

SPRINGVILLE APPLE FESTIVAL FOOD VENDORS

The following items **MUST** be included with your application to be considered as a vendor for the 2012 Springville Apple Festival.

ANY items not included will delay or cause your application to be refused.

- Completed application – SIGNED and DATED – *form included in this package*
- Tulare County Food Vendor Application Form – *form included in this package*
- State of CA Community Event Temporary Food Facility Application (6 pages)
- Signed Board of Equalization Form – *form included in this package*
- Copy of Sellers Permit **
- Veterans Fee Exemption Form – *if applicable ***
- Check to “SPRINGVILLE APPLE FESTIVAL” for \$280.00 or \$225.00 if accompanied by copy of current Tulare County Health Permit or Form DD214

****prior year vendors need not include this item**

The following items are required **ONLY** for vendors with an RV

- RV reservation Form – *form included in this package*
- Check in the amount of \$25.00 for RV space.

Incomplete applications will be returned.

Please feel free to e-mail us at AppleFestival@ocsnet.net if you have any questions.

Springville Apple Festival

Vendor Information

The Springville Apple Festival offers an opportunity for artisans and craftsmen to display and sell craft* items. Anyone who makes crafts* is welcome to submit an application! To maintain the integrity of the Festival, the Committee retains the right to refuse space to anyone who does not meet the criteria established by the Committee, and to limit like items.

The Committee also welcomes a limited number of food vendors. The goal is to have a wide variety of foods available with an emphasis on apple entries and desserts. Food court areas have been assigned to three areas, *Sequoia Dawn*, *The Patton House* and *Springville Park*. Drinks and packaged food vendors may have spaces on the sidewalks.

* Item(s) created, altered, embellished or changed from its original state to a newer use or purpose.

Please note the following advisories:

- No products or awnings (poles included) will be allowed on the street. If you are in violation of any objects being on the street, you will be asked to leave with no refund.
- No vendor may move to another booth – Please don't ask.
- No commercial items allowed.
- No electrical hookups available.
- Booths must conform to size and restrictions of the event and not infringe on walkways, streets, fire lanes or neighboring booths.
- All vendors must be set up by 8:00 a.m. and remain open until 5:00 p.m. Saturday and 4:00 p.m. Sunday. **Booths may be initially set up after 3:00 p.m. on Friday.**
- All vehicles must be off the street by 8:00 a.m. and are not allowed back before 5:00 p.m. Saturday and 4:00 p.m. Sunday.
- Remember you are a guest of Springville and merchants have granted permission to use the space in front of their businesses. Please respect their property.

The Festival Committee reserves the right to refuse space to those who do not comply.

Please make sure when submitting your application, that it is complete. All incomplete applications will be returned and no reservations for space will be made until a complete application is received. This includes pictures, California Seller's Permit #, signed BOE, all appropriate money, and signatures, etc.

If you are requesting a RV parking space, please let us know the size of your vehicle(s).

We encourage everyone to submit your application early!

Springville Apple Festival
P.O. Box 414
Springville, CA 93265
(559) 539-0619

Dear Apple Festival Participant,

Please be advised that under new state law, effective January 1, 2000, community event organizers will be responsible to ensure compliance with health standards and securing the required permit to include all participating temporary food facilities.

Participating Food Vendors are required to comply with the information provided that lists several important issues concerning organizations wishing to prepare and sell food at the event.

1. All foods must be prepared at a Health Department "approved" kitchen such as a church, school, Memorial Building, other commercial food facility or on-site at the temporary food stand. **NO HOME PREPARED FOODS WILL BE ALLOWED TO BE SERVED TO THE PUBLIC.**
2. The enclosed **Food Vendor Application Form** must indicate the type of food to be served and the location of the approved food facility where any or all food preparation will occur, such as baking, seasoning, cooking, etc.
3. Follow the guidelines for Food Safety at Temporary Events and/or Stationary Mobile Food Preparation Unit/Statewide Structural Inspection Report Criteria (3-page form).
4. The Food Vendor Application Form enclosed with this letter must be completed and returned to the Event Organizer as soon as possible.

