



CITY OF LAMESA

601 SOUTH 1ST STREET PHONE (806) 872-2124 FAX (806) 872-4338

LAMESA, TEXAS 79331

ATTENTION VENDORS!!

RE: 12th Annual Chicken Fried Steak Festival.

The City of Lamesa will be celebrating their 12th Annual Chicken Fried Steak Festival. The event will be held April 29 – May 01, 2022. The festival has become an anticipated event in our community for years and we are excited and eager to see what this year has in store. We are seeking out vendors to be a part of the festival and would love to have you join. Enclosed you will find a booth registration form and some guidelines for food booths.



APRIL 29-May 01, 2022

If you would like to attend in 2022 as a vendor, you can fill out the form and return with your payment to the address below. You may also call and pay by phone after we have received your registration form.

City of Lamesa
Attn: Sandy Trevino
601 South 1st Street
Lamesa, Texas 79331

Thank you for your support!

ATTENTION VENDORS!!!

We respectfully ask that you sell some type of chicken fried steak entree. Every year we have folks asking, "Where can we buy a chicken fry steak?"

Whether on a stick or a sandwich!

We hope to possibly have a vendor contest for the best chicken fry *in the years to come!*

APRIL 29th - May 01, 2022

PLEASE LET US KNOW IF YOU ARE WILLING TO ADD
CFS TO YOUR MENU.

Sandy Trevino 806-872-4333 / 806-200-4654





Apr 29-May 1, 2022

City of Lamesa, 601 S 1st Street
Lamesa, Texas 79331
(806) 872- 4322 EXT 332
(806) 309-9448

Booth #

**“LAMESA’S LEGENDARY HOME OF CHICKEN FRIED-STEAK FESTIVAL”
FRIDAY 10AM TO 11PM, SATURDAY 8AM TO MIDNIGHT, SUNDAY 10AM TO 12:00pm.**

Booth Registration Form Date _____

Contact Name 1 _____

Contact Name 2 _____

Address _____

City/State _____

Phone _____ Alt Phone _____

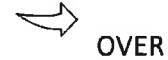
Email _____ Fax # _____

License plate and description of vehicle for booth setup

Items to be sold _____

**“ALL BOOTHS WILL BE LOCATED INSIDE THE PARK AND ALONG
CERTAIN PAVED AREAS AND OR PARKING LOTS”
PAYMENT DUE UPON APPLICATION**

**Vendors may begin to setup on Friday, (April 29th) at (8:00 AM.)
All vendors must be setup by (8AM) on Saturday morning.
***No vendor vehicles will be allowed into the park after (8AM.) ***
Late arrivals will lose their spot and be relocated**



(Booth spaces measure 20'X20' and 20'X40')
 FIRST COME--- FIRST SERVE *Only one business per booth*
 1- 20 AMP OUTLETS per site – NO AIR CONDITIONERS ALLOWED

PLEASE CHECK BOX

| | | |
|--|---|-----------|
| | 20'X20' FOOD BOOTH WITHOUT ELECTRICITY | \$50.00 |
| | 20'X'20' NON- FOOD BOOTH WITH ELECTRICITY | \$55.00 |
| | 20'X20' NON-FOOD BOOTH WITHOUT ELECTRICITY | \$50.00 |
| | 20'X20' FOOD BOOTH WITH ELECTRICITY | \$75.00 |
| | 20'X40' BLOCK SPACE WITHOUT ELECTRICITY | \$80.00 |
| | 20'X40' BLOCK SPACE WITH ELECTRICITY | \$150.00 |
| | 20'X20' COURTESY BOOTH WITHOUT ELECTRICITY * (NO SALE ITEMS- info only) * | NO CHARGE |

A temporary food establishment permit must be obtained and visible at all times when food is offered for purchase by the public. (See attached compliance requirements)

IMPORTANT: There will be no items allowed that can be deemed offensive to the public. These items include, but are not limited to poppers, silly string, stink bombs, and fart spray. Airsoft guns are not permitted to be sold. **THE SALE OF TASERS IS PROHIBITED.** Also weapons such as knives, firearms, clubs, sprays, knuckles and explosives must comply with Penal Code, Title 10, Chapter 46; or they will not be permitted to be sold on Festival grounds. The Lamesa Police Department will have all items removed that do not comply with the Penal Code.

