



¡Su Cámara del Gran Manchester se complace en traer de vuelta **Taco Tour Manchester** en 2024! El evento se llevará a cabo de **4 p.m. a 8 p.m. el jueves 2 de mayo de 2024**. Más de 20,000 personas asisten al Taco Tour anualmente y Elm Street estará llena de visitantes de toda Nueva Inglaterra que querrán probar su comida. Participar en Taco Tour es una oportunidad perfecta para presentarse a miles de nuevos clientes potenciales y apoyar a la comunidad del centro de Manchester.

Estadísticas de 2023:

- El mapa del Taco Tour fue visto más de 70.000 personas en formato digital.
- El 76% de los asistentes visitó un restaurante por primera vez durante el evento.
- El 80% de los asistentes declararon que planeaban regresar al centro de Manchester poco después del evento.

¿Cómo participo?

Los principales ingredientes necesarios para participar en el Taco Tour de este año:

1. Diseña un taco único de \$3 que mostrará tu estilo culinario (descripción necesaria como parte de la solicitud)
2. Complete la hoja de registro en este paquete.
3. Revisar y completar la Solicitud de Permiso Temporal de Alimentos, incluida en este paquete.
4. Devuelva ambos formularios a la Cámara en 54 Hanover Street, Manchester, NH 03101. Luego lo agregaremos al mapa y devolveremos su formulario al Departamento de Salud.

5. Todas las solicitudes y Permisos de Salud Temporales deben presentarse antes del 5 de ABRIL de 2024.

6. Estar instalado y listo para servir tacos antes de las 3:00 p. m. del jueves 2 de mayo de 2024.

¿Qué necesito saber?

- Participar no tiene ningún coste para ti. La Cámara está cubriendo las tarifas de permisos del Departamento de Salud para los restaurantes participantes con el apoyo de nuestros patrocinadores.

- ¡Venderás muchos tacos de \$3!

Los restaurantes deben estar preparados para vender un mínimo de 1,000 tacos para ser incluidos en este evento. El clima puede afectar la asistencia, pero la mayoría de los restaurantes informaron el año pasado que vendieron entre 1.000 y 2.000 tacos durante el evento. Si tiene alguna pregunta sobre esto, ¡háganoslo saber!

- El evento nuevamente se comercializará como “solo efectivo”. Esta es la forma más fácil, rápida y confiable de procesar clientes y evitar tarifas de transacción. Estamos trabajando con compañías de telecomunicaciones para mejorar el servicio celular en el evento, pero el servicio de Internet no ha sido confiable en Taco Tours anteriores, lo que resultó en problemas con el procesamiento de pagos con tarjeta.

- Tendremos voluntarios que ayudarán con las líneas y se asegurarán de que estén estructuradas. También volveremos a indicar “el final de la fila” en los carteles para las filas más largas en el evento.

- Debido a la gran cantidad de visitantes previstos, Elm Street comenzará a cerrarse desde Granite Street hasta Bridge Street a partir de las 12 p.m. Algunas calles laterales adicionales también estarán cerradas por la noche. Trabajaremos con el MPD para garantizar cierres que mantengan a las multitudes seguras y protegidas.

- La Cámara suministrará una caja de 500 bandejas de comida de papel a cada restaurante participante. Les enviaremos un correo electrónico a todos cuando estén disponibles para recoger en 54 Hanover Street. Para los food trucks, las bandejas estarán disponibles el día del evento. Si desea comprar cajas adicionales al costo (\$18.04 por caja de 500 bandejas), háganoslo saber.

- El Departamento de Salud de Manchester recomienda que todo el montaje de tacos se realice en la cocina de su establecimiento para garantizar la máxima seguridad alimentaria.

- La votación del Mejor Taco será por votación popular online. El ganador recibirá el Trofeo Autofair Taco Tour y \$1,000 para donar a una organización sin fines de lucro de su elección. ¡Cuanto más tacos sirvas, más probabilidades tendrás de ganar! Se incluirán códigos QR con un enlace para votar en los carteles del Taco Tour.

- Premiaremos al "Taco más creativo" además del "Mejor taco", ¡y el ganador recibirá un premio!