As of May 1, 2009, all temporary food facilities operating in conjunction with community events will be required to pay a \$55.00 (subject to change) fee (one or two day events and all non-profit groups) per temporary food facility to the event organizer as part of the event permitting process. Mobile Food Facilities that have a current permit issued by Tulare County Environmental Health will not be required to pay this fee.

Beginning January 1, 2000, if you have not returned your completed form to the event organizer and you are not on the list of participating food vendors, you will be asked to leave (per Health Department requirements).

If you have any questions regarding this letter, the application or guidelines, please do not hesitate to contact the Apple Festival Committee at (559) 539-0619.

Please return the Food Vendor Application with your \$55.00 (subject to change) permit fee as soon as possible.

Very truly yours,

Apple Festival Committee

(Revised Sept. 16, 2009)

Tulare County Environmental Health

Temporary Event Food Vendor Requirements

Requirements are based upon the California Uniform Retail Food Facilities Law (CURFFL)

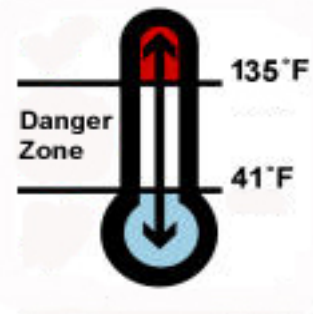
Potable Water: The event organizer is to ensure that potable water shall be provided from an approved well, bottled water source, or water system. Hoses used for transporting drinking water must be an approved drinking water hose (white) and equipped with adequate back flow protection.

Booth Structure: Each food establishment serving non-prepackaged foods must be **fully enclosed** except for a serving window and entry door or flap. Full enclosure shall consist of floors, walls, and an overhead structure. Clear plastic, plastic tarps, or screens are approved wall and ceiling enclosure material, however if wood is used it must be sealed or painted so as to be non-absorbent smooth, washable, and easily cleanable. Any floor material that provides a smooth cover over grass or dirt, etc. is acceptable. Food establishments serving prepackaged foods only are required to have a durable and readily cleanable floor cover. Food items are to be kept protected from contamination, and an overhead structure may be required.



Storage: All utensils, food, and food contact items must be stored in a way that ensures protection from contamination from moisture, dust, insects, and rodents, etc.

- All potentially hazardous foods (PHF) are to be stored in such a way that ensures that the temperature is maintained either **below 41°F**, or **above 135°F**.
- If the event is to last more than one day **no food is to be held over for sale the following day**.
- Cold storage units including ice chests must possess a thermometer at all times and the food vendor is to frequently check to ensure that the temperature is maintained at or below 41 °F.
- Ice used for refrigeration purposes is not to be used for consumption in food or beverages.
- No other items are to be stored or left inside ice container storing ice intended for consumption.
- Ice chests may not be used to store unpackaged, cooked meats unless cooked meats are wrapped in leak proof bags to prevent cross contamination.
- All food items must be stored a minimum of **6"** above the floor
- During periods of operation, supplies and non-potentially hazardous foods in **unopened** containers may be stored adjacent to the temporary food facility, or in **unopened** containers in an approved nearby temporary storage unit.



Hand washing: A minimum 5-gallon basin with a dispensing unit containing **warm** water (110°F) is required at all temporary food facilities. A wastewater receptacle is required if a sewage drain is not available. **No wastewater or garbage is to be dumped onto ground.** In the occurrence the event organizer does not provide hot water, the temporary food vendor is responsible for heating water either on a stove top or via a portable water heater. A liquid soap dispenser and single use **disposable** paper towels must be provided. Hand sanitizer may be used in conjunction with, but **not in place of**, hand washing. Cold water hand washing and hand sanitizer is approved **only** when nothing other than pre-packaged foods are sold and hot running water is not available.



All food handlers are required to wash hands before handling food and when changing operations. (When alternating between types of potentially hazardous food being prepared, after using the toilet, handling money, smoking, etc.)

Food Preparation: **NO FOOD IS TO BE PREPARED IN A PRIVATE HOME KITCHEN.**

- Food handlers are to have loose hair tied back or contained within a hairnet or hat.
- Food contact surfaces must be smooth, easily cleanable, and non-absorbent.