RELEASE OF LIABILITY

THE CITY OF LAMESA WILL NOT BE RESPONSIBLE FOR ANY LOSS, INJURY OR DAMAGE TO ANY VENDOR, VEHICLE OR EQUIPMENT DURING THE TIME OF THIS EVENT. THE CITY RESERVES THE RIGHT TO DENY A VENDOR A BOOTH SPOT OR ACCESS TO THE FESTIVAL. ALL VENDORS WILL ABIDE BY THE CFS GUIDELINES AND AS DIRECTED BY CFS STAFF. (_____ Vendor initials).

Vendor Signature _____ Date _____
 City Staff Initials _____

MAKE CHECK OR MONEY ORDER PAYABLE TO: CITY OF LAMESA OR CREDIT CARD (VISA OR MASTERCARD ONLY) CREDIT CARD PAYMENTS BY PHONE – CALL LAMESA WATER DEPARTMENT: (806) 872-4336

SOUTH PLAINS PUBLIC HEALTH DISTRICT
Temporary Food Booth Rules

PERMIT REQUIRED: Each temporary food establishment is subject to inspection and shall have a valid permit issued by the district. (Non-profit and 501c3 groups are exempt from the permit fee) The single event permit is valid for one individual food booth or unit at one specific event, and is valid for up to 3 consecutive days from the initial effective date. You may request a permit application by calling Zachary Holbrooks at (432) 758 4021 or (432) 847 7983.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Non Pasteurized eggs shall not be used in any food product such as home made ice cream. Food shall be prepared only in permitted booths or establishments. **The home preparation of potentially hazardous food is not allowed.** The Texas Food Establishment Rules (TFER) requires that meat and poultry products 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 (i.e., foods which consist in whole or in part of milk or milk products, eggs, meat, seafood) shall be held at 41°F or lower or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. Packaged foods shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections that may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. **A hand wash sink or container of water with a spigot, a catch basin, soap and sanitary towels shall be provided for handwashing. Ready to eat foods such as hamburger buns, cut vegetables and fruits, etc., should be handled with gloves, tongs, or deli tissues.** Use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of **warm** flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used if no handsink is available.

Required Supplies for Temporary Events



Insulated Container
w/Warm Water



Hand Soap



Paper Towels



Digital Thermometer

EQUIPMENT: A properly scaled, metal stem-type thermometer that measures from 0 degrees to 220 degrees F is required and shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods. Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods.

WAREWASHING: Three suitably sized basins, detergent and sanitizer shall be provided for cleaning equipment and utensils. Single service articles must be provided for use by the customers. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized every two hours.



#1 Wash (Water & Soap)



#2 Rinse (Water)



#3 Sanitize (Water & Bleach)

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and waste water shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: 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. Flooring shall be graded to drain and dust shall be controlled. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

MELONS: Cut melons are a potentially hazardous food and must be refrigerated as required by the Texas Food Establishment Rules. Wash hands thoroughly with soap and water before cutting melons. Before slicing through the outer surface of the melon wash thoroughly with clean water to remove surface dirt. Wash and sanitize all food contact equipment and utensils that contact cut melons. Remember to wash, rinse and sanitize all utensils. Avoid contacting cut melons with bare hands. Use gloves, deli paper or a utensil to handle cut melons. Maintain the temperature of cut melons at 41° F or below, unless they will be served within 6 hours. Uncut melons do not need to be refrigerated. Cut melons must be stored on ice in a self draining container (i.e., cut pieces of melon should be stored on ice, not in ice water) and served by the attendants to the public. Self service by the public is not allowed unless each serving station is monitored by event staff.

ADVISORY: The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules. Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and safety Code, Chapter 437.