

2017's Taste Of Palmyra October 16th, 5 p.m. - 9 p.m.

The Palmyra Chamber of Commerce would like to invite you to participate in the 11th Annual Taste of Palmyra on Monday, October 16, 2017! The Taste of Palmyra is an evening of great food, crafts, musical entertainment, art and just plain old-fashioned fun!

PLEASE READ CAREFULLY FOR NEW CHANGES!

If you would like to participate as a **CRAFT VENDOR**, or need space to share information, there will be a non-refundable \$25.00 fee to reserve your 12'X12' space. If two spaces are needed, an additional fee of \$25 will be assessed. Please **fill out the enclosed Vendor Information Sheet and remit your non-refundable fee to the Chamber Office at P.O. Box 446, Palmyra, MO 63461.** Information and fees must be submitted **by October 2** to ensure your vendor space for the event. If submitting a form *after* October 2, space rental will be \$35 for one space and \$70 for two. *Entries received after Oct. 2 will not appear in advertisements for the event.*

If you would like to participate as a **FOOD VENDOR**, please complete the enclosed Food Stand Permit Application (required by the Marion County Health Department) and **mail it to the Marion County Health Department, 3105 Palmyra Rd., Hannibal MO 63401 by October 2, 2017** to ensure your participation in the event. *For-profit food vendors should send the \$10 fee with the permit.* There is no permit fee for non-profits. Food vendors must provide a pop-up tent to cover the food serving/prep areas. Disposable gloves to serve food and provisions for handwashing are necessary per Health Department rules. **OPEN FLAME COOKING WILL REQUIRE A FIRE EXTINGUISHER WHICH VENDORS MUST SHOW AT REGISTRATION.**

Temporary Food Permits must be displayed. Vendors are required to pick up their own trash.

Food Vendors do not have to pay the \$25 vendor fee or complete the vendor application form; however, **all Food Vendors are required to pay 15% of profits generated by their food and drink sales during the event to the Chamber of Commerce no later than November 30, 2017. If your trailer does not fit completely in a 12x12 space an additional space must be purchased for \$25; after October 2 this additional fee is \$35.**

CRAFT VENDORS and **FOOD VENDORS** must furnish their own tables. If electricity is needed, vendors must also supply their own extension cords and duct tape to fasten the cords down so folks won't trip over them.

If you have questions, you may visit with Michelle Merkel at HOMEBANK (573-769-2001) or Susan Berti at the Chamber Office (573-769-0777; palmyrachamber@gmail.com); Chamber office hours are Tuesday and Thursday 10 a.m. - 3 p.m.

Sincerely,

Palmyra Chamber of Commerce ~Taste of Palmyra Committee

COME JOIN THE FUN IN OUR GREAT COMMUNITY!

PERMIT APPLICATION

A temporary food permit application (available at the Marion County Health Department) and fee, shall be submitted by all individuals or groups intending to offer food to the public in Marion County no later than 48 hours prior to the event.

A \$10 temporary food permit fee will be charged to all individual for profit food stands, and be submitted with the application. Not for profit groups will not be charged a fee but are still subject to inspection, and issued a blue permit. **Permits shall be posted in public view.**

These requirements are intended to insure all visitors to special events in Marion County receive safe food, prepared and served in a manner which promotes food safety. Questions or concerns about the requirements or safe food handling practices can be directed to:

Frank Lemongelli, EPHS (573) 221-1166.

MINIMUM COOKING TEMPS.

165°F Poultry and Stuffed Meats
155°F Ground Beef, Pork, Injected Meats, Ground Meats, and Eggs on Buffet
145°F Beef, Pork, Fish, and Eggs
135°F Pre-Cooked Processed Foods
Cooked Fruits and Vegetables
130°F Rare Roast Beef

COOLING PROCEDURES

Cool all potentially hazardous foods from 135°F to 70°F within 2 hours and from 70°F to 41°F or below within 4 hours
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from 135°F to 41°F or below within 4 hours

REHEATING PROCEDURES

Reheat all potentially hazardous foods for hot holding to 165°F or above within 2 hours, **discard if not met.**