Cont...

Food Preparation: Cont...

- Equipment, food-contact surfaces, and utensils must be **sanitized** at any time the following occurs:
 - Alternation of uses between raw fruits or vegetables and potentially hazardous food,
 - Alternation of uses between raw foods of animal origin to working with ready-to-eat foods,
 - Alternation of uses between processing different types of animal products unless processed in the following order first to last:
 - Cooked, ready-to-eat products,
 - Raw beef and/or lamb,
 - Raw fish products,
 - Raw pork or poultry,
 - Before each use of a food temperature-measuring device,
 - At any time during the food handling operation when contamination may have occurred.
- Equipment, food-contact surfaces, and utensils must be **sanitized** routinely throughout the day **not to exceed four (4) hour intervals**.
- The following required final cooking temperatures are to be met and a **probe thermometer*** must be provided to ensure these temperatures are met:
 - Pork/eggs= 145 °F,
 - Beef/hamburger= 157 °F,
 - Poultry/meat stuffed foods= 165°F,
 - Reheated foods=165 °F within 30 minutes from refrigeration.



***The probe thermometer must also be utilized frequently if hot food is being stored to ensure hot food temperatures are maintained at or above 135°F. Sanitize after use. ***

- No galvanized metal, blue enamel, or copper cookware is to be used during food preparation.
- Outdoor barbecues may be operated outside food booth, however must be located in an area which suitably protects the food and equipment from dust, dirt, and **overhead** contamination. The surface of the ground adjacent to the barbecue facility must consist of a material which will inhibit the generation of dust. Food items prepared on an outdoor barbecue must be brought back into food facility for further preparation, assembly, and dispensing.

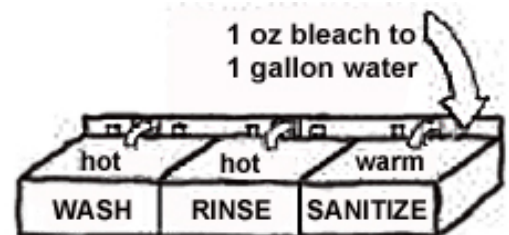
Food Dispensing: Tongs, serving utensils, and/or disposable gloves shall be utilized to prevent food contamination. Keep all food covered when not dispensing. Sneeze guards are to be provided whenever the public has access to food dispensing containers. Condiments shall be single use packaging or contained within a dispensing unit.

Washing and Sanitizing: Cloth towels intended for wiping and maintenance shall be stored in a sanitizing solution when not in use. **100 parts per million (ppm) chlorine bleach**, or 1 oz/1 gal. of warm water, would provide adequate sanitizing of towels. In the absence of a sanitizing solution, cloth towels are to be single use only.



Utensils and food contact surfaces and containers are to be cleaned using the following four (4)-step hand dishwashing method:

- Wash with soap and **hot** water
- Rinse with **hot** water
- Sanitize with **100 ppm** chlorine bleach–water solution (warm water) for a **minimum of 30 seconds**
- Air dry



Permitting: Permits will be issued the first day of the event following inspection. **NO PERMITS WILL BE ISSUED IF ALL ABOVE REQUIREMENTS ARE NOT MET, AND FACILITIES OPERATING WITHOUT DEPARTMENT APPROVAL WILL BE REQUIRED TO CEASE OPERATION UNTIL APPROVAL IS GRANTED.**

A current copy of CURFFL may be accessed on the internet at:

<http://www.dhs.ca.gov/fdb/HTML/Food/indexfoo.htm>

Food Safety At Temporary Events

14 Steps to Safe and Sanitary Food Service Events

Church suppers, street fairs, civic celebrations and other similar events call for food service outlets to be set up out-of-doors or in locations where keeping foods safe and sanitary becomes a real challenge. This 14-step guide will help you keep your temporary event free of the risk of food poisoning.

1. Permits: Check with your local government agency about permits and code requirements. Be prepared to tell the department where you will hold the event, what you plan to serve, where the food will come from, how you will prepare and transport it, and the precautions you will take to prevent contamination.

