



# 2024 LA FERIA INDEPENDENCE DAY CELEBRATION

Saturday, July 6, 2024 \* 3:30 PM – 9:30 PM

Veterans Memorial Park / Sports Complex



## VENDOR REGISTRATION FORM

To reserve a space/booth at the Independence Day Celebration, please return this form with the appropriate fee to City Hall. Spaces are available on a first come first serve basis.

Name/Agency/Contact Person: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_, State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone#: (Work) \_\_\_\_\_ (Home) \_\_\_\_\_ (Cell) \_\_\_\_\_

Email: \_\_\_\_\_

List the item(s) to be sold at your booth \_\_\_\_\_

\_\_\_\_\_

Each Food Vendor may only sell 2 Food/Specialty Items such as Fajitas, Funnel Cakes, Brisket Sandwiches, Snow Cones, Aguas Frescas, etc. Each Food/Specialty Item may only be sold by 1 Vendor.

**PLEASE LIST THE TYPE OF COOKING DEVICE(S)\* THAT YOU WILL BE USING.**

**\*No Electric Available** – You may bring a Generator if needed.

The booth fee is:

|              |          |          |
|--------------|----------|----------|
| Food Vendor: | \$100.00 | \$ _____ |
| Merchandise: | \$ 50.00 | \$ _____ |

**(Food Vendors - you must also acquire a Health Permit with Cameron County Health Department)**  
Forms available at La Feria City Hall.

I/We, the undersigned hereby agree to abide by rules and policies as established by the City of La Feria. I further agree to hold the City of La Feria and its employees, agents, harmless from any liability from the operation of a booth before, during, or after the event.

Signature \_\_\_\_\_

Date \_\_\_\_\_

Return this completed registration form and fees to La Feria City Hall, 115 E. Commercial Avenue, La Feria, Texas 78559 or email to [agarcia@cityoflaferia.com](mailto:agarcia@cityoflaferia.com) by 3:30 PM on Friday, June 28, 2024 to ensure your participation.

### OFFICE USE ONLY

Date Received \_\_\_\_\_

SPACE \_\_\_\_\_



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## GENERAL RULES AND PROCEDURES

### VENDOR DEFINITION

- Food Vendor – Vendor selling food and/or drinks to the public.
- Merchandise – Vendor selling items that are prepackaged

Space provided is 10'x20' per booth. Vendors may bring generators, barbeque pits, tables, chairs and tents.

**FOOD VENDORS Must obtain a Health Permit from Cameron County.** The Fee is \$25 and forms can be submitted at the Cameron County Annex Office in San Benito (1309 W. Expressway 83) Monday-Thursday between 8 am – 9 am and between 1 pm – 2 pm, their phone number is 956-247-3599. The Cameron County Health Inspector will be inspecting All Food Booths.

### OBJECTIONABLE MATERIAL

Anyone selling or distributing objectionable materials to the public and not in conformity to the theme of the La FERIA Independence Day Celebration will not be allowed to participate and will be asked to leave. The La FERIA Independence Day Celebration Planning Committee reserves the right to determine what is considered objectionable items. Objectionable items include, but are not limited to the following:

- Knives or toys resembling knives
- Lighter or flammable materials
- Material depicting marijuana, illegal drugs, or drug related paraphernalia
- Stink or smoke bombs
- Items resembling cigarettes
- Any item or material not conforming the theme of the Independence Day Celebration

Although these items may be considered legal for sale, the Independence Day Celebration Planning Committee is concerned with their sale to minors. Vendors are asked to use good judgment and consider parental/guardian approval before selling what may be considered "objectionable" items to minors.

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- **VENDORS NEED TO SET UP BETWEEN 2:00-3:00 PM.**
  - **NO VENDOR VEHICLES WILL BE ALLOWED INTO THE SPORTS COMPLEX GRASS AREA AFTER 3:30 PM.**
  - **PLEASE ATTACH YOUR CAMERON COUNTY HEALTH PERMIT APPLICATION & RECEIPT TO THE FRONT OF YOUR TENT**





# CAMERON COUNTY PUBLIC HEALTH

*Esmeralda Guajardo, MAHS*  
Health Administrator

*James W. Castillo II, MD*  
Health Authority

## The following documents are required to process the Temporary Food Establishment Permit application:

The Cameron County Public Health (CCPH) Environmental Health Program **requires** the following documents for the operation of a Temporary Food Establishment. Documents listed below shall be submitted to the Cameron County Public Health (CCPH) Environmental Health Program located at 1390 W. Expressway 83, San Benito, Texas, office number (956) 247-3599.

