

Rules and Guidelines Restaurants

What will be provided to each restaurant:

- One (1) 8' table, one (1) 6' table (one for prep, one for serving)
- 10x10 canopy, unless restaurant is providing own canopy. **Please indicate this on your application.**
- Up to Four (4) wristbands & tasting plates
- Individual social media post plus multiple shares on IG and FB

What each restaurant will need to provide:

- Additional décor/signage for table top only. Must not interfere with the visibility of neighboring tables.
- Plates, cutlery and napkins for serving. Plates will be provided to all guests, but are to be used more as trays to hold plated food from each restaurant
- Flyers, Menus, Coupons, marketing materials and incentives for guests to visit the restaurant after the event.
- If electricity is needed, **please bring a 50' or longer extension cord and indicate electricity is needed on your application. A charge of \$75 will apply.**

CURRENT HEALTH DEPARTMENT REQUIREMENTS FOR COMPLIANCE

You need to have an existing Health Department Permit to participate. In lieu of a HD Permit, you can fill out a TFF with the HD. Please contact organizer with any questions.

- Completed Cravens Form (to be sent to vendor once application is received).
- All foods are from a permitted restaurant or market and are in a clean, protected condition
- All foods and utensils are stored off the ground
- Adequate temperature control
 - ~~Cold foods held at 41°F or below (45°F is permitted if the products are discarded after 12 hours)
 - ~~Hot foods kept at 135°F or above. Foods shall be discarded at the end of the day
 - ~~If Time as Public Health Control (TPHC) is being used and plan is available
- Probe thermometer available
- Any ready-to-eat foods are stored away from raw meats
- Handwash station is provided in the booth
- No eating or smoking by the workers in the TFF area
- Employees with cuts, sores, or rashes on the hands are removed from duty or are wearing gloves and hair is restrained
- Approved sanitizer (chlorine, quaternary ammonium or iodine) and test strips
- **If you are cooking onsite, you MUST have a fire extinguisher. Class K if you have a deep fryer. The extinguisher must be securely stored in an upright position. The Fire Marshal will be onsite to inspect.**

Menu Item(s)

- Plan food to feed **1,200+ guests**. Sample sizes only—small portions. **Only give samples to guests with a wristband and plate. Signage will be provided to each booth with this restriction spelled out.**
- All prep-work for menu items to be completed prior to arrival at Tri-City Park.
- Restaurants are NOT to supply any drinks, i.e., soda or water. These will be provided by non-profits at a cost
- All “leftover” food will be discarded and or removed at the end of the evening.

Additional Guidelines:

- **1:00 p.m. set up**
- The space contracted is to be used solely for the name that appears on this contract and it is agreed that no portion will be sublet or used by any other organization or business.
- Each restaurant will need to adhere to the load-in and load-out schedule which will be provided via email prior to the event.
- After unloading, please park vehicles in the designated parking lot.
- Each restaurant must be set-ready to serve food by 4:45 p.m. Restaurants may arrive as early as 1:00 p.m.
- **Each restaurant is required to stay for the duration of the event. The event is open to the public until 9:00pm. Violators may not be invited back to future events.**
- Each restaurant must remove all materials and trash from the booth space by 10:00 p.m.
- The Chamber has created an official Facebook event page for this event. Please utilize this page and share this event with your contacts. Please DO NOT create your own event. This will streamline information and boost attendance to the event.

REQUIREMENTS FROM FIRE MARSHAL – THESE ARE STRICTLY ENFORCED THE DAY OF THE EVENT

Cooking

- All vendor cooking that produces grease-laden vapors shall have a Class K fire extinguisher.
- All deep fat fryers shall have a separation from other materials and/or a non-combustible splash guard.
- Solid-Fuel cooking, such as barbeques, shall be conducted outside of tents.
- All other cooking appliances shall be kept from within 10 feet of combustible canopy sides and other combustible materials.

LP-Gas

- All LPG tanks shall be secured to prevent tipping over.
- All tanks shall have an approved regulator and hose.
- All propane fueled devices shall have UL or AGA label affixed and readily accessible for inspection.
- Hoses between tanks and appliances shall not pose a tripping hazard.

Tents/Canopies

- All tents/canopies used shall have an appropriate label affixed to them. Labels will be verified on the day of the event by PFLSD personnel. See attachment on last page for the requirements of the labels.
- Tents/canopies shall be secured to prevent movement in the event of significant wind.

Electrical

- All electrical equipment and installations shall comply with the California Electrical Code.
- Electrical equipment, including extension cords, shall be rated for outdoor use.
- Extension cords shall be plugged directly into the generator and device receiving power.
- Extension cords shall be maintained in good condition with no visible signs of damage.
- If extension cords cross paths of travel, approved traffic bridges shall be provided, and extension cords shall be secured to prevent tripping hazards.

Cancellation:

If for reasons beyond the Chamber's control, the Taste of Placentia must be cancelled, the Placentia Chamber of Commerce is not liable for any cost other than exhibitor space fees (which are none to participating restaurants). If date or location must be changed for some reason beyond the Chamber's control, a new date or location will be sent out as soon as possible. Should any exhibitor wish to cancel this agreement and not exhibit for the event, request must be in the Chamber office by August 2, 2026. This request must be in writing.



Yes! We want to participate in the Taste of Placentia:

Restaurant Name: _____

Menu item(s) _____

Will you be cooking/grilling on site? Yes _____ No _____

Address: _____

City: _____ State: _____ Zip: _____

Contact: _____

Email: _____ Phone: _____

Website: _____

IG: _____ FB: _____

Need Electricity: (you provide your own 50'+ extension cord). \$75 fee paid prior to event.

Yes _____ No _____

Need a canopy:

Yes _____ (I need organizer to supply me with one)

No _____ (I will be bringing my own canopy). **YOUR CANOPY MUST HAVE A FIRE RETARDANT TAG TO BE ACCEPTED BY THE FIRE MARSHAL**

Space is limited to four representatives per booth. (Indicate Person In Charge (PIC):

Rep One: _____ Rep Three: _____

Rep Two: _____ Rep Four: _____

I have read, and agree to, the Rules and Guidelines

Authorized Signature

Date

A completed and signed declaration requesting exemption from State Law requirements for temporary food facilities (Cravens Declaration) must be submitted with this application. All applications received without this item will not be processed. Registration deadline is August 2, 2026. Please send completed form to info@placentiachamber.com or Placentia Chamber of Commerce, 1620 N. Placentia Avenue, Suite 220, Placentia, CA 92870