



2026 Vendor Application

38th Annual Raymond Peddlers Fair

April 18, 2026

“Homestead to Hometown” ¹

COMPLETE ENTRY FORM(S) AND RETURN WITH PAYMENT BY APRIL 15th, 2026.

For Questions email us at rca93653@gmail.com, or leave a message at (559) 365-6384

- ★ Event is from 10 - 3 pm at 31956 Rd 608, Raymond, CA 93653
- ★ Must complete and return State Tax Form prior to event
- ★ The Raymond Community Association (RCA) reserves the right to accept or deny any entry.
- ★ Food vendors must provide a copy of their health permit or paperwork for a day permit through the county which requires an additional fee
- ★ Set up begins at 8am and vehicles must be removed prior to 10am
- ★ Must stay until the end, vehicles will not be allowed in between 10-3pm
- ★ Parking is available at Raymond Elementary School

<i>Entry Type</i>	<i>Donation</i>	Description of Items for Sale or purpose of non-profit
Food	\$60 and day health permit (if needed)	
Cottage Food	\$30	
Non-Profit	\$30	
Sales	\$30	

- *If you are selling items or food please see attached county forms and include with application.*



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Name of Seller or Business	
Name or Names of people for check-in	
Contact Phone	
Contact Email	
Contact Mailing Address	

Signed: _____ Date: _____

Submit completed entries:

Mail: Raymond Community Association P.O. Box 305 Raymond, CA 93653	Any RCA Board Member	Drop off entries at: Raymond General Store, Hills Pride Inn (Fri-Sun), Raymond Museum (Sun)
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BOOTH VENDORS Welcome to the 38th Annual Raymond Parade. We are excited for your participation. Below you will find the information you need for setting up.

Set-Up is located at the Raymond Museum, 31956 Road 608, Raymond, Ca. 93653. There will be staff available to assist you. You will be assigned a booth space when you arrive. Please reach out if you have any questions or concerns.

Set-Up Time will start at 8:00am. All vendors need to be set-up by 10:00 am. Please allow yourself adequate time for your personal set-up.

For example, if it only takes you 30 minutes to set up, please arrive a little later than 8:00am. We expect over 30 booths; your patience is appreciated.

CDTFA-410-D REV. 8

STATE OF CALIFORNIA
CALIFORNIA DEPARTMENT OF TAX AND FEE ADMINISTRATION

ALL VENDORS PLEASE COMPLETE THE FOLLOWING PAGE. (Page 5).

This form must be completed to sell at our annual arts and craft fair.

This form is for Raymond Community Association records only and will not be used for any other purpose.

All vendors are responsible for their own taxes.

If you are a frequent seller and have a sellers permit please advise so.

If you are an occasional seller, please mark the box that states, **My sales are exempt occasional sales.**

Sign and date and return with your application and fee to:

RCA

P.O. Box 305 Raymond, Ca 93653

Or drop off at the Raymond General Store

Thank you, RCA

SWAPMEETS, FLEA MARKETS, OR SPECIAL EVENTS CERTIFICATION TO OPERATOR

You are required to verify your seller’s status by law. Please complete all four sections of this form and submit your completed form to the operator of each event where you are a seller. Partners and additional sellers at your business location should complete a separate copy of this form.

1. EVENT INFORMATION

EVENT NAME AND PLACE	
EVENT DATE(S)	TABLE/BOOTH/LOCATION ID NUMBER

2. VENDOR/EXHIBITOR INFORMATION

OWNER'S NAME	
MAILING ADDRESS (street number or PO box, city, state ZIP code)	
TELEPHONE NUMBER	DRIVER LICENSE NUMBER/STATE ID NUMBER AND STATE
TYPE OF BUSINESS AND DESCRIPTION OF ITEMS TO BE SOLD/DISPLAYED	

3. STATUS (check the appropriate boxes and provide the requested information)

- I hold a valid seller’s permit. My permit number is: _____
- I am not making or soliciting sales of tangible personal property 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 (see explanation below)
 - I sell on behalf of a section 6015 retailer _____ (name)

4. CERTIFICATION

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

NAME (type or print)	TITLE
SIGNATURE	DATE

People who sell tangible personal property (merchandise) in California are generally required to hold a seller’s permit. You **may not** sell at this event without a seller’s permit, unless you are not required to hold one. You are required to have a permit if you are selling, even temporarily, new or used merchandise, including items you purchased for the purpose of reselling to others. You are not required to hold a seller’s permit if you are only making “occasional” sales (see below), selling products that are not taxable when sold at retail, or selling on behalf of a section 6015 retailer (see below).