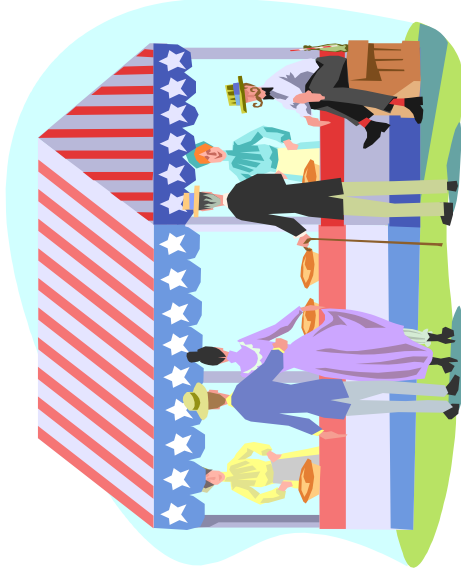
HOLDING TEMPERATURES

135°F Minimum hot holding temperature
41°F Maximum cold holding temperature

THAWING PROCEDURES

Potentially hazardous foods shall be thawed in a refrigerator at a temperature of 41°F or less, under running water at 70°F or less for no more than 1 hour or as part of the cooking process.

TEMPORARY FOOD STAND REQUIREMENTS



**MARION COUNTY HEALTH
DEPARTMENT
3105 ROUTE W
HANNIBAL, MO 63401
(573) 221-1166**

AN EQUAL OPPORTUNITY/AFFIRMATIVE
ACTION EMPLOYER
Services provided on a non discriminatory basis

1-5-2017

STAND/BOOTH CONSTRUCTION

The stand/booth shall have overhead protection, and enclosed on all sides with an opening for a serving window. The floor should be hard, smooth, and constructed of an easily cleanable material. Pre-packaged food may have this requirement waived.

All food and single service items shall be stored at least 6 inches off the ground and be protected from contamination. Trash shall be handled in a manner that does not create a nuisance or attract pests.

When cleaning and sanitizing food contact surfaces the proper order shall be:

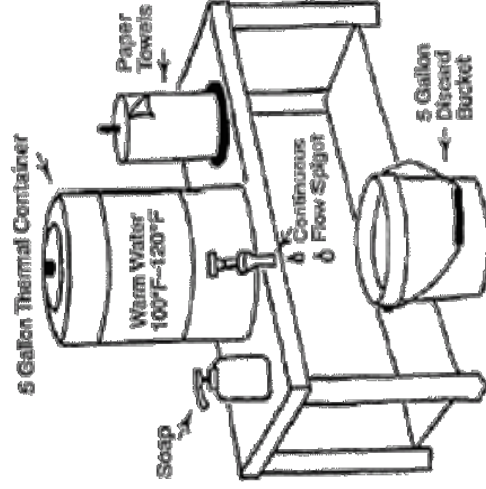
WASH **RINSE** **SANITIZE**



An unscented chlorine bleach solution

mixed at one teaspoon per gallon of water is sufficient to sanitize. All food stands which prepare or serve food on-site shall provide an adequate supply of potable water for cleaning and handwashing.

Proper Hand Wash Station



HANDWASHING STATION

HANDWASHING

A portable handwashing station shall be available with warm water, soap, paper towels, and a container to collect the wastewater.

PERSONNEL

Food handlers may not contact ready to eat foods such as buns, chips, fruits, and vegetables with their bare hands. Gloves, deli tissues, tongs, spatulas, or other dispensing utensil shall be used. All food handlers shall keep their hair adequately restrained with a hat, visor, scarf, or hairnet. All food handlers shall be free of open sores and/or skin infections, respiratory infections, diarrhea, or any communicable diseases.

No smoking or eating is allowed by food handlers while preparing, cooking, or serving food. Drinks are allowed in a covered container with a straw. One person should handle the money while another handles the food. If raw meat is present one person should handle the raw product while another handles the cooked product.

FOOD

All food is to be prepared on-site or in an approved facility such as a church, group, club, school, or restaurant kitchen. No potentially hazardous foods are to be prepared in a home kitchen. All food shall be from an approved source and protected from contamination. *No home canned food, wild game meats, or meat not processed under USDA inspection is allowed.*

Not for profit groups selling non-potentially hazardous foods such as fruit pies, cookies, bread, or cakes may prepare them in a home kitchen as long as a sign stating “*these foods were not prepared in a health department inspected facility*” is posted at the food stand. Safe food handling practices still need to be used such as not handling the finished product with bare hands and protecting the food from contamination during all phases of the preparation and cooking process.

