



A Non Profit Organization

2019 Food Booth Packet

May 25-26, 2019

Packet includes:

- ✓ Rules & Regulations & signature of waiver
- ✓ Food Booth Application
- ✓ Food Vendor Menu & Calculation of Fees
- ✓ Department of Health (DEH) Information
- ✓ Veterans Affidavit
- ✓ Fire Department Information

Contact:

Sunday Minnich
Event Director

409 Tennant Station #150
Morgan Hill, CA 95037



Phone: 408.778.1786
Fax: 408.782.0030
info@mhmmg.com

A Non-Profit Organization

May 25-26, 2019
Downtown Morgan Hill Amphitheater Grounds & Depot Street
Saturday 10am – 7pm & Sunday 10am – 6pm
Outdoor Festival Rain or Shine
70,000 Attendance over 2 days
www.mhmmg.org

Morgan Hill, CA is Silicon Valley's escape. Centrally located between San Francisco and the Monterey Bay, Morgan Hill is one of the most desirable and fastest growing communities in Santa Clara County. People are drawn to the beautiful hillsides surrounding the valley, the peaceful atmosphere and the general quality of life Morgan Hill offers. Morgan Hill's combination of climate, resources, points of interests and ethnic diversity provide a solid economic environment as well as a vital and exciting community in which to live, work and play. Demographics available upon request.

FOOD VENDOR ELIGIBILITY:

We are looking for quality food vendors with preference to those featuring mushrooms on their menus. Food vendors must have a certificate of insurance naming the Morgan Hill Mushroom Mardi Gras as additionally insured and fill out all the necessary paper work and applications for the Health Department and Fire Department. Any applications returned incomplete will not be accepted.

FOOD VENDOR FEES:

- \$800 per 10x10 serving/booth space for the two-day event (\$500 non-profit). Additional space is provided at no additional cost for cooking/BBQing. If your set-up/serving booth does not fit into the above space, you must supply details of your set-up requirements. Additional fees may apply depending on the additional space you will need. **Completed application must include a picture or handwritten sheet of booth set-up. This is very important so we make sure we give you enough space for your cooking area.**
- Additional fees apply for electrical. Electrical is available during festival hours only. Quiet Generators are acceptable with approval of the Electrical Chairman.
- **HEALTH PERMIT.** Fees are based on a Risk Category 1, 2 or 3. Please read the fee schedule included in this packet carefully to determine your risk category. DEH has the right to change your fee based on their calculations and has final say.
- All food vendors must supply their own 10x10 health & fire approved canopy or rent one from us. Any vendor cooking with an open flame must have a flame-retardant canopy.
- All fees to be paid to the Morgan Hill Mushroom Mardi Gras who will write one organizational check to the Santa Clara County Health Department. A \$100 Security Deposit is required in a separate check and voided after the festival if **ALL Festival and DEH** rules and regulations were met. If Rules & Regulations were not met by the Food Chair or DEH representatives, the deposit check will be cashed by the Morgan Hill Mushroom Mardi Gras.

APPLICATION PROCEDURE:

- Completed application must include a picture or handwritten sheet of booth set-up. This is very important so we make sure we give you enough space for your cooking area.

- The Selection Committee will meet every two weeks to consider all applications received at that time. New food vendor applications will be held until April 1st to determine the festival needs.
- The Committee's decision is based on the needs of the Morgan Hill Mushroom Mardi Gras Festival and is final.
- Vendors will be notified of their acceptance and approved menus in a timely manner. Those accepted will receive space assignment and set-up information the first week of May. All placement decisions are final. **NO NEGOTIATIONS!**
- Priority on menu items is given to returning vendors. **If a returning vendor does not submit their application by the deadline date of April 1st, we will accept a new vendor with similar menu items. No exceptions!**
- Fill out all Health permit forms completely and return with application and appropriate fee. If the organization is Veteran Exempt, please fill out the necessary information included on the Temporary Event Permit from DEH.

ELECTRICAL REQUIREMENTS:

- 1) Electrical is only available during festival hours
- 2) All appliances must be listed on the food vendor's application.
- 3) All information must be accurate to a reasonable degree.
- 4) All electrical extension cords must be provided by the food vendor (100 ft. per appliance, 14 gauge, 3 wire minimum).
- 5) No more than 3 electrical appliances allowed per booth.
- 6) No coffee pots for personal use.
- 7) **Electrical is limited to certain areas. Quiet Generators are acceptable with approval.**
- 8) All decisions made by the electrical chairman are final.