You may register for a seller’s permit by visiting our website at www.cdtfa.ca.gov. If you obtain a temporary seller’s permit, the business address on that 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**—Due to the number, scope, and character of their selling activities, some sellers are not required to hold a seller’s permit. For example, a person who is disposing of unwanted household items, and does this no more than twice in any twelve month period, is generally considered to be an occasional seller. Also, some sellers who make only nontaxable sales are not required to hold a seller’s permit. Examples include sellers of fresh produce or other cold food products sold exclusively “to go.” Please note, however, some food sales are taxable, including sales of food for consumption in places where admission is charged, including some swap meets or flea markets.

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 CDTFA 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 (for example, Avon, Tupperware, etc.).



Annual Raymond Parade

Pre-packaged foods and Cottage Food Operators.

All vendors with pre-packaged foods made at home or other, such as jams, jellies, any canned or jarred items, candies, cookies, breads, etc. must have a Cottage Food Operators permit and fill out the concessionaire's application for Madera County. Your permit does not need to be from Madera County. Please provide a copy of your permit with your paperwork. There is no county fee due for our event.

The RCA will charge you \$30.00 instead of \$60.00 for your booth space.

Per Madera County A permit is required to sell these items at our event.

The Raymond Community Association is a 501 (c)(3) nonprofit organization.



Community and Economic Development

Environmental Health Division
200W.4Street, Suite 3100
Madera CA 93637
P: (559) 675-7823
FAX (559) 675-7919
envhealth@madera-county.com

VETERAN'S FEE EXEMPTION FORM

This exemption is in accordance with Section 16102, Business and Professions Code, which allows every United States Veteran, who has received an honorable discharge or a release from active duty under honorable conditions, to hawk, peddle, sell any goods, or merchandise owned by him, (except spirituous, malt, vinous or other intoxicating liquor), without payment of any license, tax or fee.

This affidavit is to be filed with the Madera County Environmental Health Division in conjunction with this application for a Health Permit to operate a food sales business.

Business Name: _____

Business Location: _____

Mailing Address: _____ City: _____

Business Owner (Veteran): _____ Phone #: _____

Owner Address: _____ City: _____

Verification of Owner Veteran Identity:

Drivers License No: _____ **State** _____ **Expiration Date** _____ **Birth Date:** _____

Service Branch: Army Navy USMC USAF USCG

Service Documentation: Attach a copy of Veteran's **Honorable Discharge Form (DD214)**.

I DECLARE UNDER PENALTY OF PERJURY, BY THE LAWS OF THE STATE OF CALIFORNIA, THAT THE FOREGOING INFORMATION IS TRUE AND CORRECT.

Signature _____ Date _____ Account #: _____

Concessionaire Health Permit Application
Food and Beverage Booths for Community Events in Madera County

List all foods to be served and equipment to be used in the booth (attach pages if necessary)				
Name of Food or Beverage	Prepared on-site (Circle one)		Equipment used for temperature control of Potentially Hazardous Food <i>Cold-Less than 41F / Hot-Greater than 135F</i>	Approved Food Source (Name & Location of suppliers)
1.	<i>Y</i>	<i>N</i>		
2.	<i>Y</i>	<i>N</i>		
3.	<i>Y</i>	<i>N</i>		
4.	<i>Y</i>	<i>N</i>		
5.	<i>Y</i>	<i>N</i>		
6.	<i>Y</i>	<i>N</i>		
7.	<i>Y</i>	<i>N</i>		

Required Equipment & Processes

Select all that apply (review TFF guidelines for requirements)

Thermometers (PHF's shall be cold held at or below 41F OR hot held at or above 135F)

Probe type (0F-200F) must be available for monitoring temperatures of Potentially Hazardous Food (PHF).
 Internal thermometers for cold holding units. Internal thermometers for hot holding units.
 Food is kept *hot or cold* during transportation to the event.