- Dado que el evento se celebrará alrededor del Cinco de Mayo, nos gustaría pedir a nuestros restaurantes participantes que respeten la importancia cultural de este día para la comunidad mexicano-estadounidense. Si necesita algunos consejos sobre cómo celebrar con respeto, visite nuestro sitio web tacotourmanchester.com/info.

- El alcohol debe venderse y consumirse dentro de sus instalaciones.

¿Qué es nuevo?

- ¡Volveremos a ofrecer un concierto en el escenario del quiosco gracias a 92.5 The River! Esperamos que esto ayude a mitigar los largos tiempos de espera y las filas, ya que los asistentes pasarán el rato junto al escenario y comerán tacos con amigos y disfrutarán de la música.

- Si planea tener música en vivo o un DJ, infórmenos con anticipación para asegurarse de que no interfiera con el escenario del concierto, otros artistas o los planes de otros restaurantes.

- No se permiten inflables ni espectáculos con animales de ningún tipo por motivos de seguridad y seguros.

- Organizaremos una rifa del Tour VIP en la que un ganador y personas influyentes de las redes sociales participarán en un recorrido exclusivo de Taco Tour Manchester en un carrito de golf. Si desea ser una parada en el recorrido VIP, ¡háganoslo saber!

¿Cómo puedo ayudar a promocionar Taco Tour Manchester?

- Comparte nuestro sitio web: TacoTourManchester.com
- Colgar carteles de Taco Tour en tu establecimiento. Los carteles se entregarán aproximadamente un mes antes del evento.
- ¡Comparte la página del evento de Facebook del Taco Tour Manchester 2024! Para evitar confusiones, NO cree su propia página de evento de tour de tacos.

¿Qué?

Contact Information:

Cole Riel

Greater Manchester Chamber

54 Hanover Street, Manchester NH 03101

Office Phone: 603-792-4107

Cell Phone: 603-533-9899

Email: TacoTourManchester@gmail.com



TACO TOUR MANCHESTER

THURSDAY, MAY 2ND 2024

SIGN-UP FORM

Please fill out this application and drop-off or email the completed form to the Greater Manchester Chamber by Friday, April 5th along with a completed Temporary Health Permit form.

You can submit this application via the following:

Email: TacoTourManchester@gmail.com

In-Person: Greater Manchester Chamber, 54 Hanover Street

Your Business: _____

Business Address: _____

Your Name: _____

Phone Number: _____

E-Mail: _____

Best Way to Reach You? Call Text E-mail

What kind of taco are you serving? (Give a brief description):

Will your taco apply to any of the following dietary restrictions?

Vegan Vegetarian Gluten Free Other

Check the box to confirm you will be selling your tacos for \$3

Check the box to confirm you are able to prepare a minimum 1,000 tacos

(Vendors report serving between 1,000 and 2,500 at the event, depending on weather)

ALL APPLICATIONS ARE DUE ON FRIDAY, APRIL 5th! We look forward to working with you to make Taco Tour Manchester 2024 the best one yet! Please feel free to contact us with any questions!

Email: TacoTourManchester@gmail.com | Phone: 603-792-4107

2024 TACO TOUR PERMITTING STRUCTURE

Participant operating at their own permitted facility?

Yes

No

Where does the assembly of tacos take place?

Temp permit is needed and \$15 permit fee

In Kitchen

Not in Kitchen
(Either in Dining Room or Outside of the establishment)

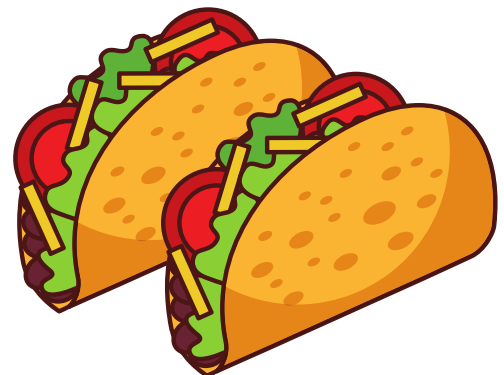
Must use kitchen hand sinks, gloves, tongs, waxed paper, etc..

Hand washing station needed, waxed paper, etc..
Appropriate hot and cold holding
(Ex. chaffing dishes, ice)

Submit Application,
No fee

Submit Application,
\$15 fee

***Note: It is STRONGLY SUGGESTED that all tacos are prepared in the licensed kitchen, are prewrapped and are hot/cold held for service to expedite inspection and service**





Manchester Health Department
1528 Elm Street
Manchester NH 03101
Tel: (603) 624-6466, Fax: (603) 628-6004

TEMPORARY FOOD PERMIT APPLICANTS

Enclosed are the requirements and an application for a permit to operate a temporary food establishment in the City of Manchester, New Hampshire.

Unless you have a valid Manchester Health Department permit to operate as a mobile food vendor, you must file an application for a temporary permit. A permit to operate a food establishment, such as a restaurant, does not allow you to operate a temporary food establishment without prior approval.

****Please Note:** All applicants are required to contact the City Clerk's office for a peddler's license and possible Special Event Permit 603-624-6455. Contact Parks & Rec 603-624-6565 and Fire Prevention 603-624-6507 for applicable approval and permitting.

The Manchester Health Department has the responsibility to ensure that all foods provided to the public in Manchester are from safe and approved sources. The Health Department cannot issue a permit until this can be verified. Establishments which are not in compliance with the NH Sanitary Food Code (or equivalent code if out of state) will not be issued a permit in the City of Manchester. Operation of a food establishment in Manchester, be it temporary or otherwise, without a permit is in violation of City Ordinance.

To ensure that the Health Department has a sufficient period of time to process an application, all applications with applicable fees shall be submitted at least **14 days prior** to the planned event. Applications submitted without payment **will not be processed**. If a complete application with applicable fee is not submitted 14 days prior to the event, a Health Department permit may not be issued and the establishment may not be able to operate at the requested event.

YOU MUST NOTIFY THE HEALTH DEPARTMENT IN ADVANCE **IF YOU NEED TO CANCEL OR RESCHEDULE YOUR EVENT** VIA THE FOOD PROTECTION EMAIL (food@manchesternh.gov). Failure to do so may prevent you from obtaining a temporary food license in the future.

Please note that all applicants must include:

1. A completed temporary food service application form. (Both sides)
2. Applicable fees.
3. Applicable process review documentation verifying products are shelf-stable (self-made bottled sauces, salsas, infused oils, nut butters etc.)

IF COMING FROM OUTSIDE MANCHESTER AND DOING ANY FOOD PREPARATION PRIOR TO THE EVENT:

1. A copy of your current state or local food permit.
2. A copy of your most current (within 6 months) inspection report.

IF YOU ARE NOT CURRENTLY LICENSED BY A STATE OR LOCAL HEALTH DEPARTMENT AND DOING ANY FOOD PREPARATION PRIOR TO THE EVENT:

1. A copy of the commissary's current state or local food permit.
2. A copy of the commissary's most current (within 6 months) inspection report.



Permit # _____ District: _____ Approved by: _____ Date: _____
Amt. Pd: _____ Check No: _____ Date: _____

Manchester Health Department
1528 Elm St., Manchester, NH 03101
Tel: (603) 624-6466 Fax: (603) 628-6004

TEMPORARY FOOD PERMIT APPLICATION

Please submit **application and fee** to the Health Department **at least 14 days prior** to the event.
Late and Incomplete applications may lead to delayed approval or denial of permit

Please print

1. **Event Name:** _____ **Event Address:** _____

Date/time of Event: _____ **Time of FOOD set-up:** _____ **Date/time event ends:** _____

2. Applicant's (Vendor/Business) Name: _____

3. Applicant's Address: _____ City: _____ State: _____ Zip: _____

Telephone: _____ **Email:** _____

4. **Person(s) In charge at food service site:** _____ **Tel:** _____

5. Location of advanced preparation: _____
(Must be a licensed food service establishment)

6. Date advanced preparation begins: _____

PLEASE FILL IN THE REVERSE SIDE OF THIS FORM WITH FOOD ITEMS TO BE SERVED AT THE EVENT

7. **DESCRIBE ON-SITE FOOD SERVICE AREA (FSA) SETUP:**

Event is Indoors/Outdoors: _____ Cold holding equipment: _____ Cooking equipment: _____

Hot holding equipment: _____ Reheating equipment: _____

8. Describe equipment and means of transporting hot and cold food: _____

What is length of time in transport? _____ How is food to be kept hot or cold during transport? _____

9. Stem-type (0-220° F) Food thermometer available? () Yes () No

10. Handwashing facilities: () gravity flow container; location : _____

11. Food-Grade Sanitizing Solution: () bleach water or () other _____

12. Garbage Disposal: () cans or () dumpster

13. Method of avoiding bare hand contact of ready to eat foods: (please check the following):

Gloves ____ tongs ____ wax paper ____ other (describe) _____

CLASSIFICATION OF TEMPORARY FOOD ESTABLISHMENT/ PERMIT FEE

() Class IV Temporary Food Service Establishment **\$15.00 per day**

() Class V Non-profit organizations not holding a liquor permit and not serving meals on a daily basis; public and parochial schools and institutions; and government facilities **No Fee - Non-Profit Tax ID#:** _____

Number of consecutive days of operation: _____ **Total Amount Due: \$** _____

Applicant's Signature: _____ **Date:** _____

Please List	Please State Yes/No	Please State Yes/No	Please Describe	Please State Hot/Cold	Please State Hot/Cold
Food Item/s (list all)	Off Site Prep	On Site Prep	Onsite Cooking Procedures/equipment	Holding	Serving
<i>Example: BBQ Chicken</i>	N	Y	Grill & chafing dishes	Hot	Hot

Sampling techniques (please include details): _____

FOR OFFICIAL USE ONLY

	In	Out	N/O
Critical (1)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (3)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (4)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (7)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (11)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	In	Out	N/O
Critical (12)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (22)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (27)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (28)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (30)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

	In	Out	N/O
Critical (31)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (35)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Critical (41)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Other Comments/Violations:

Please keep the remainder of this packet as a resource guide. Please complete the pre-inspection form and provide to the inspector on site at the event.

**Have additional questions?
Call the Health Department
at 603-624-6466 or email
food@manchesternh.gov**

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How to prepare and use sanitizers

Either regular (must be unscented and not “splash-less” or “no/low splash”) bleach or quaternary ammonium (in liquid or tablet form) may be used to sanitize your food service equipment and preparation surfaces. Additional food grade sanitizers may be used and must be verified with the Manchester Health Department using EPA registration number

For quaternary ammonium, always follow the manufacturer’s directions on the bottle/container in order to obtain the proper concentration. Most often concentration is 150-400ppm. Sanitizer solution must be maintained at 75°F or above

A bleach and water solution for sanitizing food preparation surfaces and equipment shall be in the range of 50-100 ppm chlorine and maintained at 75°F or above

It is important to note that the bleach-to-water ratio will change depending on the strength of the chlorine. How to determine the strength of chlorine:

Read the fine print on the label. The active ingredient on the label will be listed first and will look as such—this example shows a chlorine strength of 8.25%:

Active Ingredients:

Sodium Hypochlorite.....8.25%
 Other ingredients.....91.75%
 Total.....100%

Water	Bleach Strength 2.75%	Bleach Strength 5.25-6.25%	Bleach Strength 8.25%
1 Gallon	1 Tablespoon	2 teaspoons	1 teaspoon
1 Quart	1 teaspoon	½ teaspoon	¼ teaspoon

These ratios should provide a 100ppm chlorine concentration

Steps to follow:

- Clean the surface with soap and water before sanitizing
- Rinse with clean water
- Submerge in sanitizer solution for at least 30 seconds
- Air dry equipment fully – do not wipe dry

Be sure to label all spray bottles and sanitizer buckets with proper contents

Promptly return wiping cloths to sanitizer bucket after use

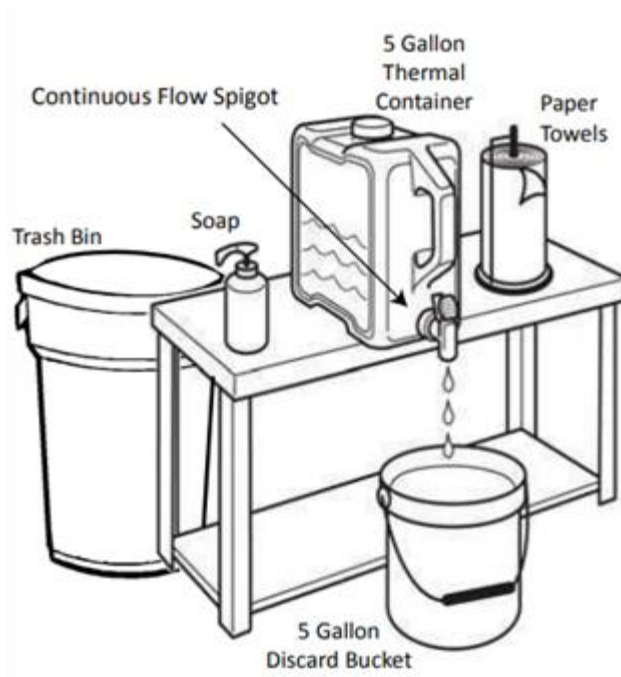
Helpful hint: If making a spray bottle of sanitizer, it may be easier to make a large batch of the sanitizer at the proper concentration and then fill the spray bottle, rather than try and make it in the bottle itself

How to use test strips

- Make sure the test strip is appropriate for the type of sanitizer and that the test strips are not expired
- Prepare the sanitizer solution
- Follow test strip directions for exposure time
- Compare the strip change to the guide on the strip packaging to determine concentration of the solution
- Make sure to change gloves and wash hands after handling chemicals (sanitizer)

Check the concentration frequently using the test strips. The solution will need to be changed periodically - especially if it becomes dirty with food or other debris - and to maintain proper sanitizer temperature (at 75oF or above). Always make and use the sanitizer solution according to the manufacturer’s guidelines

Temporary Hand Washing Set-up



WASH HANDS:

BEFORE:

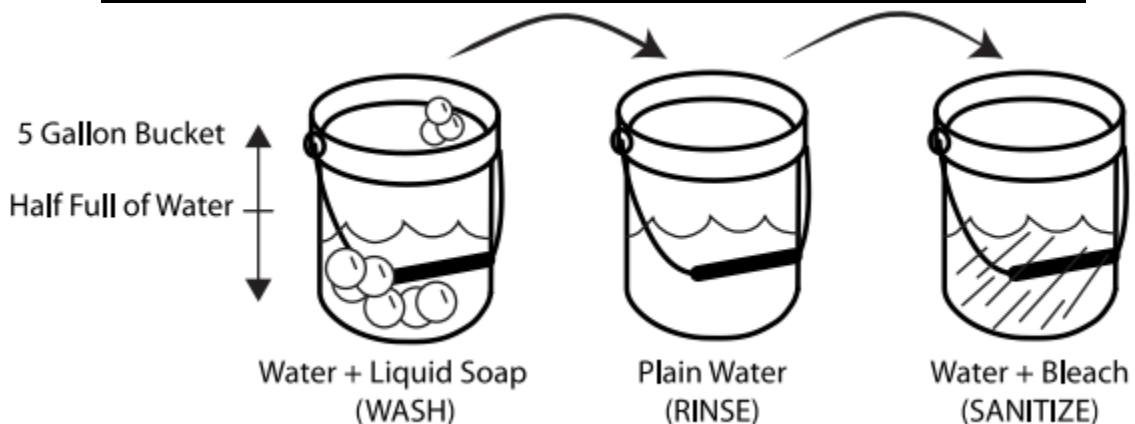
- Starting to work/prepare food
- Handling Ready-to-eat food

AFTER:

- Using the restroom
- Sneezing
- Coughing
- Touching face, hair or clothing
- Touching raw food
- Eating or drinking
- Emptying/handling garbage
- Smoking
- Handling money
- Any chance of contamination

Provide warm water for handwashing (minimum of 100°F). Ensure that a waste water container is provided and that all waste water is disposed if in the sanitary sewer – not down a storm drain or on the ground.

Example of Utensil Washing Set-up



Temporary Event Food Service Area (FSA) Pre-inspection/Self Inspection Form

Please complete this form **before you begin prepare or serve food to the public**, and have it available to show the event sponsor and the Environmental Health Inspector

Initial when completed

<p>1. Ensure that all employees/volunteers who are experiencing any of the following symptoms are excluded from food preparation and service:</p> <p><input type="checkbox"/> Nausea <input type="checkbox"/> Vomiting <input type="checkbox"/> Fever <input type="checkbox"/> Diarrhea <input type="checkbox"/> Jaundice</p> <p>Employees/volunteers who are diagnosed with a communicable illness (such as E. coli, Salmonella, Shigella, Hepatitis A, etc.) must also be excluded from food preparation and service</p>	1. _____
<p>2. All prepared foods must be prepared on-site or in a licensed food service establishment. All potentially hazardous foods that have been pre-cooked in advance must be properly cooled and reheated prior to service.</p> <p><input type="checkbox"/> Prepared potentially hazardous foods were cooled from 140°F or above to 70°F within 2 hours and to 41°F or below within an additional 4 hours</p> <p><input type="checkbox"/> Prepared potentially hazardous foods are reheated to at least 165°F within 2 hours</p>	2. _____
<p>3. Hand-wash station has been set up and is ready to use:</p> <p><input type="checkbox"/> Insulated container of warm water with a continuous flow spigot (can be turned on without having to hold it on)</p> <p><input type="checkbox"/> Catch bucket to collect the dirty water</p> <p><input type="checkbox"/> Liquid hand soap in a pump dispenser</p> <p><input type="checkbox"/> Single use paper towels in a dispenser</p> <p><input type="checkbox"/> Ensure that smoking and eating is not taking place in food storage and preparation areas. Hands must be washed after contamination</p>	3. _____
<p>4. Gloves or barriers to bare-hand contact with ready to eat foods are provided. Gloves must be changed once contaminated and hands must be washed prior to putting on new gloves</p>	4. _____
<p>5. Utensil wash station is set up and ready to use:</p> <p><input type="checkbox"/> 1 bucket with hot soapy water for washing of utensils</p> <p><input type="checkbox"/> 1 bucket with plain water to use for rinsing of utensils</p> <p><input type="checkbox"/> 1 bucket with food grade sanitizer made at the proper concentration (see handout)</p>	5. _____
<p>6. Tasks are delegated by the person in charge to ensure:</p> <p><input type="checkbox"/> Prevention of cross contamination, no bare hand contact with ready to eat foods</p> <p><input type="checkbox"/> Food Service Area (FSA) is maintained in a clean and sanitary manner</p> <p><input type="checkbox"/> Operational corrections are made as necessary</p>	6. _____
<p>7. All food preparation is done inside the FSA with access to the hand washing set up</p>	7. _____
<p>8. If using a grill or fryer, it must be outside of the FSA and not underneath a tent – unless using an approved fire-rated tent (please confirm with Manchester Fire Prevention 603-624-6507)</p>	8. _____

9. I have a calibrated food thermometer available in the booth to measure food temperatures (final cooking, hot and cold holding temperatures)	9._____
10. All cold foods are submerged in ice to level of product and are maintained at 41°F or below at all times (including times of transport)	10._____
11. All hot foods are: <input type="checkbox"/> Served directly to the customer, <u>OR</u> <input type="checkbox"/> Hot held at or above 140°F degrees or above at all times <input type="checkbox"/> All leftovers must be discarded at the end of the day and may not be reused	11._____
12. All open food is protected from overhead contamination, as well as from customer coughing or sneezing. Food and food service items are stored at least 6 inches above the ground	12._____
13. Trash containers are available inside of the booth	13._____
14. Self-service condiments are: <input type="checkbox"/> In containers with a hinged lid, <u>OR</u> <input type="checkbox"/> In squeeze bottles, <u>OR</u> <input type="checkbox"/> In individual single-service packets	14._____
15. I know the location of the on-site clean water supply and where to dispose of my dirty water and/or cooking oil at the end of the event. Location:_____	15._____
16. Health Permit is prominently displayed in public view (once issued)	16._____

Name of the person in charge of the booth: _____
(There must be someone designated to be in charge of food safety management and must be present at all times)