In the event of a foodborne illness, it will help if you can show you ran your event "by the book".

2. Booth: Design your booth with food safety in mind. The ideal booth will have an overhead covering, be entirely enclosed except for the serving window and have only one door or flap for entry. Clear plastic or light colored screening on side walls will aid visibility. Only food workers may be permitted inside the food preparation area; animals must be excluded.

The more your food is exposed to outsiders, the greater the likelihood of contamination.

3. Menu: Keep your menu simple, and keep potentially hazardous foods (meats, eggs, dairy products, potato salad, cut fruits and vegetables, etc.) to a minimum. Avoid using precooked foods or leftovers. Cook to order, so as to avoid the potential for bacterial contamination. Use only foods from approved sources, not foods that have been prepared at home.

Complete control over your food, from source to service, is the key to safe, sanitary food service.

4. Cooking: Use a food thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Hamburgers and other ground beef should be cooked to 155° Fahrenheit or until juices run clear, poultry parts, to 165° F, pork and other meats to 150° F.

Most illnesses from temporary events can be traced back to lapses in temperature control.

5. Re-heating: Heat foods to above 165° F within 30 minutes. Do not attempt to heat foods in crock pots, steam tables or other hot holding devices, or over sterno.

Slow-cooking mechanisms may activate bacteria and never reach killing temperatures.

6. Cooling and cold storage: Foods that require refrigeration must be cooled to 45° F as quickly as possible and held at that temperature until ready to serve. To cool 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 4 inches deep and refrigerate. 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.

Allowing hazardous foods to remain unrefrigerated for too long has been the cause of many episodes of food poisoning.

7. Transportation: If food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep hot foods hot (above 140° F) and cold foods cold (below 45° F).

Neglecting transportation can undo all the good of your other measures to prevent contamination.

8. Hand Washing: Provision must be made for an adequate hand washing facility. In a pinch, a large urn full of water, a soap dispenser, a roll of paper towels and a bucket to collect waste water may do the trick.

The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for hand washing. Frequent and thorough hand washing remains the first line of defense in preventing foodborne disease.

9. Health & Hygiene: Only healthy workers should prepare and serve food. Any who show symptoms of a disease --cramps, nausea, fever, vomiting, diarrhea, jaundice, etc. -- or who have open sores or infected cuts on the hands should not be allowed in the food booth. Workers should wear clean outer garments and should not smoke in the booth.

Ill or unclean personnel are the frequent cause of foodborne diseases. Smoking, besides being unhealthful and aesthetically unappealing in food preparation, contributes to the contamination of workers' hands.

10. Food Handling: Avoid hand contact with raw, ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins or other tools to handle food.

Touching food with bare hands transfers germs to the food.

11. Dish Washing: Use disposable utensils for food service. Keep your hands away from food contact surfaces, and never reuse disposable ware. Wash equipment and utensils in a 4-step sanitizing process: washing in hot, soapy water; rinsing in hot water chemical sanitizing and air drying.

Clean utensils provide protection against the transfer of harmful germs.

12. Ice: Ice used to cool cans and bottles should not be used in cup beverages and should be stored separately. Use a scoop to dispense ice, never the hands.

Ice can become contaminated with bacteria and viruses and cause foodborne illness.

13. Wiping cloths: Rinse and store your wiping cloths in a bucket of sanitizer (for example, 1 capfull of bleach in 2 gallons of water). Change the solution every 2 hours.

Well sanitized work surfaces prevent cross contamination and discourage flies.

14. Insect Control & Wastes: Keep foods covered to protect them from insects. Store pesticides away from food. When you apply them, follow the label directions, avoiding contamination of food, equipment or other food contact surfaces. Place garbage and paper wastes in a refuse container with a tight-fitting lid. Dispose of waste water in a sewer or public toilet.

Flies and other insects are carriers of foodborne diseases. The chemicals used to kill them can be toxic to humans.