Provide details: _____

Handwashing Facilities

As a minimum, you need 5 gallons of water in a container with a "hands free" spigot, a bucket to catch wastewater, a liquid or powder soap in a dispenser and paper towels.

Gravity flow container with spigot/faucet to allow water flow with both hands free.

Plumbed sink with warm water.

Utensils and Warewashing Facilities

A maximum of 4 booths may share one Plumbed or Portable 3-compartment sink with hot and cold running water.

Use of 3 separate 5 gallon dish tubs/buckets within food booth.

Provides sanitizer and test strips. (*One tablespoon of chlorine (5.25%) for each gallon of water = 100PPM*)

Utensils and equipment will arrive to the event in a clean and sanitary condition.

Food Preparation

All open food will be prepared within a fully enclosed booth or mobile (cart/trailer/truck).

I will be washing food (produce, etc.) in an approved manner or in an approved food facility.

Provide details: _____

Potable Water & Waste Disposal

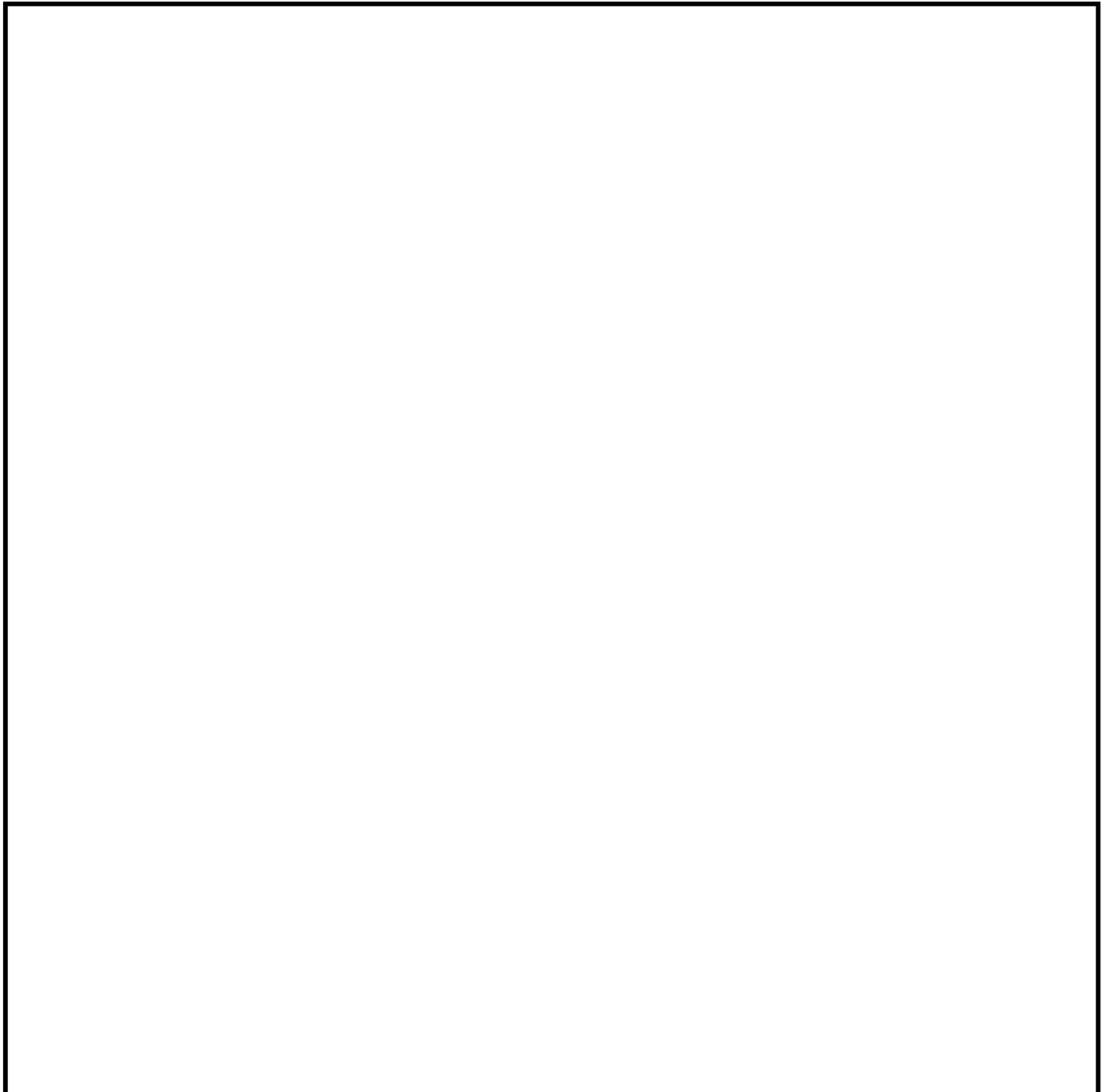
Source of potable water provided by: Organizer Other: _____

