



NO LEMONADE, AGUAS FRESCAS, OR SLUSHEE PRODUCTS IS NOT PERMITTED TO BE SOLD AT THE FESTIVAL



A SWEET SLICE OF CALIFORNIA

FOOD APPLICATION

JUNE 6th-7th | SAT 10am-10pm | SUN 10am-8pm

Questions: edward@watermelonfest.org

Some food categories may be filled for this festival. We only allow 2 per category. We will personally contact you before we charge your card. If application is not filed, you may lose your place in line.

Company Name			Email:
Your Name			Phone:
Mailing Address			
City & State			
What Are you selling exactly			
Name On The Card:			
Card Type:	<input type="radio"/> Master <input type="radio"/> VISA <input type="radio"/> AMEX		
Card Number:	Expiration Date:	Zip Code:	Security On The Back:

Booth Fee: \$1,950	Corner Booth: +\$100	50lb Ice Bag : \$40	Size Of Space: 20 Deep x 14 wide
This includes health permits, power, overnight power, security, 3 compartment sink, vendor vip parking, vendor restrooms and trash area.			
Send Payments To: Fax: 818.367.7248 Email: edward@watermelonfest.org Address: 2045 Glenaoks Blvd. San Fernando, CA 91340			

YOUR SPACE WILL BE GIVEN TO YOU THE DAY YOU ARRIVE TO THE VENUE: ADDRESS: Hansen Dam Soccer Complex. 11480 Foothill Blvd. Lake View Terrace, CA 91342	
SET UP DATES & TIMES: FRIDAY 5th 4:00 p.m. - 11:00 p.m. SATURDAY 6th 5:00 a.m. - 9:00 a.m. SUNDAY 7th 5:00 a.m. - 9:00 a.m.	You can drive up to your spot to unload. Your vehicle must be out of the premises no later than 9:30 a.m. or the Fire Marshal will not let us open on time.

We want to thank you for applying for our festival. If you are not selected, Watermelon Festival will put you on our waiting list. We do not and will not have 3 of the same food category at our festival. We uphold our integrity and respect our food vendors and want our vendors to be profitable.



A SWEET SLICE OF CALIFORNIA

JUNE 6th-7th | SAT 10am-10pm SUN 10am-8pm

1. Upon arrival, Food Vendor must check-in with designated representative.
2. Spaces will be assigned upon arrival. NO EXCEPTIONS.
3. Set-up is Saturday from 5 am to 9 am. Food Vendor must be prepared for Fire Marshall inspection after 9 am and be prepared to fix any deficiencies prior to festival open at 10:00 am.
4. Tear down will not be permitted until the close of the event (Sunday).
5. **Only pre-approved food items may be sold** . All changes must be made in writing and are subject to approval.
6. Each vendor is required to supply a professional banner/sign with the Food Vendor's name and/or logo or signage.
7. All Food Vendors are responsible for set-up, clean up, and tear down of his/her booth.
8. Food Vendor MUST comply with all Fire Codes and have a minimum of (1) 2A 10 BC or 40BC certified fire extinguisher in booth. A fire extinguisher that meets standard fire safety laws is mandatory and Food Vendors will not be allowed to operate without the proper extinguisher.
9. Personal vehicles are not permitted in booth area during event hours. Vendors must park all vehicles, including tow vehicles, in available parking areas.
10. Alcoholic beverages are prohibited on the premises. Failure to comply will be cause for removal from the festival grounds without refund of any fees.
11. Each food vendor must furnish and maintain at least one (1) 30 gallon trash container with liners for public waste outside their booth and all required trash containers with liners necessary to maintain waste created by/during operation within booth.
12. No dogs or pets are allowed in food area, near or in any food booths.
13. REFUND POLICY. No refunds due to weather, attendance or acts of God. Refunds will be made ONLY if a written request is received one month prior to event.
14. **12 food comps comps will be accepted 12 per day (a voucher would be presented)**
15. Food vendor will supply napkins for festival patrons.

UINDEMNITY AGREEMENT WAIVER & RELEASE OF ALL LIABILITY

If Accepted to Participate in the California Watermelon Festival, I AGREE:

A. To hereby release and forever discharge California Watermelon Festival, and its committee members, officers and agents; and all sponsoring organizations, their directors, officers, employees, agents and volunteers from any responsibility, personal liability, claims, loss or damages arising out of or in conjunction with my application and participation in the California Watermelon Festival. The California Watermelon Festival will not be responsible for any injury sustained by artists, vendors or guests while within space designated for such, including the sale of all products or services occurring at such booth space. I agree to pay for all damages that may have been caused as a result of the operation of my booth, sale of my products, or of any of my other actions at the California Watermelon Festival.