FIRE DEPARTMENT (see additional Fire Department Regulations enclosed):

The Fire Marshall will be on site to insure compliance. All Fire regulations will be enforced even after the inspectors have left the grounds. The Mushroom Mardi Gras does not take responsibility for any vendor who is shut down for non-compliance. Absolutely no refunds will be granted if a food vendor is shut down by the Fire Marshall or festival management for non-compliance.

SALES PERMIT:

The vendor is responsible for obtaining a current and valid sales permit prior to the event. Only public education institutions are exempt. This is not negotiable. If you do not have a sellers/temporary sellers permit, please visit <https://onlineservices.cdtfa.ca.gov/> to apply for your permit.

HEALTH PERMIT (see additional Temporary Health Permit regulations enclosed):

Copy the informational pages and train all workers on these regulations. Inspectors will be on site both festival days to insure compliance. All Health Department regulations will be enforced even after the inspectors have left the grounds. No menu changes will be allowed without written approval. Food may not be sold or sampled outside of the booth. The Mushroom Mardi Gras does not take responsibility for any vendor who is shut down for non-compliance. Absolutely no refunds will be granted if a food vendor is shut down by the Health Department or festival management for non-compliance.

SIGNAGE:

We can't stress enough how important signage is. **GOOD SIGNAGE IS THE KEY TO YOUR SUCCESS!** Do not use poster board or butcher paper for the main sign. Optimum size for the sign is 8' x 18" or 8' x 24". Vinyl banners with grommets & bungee cords work best. PVC pipe works well to get your signs high above the booth for optimal view. Food vendors must provide their own signage display equipment. Poster board is fine for posting menu and prices at eye level. Signs should have name of menu items and organization. A little imagination and color here pays off big. Please emphasize "MUSHROOMS" on your menu if you are selling mushroom dishes.

GENERAL INFORMATION:

BEVERAGES

- **No sodas, bottled beverages and bottled water are allowed to be sold or handed out in vendor booths.** All other beverages must be stated on application and approved by festival management. All beverage vendors must provide their own water.
- The Mardi Gras reserves the right to locate vendor booths according to the needs of the festival.
- All food vendors must supply their own 10x10 health & fire approved canopy or rent one from us. Any vendor cooking with an open flame must have a flame-retardant canopy.
- All display and selling area must be placed within your 10x10 space.
- Booth sharing is NOT allowed
- No handing out samples outside your booth.
- Electrical service is only available during festival hours and not available in all locations. **This will effect booth location.** Quiet generators are allowed upon approval.
- Overnight security will be provided. Each vendor is responsible for securing their own booth. The Festival is not responsible for any loss or theft incurred by any vendor.
- Access to your space will be available on Friday at 5pm for set up. **No Exceptions.** Streets don't close until 5pm and we need time to get the refer, ice and beer trucks staged before vendors set-up. Vendors are encouraged to put up signs, decorate and move in large appliances and tables on Friday. If you set up in the wrong booth space **you will be asked to move.** If you are not available to move your booth, Festival management has the right to move your booth and is not responsible for any damage.
- Cancellations prior to May 1st will be refunded, minus a \$100 processing fee. Absolutely no refunds for cancellations after May 1st. If you are NOT accepted as a vendor, all fees will be returned by May 1st.
- Tables and chairs are not available to borrow or rent from the festival. Please make arrangements to provide your own. They should be covered with a washable surface. A great reference is Kuik Covers.
- Vendors are responsible for removing their own trash from their area each evening and may not use Festival trash receptacles used by public for its disposal. Each food booth must provide its own large garbage cans behind booth. Your \$100 security deposit will be voided after the festival if you follow all general rules and your space is left clean.
- The Morgan Hill Mushroom Mardi Gras has the right to prohibit and/or evict (without refund or assumption of liability for lost sales or expenses) any presentation or person who is in any manner deemed offensive or unprofessional.
- All vendors agree to participate for the entire event and understand that tear down on Sunday before 6pm is not allowed for any reason.
- **The Mardi Gras Committee does not guarantee exclusive rights to any food item and makes all final decisions regarding food and beverage sales.**
- Per the Morgan Hill Municipal Code, vendors and food providers shall not dispense prepared food to a customer in a polystyrene foam food container. These containers are commonly known as Styrofoam™. In favor of our environment, the use of paper, aluminum and other recyclable food containers is encouraged by any vendor during the festival.
- All new vendors and non-profit organizations are encouraged to meet with festival staff prior to the festival to go over requirements, etc to ensure all rules and regulations are followed by festival staff, Health Department and Fire Department. To set an appointment to meet prior to the festival, call or email Sunday Minnich at 408.778.1786 or info@mhmmg.com.