Location of waste disposal provided by: Organizer Other: _____

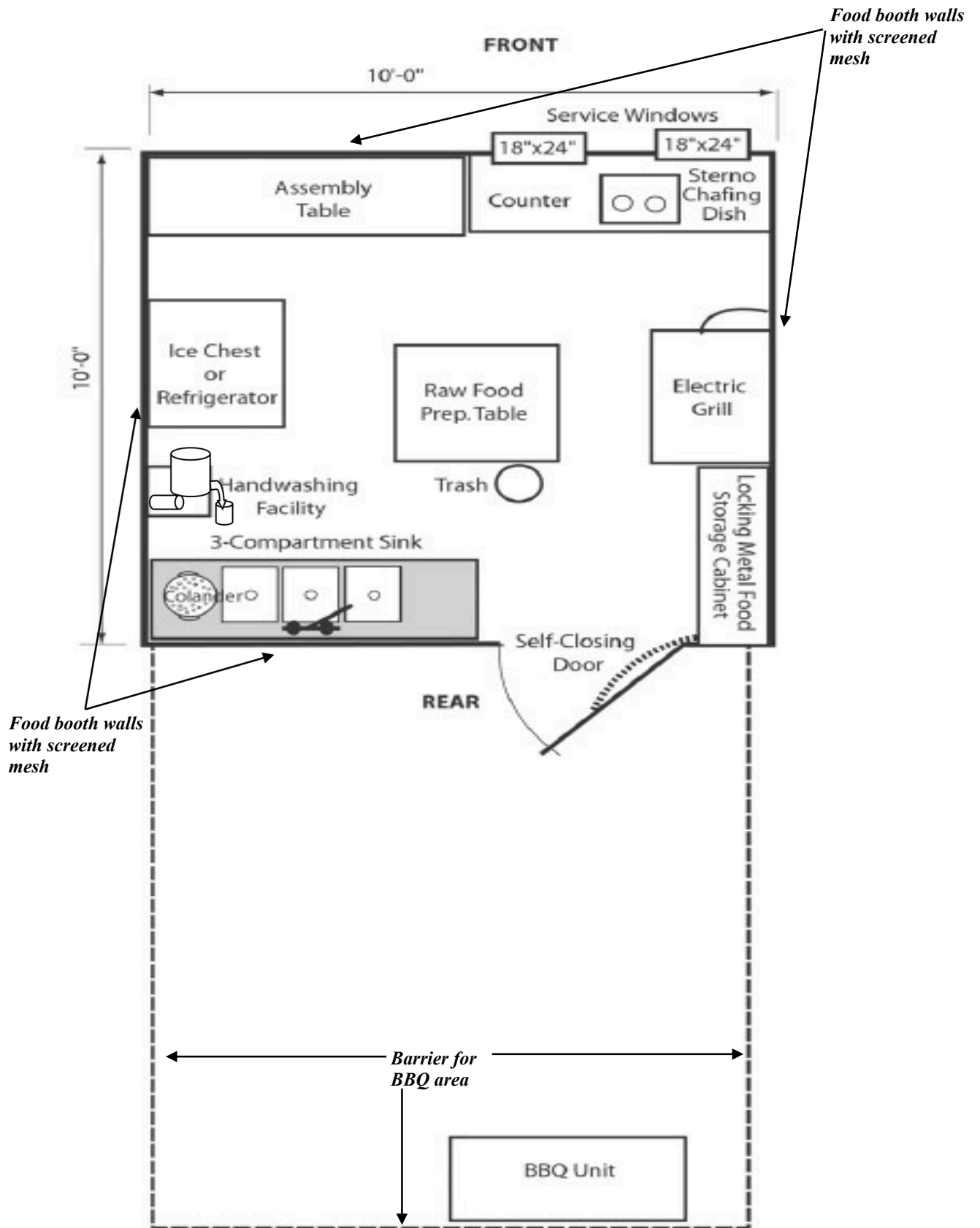
Concessionaire Health Permit Application
Food and Beverage Booths for Community Events in Madera County
Food Booth Site Map

