

# PACHANGA in the PARK!

September 30 - October 1, 2023

Saturday 3 p.m. to 12 a.m.

Sunday 6 p.m. to 11 p.m.

Live Music

## TO RESERVE YOUR SPACE NOW:

(956) 433-1015 or email [eventcoordinator.copitx@gmail.com](mailto:eventcoordinator.copitx@gmail.com)

### VENDOR SPACE:

Booths will be open to the public from Saturday 3 p.m. – 12 a.m. & Sunday 6 p.m. – 11 p.m. Booth space cost is **\$250.00 for the 2-day event** regardless of location. Booth spaces are 10' x 10'. Vendors are responsible for their own canopy/tent, chairs, tables, a 50-ft. extension cord and any other items required to conduct business. Event lighting will be provided by the baseball field lighting. Additional booth lighting is the responsibility of the vendor. A strict limit of two crock pot sized appliances and the use of one (1) household type outlet. Electricity will be available to all booths. Food vendors may offer up to three (3) items. No more than three (3) food vendors may offer the same product. **Setup time: Saturday 12:00 – 2:00 p.m.; Sunday 3:00 – 5 p.m.** **All vehicles must be off the site and parked in vendor designated parking one hour before gates open.**

### FOOD TRUCKS:

Seven (7) spaces are available for food trucks. **Setup time: Saturday 12:00 – 2:00 p.m.; Sunday 3:00 – 5 p.m.** Food service only, no drinks. Units must be entirely self contained. No dumping allowed. **Cost per space: \$500 for the 2-day event.**

Fill out the attached application or online here: <https://portisabel-texas.com/blog/events-festivals/pachanga-park/>. You will be contacted to confirm booth availability, qualification of your products and to make payment in full by debit or credit card.

In order to participate in the Port Isabel's PACHANGA IN THE PARK, ALL VENDORS must agree to the following provisions:

1. The City of Port Isabel reserves the right to remove any vendor at any time, for any violation of the regulations set forth in the current year's information regarding the PACHANGA IN THE PARK.
2. In consideration of the use of one or more spaces by the undersigned vendor participation in Port Isabel's PACHANGA IN THE PARK, the undersigned agrees to defend, indemnify, and hold harmless the City of Port Isabel, its officers, agents, employees, and members from and against all liabilities, claims, suits, or demands for injuries to any person and/or property arising out of the undersigned's injuries to persons he or she may cause by participating in such activities.
3. NO VENDOR shall sell any illegal items or items that infringe on registered trademarks.
4. ALL VENDORS must offer items for sale. Vendors offering giveaways must not be political in nature or represent any political candidate.
5. Electricity – You must bring your own heavy-duty extension cord, 100' or 200' is sufficient. Cords across walkways must be taped down. Do not overload outlets — do not use more than normally used on one household type outlet, there is A STRICT LIMIT OF TWO CROCK POT SIZED APPLIANCES. DO NOT RUN FANS, HEATERS OR OTHER PERSONAL CONVENIENCES.
6. PAYMENT NOT REFUNDABLE due to weather. Event will go on rain or shine or will be rescheduled.
7. ATTENTION VENDORS: No sale of soft drinks, water, or other beverages allowed without prior permission. This request will be enforced.
8. No vehicles on premises.
9. No glass containers allowed in the park.

# PACHANGA IN THE PARK

September 30 (3p-12a) - October 1, 2023 (6p-11p) at Laguna Madre Park

## **FOOD, FOOD TRUCK, MERCHANDISE VENDOR APPLICATION**

I agree with the Vendor Provisions listed above:    \_\_\_ Yes    \_\_\_ No

Vendor Category:

- \_\_\_ Food (description \_\_\_\_\_)
- \_\_\_ Merchandise (description \_\_\_\_\_)
- \_\_\_ Info (description \_\_\_\_\_)
- \_\_\_ Food Truck (food items \_\_\_\_\_)
- \_\_\_ Food Truck (license plate # \_\_\_\_\_)

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

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_ Vehicle License Plate #: \_\_\_\_\_

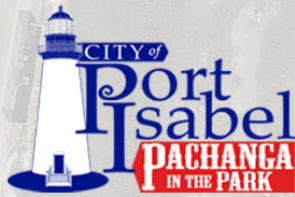
Website or Social Media: \_\_\_\_\_

Product Description: \_\_\_\_\_

\_\_\_\_\_

Booth # Preference or Notes: \_\_\_\_\_

Sales Tax Certificate #: \_\_\_\_\_



# 12th Annual Pachanga in the Park

9/30 (3p-12a)