B. To supply my own tent(s) along with all necessary equipment and tables and chairs for my products. I further agree to store and secure my products, merchandise, and/or artwork without exception or limitations.

C. To comply with all representations of this application and with all of the conditions and deadlines set forth in the informational letter sent me upon acceptance into the California Watermelon Festival. I further agree that if I do not comply with such representations or conditions, nor meet all requirements, I may not be allowed to operate that day of the Festival and I would forfeit all entry fees.

D. To leave my space as I found it, properly disposing of trash and all waste products within the components made available by the California Watermelon Festival, and removing all my equipment in a timely manner at the conclusion of the Festival. I agree to pay for any expenses that California Watermelon Festival may have incurred as a result of my not fully cooperating with the Festival organizers. Minimum fee incurred for non-compliance is \$500.

E. To present high quality products and services and to cooperate with Festival organizers.

F. To accept the risk of my entry fee. I understand there will be NO REFUNDS regardless of weather, attendance, acts of God or other factors affecting my business at the festival.

• No selling water will be permitted at the event • Power will start at 10:00 a.m. • 4 Wrist bands will be supplied to you • No overnight parking will be allowed. • Exhibitor is responsible for supply power strips and extension cords over 100 feet. • NO ANIMALS ALLOWED

ACKNOWLEDGED AND AGREED

Business Name

Name Of The Person

Date:

REQUIREMENTS FOR COOKING AND FOOD PROTECTION & HANDLING AT SPECIAL EVENTS

1. NO cooking is permitted under canopies or in non-approved indoor structures.
2. Cooking devices using propane must have the propane bottle outside the booth and properly secured in an upright position.
3. All fittings and hoses used with propane shall be approved for such use by an approved testing laboratory.
4. Propane shall be limited to the supply on site. There shall be no remote storage area.
5. Propane cylinder size is limited to a 5.76-gallon capacity.
6. There is a limit of one propane cylinder on site per vendor.
7. Refueling of propane cylinders on site or at other than approved locations is prohibited.
8. You must provide your own fire extinguisher with a minimum 20BC classification at each booth.
9. A minimum of 3 feet clearance must be provided between the public and the cooking device by a barricade.
10. All cooking devices shall be secure, stable and level.
11. Los Angeles County Health Department approval shall be obtained for cooking on site.
12. No smoking is permitted within 25 feet of propane cylinder or inside the tent or canopy.
13. All propane connections shall be tested for leakage by performing the manufacturer's recommended testing procedures.

FOOD PROTECTION AND HANDLING

14. Every food vendor is required to have a three-compartment sink with potable hot and cold running water. The sink must be approved in advance by the Los Angeles County Health Department.
Acknowledgment Signature _____
15. Food handlers shall keep their hair effectively restrained. Hats, nets, or caps are recommended.
16. Food preparation areas shall be effectively screened. Serving windows shall not be larger than necessary for the particular operation of that establishment.
17. Avoid direct contact with food – use scoops or tongs. Disposable gloves shall be worn at all times.
18. Wash your hands each time you leave your food stand, after taking breaks, or using toilet facilities.
19. All food and utensils shall be stored off the ground at least 6" on shelving or pallets within the stand.
20. Ice used in customer beverages shall be protected from contamination and shall be maintained separate from ice used for refrigeration purposes. Ice bins shall be continuously drained to prevent standing water. Ice shall be protected from contamination by being covered. Ice shall be dispensed with a suitable ice scoop, not with the customer cup.
21. Only single service eating and drinking utensils are approved for customer use.
22. Customer self-service of unwrapped or unpackage food is prohibited, except if protected by approved sneeze guard or is served from hinged, covered chafing dishes.
23. All food beverages and utensils shall be protected at all times from unnecessary handling and shall be stored, displayed, and served to protect from contamination by dirt, dust, insects, or customers.
24. All food shall be prepared in a licensed permitted food establishment, or at the food stand as indicated on the application. No home-prepared food shall be dispensed at food stands.
25. No-perishable, home-prepared bakery products may be dispensed from non-profit food stands.
26. Potentially hazardous/perishable foods must be maintained at temperatures either below 450 F or above 140 F at all times.
27. All liquid waste shall be lawfully disposed of at approved dump stations. This includes, but is not limited to grease, ice condensate, beverage waste, etc.
28. Children shall work under the direct supervision of a responsible adult at all times.

Business Name

Name Of The Person

Date:



TEMPORARY FOOD FACILITY (TFF) APPLICATION

ENVIRONMENTAL HEALTH - COMMUNITY EVENTS PROGRAM

5050 Commerce Drive, Baldwin Park, CA 91706

www.publichealth.lacounty.gov/eh – (626) 430-5320



Submit 30 days in advance of the event.