Name of Booth: _____

In the space provided, draw all components of the Food Booth. Identify and describe all equipment including cooking, cold & hot holding equipment, handwashing facilities, work tables, warewashing facilities, food & single service utensil storage, garbage containers, & customer service areas. (*Attach pages if necessary*)



Sample Concessionaire Food Booth Drawing



Inspection/Self Inspection Form Community Event Booth

Complete this form **before you begin to serve food** to the public. Have the form available to show to the event sponsor or to the Environmental Health Inspector.

Name of the person in charge of the booth: _____

(There must be someone in charge and present at all times)

- | Items to be completed before serving food to the public: | Initial when done |
|--|--------------------------|
| 1. Handwash station is set up and is ready to use.
Hands shall be washed for 20 seconds
Container of warm water with a spigot for continuous flow of water
Bucket to catch the dirty water
Liquid soap in a pump dispenser
Single use paper towels | 1 _____ |
| 2. Warewash station is set up and ready to use.
Provide sanitizer test strips
compartment with soapy hot water to use for washing
compartment with water to use for rinsing
compartment with bleach and water to use for sanitizing
One (1) tablespoon of bleach per gallon of water | 2 _____ |
| 3. Food preparation tasks are delegated so there are three types of workers:
those who only touch the raw meat and poultry
those who only touch ready to eat foods
those who only touch the money | 3 _____ |
| 4. All food preparation is done inside of the enclosed booth that shall be enclosed on all sides with 16 mesh per square inch screens. | 4 _____ |
| 5. Floors constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. | 5 _____ |
| 6. Barbecue units may be used outside of the booth but all barbecue food must be taken back inside the enclosed booth for service to the customer. <i>(Not applicable to griddles)</i> | 7 _____ |
| 7. Thermometer to measure food temperatures is available in the booth.
All cold foods are well iced and are below 41 degrees F.
All hot foods are served directly to the customer or held at or above 135 degrees F
Discard any remaining hot foods at the end of each day | 8 _____ |
| 8. Trash containers are available inside the booth | 8 _____ |
| 9. Self-serve condiments are:
In containers with a hinged lid and utensil for scooping
In squeeze bottles or individual packets | 9 _____ |
| 10. All open food is protected from customer spit and sneezes by means of a barrier or guard | 10 _____ |
| 11. Food is stored 6-inches off the floor | 11 _____ |
| 12. Provide stocked first aid kit , if dealing with heat burn cream or spray is required. | 12 _____ |
| 13. Fire Safety
Provide Type 2A 10BC fire extinguisher
Provide Type K fire extinguisher <i>(if cooking with grease)</i> | 13 _____ |
| 14. The business name (letters at minimum of 3" high), city, state and ZIP Code (no less than 1" in height) must be on the booth. | 14 _____ |
| 15. Health Permit is prominently displayed for the public. | 15 _____ |