Ice which will be consumed or come in contact with food shall be obtained from an approved source. Ice to be served in drinks must remain covered and may not have other foods stored in it. Use a scoop with a handle for dispensing the ice, not your hands, a cup, or a glass. Drain water from the cooler as necessary.

A metal stem thermometer which reads from 0-220°F or digital type shall be available to verify food cooking and holding temperatures. Prior to use place the thermometer in a glass of ice water, if it reads 32°F it is accurate, if not calibrate before use. Have extra cooking and serving utensils for use in case one gets dropped on the ground.

Ideally all food should be prepared the day of the event. If foods are prepared in advance follow the cooking, cooling, and reheating procedures in this pamphlet. When food is transported from one location to another keep it well covered and at the proper holding temperature.

Marion County Health Department
P.O. Box 1378
Hannibal, MO 63401
Phone 573-221-1166 Fax 573-221-1214
TEMPORARY FOOD STAND PERMIT APPLICATION

Name of event _____ Event Date/Time _____

Location of event _____ Time you will be set up _____

Name of organization or stand _____

Person in charge of stand & contact# _____

Food/Drink to be served _____

Where will the food be prepared _____

potentially hazardous food (food that needs to be hot or cold) offered to the public must be prepared in an approved facility

***non-potentially hazardous food prepared in the home (bake sale items) must be labeled with or have a sign posted stating: "These foods were not prepared in a health department inspected facility"**

The permit fee is \$10, the application a fee shall be submitted at least 48 hours prior to the event. Not for profit groups are not be charged a fee, but are still required to fill out an application and adhere to all Marion County Temporary Food Stand Requirements. An inspection of the food stand may be conducted any time prior to or during the event.

****The Temporary Food Permit must be posted for public viewing. ****

Temporary Food Stand Checklist

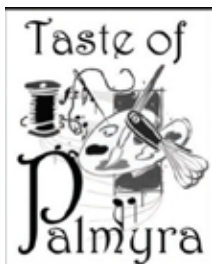
1. An accurate digital or 0-220⁰F dial type food thermometer to check cold or hot food temperatures.
2. A hand washing station in or near your stand with a free flowing faucet. **Set up prior to food prep or service.**
3. If cooking your food prior to the event, how will you cool and reheat it? ***List your cooling and reheating procedure.**
* _____
* _____
* _____
4. Gloves or tongs to handle ready to eat foods.
5. Keep the hair of your food workers properly restrained.
6. When cleaning and sanitizing utensils on-site, WASH-RINSE-SANITIZE, one teaspoon unscented bleach per gallon of water.
7. Overhead protection for your food preparation and serving area.
8. Keep all food, utensils, and single service items off the ground or in a plastic container.
9. Read the Marion County Health Department Temporary Food Stand Requirements.
- 10. Set up early, mistakes can happen when rushing to get food out.**



Signature of person in charge/applicant

Date

Notes:



VENDOR STAND APPLICATION
Taste of Palmyra – Downtown Palmyra
Monday, October 16th, 2017, 5 - 9 p.m.

Name: _____

Address: _____

Land Line Phone #: _____ Cell Phone #: _____

Email Address: _____

Please Reserve: One (1) 12'X12' space (\$25) ~ **\$35 after Oct. 2**
or Two (2) connected 12'X12' spaces (\$50) ~ **\$70 after Oct. 2**

Electricity Needed: Yes No

(Entries received after Oct. 2 will not appear in advertisements for the event.)

Describe the Type of Craft or Items for Sale, or Information to be Offered/Displayed Below:

Note !!!

- ❖ Vendors must bring their own tables; *tables will not be provided.*
- ❖ Make Checks out to **Palmyra Chamber of Commerce**; fees are non-refundable.

Return the completed application and the \$25 or \$50 Vendor Fee by October 2 to:

Palmyra Chamber of Commerce
P.O. Box 446
Palmyra, MO 63461
Chamber Office Phone: 573-769-0777

(Chamber office hours are Tuesday and Thursday 10 a.m. - 3 p.m. Please leave a message and your call will be returned if no one is in the office.)