackaged and non-potentially hazardous food only, i.e. food that has been prepackaged.

Military Veteran Food Vendors - The VCEHD does not charge TFF fees for military veterans. To apply for this waiver, please provide a copy of DD form 214. *Certificate of Release or Discharge from Active Duty, generally referred to as a "DD 214", is a document of the United States Department of Defense, issued upon a military service member's retirement, separation, or discharge from active duty in the Armed Forces of the United States, e.g., U.S. Airforce.*

Please black out your social security number before submitting your copy.

Cottage prepackaged food (made at home) must be labeled with the location where it was packaged (all packaged items must contain a label). Only permitted from approved Ventura County Vendors.

Extremely Spicy Food Policy - In order to ensure the health and safety of its attendees, the Oxnard Tamale Festival is not allowing vendors to sample or sell food, condiment, or edible that is considered extremely hot or spicy. Foods that cause your customers extreme burning, pain, vomiting, or stomach illness are not allowed at the Festival.

Food Vendor Rules -

- Ice and water are considered food. If you have an ice chest, please use food-grade bags in the ice chest.
- Gloves are required when handling or preparing ready-to-eat food such as salads or cold dishes that will not be cooked. Bare hand contact is prohibited.
- When cooking, please make sure to use lids and covers for your pots and pans.
- Stored food must be 6" off the ground or floor.
- Outdoor customer self-service condiments must be in pump-style dispensers or individual packets.
- Hot foods must be held at above 135° Fahrenheit, and cold foods must be held below 45° Fahrenheit.
- Glove use is required if you have cuts, long nails, or artificial nails.
- No eating or drinking inside your booth.
- Personal items must be stored separately from consumer items.
- Do not put personal drinks or items in the ice chest.

NON-PROFITS (Food vendors only)

A copy of your Entity Status Letter from the State of California Franchise Tax Board, and a copy of your IRS letter will be required for the Ventura County Environmental Health Department (VCEHD). You will also need a recent TFF Certificate of Training in order to obtain a fee waiver. Training certification from the VCEHD is REQUIRED. ServSafe training from outside the county or training by others will not be accepted by the VCEHD, but must receive training before the event. Please contact VCEHD for any questions (805) 654-2431 regarding VCEHD.

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TAMALES

Tamale vendors need to be prepared to sell large amounts of tamales. We suggest the size for traditional tamales be 1" thick, 2" inch wide and 4" in length. **NO HOME FOOD PREPARATION is allowed per Ventura County Environmental Health codes.**

ALCOHOLIC BEVERAGES

NO ALCOHOLIC BEVERAGES may be sold or given away by the vendor.

COMPLIANCE WITH THE LAW

Food vendors must comply with all health laws, ordinances, and regulations of the State of California, City of Oxnard, and Ventura County Environmental Health Department (805.654.2813). Additional fees may apply. The VCEHD lists requirements for the event. The City of Oxnard Fire Department (805.385.7722) requires compliance with safety codes for cooking and they require a fire-retardant tent.

All vendors must comply with all necessary and applicable, local, state, and federal laws, as well as all ordinances and applicable fees. Vendors do not have to buy a City of Oxnard Business License Tax Certificate; it is included in the booth fee.

Animals are not permitted within the Festival area, except for registered service dogs.

California Seller's Permit should be directed to the State Board of Equalization, located at 4820 McGrath Street, # 260, Ventura, CA 93003. To contact them via phone, call 805.677.2700.

VEHICLES

For safety reasons, please offload all your supplies, products, and equipment by 8 AM. All vehicles need to be out of the Festival area once supplies are unloaded. The Oxnard Holiday Parade will be starting at 10 AM and you will need to have your vehicle parked as soon as possible. Vendors will receive one parking pass for the parking lot located at "B" & 6th Streets.

SECURITY

The Festival provides security during Festival hours. However, the Festival is not responsible for the interior contents of your booth. Please secure all items at night.

MAIL OR HAND-DELIVER APPLICATIONS TO:

City of Oxnard, Recreation and Community Services
c/o Tamale Festival
305 West Third Street, West Wing, 1st Floor
Oxnard, CA 93030

MAKE CHECKS PAYABLE TO:

*For registration fee and cleaning deposit - payable to *City of Oxnard* (two separate checks).

*For Ventura County Environmental Health fees - *Ventura County Environmental Health*.

ADDITIONAL INFO:

If you have any additional questions or concerns, please contact Yolanda Piña at (805) 385-7995 or email her at yolanda.pina@oxnard.org.