Springville Apple Festival 2012

Food Booth Application

October 20th & 21st, 2012

P.O. Box 414, Springville, CA 93265 (559) 539-0619

E-mail: AppleFestival@ocsnet.net

Contact Person _____ Phone: (____) _____

E-mail Address _____ Evening Phone: (____) _____

Address _____

City _____ State _____ Zip _____

Club/Organization _____

**** If returning vendor, your 2011 Apple Festival Booth # _____.** If you would like the same space as last year, your application **MUST** be received by May 1, 2012. Applications are juried on a first come, first served basis. I would like the same space as last year. **YES NO.**

12 X12 Food Booth \$225.00 plus \$55.00 (subject to change) for the Temporary Health Permit Fee totaling \$280.00, made payable to "Springville Apple Festival". If you have a current Tulare County Health Permit or qualify for exemption as a veteran, please include a copy of your Permit or Form DD214 and pay just \$225.00.

List each type of food and/or beverage. Do not add to your list without approval of committee. All food booths must comply with all Health Department guidelines. Include a completed 'Tulare County Environmental Health Services Food Vendor Application' with this application and all permits. Use the back of this application if more space is needed.

Using a tent or awning? Size _____

No product or awning poles will be allowed on the street!

DEADLINE FOR APPLICATIONS - SEPTEMBER 1, 2012 - NO EXCEPTIONS

Make Check or Money Order payable to: Springville Apple Festival

Deadline for Refund is September 15, 2012.

The Springville Community Club/Apple Festival Committee and its officers, agents, representatives, employees and volunteers are held free from any and all liability from accidents, damage, loss, sales or use of products provided by the undersigned, relating to the 31st Annual Springville Apple Festival, October 20 & 21, 2012.

I HAVE READ THE CONDITIONS & GUIDELINES AND THE REFUND POLICY AND AGREE TO ABIDE BY ALL OF THEM. FAILURE TO ABIDE BY ALL RULES COULD RESULT IN MY EARLY EXCLUSION FROM THIS YEAR'S APPLE FESTIVAL AND FUTURE PARTICIPATION IN ANY APPLE FESTIVAL EVENT.

Signature _____ Date _____

Space assignment will be sent prior to September 15.

TULARE COUNTY ENVIRONMENTAL HEALTH SERVICES
FOOD VENDOR APPLICATION FORM

Organization Name: _____

Contact Person: _____

Address: _____ Phone: _____

Name of Event: Springville Apple Festival City: Springville

WILL FOOD PREPARATION BE CONDUCTED ON-SITE INSIDE THE BOOTH?

Yes _____ No _____

FOOD MENU Please list below what food items and beverages will be served at your booth:

OFF-SITE FOOD PREPARATION (Food preparation such as cutting, cooking, washing and bagging vegetables or meat, etc., must be conducted from a Health Department approved commercial food facility, school kitchen, church, or Memorial Building.)

NO HOME PREPARED FOODS ALLOWED

Facility Name: _____

Address: _____ City: _____

Contact Person: _____ Phone: _____

LIST FOODS PREPARED OFF-SITE:

Signature: _____ Date: _____

Print Name: _____

Community Event Temporary Food Facility Application
Instructions

1. **Site Plan:** Indicate the proposed layout of equipment, food preparation tables, food storage, warewashing, and handwashing setup.
2. **Construction of the Temporary Food Facility:** Provide details of the materials and methods used to construct the temporary food facility.
3. **Food Products:** Provide a list of all food products that will be handled and dispensed.
4. **Procedures and Methods:** Provide written procedures and methods of food preparation and handling.
5. **Cleaning and Refuse Disposal:** Provide written procedures, methods, and schedules for cleaning utensils, equipment, and structures. Provide written procedures and methods for trash and garbage disposal.
6. **Transportation and Protection from Contamination of Food:** Describe how the food will be transported to and from a permanent food facility or other approved facility and the Temporary Food Facility. Describe the steps that will be taken to prevent contamination of food.
7. **Temperature Control:** Describe how potentially hazardous foods will be maintained at or above 41°F, or at or above 135°F.

These items are required by the California Retail Food Code Section 114381.2, effective July 1, 2007

Temporary Food Facility Layout



Show location of Handwash setup, warewashing setup, equipment, food storage, and food preparation areas.

