



Dear Restaurant Owner/Manager,

In partnership with the City of Industry, the Industry Business Council will host the **6th Annual Taste of the City: San Gabriel Valley** on **Friday, September 18, 2026**, from 6 p.m. to 11 p.m. at the Industry Hills Expo Center. We are excited to once again bring the community together for an evening of exceptional food, drinks, and entertainment.

This year, **Taste of the City** expands to showcase outstanding restaurants, breweries, wineries, and spirit brands from across the San Gabriel Valley, bringing together the region's diverse flavors for broader tasting experience while building on six years of success.

Guests will enjoy food and beverage tastings, live entertainment, and a festive atmosphere celebrating the best of the region. The event provides participating restaurants, breweries, wineries, and spirit brands with the opportunity to connect directly with business leaders, residents, families, and visitors while highlighting the unique flavors that make our communities so vibrant.

As a valued local business, we would like to extend this priority invitation for you to participate in this annual event. In exchange for event promotion and marketing exposure, participating restaurants, breweries, wineries, and spirit brands are asked to provide sample-sized tastings of select menu items and beverages. With attendance expected to exceed **600 guests**, this year's event offers an exceptional opportunity to introduce your business to a large and engaged audience from across the San Gabriel Valley.

If you plan to participate, please prepare samples accordingly. The attached application includes additional event details and participation specifications.

We would love for you to join us for this exciting celebration of food, beverage, and community. Please let me know if you have any questions. We look forward to hearing from you soon.

Sincerely,

Joanne McClaskey
IBC Executive Director



15651 MAYOR DAVE WAY | CITY OF INDUSTRY, CA 91744



626.968.3737



INDUSTRYBC.ORG/TOTC



RESTAURANT PARTICIPATION APPLICATION

1. Submit Food Vendor Application by **Friday, August 14, 2026.**

- Complete the **Utility Requirements Form**
- Complete the **“Exemption Certification for Community Events”** application
- Complete the **“Community Event Temporary Food Facility”** application
- Submit all 4 documents along with a copy of the **public health license** and **proof of Liability Insurance.**
- Applications can be emailed or delivered to:

Cindy Salas | cindy@industrybc.org | 626-968-3737
15651 Mayor Dave Way, City of Industry, CA 91744

2. Event Day

- Vendors must be set-up ready to serve by 5pm
- Venue will open at 2pm to allow vendors to set-up
- Booth break-down will begin promptly at 11pm. Each restaurant must commit to stay for the duration of the event 6pm-11pm (5 hours).

3. Participants must provide:

- Plated food samples for approximately 650 guests. Final attendance numbers will be provided closer to the event.
- High-resolution logo for event marketing materials (*email to yvette@industrybc.org*)
- Marketing materials to promote your business
- Completed “Utility Requirement Form” for electrical needs
- 2 staff members. **Must be 21 or over.**

4. The Industry Business Council will provide the following items:

- Promotional posters including participating vendor logos
- SGV Tribune ad, Yelp promotion, IBC Newsletter articles, and social media promotion of **Taste of the City** event
- 10x10 pop-up canopy. ***If you would like to use your own branded canopy, please let us know in advance.***
- Tasting booth accommodations: Two 8-foot tables and two chairs
- Electricity based on completed “Utility Requirement Form”
- Keepsake tasting glass
- Ice if needed
- Booth banner with your restaurant logo



RESTAURANT PARTICIPATION APPLICATION

Name (printed) _____ Email _____

Business Name _____ Phone _____

Address _____

Website _____ Social Media _____

Serving Food Tastings

Serving both Food and Wine or Craft Beer Tastings

(For vendors serving alcoholic beverages)

ABC License #: _____

I have read the rules and regulations included in the "Restaurant Participation Application" and I agree to comply with the conditions set forth.

Signature _____

Date _____



UTILITY REQUIREMENTS

This section is used to determine how the Expo Center can best accommodate you. Please fill out the following section as accurately as possible.

- I will bring my own silent generator and will not require the use of the venue's power.
- I will require the use of the venue's power.