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FOOD BOOTH VENDOR APPLICATION - Application Deadline – April 1, 2019

All fees must be submitted with application. Read the terms & conditions carefully and sign the acceptance of waiver, before returning your application. Applications won't be accepted unless full payment, Menu & Fee Calculation form and health permit application is returned with food booth application.

Company/Organization Name: _____

Contact Name: _____

Address/City/ST/Zip: _____

Phone _____ Cell _____ Fax _____

Email Address: _____

California Sellers Permit # _____ Contact State Board of Equalization in San Jose for information, application and permit. Your # is required for approval. **Public education institutions are exempt.**

VERY IMPORTANT: Please fill out the following questions carefully. If you do not disclose something you require, we might not be able to accommodate your request at a later date.

FOOD BOOTH

All food vendors must supply their own 10x10 canopy or rent one from us for \$250 which includes set-up and tear down. Any vendor cooking with an open flame must have a flame-retardant canopy. **If your set-up does not fit into a 10x10 serving/booth space you must supply details of your size and needs to be considered as a participant. Additional fees will be applied to oversized spaces.**

SPACE REQUIREMENTS (please provide a picture or drawing of your set-up and/or layout)

Do you have Canopy/Trailer/Truck/Cart? Please specify: _____

How large is your **serv**ing space (10x10, 10x20, truck/trailer length including tongue/cart, etc) _____

Special Requests _____

COOKING (we will determine how much cooking space you need based on your answer below)

What type of Cooking are you doing on-site (e.g.: BBQ, Deep Frying, Griddle, none, Etc.) _____

ELECTRICAL

Will you require electrical from the Festival or request to provide your own generator _____

If generator, make & model _____

If requesting electrical from festival, how many outlets (max 3) _____

What kind of power do you need (watt/amp?) _____

Type of appliances: _____

ICE

Will you need Ice Delivery? No _____ Yes _____ If yes, approximately how many 40# bags will you need in total _____



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PLEASE SIGN AND RETURN WITH APPLICATION

HOLD HARMLESS:

This event is held rain or shine and no space fees or vendor expenses will be refunded should an emergency of any nature arise prior to the opening time or during the event that would prevent or cancel its production. In consideration for being allowed to attend and participate in the 40th Annual Mushroom Mardi Gras Festival, May 25-26, 2019, vendor agrees to protect, defend and hold harmless Morgan Hill Mushroom Mardi Gras, Inc., and their respective elective or appointed boards, officers, agents, and contract employees from any and all claims, liabilities, expenses, or damages of any nature, including reasonable attorney’s fees, to the extent such claims, liabilities, expenses, or damages arise out of the participation by the Mushroom Mardi Gras, its agents, officers, employees, subcontractors, or independent contractors, at the festival. In consideration of your acceptance of this entry, I, intending to be legally bound, do hereby for myself and my heirs, executors, and administrators, waive and release any and all rights and claims or damages I may accrue against the persons and organizations affiliated with the Morgan Hill Mushroom Mardi Gras for any and all injuries that may be suffered by me at or enroute to and from the event.

I have read and understand the terms and conditions as outlined in the Food Vendor Application and Rules and Regulations and the attached Department of Health Requirements and Fire Department Regulations and agree to abide by them.

Entrants must sign, signifying acceptance of waiver.

Contact Name (please print) _____

Vendor Business Name: _____

Signature: _____ Date: _____

FOOD VENDOR PROPOSED MENU & CALCULATION OF FEES

(MUST return with application. Remember to keep a copy)

BUSINESS NAME: _____

List all food items in order of preference to be sold or provide a separate menu. *(Please list items in order of preference. All items must be listed).* We will notify you of your approved menu by May 1st. Only items approved by the festival can be sold. To avoid duplication, not all menu items listed below may be approved. **No waters, sodas, bottled/canned beverages allowed to be sold. Other beverages upon approval.** Vendors agree to serve only those items that have been approved.

- | | |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

THE FOLLOWING MUST BE SUBMITTED AT TIME OF APPLICATION:

Failure to submit required information will delay this process.