List details of the material and methods used to construct the booth. If there is any food preparation, the booth is required to be fully enclosed. Screening may be used to provide the enclosure but must be no larger than 16-mesh per square inch.

List All Food Products to be Handled and/or Dispensed:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
- 12.
- 13.
- 14.
- 15.
- 16.
- 17.
- 18.
- 19.
- 20.
- 21.
- 22.

Use another sheet of paper if needed.

Proposed Procedures and Methods of Food Preparation and Handling:

Describe the procedures used to prepare food.

Example: Tri-tip will be cooked on an open-air BBQ grill, brought into the booth in covered stainless steel containers, sliced, and placed in a chafing dish for hot holding and dispensing onto sandwich rolls. The workers assembling the sandwiches will wear gloves and use long-handled tongs to assemble the ready-to-eat food products to prevent any bare-hand contact with the food.

Procedures, Methods, and Schedules for Cleaning and Refuse Disposal:

Describe the time periods scheduled for cleaning utensils, equipment, structures, and for the disposal of refuse (trash, garbage, and wastewater). *(Any food-related utensils, food preparation surfaces, and equipment must be washed, rinsed, and sanitized at least every four hours throughout the operating day.)*

Food Transportation and Protection from Contamination

Describe how the food will be transported from a permanent food facility or other approved food facility (open-air BBQ, etc.) to the Temporary Food Facility.

Temperature Control of Potentially Hazardous Food:

Describe how potentially hazardous foods will be maintained at or below 41°F, or at or above 135°F.

**SWAP MEETS, FLEA MARKETS, OR
SPECIAL EVENTS CERTIFICATION**

People who sell merchandise in California are generally required to hold a seller's permit.

You **may not** sell at this event unless you have a seller's permit or are not required to hold a permit. You are required to have a permit if you are selling, even temporarily, new or handcrafted items or used items you purchased for the purpose of reselling to others. You are not required to hold a permit if you are only making "occasional" sales, selling products that are not taxable when sold at retail, or selling on behalf of a section 6015 retailer.

Seller's permits can be obtained at any local Board of Equalization office at no cost to you. To find a Board office near you, call our Information Center at 800-400-7115 or check our website at www.boe.ca.gov. Permit applications can also be found online at www.boe.ca.gov/sutax/sutprograms.htm. If you obtain a temporary seller's permit, the business address on your temporary permit should be the address of the temporary selling location and the mailing address should be your permanent place of business or residence.

Occasional and Nontaxable Sales - Occasional sellers are usually people who are not required to hold a seller's permit because they will not be making a series of qualifying sales. A person who has cleared their garage of used items *accumulated for their own use* and who sells *only* those items would usually qualify as an occasional seller, provided they make sales no more than twice in a 12-month period. Some sellers who make only nontaxable sales are also not required to hold seller's permits. Examples include sellers of fresh produce or other cold food products sold "to go." Please note, however, some food sales are taxable, including sales of food for consumption in places where admission is charged.

Section 6015 Retailers - Revenue and Taxation Code section 6015 relieves certain individuals of the requirement to obtain a seller's permit when: (1) the product supplier is a Board approved section 6015 retailer, (2) the product supplier reports and pays tax on the actual "retail selling price," (3) the individual is selling only those items purchased from the section 6015 retailer, and (4) the individual provides the name of the product supplier. Typical section 6015 retailers include multi-level marketing retailers that solicit sales through a network of individual salespeople/representatives (e.g., Avon, Tupperware).

Verification of a seller's status is required by law. Please complete all four sections of this form. Please print.

