



**FOOD VENDOR APPLICATION**

The Cisco TX Pie Fest will be held in downtown Cisco, TX, on October 20-21, 2023. Food vendors do not have to operate on Friday, October 20th, but must operate on Saturday, October 21st. See the schedule below for set-up times.

Friday, October 20th: Food vendors who want to set up for the Friday events need to set up from 1-4:30 p.m.

Saturday, October 21st: All events will run from 10:00 a.m. - 5:00 p.m. Food vendors who want to set up on this day need to set up between 7:00 a.m. and 9:00 a.m.

Food vendors will be located along Conrad Hilton Boulevard and designated areas in downtown Cisco. Electricity may be available in certain areas, but vendors need to supply long enough extension cords to reach the plugs. Vendors can use generators, if they choose. It is recommended that vendors provide lighting for their booth area. A water hose attached to a faucet with potable water will be provided for vendors to fill their buckets.

All food vendors must meet the Sanitation Requirements for Temporary Food Events attached to application.

Vendor Fee: \$60.00; Non-profit Vendor Fee: \$25.00

Please complete the following information and submit to the above address with your booth fee. If the vendor cancels before September 1, 2023, the fee will be refunded. No fee will be refunded for cancellations made after September 1, 2023.

CONTACT NAME: \_\_\_\_\_

BUSINESS NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

EMAIL: \_\_\_\_\_

MENU OF FOOD ITEMS YOU WILL OFFER:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Please read, sign, and submit this application with the fee to Cisco Strong, Inc., P.O. Box 971. Cisco, Texas 76437. I have read and understand the Sanitation Requirements for Temporary Food Events and will comply with the requirements as stated.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Printed Name: \_\_\_\_\_

## REQUIREMENTS FOR TEMPORARY FOOD EVENT – CISCO TX PIE FEST

1. Food shall be obtained from approved sources and be in sound condition. Food shall only be prepared onsite at the event, or in a kitchen that is licensed and approved by a state health authority. Food prepared in a private home shall not be served.
2. Meat and poultry products shall be cooked to the following minimum internal temperatures: Poultry-165° F, Ground Meats-155° F, Pork-145° F, and other meats-145° F. Potentially hazardous foods, (foods which contain dairy products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetable, meat, and seafood) shall be held at 41° F or lower or 135° F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate metal-stem thermometer shall be provided to monitor the proper internal cooking and holding temperatures of food. Packaged foods shall not be stored in direct contact with water or undrained ice.
3. Food handlers shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections.
4. Hands shall be washed as often as needed during food handling and preparation. Handwash facilities shall be provided. Where a self-contained potable water system is not provided, vendors shall use an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow into a wastewater container. The handwash facility shall be provided with soap, disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.
5. Dishwashing facilities shall be provided for cleaning utensils, pots, pans and other food contact surfaces. Vendors may use a three-compartment dishwashing sink provided with hot and cold potable water, detergent and sanitizer. Where no such sink is provided, vendors may use three 5-gallon buckets filled with warm clean water. One container shall be provided with a water/detergent solution; the second container shall be provided with clean water for rinsing, and the third container shall be provided with 100 ppm bleach/water solution for sanitizing.
6. Food vendors shall provide food trailers or tents for their food preparation areas. Approved ABC-rated fire extinguishers shall be provided in areas where cooking occurs.

1/15/2020