

— CEDAR CITY —
Arts Festival
August 28-29, 2009 11am-7pm

Dear Food Vendors,

The Cedar City Arts Festival is pleased to announce the Call for Food Vendors for the 2009 Event. Celebrating its 8th year, the Cedar City Arts Festival is held in beautiful downtown Cedar City, Utah adjacent to the Randall Jones Theatre which is home to the Award winning Utah Shakespearean Festival. Held over 2 days, from 11am to 7pm, this festival takes advantage of the crowds from the Summer Season. This event hosts over 40 booths from fine art to fine crafts in multiple categories such as ceramics, glass, fiber, jewelry, painting, and more. Vendor amenities include coffee in the morning, water in the afternoon, breakfast on Saturday morning, overnight security and 50% ticket vouchers to the Utah Shakespearean Festival that can be used during the event.

The Cedar City Arts Festival takes great pride in its vendors and their food. Each food vendor must submit an application to be juried by a selection panel which looks for menu, price points, and diversity.

Vendors are required to provide their own canopy and display that best represents their food. Cedar City is known for its windy climate so be prepared with weights and wind support! Booths are placed on the grass or cement in the park and are \$60 for a 10'x10' space.

The Cedar City Arts Festival is produced by the Cedar City Arts Council, which supports local artists in folk, literary, visual, and performing arts in Cedar City and the surrounding area. By speaking with a collective voice, they seek to have a greater impact on the development of the arts in the community.

To take advantage of this unique event, Food Vendors can download a 2009 application at the Cedar City Arts Council's website at www.CedarCityArtsCouncil.org

Please submit any questions, a completed application and images to Emily Bradley at admin@cedarcityartscouncil.org , 435-865-6487 or you can mail your application and menu to CCAC PO Box 2655 Cedar City, UT 84721

Best regards,
Emily Bradley, Co-Chair



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Food Vendor Application
Entry Deadline July 1, 2009 – Entry Fee \$60

Business Name: _____ Phone: _____
Contact Name: _____ Cell Phone: _____
Address: _____ City: _____ State: _____ Zip: _____
E-mail: _____ Website: _____

List all items and prices of what you intend to sell:

What are your electrical needs? _____ v/ _____ amps

Booth size is 10' X 10'.

Please Note:

- You are required to provide all equipment (tables, chairs, canopy, extension cords) for your booth.
- You are required to apply for a Cedar City Temporary Food Permit, cost is \$50 see attached application and mail completed application to: SW Utah Public Health Dept., 200 E. DL Sargent DR. Cedar City, UT 84721
- Vendor areas will be pre-assigned. Plan to arrive by 9:00 a.m. for check in and set up.

Send completed application check payable to Cedar City Arts Council to:
CCAC PO Box 2655 Cedar City, UT 84721

Disclaimer: I hereby release and forever discharge the Cedar City Arts Council and their directors, volunteers and sponsors from any responsibility, personal liability, claims, loss or damage arising out of or in conjunction with my acceptance in this Art Festival.

Signature: _____ **Date:** _____



14. Dust and wind blown debris must be controlled.
15. You must collect and dispose of any liquid wastes legally, including hand wash waste. Any liquid waste, which is not discharged directly into a sewage system (not a storm drain) must be collected and legally disposed of.
16. All waste food, food scraps or food residues, including drippings, oil and wash water, must be caught or collected and disposed of properly by you.

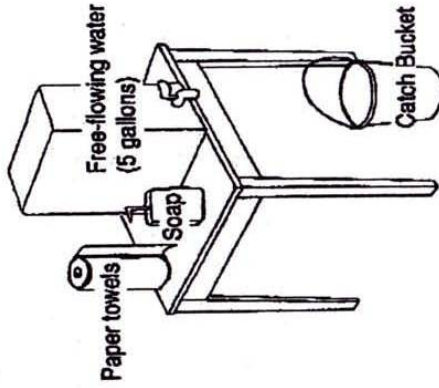
The Southwest Utah Public Health Department reserves the right to prohibit or discontinue, without warning, any food operation it deems a threat to the public health or safety.

*"Potentially hazardous" foods mean any food or ingredient, natural or synthetic, in a form capable of supporting the growth of infectious or toxigenic microorganisms. This term includes raw or heat-treated foods of animal origin, raw seed sprouts and treated foods of plant origin. The term does not include foods, which have a pH level of 4.6 or below, or a water activity (Aw) value of 0.85 or less.

Examples: Raw or cooked hamburger, hot dogs, bar-b-cue pork and chicken, macaroni salad, potato salad, ice cream, prepared fruit and lettuce salads, etc.

Please contact the Environmental Health Division of Southwest Utah Public Health Department for additional information on requirements for food service and to register your activities.