Please list your EXACT electrical requirements. This is written in either watts or amps on each appliance.

| | | | | | |
|-------|-------|-------|------|-------|-------|
| _____ | Watts | _____ | Amps | _____ | Volts |
| _____ | Watts | _____ | Amps | _____ | Volts |
| _____ | Watts | _____ | Amps | _____ | Volts |

Please describe the type of equipment requiring electricity:

TEMPORARY FOOD FACILITY

Exemption Certification for Community Events

To determine if you meet an exemption, please complete, and sign this form. Under specified conditions, vendor participants, non-profit organizations, blind persons, or veterans who participate in a community event may be exempt from County permit fees and/or the California Retail Food Code (Cal Code) requirements. Submit this form and required documents to communityevents@ph.lacounty.gov at least 30 days before the planned event. If eligibility is not met and a public health permit application is submitted less than 14 calendar days prior to the start of the event, an expedited processing fee of \$50.00 will be assessed.

| COMMUNITY EVENT INFORMATION | | |
|---|------------------------------|------------------|
| Name of Event: | Date(s) of the Event: | |
| Address of Event: | City: | Zip Code: |
| Name of Organizer: | Email: | |
| Mailing Address: | Phone: | |
| TEMPORARY FOOD FACILITY APPLICANT INFORMATION | | |
| Name of Applicant: | Phone number: | |
| Mailing Address: | City: | Zip Code: |
| Email: | | |
| DECLARATION OF EXEMPTION | | |
| <p>Exemption Categories for TFF food booth/vendor. TFF booth may be exempt from a Public Health Permit (PHP) or California Retail Food Code (Cal Code) requirements based on the following. Check applicable section.</p> <ul style="list-style-type: none"> <input type="checkbox"/> You are a for-profit entity, such as a permitted food facility and hold a valid Public Health Permit that: <ul style="list-style-type: none"> • <u>gives food away</u> or <u>sells food</u> at an event with 100% of proceeds going to a nonprofit organization; and • operates not more than three (3) days in a 90-day period; and • received no monetary benefit, other than recognition from participating in an event. You are exempt from permit and fee requirements. Provide a copy of the food facility's PHP. <input type="checkbox"/> You are registered with the IRS as a 501(c) (3) organization and will provide all meals free to the recipients. You are not exempt from a PHP but exempt from the permit fees. Please provide: IRS 501(c) 3 Determination Letter <input type="checkbox"/> You are a veteran and may be eligible for the Veterans Fee Exemption. You are not exempt from a PHP but May be exempt from the fees. Please refer to Application Affidavit Fee Exemption on pages 2-3. <input type="checkbox"/> You are a Blind Person having not more than 10 percent (%) visual acuity in the better eye with corrections. Refer to Application and Affidavit Fee Exemption on pages 2-3. You are not exempt from a PHP but exempt from the permit fees. <p>I Declare and Certify under penalty of law, that the above stated facts and attachments are true and correct pursuant to the California Code of Civil Procedure.</p> <p>Print Name: _____ Position/Title: _____</p> <p>Signature of Applicant: _____ Date: _____</p> | | |
| FOR DEPARTMENT USE ONLY | | |
| <input type="checkbox"/> Exemption Certification approved. <input type="checkbox"/> Applicant does not meet the requirements for an exemption certification. | | |
| DPH EH Reviewer Name: _____ Date: _____ | | |





TEMPORARY FOOD FACILITY (TFF) APPLICATION

ENVIRONMENTAL HEALTH - COMMUNITY EVENTS PROGRAM

5050 Commerce Drive, Baldwin Park, CA 91706

www.publichealth.lacounty.gov/eh – (626) 430-5320



Submit 30 days in advance of the event.

Applications submitted less than 14 calendar days prior to the start of the event will be subject to a late processing fee.

Applications submitted in less than two business days before the event will not be processed.