- 1 picture/drawing of your booth display (layout will determine best location for your space)
- Signed Acceptance of Waiver
- Health Department Application filled out and returned
- Certificate of Insurance
- Calculation of Fees. (please use separate check for security deposit which will be voided after the event, if you follow guidelines and leave your area clean)

\$ _____	For Profit Serving Space	\$800 (per 10x10 space)
___ \$ _____	Self contained Trailers/Trucks	\$1000 (up to 20' including tongue)
___ \$ _____	Non-Profit Serving Space	\$500 (per 10x10 space)
\$ _____	Booth Rental	\$280 (per 10x10 booth)
\$ _____	Health Department Fees (<i>see next page for fee description</i>) (\$99 Risk 1; \$145 Risk 2; \$186 Risk 3 or \$88 sampling only) <i>We will not accept any more food vendors within two weeks before the festival</i>	
\$ _____	Electrical Fees (1 outlet = \$75; 2 to 3 outlets = \$125)	
\$ _____	Late Processing Fee	\$100 (must be postmarked by April 1 st)
\$ _____	TOTAL COST	
\$ <u>100</u>	Additional Security Deposit (Separate Check)	

A copy of the Certificate of Insurance naming Morgan Hill Mushroom Mardi Gras, as an additional insured, must be received by May 1st

DEH FEES DESCRIPTION

PERMIT TYPES FOOD VENDOR CATEGORIES	FEE 1-12 DAYS PER EVENT	FEE 13+ DAYS PER EVENT
Risk Category 1 (RC1) Low Risk	\$ 99.00	\$ 99.00
Risk Category 2 (RC2) Moderate Risk	\$ 145.00	\$ 202.00
Risk Category 3 (RC3) High Risk	\$ 186.00	\$ 241.00
Sampling Only - No food/beverage sales Limited to small sample sizes	\$ 88.00	\$ 88.00
Mobile Food Facilities - carts/vehicles permitted by Santa Clara Co.	No temp event fee required operating under annual permit	-
Mobile Food Facilities - carts/vehicles NOT under permit by Santa Clara Co.	Fee will depend on menu - RC 1, 2 or 3	Fee will depend on menu - RC 1,2,3
ATEP - for business owners of fixed food facilities that they own in Santa Clara Co.	\$ 504 Annual Fee	
Veteran *must submit Affidavit for a Veteran's Exemption form and all required documentation (see form)	\$ 0.00	\$ 0.00

Temporary Food Facility RC 1 includes (\$99):

- Prepackaged, non-potentially hazardous foods (non-PHF), or
- Prepares only non-PHF. Examples include prepackaged foods/beverages, kettle corn, candies.
- Reheating commercially manufactured ready to eat foods with no further processing. Examples include canned chili beans, hot dogs, nacho cheese

Temporary Food Facility RC 2 includes (\$145):

- Food that is for same day service to customers (hamburgers, raw sausages, crepes etc.).
- Food that is prepared/cooked onsite and served with hot or cold holding of potentially hazardous food (PHF) after preparation.
- Absolutely no cooling of potentially hazardous foods are allowed, either in advance or on site. All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41F).
- The business owner of a brick and mortar food facility with a valid permit, prepares in advance of the event (potato salad, pot pies, and tamales) at their approved facility; the facility must have a valid permit and inspected by the local enforcement agency (you are the owner of that fixed facility); must provide a copy of their permit with the application

Temporary Food Facility RC3 includes (\$186):

- Food that is prepared in advance of the event (potato salad, pot pies, and tamales) at an approved facility
- Extensive menus with the handling and preparation of raw ingredients or complex preparation which includes cooking, cooling and/or reheating.
- Food that is prepared in advance of the event (potato salad, pot pies, and tamales) at an approved facility permitted and inspected by the local enforcement agency (you are not the owner of that fixed facility but renting kitchen space, or with the owner's permission)
- Food that is prepared for multi-day use.
- All prepared food is to be discarded at end of day (includes hot foods, and any cold foods that have exceeded 41F).



Application for a Temporary Food Facility (TFF) Permit at a Temporary Event

Complete BOTH sides of this form. RETURN TO THE EVENT COORDINATOR with applicable fees and documentation.
Applications, fees must be submitted to this department by the Event Coordinator at least 2 weeks before the event.

Incomplete or late applications may not be approved or the menu may be restricted.
 Once the application is approved, NO changes may be made without approval of this Department.
 Unauthorized changes may result in permit suspension.

For applications and TFF requirements, go to www.ehinfo.org > Programs & Services > Consumer Protection Division > Temporary Events.

BUSINESS INFORMATION	EVENT INFORMATION	
Business or Organization Name / DBA	Event Name	
Owner Name or Care Of Name	Event Location	
Owner Address	Event Address	
City and Zip Code	City and Zip Code	
Owner Business or Home Phone	Food Service Date(s)	Food Service Time(s)
Owner Cell Phone	Food Service Date(s)	Food Service Time(s)
E-mail Address	Food Service Date(s)	Food Service Time(s)
Event Coordinator Name and Phone	Food Service Date(s)	Food Service Time(s)
TEMPORARY FOOD FACILITY (TFF) INFORMATION	PERMIT TYPES (must check one, as applies)	
Facility Type: <input type="checkbox"/> Food Booth If your food booth will be larger than 10'x10', indicate size: _____ <input type="checkbox"/> Beverage Booth(s) Total Number of Beverage Booths: _____ <input type="checkbox"/> Food Cart <input type="checkbox"/> Food Vehicle (Applies to vehicles not permitted by County of Santa Clara DEH) <input type="checkbox"/> Truck <input type="checkbox"/> Trailer <input type="checkbox"/> Indoor Event <input type="checkbox"/> Multiple food service stations: submit a simple site plan depicting where food and beverages (including beer/wine) will be distributed.	<input type="checkbox"/> TE06 - RC1 Low-risk food <input type="checkbox"/> TE07 - RC2 Moderate-risk food, prepared for same-day service (1-12 days) <input type="checkbox"/> TE08 - RC2 Moderate-risk food, prepared for same-day service (13+ days) <input type="checkbox"/> TE09 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (1-12 days) <input type="checkbox"/> TE10 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (13+ days) <input type="checkbox"/> TE14 - NO FOOD/BEVERAGE SALES – SAMPLING ONLY <input type="checkbox"/> TE01 - Annual Temporary Event Permit Holder (Santa Clara County) Permit Number (PT#): _____ <input type="checkbox"/> Veteran (submit the Affidavit for a Veteran's Exemption form with required documentation, along with a copy of your honorable discharge form <u>without</u> your social security information)	
Food Preparation Start Time: (Before Food Service Time)	BOOTH CONSTRUCTION INFORMATION	
Name of Temporary Food Facility: (Booth name to show on permit)	Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other:	
Person in Charge Day of Event:	Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Tarp <input type="checkbox"/> Other: (Grass or Dirt surfaces must be covered with approved tarps or plywood)	
Person in Charge's Cell Phone:	Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: (Enclosed food booth required if unpackaged foods are handled)	

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. Additionally, the undersigned is aware that non-compliance may result in closure of the temporary food facility. Any inspection time more than twenty minutes may be assessed, in 15 minute increments, at the current hourly rate approved by the Board of Supervisors, until the necessary changes or corrections are made. Re-inspections may be subject to additional fees.

I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.

The undersigned certifies, under penalty of perjury, that to the best of his/her knowledge and belief, the statements made herein are complete, correct and true. NOTE: Any information contained in this application is a matter of public record and is available to the public under the California Public Records Act.

Applicant Signature _____ Print Name _____ Date _____

**** OFFICE USE ONLY ****			
OW#:	FA#:	PR#:	BO#:
<input type="checkbox"/> PFR (Processed Food Registration)	<input type="checkbox"/> CFO	<input type="checkbox"/> Certified Producers Certificate	<input type="checkbox"/> Other



ATTACH ADDITIONAL SHEETS IF NECESSARY.

County of Santa Clara Department of Environmental Health
 1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone 408-918-3400 • Fax 408-258-5891 • www.EHinfo.org

FOOD INFORMATION: A complete listing of ALL food/beverage products served, sold, sampled, or given away from your facility must be detailed below.

Business Name: _____ Temporary Event Name: _____

Menu Item(s) Include all food, beverages, condiments and all extra ingredients served with each item.	* (1) Prepared in Advance	Item will be served AT the Event:					* (3) Serve samples	Preparation Methods AT the Event:					List food equipment to be used at the event (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods. - If any potentially hazardous foods will be held at room temperature, you must submit a written procedure for approval.
		Prepared ONLY at event	* (2) Pre-packaged	Hot	Cold	Room Temperature		Cook to Order	Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	
<i>Example: Hamburger</i>		X		X				X			X		<i>BBQ to cook, chafing dish to hot-hold</i>
<i>Example: Cookies</i>	X					X							<i>Food storage containers</i>

* (1) ADVANCE PREPARATION activities at approved kitchen No advance preparation

If you do not have a permitted facility, you must obtain permission to use a kitchen or commissary facility which has been approved in advance by the local dept. of environmental health or obtain prepared foods from an approved source. Pre-event food preparation inspections may be required. Have copies of food invoices/receipts at your booth, available for review upon request, as any unapproved foods found will be removed from public distribution.