Correct Handwashing Set-up



Washington & Kane Counties Contact
Southwest Utah Public Health Department
Environmental Health
(435) 986-2580
620 S. 400 E.
St. George, UT 84770

Iron, Beaver, & Garfield Counties Contact
Southwest Utah Public Health Department
Environmental Health
(435) 865-5180
260 E. DL Sargent Dr.
Cedar City, UT 84720

On The Web

<http://www.swuhealth.org/environmentalhealth.php>

Other Sources of food safety information:

Utah food service rules on the web:
<http://www.rules.utah.gov/publicat/code/392f392-100.htm>



Temporary

Food Service

Establishments

Southwest Utah Public Health Department loves special events, especially those serving good food. Unfortunately, if the food served is not handled or prepared properly it can cause illness or food poisoning. To help prevent this, there are some things you need to know. This guide has been prepared to help you plan and prepare food safely at any of the special events that take place in our area. Please read it carefully. Should you have any questions, please contact the Southwest Utah Public Health Department division of Environmental Health for assistance.

- There are five things you MUST keep in mind when planning to cook and serve potentially hazardous* foods outside a commercial restaurant.
- Keep your menu simple.
 - Always buy foods from an inspected commercial establishment;
 - Always cook, heat or cool foods rapidly. Keep raw foods and cold foods cold (below 40°F) and cooked foods hot (above 140°F);
 - Always start with clean equipment and re-clean and sanitize it every hour or when it gets soiled;
 - Always use utensils to handle food; never your hands; and keep all foods tightly covered.

Guidelines

Temporary food permits are required at special events or any public gathering or similar events where food is prepared and served to the public. The following guidelines for food service at these special events have been developed from Utah Rules R392-100, "Food Service Sanitation" and from sound food handling practices.

1. Any food service operation serving food more than one or more days in any one fourteen day period must secure a permit from Environmental Health Division of Southwest Utah Public Health Department prior to the event.
2. All persons working with food are required to have a valid food safety permit

3. All foods, including ice and water, must be obtained from sources approved satisfactory by the Environmental Health Division of Southwest Utah Public Health Department. If water is supplied through a hose, the hose must be NSF approved.

4. Potentially hazardous*, cooked or raw cold foods require refrigeration and must be maintained at 40° F or below at all times. Potentially hazardous* hot foods must be maintained at 140° F or above at all times. A probe thermometer will be required at each preparation site for you to check these temperatures.

5. All potentially hazardous* food must arrive ready to be served or ready to be cooked, and when cooked, must require minimal preparation to be served. An enclosed facility will be required for more involved food service activities.

6. Keep all foods protected from dust, dirt, insects and other sources of contamination during storage, cooking, preparation, display, and service.

7. Seafood or shell stock, in any form, may not be served.

8. Don't let people with boils, infected wounds, diarrhea, respiratory infections accompanied by fever or other communicable diseases prepare or help with your food stand.

9. Be sure to wear clean outer garments and effective hair restraints. Tobacco will not be allowed in the preparation and service areas.

10. Equipment and utensils must be kitchen grade, clean and in good repair and stored protected from dirt and insects. If using disposable eating utensils keep sufficient quantities for your customers.

11. All equipment and utensils must be kept clean and protected from contamination throughout their use. Other requirements may be applied if deemed necessary by the Environmental Health Officer.

12. Make plans to ensure clean hands. When a hand wash lavatory with hot and cold water under pressure is not available, a catch pan, a container of water, soap, and disposable towels are required. Disposable food-handling gloves, disposable moist-type sanitizing towelettes, and hand sanitizers are also encouraged.

13. Food Items **MUST** be protected from the consumer and the environment

- No storage of food or food contact items on the ground.
- All foods must have guards or shields in place or covered at all times
- Available condiment must be in proper dispensers. (Food grade plastic squeeze bottles, individually wrapped straws, etc.)



SOUTHWEST UTAH
PUBLIC HEALTH
DEPARTMENT
Prevent • Promote • Protect

Iron County
260 E. DL Sargent Dr.
Cedar City, UT 84721
435-586-2437

TEMPORARY FOOD SERVICE APPLICATION

Fee for a Temporary Permit (not to exceed 14 days) \$50.⁰⁰
If late (issued on site or day of event) \$80.⁰⁰

Date: _____

Applicant Name: _____ Phone: () -

Address: _____
City State Zip

Type of Business:
 Private Corporation Partnership Non-Profit Organization/Fund Raising
 Other (please explain) _____

Name Business/Organization: _____ Phone: () -

Address: _____
City State Zip

Name of Event: _____ Date(s) Event Will Be Held: _____

Name of Property Owner: _____ Phone: () -

Will food be prepared at the Temporary Food Service location? Yes No

If No, give the name and address of the *approved commercial kitchen* where food will be prepared:

Name of Kitchen: _____ Address: _____

List ALL menu items to be served (include drinks, desserts, salads, etc.): _____

Does every one who will be preparing food have a Food Handler's Permit? Yes No

How will food be kept COLD? _____

How will food be kept HOT? _____

How will hand washing facilities for employees be provided? _____

How will cleaning cloths be sanitized? _____

Will Test Strips be provided for sanitizer? Yes No

How will trash be disposed of? _____

How will waste water be disposed of? _____

I have read the Southwest Utah Public Health Department requirements and all other information contained in the packet, and I agree to abide the rules and regulations.

Signature of Applicant: _____ Date: _____

**Seasonal Permits are available. Contact your local Environmental Health Office for more details.*

Fees Paid \$ _____
Initials

For office use only

EH Form 414

Signature of Health Department _____ Inspector: _____
Date: _____

Approved: Rejected: