

**GALVESTON ISLAND
CONVENTION CENTER**

AT THE SAN LUIS RESORT

Exhibitor Utility Service Order Form

Name of Exhibition or Show: _____

Exhibitor Name: _____ Booth Number _____

Exhibitor Company/Organization _____

Date of Show _____ Phone Number _____

Method of Payment _____

Electrical Current Charges:

Should it be necessary to hook up power to any devices, machinery and/or equipment, a labor order must be placed in advance. Estimated electrical usage per circuit is included in total price. THIS IS A PER DAY CHARGE. ALL PRICES ARE SUBJECT TO CHANGE. **Deadline for service request is seven (7) days prior to arrival.**

<u>Quantity/Requirements</u>	<u>Unit Charge (tax included)</u>	<u>Total</u>
____ 110 volts (1 Duplex Outlet)	\$ 75.78 per day	\$ _____
____ 220 volts	\$270.63 per day	\$ _____
____ 10' to 25' Extension Cord	\$ 5.42 per day	\$ _____
____ Power Strip	\$10.83 per day	\$ _____

- **THIS CHARGE STARTS ON SET UP DAY.**
- **ALL ELECTRICIAN CHARGES FOR SPECIAL ELECTRICAL NEEDS WILL BE PASSED ON TO THE EXHIBITOR.**

Phone Charges: This is a per day charge.

<u>Quantity/Item</u>	<u>Unit Charge (includes tax)</u>	<u>Total</u>
____ Standard Phone Line/ with phone	\$108.25 per day	\$ _____

- Direct Lines are not available.
- For Credit Card Machines, the number 9 must be dialed first for an outside line.

Internet Charges: This is a per day charge.

<u>Quantity/Item</u>	<u>Unit Charge (includes tax)</u>	<u>Total</u>
____ (T1) Highspeed Internet Line	\$108.25 per day	\$ _____

Water Charges:

<u>Quantity/Item</u>	<u>Unit Charge (includes tax)</u>	<u>Total</u>
____ Water Connection	\$108.25	\$ _____
____ Gallons of Water	\$1 per gallon	\$ _____

**GALVESTON ISLAND
CONVENTION CENTER**

AT THE SAN LUIS RESORT

CREDIT CARD BILLING AUTHORIZATION FORM

DATE: _____

SHOW NAME: _____

SHOW DATES: _____

NAME OF CREDIT CARD HOLDER: _____

CARD NAME: _____

CARD NUMBER: _____ Exp. _____

AMOUNT OF TOTAL BILL: \$ _____

AMOUNT APPPROVED FOR BILLING: \$ _____

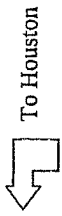
COMPANY NAME: _____

AUTHORIZED SIGNATURE: _____

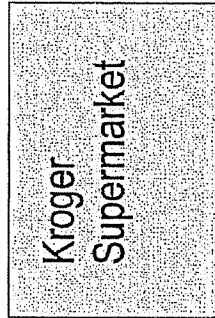
NOTES: _____

Payment is due upon receipt of services. Please complete the following credit card authorization form and fax it back to 409-744-6913 or send payment in advance via check to Galveston Island Convention Center, 5222 Seawall Boulevard, Galveston, Texas 77551, ATTN. David Townsend. Please note, this is not the Convention Center receiving address. Feel free to call 409-740-8635 or email dtownsend@sanluisresort with any questions.

Interstate-45 / Broadway Ave.



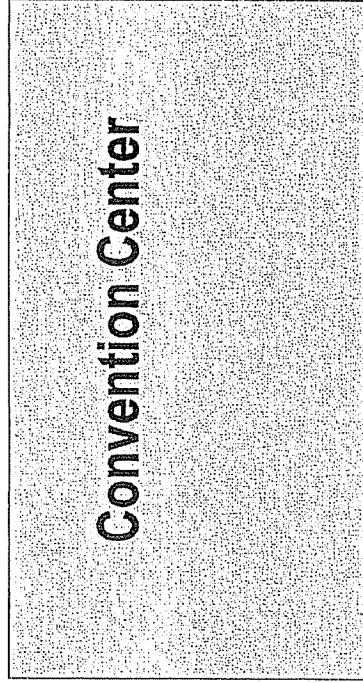
61st Street



Entrance

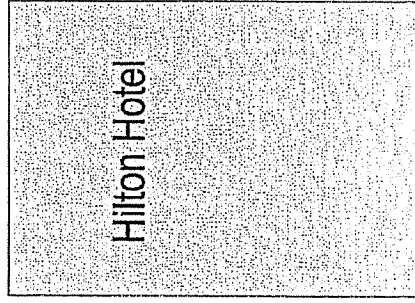
57th Street

Loading Dock Ramp



Exit

Driveway



Seawall Boulevard

TEMPORARY FOOD PERMIT INFORMATION

Please contact the Galveston County Health District for temporary food permits and information.

Contact Information:
CONSUMER HEALTH SERVICES

1205 Oak Street
PO Box 939
La Marque, TX 77568

Telephone: 409.938.2411
Fax: 409.938.2321
Website: <http://www.gchd.org/pages/ech/foodestab.htm>

Temporary Food Service Operations

A temporary food service operation is a food establishment that operates for no more than 14 consecutive days in conjunction with a single event or celebration.

Permitting, Fees, and Inspections

The permit fee is \$50.00 unless the proceeds from the event are going to an organization designated by the Internal Revenue Service as non-profit. The identification number issued by the IRS must be provided at the time of obtaining the permit to waive the permitting fee.

When obtaining a permit the following information must be provided:

Food (including ingredients) DrinksSource / Vendor	Application for Temporary Permit
Place of preparation	Cooking equipment
Transporting / Cold holding facilities	Holding equipment

An inspection will be performed by a Health District inspector during the event to ensure compliance.

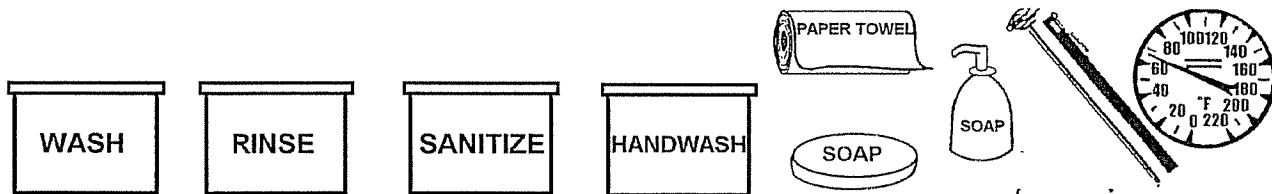
**GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD SERVICE ESTABLISHMENTS**

1. **GENERAL** - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Single event is an occasion planned in advance with the intent to serve food to the public on a temporary basis. This could include but not be limited to political fundraisers, school events, church bazaars, fundraisers for individuals, etc. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of all potentially hazardous foods.
2. **RESTRICTED OPERATIONS** - Only those potentially hazardous foods requiring limited preparation, such as foods that require minimal handling like seasoning or require limited cooking time such as hamburgers or sausage, shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.
3. **TEMPERATURES** - The internal temperature of cold foods must be 41^o F or below and hot foods 140^o F or above. Thermometers must be provided to take temperatures of hot and cold foods.
4. **ICE** - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.
5. **CLEANING** - Equipment and the general area shall be kept clean at all times.
6. **WAREWASHING** - Three containers for washing, rinsing, and sanitizing food preparation equipment such as cooking utensils, pots, and pans shall be provided.
7. **SINGLE-SERVICE ARTICLES** - Only single-service tableware shall be provided to the consumer.
8. **WATER** - Enough potable water shall be available in the establishment for food preparation, for cleaning and sanitizing utensils and equipment, and for handwashing.
9. **WET STORAGE** - The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.
10. **WASTE** - A large covered container shall be provided to store wastewater until final disposal. All sewage, including liquid waste, shall be disposed of according to law.
11. **HANDWASHING** - A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of at least warm water, soap and individual paper towels. A utensil, gloves or a chemical handsanitizer shall be used as barrier.
12. **STANDS OR BOOTHS** - All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.
13. **GARBAGE** - All establishments shall have a covered garbage container.
14. **RESTROOMS** - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.

UTENSIL WASHING CONTAINERS

HANDWASHING CONTAINER

PRODUCT STEM THERMOMETER



Clean detergent solution	Clean rinse water	2tsp. of chlorine bleach per gallon or test papers turn medium purple	Clean water, soap & paper towels	Cook to heat all parts to a temperature of: Poultry - 165 ^o F Pork - 150 ^o F Roast Beef - 130 ^o F
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MUST BE POSTED INSIDE BOOTH

PERMIT FEE: _____

BOOTH NUMBER: _____

RECEIPT NUMBER: _____

TAX EXEMPT #: _____

GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST
(SEPARATE FORM REQUIRED FOR EACH BOOTH)
COMPLETE IN DUPLICATE

SPECIAL EVENT: _____ SPONSOR: _____

DATE(S) OF EVENT: _____ TIME OF OPERATION: FROM _____ TO _____

LOCATION OF EVENT (STREET ADDRESS) _____

ORGANIZATION _____

RESPONSIBLE PERSON _____

ADDRESS _____ PHONE _____

DO YOU OPERATE FOOD ESTABLISHMENTS AT OTHER LOCATIONS? (CIRCLE ONE) YES NO

IF YES, PROVIDE NAMES AND ADDRESSES _____

APPLICANT'S SIGNATURE _____ DATE _____

APPLICANT'S DRIVERS LICENSE NUMBER _____ STATE _____

SANITARIAN'S SIGNATURE _____ DATE _____

Food items to be served	Source/Vendor	Place of Preparation	Transporting/cold holding facilities	Cooking equipment	Hot holding facilities

SPECIAL CONDITIONS _____

GALVESTON COUNTY HEALTH DISTRICT PERMIT

THIS IS TO CERTIFY THAT _____ HAS COMPLETED THE REQUIREMENTS OF THE HEALTH DISTRICT AND IS HEREBY GRANTED THIS PERMIT TO CONDUCT OPERATIONS KNOWN

AS: _____ AT _____ LIMITED

TO _____ THIS PERMIT IS TO BE PLACED ON DISPLAY AND REMAINS VALID

FROM _____ UNTIL _____ UNLESS SUSPENDED OR REVOKED FOR NON-COMPLIANCE WITH THE RULES AND REGULATIONS OF THE GALVESTON COUNTY HEALTH DISTRICT.

DIRECTOR OF ENVIRONMENTAL &
CONSUMER HEALTH

EXECUTIVE DIRECTOR