Type or Print in Black or Blue INK. Enter N/A where requested information does not apply. Do not leave blank fields.

| TFF OPERATOR INFORMATION | | EVENT INFORMATION | |
|---|--|--|--|
| Name of TFF Booth: | | Event Name: | |
| Name of Operator/Owner: | | Date (s) of Event: | |
| Mailing Address: | | Event Address: | |
| Contact Phone Number: | | Event Location: <input type="checkbox"/> Indoor <input type="checkbox"/> Outdoor | |
| Email: | | Hours of TFF Operation Set Up Hours: _____ to _____ Event Hours: _____ to _____ | |
| Name of Person-in Charge: _____ | | Temporary Food Facility Type: <input type="checkbox"/> Food Booth <input type="checkbox"/> Food Truck <input type="checkbox"/> Food Cart <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Annual Food Booth | |
| Cell Phone: | | | |
| Event Organizer's Name: | | Number of Food Employees: | |
| Event Organizer' Contact Number: | | Event Frequency: <input type="checkbox"/> Single Event <input type="checkbox"/> Recurring Event | |
| FOOD OPERATION | | | |
| <input type="checkbox"/> Pre-packaged food only <input type="checkbox"/> Pre-packaged food with sampling <input type="checkbox"/> Food demonstration <input type="checkbox"/> Food preparation (all food preparation is to be completed within the food booth or at a permitted food facility) | | | |
| FOOD BOOTH CONSTRUCTION | | | |
| Food preparation booths must be constructed with 4 sides, a washable floor and overhead protection. Prepackaged food booths require a washable floor and overhead protection. | | | |
| Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ Floor materials: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood Other: _____ Walls materials: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood Other: _____ | | | |
| Booth supplied by: <input type="checkbox"/> TFF Operator <input type="checkbox"/> Event Organizer <input type="checkbox"/> Rent from: _____ | | | |
| Booth Size: _____ | | | |
| Size of Pass Thru Window: _____ | | | |

HOT/COLD HOLDING EQUIPMENT

Identify methods of maintaining food hot (135°F) or cold (41°F/45°F) during hours of operation.

| | | | |
|----------------------|---|--|-------------------------------------|
| Cold Holding: | <input type="checkbox"/> Mechanical refrigerator | <input type="checkbox"/> Ice Chest | <input type="checkbox"/> Cold Table |
| | <input type="checkbox"/> Other (Specify): _____ | | |
| Hot Holding: | <input type="checkbox"/> Steam Table | <input type="checkbox"/> Electric Soup Warmer | |
| | <input type="checkbox"/> Chafing Dishes | <input type="checkbox"/> Electric Rice Cooker/Warmer | |
| | <input type="checkbox"/> Hot Holding Cabinet (Cambro) | <input type="checkbox"/> Hot Dog Roller Grill | |
| | <input type="checkbox"/> Heat Lamp | <input type="checkbox"/> Other (Specify): _____ | |

At the end of the operating day, all potentially hazardous foods that are held between 42°F and 45°F **shall be destroyed.**

At the end of the operating day, all potentially hazardous foods held at or above 135°F **shall be destroyed.**

I agree to voluntarily destroy any and all potentially hazardous food(s) held between 42°F and 45°F and/or held at or above 135°F at the end of the operating day in a manner approved by the enforcement agency.

_____ *Initial*

EQUIPMENT/UTENSILS

Will multi-use kitchen utensils be used inside the booth for food preparation?

Yes (complete Utensil Washing section and Liquid Waste Removal section) No Not Applicable

Utensil Washing

(Detergent, sanitizer, and test strips must be available at 3-compartment sink)

3-compartment sink within food booth Shared 3-compartment sink provided by Organizer

Sanitizer to be used (test strips must be available to test sanitizer concentration)

Chlorine Quaternary Ammonia Iodine

Identify all equipment that will be used for food preparation at the food booth:

Barbecue Grill Range Burner Deep Fryer Griddle Charbroiler Mixer Blender

Other (Specify): _____

Please contact the Fire Department if using propane, open-flame equipment, charcoal, or wood for safety requirements.

Identify all utensils (knives, scoops, spatulas, bowls) that will be used for food preparation at the food booth:

Specify: _____

Multi-use eating and drinking utensils are prohibited (plates, glassware, etc.).

FOOD PROTECTION

Identify methods of protecting foods from customer contamination.

Sneeze Guards Hinged Chafing Dishes Only pre-packaged food or bottled drink

Prepared and stored away from the customers Individual portion samples

Other (Specify): _____

Identify overnight food and utensil storage location for events longer than 1 day: _____

Food and utensils must be stored overnight in a secure, vermin proof and weatherproof location. Potentially hazardous foods must be stored overnight under mechanical refrigeration.

HANDWASHING FACILITIES

Handwashing sinks are required in a TFF that handles open food.