Applications submitted less than 14 calendar days prior to the start of the event will be subject to a late processing fee.

Applications submitted in less than two business days before the event will not be processed.

Type or Print in Black or Blue INK. Enter N/A where requested information does not apply. Do not leave blank fields.

TFF OPERATOR INFORMATION		EVENT INFORMATION	
Name of TFF Booth:		Event Name: California Watermelon Festival 2026	
Name of Operator/Owner:		Date (s) of Event: June 6th & June 7th	
Mailing Address:		Event Address: Hansen Dam Soccer Fields 11480 Foothill Blvd. Lakeview Terrace, CA 91342	
Contact Phone Number:		Event Location: <input type="checkbox"/> Indoor <input checked="" type="checkbox"/> Outdoor Hansen Dam Soccer Fields	
Email:		Hours of TFF Operation Set Up Hours: 5:00am to 10:00am Event Hours: 10:00am to 10:00pm	
Name of Person-in Charge:		Temporary Food Facility Type: <input type="checkbox"/> Food Booth <input type="checkbox"/> Food Truck <input type="checkbox"/> Food Cart <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Annual Food Booth	
Cell Phone:		Number of Food Employees:	
Event Organizer's Name: Edward Campos		Event Frequency: <input type="checkbox"/> Single Event <input type="checkbox"/> Recurring Event	
Event Organizer' Contact Number: (818) 262-3114			
FOOD OPERATION			
<input type="checkbox"/> Pre-packaged food only <input type="checkbox"/> Pre-packaged food with sampling <input type="checkbox"/> Food demonstration <input type="checkbox"/> Food preparation (all food preparation is to be completed within the food booth or at a permitted food facility)			
FOOD BOOTH CONSTRUCTION			
Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection. Prepackaged food booths require a washable floor and overhead protection.			
Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ Floor materials: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood Other: _____ Walls materials: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ Booth supplied by: <input type="checkbox"/> TFF Operator <input type="checkbox"/> Event Organizer <input type="checkbox"/> Rent from: _____ Booth Size: _____ Size of Pass Thru Window: _____			

HOT/COLD HOLDING EQUIPMENT

Identify methods of maintaining food hot (135°F) or cold (41°F/45°F) during hours of operation.

Cold Holding:	<input type="checkbox"/> Mechanical refrigerator	<input type="checkbox"/> Ice Chest	<input type="checkbox"/> Cold Table
	<input type="checkbox"/> Other (Specify): _____		
Hot Holding:	<input type="checkbox"/> Steam Table	<input type="checkbox"/> Electric Soup Warmer	
	<input type="checkbox"/> Chafing Dishes	<input type="checkbox"/> Electric Rice Cooker/Warmer	
	<input type="checkbox"/> Hot Holding Cabinet (Cambro)	<input type="checkbox"/> Hot Dog Roller Grill	
	<input type="checkbox"/> Heat Lamp	<input type="checkbox"/> Other (Specify): _____	

At the end of the operating day, all potentially hazardous foods that are held between 42°F and 45°F **shall be destroyed.**

At the end of the operating day, all potentially hazardous foods held at or above 135°F **shall be destroyed.**

I agree to voluntarily destroy any and all potentially hazardous food(s) held between 42°F and 45°F and/or held at or above 135°F at the end of the operating day in a manner approved by the enforcement agency.

_____ *Initial*

EQUIPMENT/UTENSILS

Will multi-use kitchen utensils be used inside the booth for food preparation?

Yes (complete Utensil Washing section and Liquid Waste Removal section) No Not Applicable

Utensil Washing

(Detergent, sanitizer, and test strips must be available at 3-compartment sink)

3-compartment sink within food booth Shared 3-compartment sink provided by Organizer

Sanitizer to be used (test strips must be available to test sanitizer concentration)

Chlorine Quaternary Ammonia Iodine

Identify all equipment that will be used for food preparation at the food booth:

Barbecue Grill Range Burner Deep Fryer Griddle Charbroiler Mixer Blender

Other (Specify): _____

Please contact the Fire Department if using propane, open-flame equipment, charcoal, or wood for safety requirements.

Identify all utensils (knives, scoops, spatulas, bowls) that will be used for food preparation at the food booth:

Specify: _____

Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.).

FOOD PROTECTION

Identify methods of protecting foods from customer contamination.

Sneeze Guards Hinged Chafing Dishes Only pre-packaged food or bottled drink

Prepared and stored away from the customers Individual portion samples

Other (Specify): _____

Identify overnight food and utensil storage location for events longer than 1 day: _____

Food and utensils must be stored overnight in a secure, vermin proof and weatherproof location. Potentially hazardous foods must be stored overnight under mechanical refrigeration.

HANDWASHING FACILITIES

Handwashing sinks are required in a TFF that handles open food.