10/1 (6p-11p)

LIGHTS ☆

**PARKING &  
ADMISSION  
SALES  
[WOODY LANE]**



# LAGUNA MADRE PARK



# 12th Annual Pachanga in the Park

9/30 (3p-12a)

10/1 (6p-11p)

VENDOR  
ENTRANCE

A

E

B

F

C

G

D

ENTRANCE

RR

BAND DJ

VIP

TICKETS &  
BEVERAGES  
#1

TICKETS &  
BEVERAGES  
#2

VENDOR  
ENTRANCE

VENDOR PARKING

RR (5)



## LAGUNA MADRE PARK

# PACHANGA IN THE PARK

September 30 (3p-12a) - October 1, 2023 (6p-11p) at Laguna Madre Park

## **FOOD VENDOR INFO**

*Food Vendors, we would like to know about the food item you are preparing!*

Booth #: \_\_\_\_\_

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

Business Name: \_\_\_\_\_

Name of Dish/Food Served: \_\_\_\_\_

Primary Ingredient: \_\_\_\_\_

Recipe Info: \_\_\_\_\_

Does the recipe have a history? \_\_\_\_\_

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Why is it a fan favorite? \_\_\_\_\_

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Regional Influence? \_\_\_\_\_

Other info? \_\_\_\_\_

# PACHANGA in the PARK

September 30, 2023 (Gates Open 3p - 12a)

October 1, 2023 (Gates Open 6p - 11p)

## VENDOR INFO

**NOTICE:** ALL VENDOR VEHICLES must moved from the Park to designated Vendor Parking Area by 2 p.m. on Saturday and by 5 p.m. on Sunday.

**RESTROOMS:** Are located near the entrance for the Games & Rides or next to the main Guest entrance on the west side of the Park.

**GENERATORS:** Must be kept outside the fence and can be chained to the fence pole for security.

**SECURITY:** Park will be patrolled 24 hours.

**PARKING:** One vendor vehicle per Vendor Space. Extra parking passes may be purchased for \$20 per day. No trailers allowed with second vehicle.

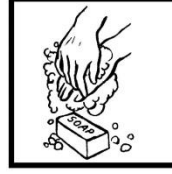
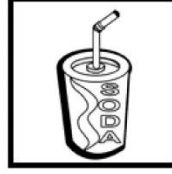
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3. NO VENDOR shall sell any illegal items or items that infringe on registered trademarks.



# Food Safety for Pachanga at the Park



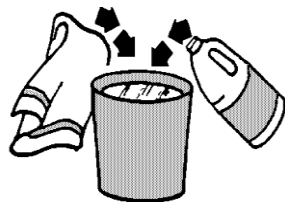
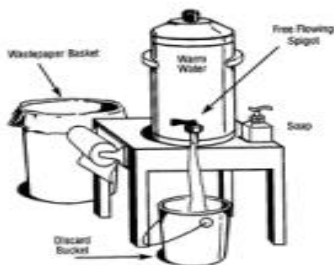
**Food safety** is the most important aspect of any food service operation. Temporary events are special situations and require their own rules, permits, and guidelines. Use the following 15 step guide and the two (2) checklists to ensure the safety of the food you will be serving.

## The Top 5 Causes of Foodborne Illness:

- Food from Unsafe Sources
- Inadequate cooking
- Improper holding/time & temperature
- Poor personal Hygiene
- Contaminated Equipment

## Clean Hands For Safe Food:

- Use soap and water
- Wash all surfaces including backs of hands, wrists and areas between finger and underneath fingernails.
- Rinse under clean warm water
- Dry hands with a paper towel
- Turn off the water using a paper towel instead of your bare hands



## Equipment Checklist

### £ Hand Washing Supplies

- Continuous flow of warm running water (e.g. coffee urn)
- Bucket to catch waste water
- Soap
- Paper towels

### £ Gloves

### £ Extra utensils

### £ Sanitizer and sanitizer test kit

### £ Stem thermometer to check food temperatures

### £ Food grade water hose with backflow prevention device

### £ Hot and cold holding equipment for **ALL** time/temperature control for safety foods (TCS)

- £ Mechanical refrigeration for overnight storage – with internal thermometer
- £ Separate containers for washing vegetables
- £ Ice scoop with handle, if you are using ice
- £ Bucket with sanitizing solution for the storage of wiping cloths
- £ 3-containers for **WASH, RINSE & SANITIZE** procedure

# 15 Steps to Safe and Sanitary Temporary Food Events

## 1. Permits

This EVENT WILL NOT REQUIRE A HEALTH PERMIT. You may be inspected by a Port Isabel Health Official without notice.