Commercial Kitchen or Commissary Name	The Applicant submitting this application has permission to use this facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify County of Santa Clara, Department of Environmental Health (408-918-3400).		
Address and City			
Phone #	Date(s)/Time(s) of Pre-Event use	Print name of Permit Holder or Authorized Kitchen Representative	
<input type="checkbox"/> Valid Health Permit in Santa Clara County (SCC). Enter facility #: FA	Signature		Date
<input type="checkbox"/> Facility is permitted outside SCC (ATTACH A COPY OF VALID HEALTH PERMIT).			

(a) Describe food items and how they will be prepared.

(b) Describe cooling procedure for potentially hazardous foods (PHF). (Include how temperatures will be monitored and verified.) No PHFs

* (2) Will you PRE-PACKAGE food/beverages before the event? No Yes - submit a copy of your valid Processed Food Registration.

If you pre-package any foods or beverages, a Processed Food Registration is required. Visit the state's website for more info: www.cdph.ca.gov.

* (3) SAMPLING Procedures: Samples prepared in advance? Yes No Samples pre-portioned and pre-packaged in advance? Yes No

Include how and where samples will be prepared and how they will be served.

AFFIDAVIT FOR A VETERAN'S EXEMPTION
FOOD BUSINESS ENVIRONMENTAL HEALTH PERMIT FEE

This exemption is in accordance with Section 16102, Business and Professions Code, which allows every Soldier, Sailor or Marine of the United States, who has received an honorable discharge or a release from active duty under honorable conditions from such service, to hawk, peddle, and vend any goods, wares or merchandise owned by that honorably discharged veteran, (*except spirituous, malt, vinous or other intoxicating liquor*), without payment of any license, tax, or fee whatsoever, whether municipal, county or state.

This affidavit, together with listed documentation, is to be filed with the Department of Environmental Health in conjunction with the application for an Environmental Health Permit to Operate a food business.

BUSINESS NAME: _____

**BUSINESS LOCATION/
VEHICLE DESCRIPTION:** _____

MAILING ADDRESS: _____

PHONE NUMBER: _____

BUSINESS OWNER (Veteran): _____

OWNER ADDRESS: _____ **PHONE:** _____

BUSINESS DESCRIPTION: Describe the kinds of food sold and the type of facility they are sold from: _____

BUSINESS ARRANGEMENTS WITH OTHERS: Describe the ownership of the products and how paid; franchises, on consignment; commissions; number of employees. _____

SOURCE OF FOOD SUPPLIES: (Name and location of suppliers) _____

PROOF OF OWNERSHIP OF BUSINESS: Must be sole proprietorship—not a corporation. (*Submit a copy of any two items*)

Business Lease Business License Board of Equalization

VERIFICATION OF OWNER/VETERAN IDENTITY:

Drivers Lic # _____ State _____ Class _____ Expiration Date ___/___/___ Birthdate ___/___/___ Other _____

VETERAN'S SERVICE: USA USN USMC USAF USCG USPHS

SERVICE DOCUMENTATION: Attach a copy of Honorable Discharge or other evidence of honorable release from the US Armed Services

I understand that I am NOT eligible for consideration for veterans exemption if I engage in the sale of spirituous, malt, vinous or other intoxicating liquor. Initial _____

The foregoing is true of my own knowledge, except as to the matters which are herein stated on my own information and belief, and as to those matters, I believe them to be true.

I declare and certify under penalty of perjury, by the law of the state of California, that the foregoing is true and correct.

Date: _____

Signature of Honorably Discharged Veteran

APPROVED DISAPPROVED **SPECIALIST** _____

Reason for denial (if applicable): _____



CREDIT CARD APPLICATION

Please fill out the following and return with your vendor application if you would like to use a credit card to pay for your vendor fees.

Name as it appears on Credit Card _____

Vendor Business Name _____

Credit Card Billing Address _____

Credit Card Billing City _____

Credit Card Billing State _____

Credit Card Billing Zip Code _____

Visa Mastercard Discover Amex

Credit Card Number _____

Expiration Date _____

I authorize the Morgan Hill Mushroom Mardi Gras to charge my credit card for:

Amount to be charged \$ _____

Signature: _____