



Wine Walk 2019

Participating Business Agreement

Thank you for participating in the Boulder City Chamber of Commerce Wine Walk for 2019. We are excited that you are a part of driving tourism and encouraging locals to take advantage of all of the great things our town has to offer. In order to provide consistency and meet the expectations of our guests and visitors, the Chamber has outlined some basic guidelines that we are asking all of our participating businesses to follow. They are as listed: (please initial on each line)

- _____ • *I understand* that my place of business must be open from 4:00 p.m. – 8:00 p.m. as advertised and that I may be removed from the Wine Walk list if I close early/ don't open and do not notify the Chamber.
- _____ • *I understand* that if my business does not hold a Southern Nevada Health District Permit, I must have a hand-washing station for ME & MY EMPLOYEES to use during the Wine Walk. If I have a hand washing station in my place of business, it must NOT be near restroom facilities. If I do not have a hand washing station, I may purchase one from the Chamber by notifying the Chamber at least 2 weeks prior to the event at a cost of \$20.00. Your handwashing stations ARE NOT to be used as a glass rinse. They are for hand washing ONLY.
- _____ • *I understand* that I must have hand soap WITH my handwashing station at ALL times if I am not currently permitted by the Southern Nevada Health District. Hand sanitizer DOES NOT replace soap.
- _____ • *I understand* that once a bottle of wine has been "corked", the cork must *not* be put back in the bottle. If you choose to recork your wine bottle, the pourer's hands must be washed with soap (not sanitizer) prior to pulling the cork out again.
- _____ • *I understand* that I must have these handwashing stations set up and ready for inspection by the Chamber representative and the SNV Health Inspector, no later than 4:00 p.m.
- _____ • *I understand* that the temperature of my water in my handwashing station must be at least 100 degrees.
- _____ • *I understand* that I am to purchase wine on my own and that the quality will be greater than a boxed wine.
- _____ • *I understand* that guests are only to taste the wine and I or my designee will not pour an entire glass.

By signing this agreement, I understand that if my business violates any of these guidelines listed above, I will be removed from the current Wine Walk/ participant in the Member Marketplace, as a stop as well as from the remaining season. I may rescind my agreement with this contract by contacting the Chamber in writing at least 30 days prior to the next event at which time my business will be removed from the Wine Walk map. This agreement is in effect from date of signing until December 31st, 2019.

Business Name _____

Business Owner Signature _____

Date _____

Please circle participation dates:

Jan 12 Feb 9 Mar 9 Apr 13 Sept 14 Oct 12 Nov 9 Dec 14

Phone Tree Cell # _____ (for day of event communication)

Temporary Food Establishment Quick Reference Checklist



Post a copy of this checklist in your food booth and use it to ensure that you are ready for inspection by the time specified on your permit application. Failure to set-up properly may result in denial of the health permit to operate or limiting the types of foods that may be served.

_____ A person in charge must always be available at the booth while in operation.

_____ All foods must be obtained from approved sources and prepared at the booth the day of the event OR in a permitted food establishment.

- **DO NOT STORE/PREPARE FOOD AT HOME.**
- Receipts must be provided upon our request.

_____ A readily accessible (<10' away) hand wash station is required at each booth. This includes a portable sink or gravity fed hot water (90-110°F) dispenser (minimum 5 gal supply & preferably hands-free), dispensing liquid soap and disposable paper towels, a trash can and waste water catch container.

- There shall be NO bare hand contact with any ready-to-eat foods.
- Glove use and hand sanitizers DO NOT substitute for hand washing.
- Hand wash often!



_____ Foods at proper temperature. A calibrated metal stem (scaled 0-220°F) or digital thermometer must be on site to check food temperatures often.

- Cold holding = 41°F or colder.
- Hot holding = 135°F or hotter.
- See chart for cooking temperatures.
- Thawing can be done in a cooler (keeping the food at or below 41°F) or as part of the cooking process. *You are not allowed to leave food outside to thaw.*



_____ Sanitizer bucket with wiping cloths must be provided (for sanitizing your food contact surfaces) at all times. Test strips must be available to test sanitizer concentration.

- Bleach solution = 50-100ppm.
- Quaternary ammonia "Quat" = 200ppm or per manufacturer's recommendation.



_____ Avoid contamination of food, equipment and single-service items.

- Store them 6" off the ground.
- Provide overhead protection where applicable.
- Use separate utensils for raw animal product and cooked/ready-to-eat products.
- Switch out or wash-rinse-sanitize utensils every four (4) hours.
- Store drinks, personal items and chemicals away from food and food contact surfaces.
- Exclude children, animals and ill workers from the food booth.
- No eating or smoking in the food area.

_____ 35 foot-candles of light required.

_____ Dispose of solid & liquid waste properly as needed.

- Wastewater must be disposed into an approved sewer or holding tank.

_____ Depending on the type of foodservice, required signage may include:

Signage is available at <http://www.southernnevadahealthdistrict.org/ferl/handouts.php>.

- Appropriate health warning signage for drinking while pregnant must be posted if serving liquor.
- A consumer advisory must be posted if serving raw or undercooked animal product.
- A clean plate sign must be posted at buffets.

Cooking temps	minimum
Hamburger	155°F
Chicken, Poultry	165°F
Seafood, Fish	145°F
Whole meats	145°F

For the complete section of regulations, see Chapter 15 - Special Events & Temporary Food Establishments of the SNHD 2010 Regulations Governing the Sanitation of Food Establishments. If you have any questions, call (702) 759-1110.