### To initiate the application process:

1. **Application** (*Application will be completed by CCPH staff*)
  - a. Application should be filled with applicant's personal information and information of the mobile unit or vehicle towing food trailer.
2. **Food Menu**
  - a. Food menu should be typed or printed and it should specify what products would be sold in the business (i.e. tacos, hamburgers, corn, nachos, ice cream, sodas, pre-packaged items). Any changes made in the future should be notified to the department and a new menu should be submitted into the office.
3. **Food Preparation**
  - a. Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.**
4. **Food Receipts**
  - a. Copies of food receipts must be submitted at the time of application before Health Permit is issued out.
5. **Letter of authorization**
  - a. If the business is located within a municipality, you must request permission to operate inside city limits; a letter signed with a statement allowing you to operate will be issued and turned in along with your application.
  - b. Letter from business owner allowing permission to operate and allow anyone participating in the Temporary Food Establishment the use of the toilet and handwashing facilities.
6. **List of Individuals Cooking Food**
  - a. List of individuals cooking food (must include names, addresses and home phone numbers).  
*\*Note your list must include what ingredients they used. If not cooked on site, food needs to be obtained from an approved source and you will need to submit receipts at time of the application process. Individuals must wear protective gear (hairnet/cap) and use gloves when handling food.*
7. **List of Individuals Serving Food**
  - a. List of individuals serving food (must include names, addresses and home phone numbers).



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*\*Note the individuals serving must wear protective head gear (hairnet/cap) and use gloves when handling food.*

**The following documents are required to process the Temporary Food Establishment Permit application:**

**8. List of Individuals Collecting Money/Tickets**

a. List of individuals collecting money or tickets (must include names, addresses and home phone numbers). \* *Note the individuals handling money or tickets must not handle any food.*

**9. Mobile Units: Must submit a copy of the following documentation**

- a. Existing health permit that allows business owner to sell from the mobile unit or submit the mobile unit for inspection and the required documentation for an annual mobile unit permit.
- b. Food binder liability information.
- c. Certified Food Manager & Food Handler's certifications.

**10. Fee**

a. The Temporary health permit fee for one day is **\$25.00** or **\$50.00** for 2-14 days (permit cannot exceed 14 days). Payable to the *Cameron County Imprest Fund*. Non-profit organizations must provide a copy of tax exemption document. The fees are non-refundable.

- ***Note: In accordance to the Cameron County Public Health Codes, establishments operating without a valid health permit will be cited with a class C misdemeanor by the local Justice of the Peace and each day on which a violation occurs constitutes a separate offense.***
- ***All food must be prepared on site or obtained from an approved source. Receipts must be submitted during application process. (No Exceptions).***
- ***All Applications must be submitted 72 hours prior to event, NO EXCEPTIONS.***



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## **PORTABLE FOOD BOOTH HEALTH REQUIREMENTS**

### **1. Food Protection:**

- a) All foods must meet temperature requirements during storage, preparation and display. Temperatures vary depending on the type of food. "Hot foods" must be kept at 140 degrees Fahrenheit. "Cold foods" must be maintained at 45 degrees Fahrenheit or lower.
- b) All foods must be kept covered when not being served. This includes all drink vendors.
- c) All cakes and pastries must be individually wrapped.
- d) All necessary equipment must be provided to maintain product temperatures.
- e) All food products must be stored a minimum of six (6) inches off of the ground.
- f) All ice must come from an approved water source and stored in a clean container.
- g) An ice scoop must be provided for dispensing.
- h) Ice used to maintain product temperature cannot be used for consumption.
- i) Single service utensils (knife, fork, spoon, and napkin) must be provided when necessary.
- j) Potable water must be provided for the cleaning of work area and utensils.
- k) A spray bottle with sanitizing solution (one teaspoon of bleach per gallon of water) must be provided for sanitizing countertops and other food contact surfaces.
- l) A thermometer must be provided to monitor food temperatures while being stored or on display.
- m) Hard maple or equivalent non-absorbent wood may be used as cutting boards.

### **2. Personal Hygiene:**

- a) Hair restraints (caps, hairnets, scarves) must be worn at all times when preparing, handling, or serving food.
- b) Anyone handling money cannot also handle food products unless hands are thoroughly washed each time money is handled.
- c) Food handlers should avoid wearing jewelry and deep fingernails clean and unpainted.
- d) Food handlers should wear disposable gloves.

### **3. Booth Construction:**

- a) Subflooring shall be graded to drain and dust shall be controlled.
- b) Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority, such as but not limited to tarps.
- c) Overhead protection above food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather.
- d) Pests (flies, roaches or rodents) shall be controlled.
- e) Doors, walls, screening and other measure may be required when necessary to restrict the entrance of flying insects.

\*Health Inspectors will perform inspections at random, periodically. Food not meeting the above requirements will be discarded. Inspections are not a guarantee that the food is safe for human consumption. This process only increases the safety for the public.