1. EVENT INFORMATION

EVENT NAME AND PLACE

EVENT DATE(S)

TABLE/BOOTH/LOCATION ID#

2. VENDOR/EXHIBITOR INFORMATION

OWNER'S NAME

MAILING ADDRESS (*street number or P.O. box*)*(city, state and zip code)*

TELEPHONE NUMBER

()

DRIVER LICENSE NUMBER OR STATE ID NUMBER AND STATE

TYPE OF BUSINESS, DESCRIPTION OF ITEMS TO BE SOLD/DISPLAYED

3. STATUS — *Check appropriate boxes, and provide requested information*

- I hold a valid seller's permit. My number is: **S**
- No sales of tangible personal property are being made or solicited at this event.
- I am not required to hold a seller's permit because:
- My retail product sales are not subject to tax My sales are exempt occasional sales
- I sell on behalf of a section 6015 retailer _____

4. CERTIFICATION — *Partners/additional sellers, complete a separate copy of this form*

The above statements are certified to be correct to the best knowledge and belief of the undersigned.

NAME (*typed or printed*)

TITLE

SIGNATURE

DATE



Sales and Use Tax Privacy Notice

Information Provided to the Board of Equalization

We ask you for information so that we can administer the state's sales and use tax laws (Revenue and Taxation Code sections 6001-7176, 7200-7226, 7251-7279.6, 7285-7288.6). We will use the information to determine whether you are paying the correct amount of tax and to collect any amounts you owe. You must provide all of the information we request, including your social security number (used for identification purposes [see Title 42 U.S. Code sec.405(c)(2)(C)(i)]).

What happens if I don't provide the information?

If your application is incomplete, we may not issue your seller's permit or use tax certificate. If you do not file complete returns, you may have to pay penalties and interest. Penalties may also apply if you don't provide other information we request or that is required by law, or if you give us fraudulent information. In some cases, you may be subject to criminal prosecution.

In addition, if you don't provide information we request to support your exemptions, credits, exclusions, or adjustments, we may not allow them. You may end up owing more tax or receiving a smaller refund.

Can anyone else see my information?

Your records are covered by state laws that protect your privacy. However, we may share information regarding your account with certain government agencies. We may also share certain information with companies authorized to represent local governments.

Under some circumstances we may release to the public the information printed on your permit, account start and closeout dates, and names of business owners or partners. When you sell a business, we can give the buyer or other involved parties information regarding your outstanding tax liability.

With your written permission, we can release information regarding your account to anyone you designate.

We may disclose information to the proper officials of the following agencies, among others:

- United States government agencies: U.S. Attorney's Office; Bureau of Alcohol, Tobacco and Firearms; Depts. of Agriculture, Defense, and Justice; Federal Bureau of Investigation; General Accounting Office; Internal Revenue Service; Interstate Commerce Commission
- State of California government agencies and officials: Air Resources Board; Dept. of Alcoholic Beverage Control; Auctioneer Commission; Dept. of Motor Vehicles, Employment Development Department; Energy Commission; Exposition and Fairs; Dept. of Food and Agriculture; Board of Forestry; Forest Products Commission; Franchise Tax Board; Dept. of Health Services; Highway Patrol; Dept. of Housing and Community Development; California Parent Locator Service
- State agencies outside of California for tax enforcement purposes
- City attorneys and city prosecutors; county district attorneys, police and sheriff departments.

Can I review my records?

Yes. Please contact your closest Board office (see the white pages of your phone book). If you need more information, you may contact our Disclosure Office in Sacramento by calling (916) 445-2918. You may also want to obtain publication 58-A, *Inspecting and Correcting Your Records*. You may order a copy from our Information Center: 1-800-400-7115 or download it from the Internet: www.boe.ca.gov (look under "Forms and Publications").

Who is responsible for maintaining my records?

The deputy director of the Sales and Use Tax Department, whom you may contact by calling (916) 445-6464 or writing at the address shown.

Deputy Director, Sales and Use Tax Department MIC:43
450 N Street
Sacramento, CA 95814

Springville Apple Festival RV Application

P.O. Box 414, Springville, CA 93265 (559) 539-0619
E-mail: AppleFestival@ocsnet.net

Contact Person _____ Phone: (____) _____

E-mail Address _____ Evening Phone: (____) _____

Address _____

City _____ State _____ Zip _____

Club/Organization _____

Reserved RV/Vendor Parking \$25.00.

Check One:



List length and make of vehicle: Length _____ Make _____

Signature _____ Date _____

PLEASE ATTACH THIS APPLICATION WITH YOUR APPLE FESTIVAL APPLICATION