## 2. Booth

Design your booth with food safety in mind. The booth will have an overhead covering, proper ground cover and suitable means for precluding public contact with the food preparation area. Only food workers may be permitted inside the food preparation area... no animals or children.

## 3. Menu

Keep your TCS Foods (meats, eggs, dairy products, prepared salads, cut fruits, and cooked vegetables, etc.) to a minimum. Cook to order, so as to avoid the potential for food-borne illness. Use only foods from approved sources. Do not use food that has been prepared at home.

## 4. Cooking

Use a food thermometer to check cooking and cold holding temperatures of all food. Hamburgers and other ground beef should be cooked to 155°F; poultry to 165°F; whole pork, whole beef and seafood to 145°F.

## 5. Reheating

Heat precooked food to 165°F within 2 hours. Do not reheat foods in crock pots, steam tables, or other hot holding devices, or over sterno.

## 6. Cooling and Cold Storage

Foods that need refrigeration must be held at 41°F until ready to serve. To cool hot foods down quickly, use an ice water bath (60% ice to 40% water), stirring the product frequently, or place the food in shallow pans no more than 2 inches deep. Foods should be cooled from 135°F to 70°F within two hours and then from 70°F to 41°F in four hours. Pans should not be stored one atop the other and lids should be off or ajar until the food is completely cooled. Check the temperature periodically to see if the food is cooling properly.

## 7. Transportation

If food needs to be transported, use refrigerated trucks or insulated containers to keep hot foods hot (above 135°F) and cold foods cold (below 41°F).



## **8. Hand Washing**

You must have a hand washing facility available at all times. It must have warm running water under pressure, or gravity flow (such as a large urn full of water) for hand washing. Soap dispenser, a roll of paper towels and a bucket to collect waste water must also be provided.

## **9. Health and Hygiene**

Only healthy workers can prepare and serve food. Anyone who show symptoms of disease – nausea, vomiting, fever, fever with sore throat, diarrhea, jaundice, or who have open sores or infected cuts on the hands are not allowed in the food booth. Workers must wear clean outer garments and must not smoke in the booth.

## **10. Food Handling**

Food employees must not touch ready-to-eat food with their bare hands. Use disposable gloves, tongs, napkins or other tools to handle food.

## **11. Dish Washing**

Wash equipment and utensils in a 3-step process; wash in hot, soapy water; rinse in hot water; immerse in water containing a chemical sanitizer at the correct concentration. Utensils and dishes must be air dried.

## **12. Ice**

Ice used to cool beverage cans and bottles, shall not be used in drink cups. Ice used for drinks shall be stored separately. Use a scoop to serve ice, never hands or a cup. Scoop handle should not be buried in ice.

## **13. Wiping Cloths**

Rinse and store your wiping cloths in a bucket of sanitizer at proper concentration – (50-100 ppm chlorine and 200 ppm quat) for example, 1 capful of bleach in 2 gallons of water. Change the solution every hour.

## **14. Insect Control and Trash**

Keep foods covered to protect them from insects. Place garbage in a trash can with a tight fitting lid.

## **15. Overhead and Ground Cover**

Overhead protection must be provided for outdoor events (i.e. enclosed food trailer, tent, canopy, etc.). All food service operations must be under cover. A ground cover (tarp, non-absorbent matting, felt roofing paper, etc.) will be required for all set-up locations.

Now that you have read the steps to take to make your temporary food establishment clean and sanitary, please look over the security checklist below and review the equipment checklist on the first page to be sure that your experience will be safe and secure. If you have any questions about what you have read, please call the Port Isabel Health Department at (956) 943-2682.

## Checklist

- £ Are employees trained on food safety and food security?
- £ Is there a Person-in-Charge available at all times to monitor the food operation?
- £ Was the delivery company and driver verified by the food operation?
- £ Is incoming food and ice inspected for evidence of tampering?
- £ Are Storage trucks or trailers locked and secure?
- £ Are food and supplies located in a secure area?
- £ Are tamper resistant and tamper evident packaging used to protect food?
- £ Do you properly restrict customers and non-employees from the operation?
- £ Does the food operation have an action plan to respond to incidents involving water interruption, power outage and bad weather?
- £ Have the following areas been inspected and found to be safe and secure?  
Water Protection: \_\_\_\_\_ Lighting Levels: \_\_\_\_\_ Electricity: \_\_\_\_\_
- £ Does your operation have effective security during non-operating hours?