Handwashing sinks with warm and cold running water, hand soap, single-use towels, and a trash receptable must be provided at all handwashing sinks.

Provided by:

Event Organizer Food Operator Pre-packaged only (not required)

Type of handwashing sink that will be used:

- Permanently plumbed sink with hot and cold water under pressure
- Self-contained portable sink (with potable water and wastewater holding tanks)
- Gravity-fed warm water (100°F) with spigot and catch basin may be approved for events that operate for 3 day or less and *wastewater must be properly disposed.*

Water Source: _____ **Volume of Water:** _____ **Gallons**

FACILITY REQUIREMENTS

Electrical Supply

Provided by: Event Organizer Food Operator

If the event is scheduled for more than one day, will the TFF(s) have continuous electricity to power refrigerator(s) overnight?

Yes No

Toilet Facilities for Food Employees

Provided by: Event Organizer Food Operator

Refuse/Trash Removal

A trash receptacle must be provided inside the TFF booth

Is the event organizer providing refuse/trash services?

Yes No

If no, provide refuse service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of trash/refuse removal _____ times/per day

Liquid Waste Removal

Is the event organizer providing liquid waste removal service from all areas of the event including within the booth?

Yes No

If no, provide liquid waste removal service information:

Name/Company: _____

Address: _____

Phone: _____

Frequency of liquid waste removal _____ times/per day

TEMPORARY FOOD OPERATOR ACKNOWLEDGEMENT

As the Temporary Food Facility Owner/Operator, you acknowledge that you understand your role and responsibilities by initialing the following statements:

- 1 Rapid reheating/cooking devices (e.g., flat grill, BBQ) must be available and capable of reheating food to 165°F within 2 hours. Steam tables, heat lamps, and crockpots are not designed for rapid reheating.
- 2 Hot-holding devices (e.g., steam table, heat lamp) must be capable of holding hot foods at or above 135°F at all times.
- 3 A probe thermometer for checking internal food temperatures must be on-site and available for use at all times.
- 4 A handwashing station available and equipped with warm water (100-108°F), a spigot providing a continuous stream of water that leaves both hands free to allow for vigorous rubbing and supplied with soap and single use paper towels throughout the event. A catch basin is required to be set up **within** the food preparation area and easily accessible for use before beginning any food preparation.
- 5 All food handlers have been trained in food safety.
- 6 All booths must have overhead protection, and open food preparation areas must be fully enclosed to protect the food from outside contamination.
- 7 A smooth and easily cleanable floor will be used if the booth is located on dirt or grass (booths located on asphalt/concrete do not require additional flooring).
- 8 The applications must be submitted at least 14 days before the event. All late applications will be assessed a late fee at the time of processing. I understand a supplemental fee will be invoiced, in addition to the required permit fee, if the application submittal and/or modifications to the original application are submitted less than 14 days before the event start date. Modifications include, but are not limited to, correcting incomplete applications for changes to the menu, participating vendors, or warewashing facilities.
- 9 No ill employees will be working with food, food contact surfaces, or equipment.
- 10 I understand that failure to meet the conditions approved in this application may result in the suspension of approval to operate the event, suspension of the approval to operate the affected food booths, and/or may result in the filing of misdemeanor charge. *California Retail Food Code Section 114395*
- 11 I understand that I am responsible for obtaining approval from all applicable agencies, including the local fire department, planning department and Alcohol Beverage Control.
- 12 I understand that I will be charged up to three times the permit fee if found operating without a valid health permit. I understand that permits are non-transferable.
- 13 I understand that once the application is reviewed, the permit fee is non-refundable, including any late penalty fee.

I declare under penalty of perjury that to the best of my knowledge and belief, the statements made herein are correct and true. I consent to all necessary inspections made according to law and incidental to the issuance of this permit and the operation of this business. I understand and hereby consent to any information I provide on this permit application to be considered a public record subject to disclosure under the California Public Record Act.

Application Completed By:

Printed Name: _____ **Title:** _____

Applicant Signature: _____ **Date:** _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

| | | | |
|---|--|--------------------------------------|--|
| Date Application Received: _____ | Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No Reason for denial: | Reviewer Signature _____ Date: | |
| <input type="checkbox"/> Application Reviewed | | | |
| Amount Paid: | Invoice #: | | |