Handwashing sinks with warm and cold running water, hand soap, single-use towels, and a trash receptacle must be provided at all handwashing sinks.

Provided by:

Event Organizer Food Operator Pre-packaged only (not required)

Type of handwashing sink that will be used:

- Permanently plumbed sink with hot and cold water under pressure
 Self-contained portable sink (with potable water and wastewater holding tanks)
 Gravity-fed warm water (100°F) with spigot and catch basin may be approved for events that operate for 3 day or less and *wastewater must be properly disposed.*

Water Source: _____ **Volume of Water:** _____ **Gallons**

FACILITY REQUIREMENTS

Electrical Supply

Provided by: Event Organizer Food Operator

If the event is scheduled for more than one day, will the TFF(s) have continuous electricity to power refrigerator(s) overnight?

Yes No

Toilet Facilities for Food Employees

Provided by: Event Organizer Food Operator

Refuse/Trash Removal

A trash receptacle must be provided inside the TFF booth

Is the event organizer providing refuse/trash services?

Yes No

If no, provide refuse service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of trash/refuse removal _____ times/per day

Liquid Waste Removal

Is the event organizer providing liquid waste removal service from all areas of the event including within the booth?

Yes No

If no, provide liquid waste removal service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of liquid waste removal _____ times/per day

TEMPORARY FOOD OPERATOR ACKNOWLEDGEMENT

As the Temporary Food Facility Owner/Operator, you acknowledge that you understand your role and responsibilities by initialing the following statements:

- 1 Rapid reheating/cooking devices (e.g., flat grill, BBQ) must be available and capable of reheating food to 165°F within 2 hours. Steam tables, heat lamps, and crockpots are not designed for rapid reheating.
- 2 Hot-holding devices (e.g., steam table, heat lamp) must be capable of holding hot foods at or above 135°F at all times.
- 3 A probe thermometer for checking internal food temperatures must be on-site and available for use at all times.
- 4 A handwashing station available and equipped with warm water (100-108°F), a spigot providing a continuous stream of water that leaves both hands free to allow for vigorous rubbing and supplied with soap and single use paper towels throughout the event. A catch basin is required to be set up **within** the food preparation area and easily accessible for use before beginning any food preparation.
- 5 All food handlers have been trained in food safety.
- 6 All booths must have overhead protection, and open food preparation areas must be fully enclosed to protect the food from outside contamination.
- 7 A smooth and easily cleanable floor will be used if the booth is located on dirt or grass (booths located on asphalt/concrete do not require additional flooring).
- 8 The applications must be submitted at least 14 days before the event. All late applications will be assessed a late fee at the time of processing. I understand a supplemental fee will be invoiced, in addition to the required permit fee, if the application submittal and/or modifications to the original application are submitted less than 14 days before the event start date. Modifications include, but are not limited to, correcting incomplete applications for changes to the menu, participating vendors, or warewashing facilities.
- 9 No ill employees will be working with food, food contact surfaces, or equipment.
- 10 I understand that failure to meet the conditions approved in this application may result in the suspension of approval to operate the event, suspension of the approval to operate the affected food booths, and/or may result in the filing of misdemeanor charge. *California Retail Food Code Section 114395*
- 11 I understand that I am responsible for obtaining approval from all applicable agencies, including the local fire department, planning department and Alcohol Beverage Control.
- 12 I understand that I will be charged up to three times the permit fee if found operating without a valid health permit. I understand that permits are non-transferable.
- 13 I understand that once the application is reviewed, the permit fee is non-refundable, including any late penalty fee.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I consent to all necessary inspections made according to law and incidental to the issuance of this permit and the operation of this business. I understand and hereby consent to any information I provide on this permit application to be considered a public record subject to disclosure under the California Public Record Act.

Application Completed By:

Printed Name: _____ **Title:** _____

Applicant Signature: _____ **Date:** _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Date Application Received: _____	Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No Reason for denial:	Reviewer Signature _____ Date:	
<input type="checkbox"/> Application Reviewed			
Amount Paid:	Invoice #:		

**DISCOUNTED PRINTING PRICES
PRODUCTS INCLUDE DESIGN
& DELIVERY AT FESTIVAL**



**Pop Up Tent
\$1,300**

Includes design,
hardware & backdrop



**A Frame
\$220**

Includes double sided
2 inserts (black or white)



**Table Throw
\$190**

6 Food Table Throw (3 sided)



**24"x36" Menu
\$120**

Durable Coroplast Material



**Banners
\$180 - \$490**

Pole Pockets, Grommets,
Metal Hardware



**Feather Flag
\$210**

Double Sided With
Hardware



2045 Glenoaks Blvd.
San Fernando Ca, 91340
818.362.2876
info@imaginationworks.org