

# TASTE of ALISO NIGUEL

**Saturday, April 26, 2025, 6:00 to 11:00pm**

9 Journey, Aliso Viejo  
(In the parking lot in front of Webb's Grainworks and Ice Palace)

Dear Restaurant Partner,

Saturday, **April 26, 2025** the *Parents for Aliso Niguel, Inc.* (PFAN) and a coalition of Aliso Niguel High School booster clubs and student organizations, will host the **16th Annual Taste of Aliso Niguel** and you are invited to participate!

## **What is the *Taste of Aliso Niguel*?**

This is the largest fundraising event for Aliso Niguel High School, raising over \$900,000 to date for student organizations, programs and teams. The event features “tastes” of signature dishes from dozens of local restaurants, beer and wine-tasting, live music and hundreds of silent auction items.

## **Who attends the event?**

Attendees are mostly local residents and parents of the over 3,000 Aliso Niguel High School students, their friends and family.

## **How do I participate?**

- Review the information packet outlining participation requirements (there is NO FEE to participate). This is either attached or you can find this online at: **[anhspfan.org/restaurantinfo](http://anhspfan.org/restaurantinfo)**.
- Complete the online ***Restaurant Commitment Application*** by April 12th (if you are completing a paper copy email it to [restaurants@anhspfan.org](mailto:restaurants@anhspfan.org)).
- Upon verification of your ***Restaurant Commitment Application***, your logo, linked to your business, will be added to our website homepage, print and social media. The sooner you make your commitment, the more exposure you'll get.
- Provide the appropriate insurance certification by April 12th. Without this you will not be able to participate.

Thank you in advance for your support of Aliso Niguel High School and for participating in this event. Questions? Contact [restaurants@anhspfan.org](mailto:restaurants@anhspfan.org).

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Beatriz Wade  
Restaurant Director  
Parents for Aliso Niguel, Inc.

**EVENT DESCRIPTION:** **Age 21+** community fundraising event benefitting ANHS boosters and students, while promoting local restaurants and businesses.

Participating Booster Clubs:

Band • Basketball • Baseball • Choir • Cross Country • Dance Appreciation • Dance Team • Football • Lacrosse • Softball • Volleyball • Water Polo...just to name a few.

## RESTAURANT PARTICIPATION INFORMATION

**ATTENDEES:** More than 1,500 local residents, age 21 and up

**HOW TO PARTICIPATE:** Promote your restaurant by offering “tastes” of your signature dishes

### **PARTICIPATION REQUIREMENTS:**

- 1. Restaurants present positive, energetic service of “tastes” from 6-9pm**
2. Provide 750-1,500 sample size portions. A minimum of 3 menu items is suggested. You may also want to consider offering a primary item and a secondary “filler” item which can be served simultaneously or if/when the primary item runs out.
3. Supply serving/prep staff for your “taste booth.” **Employees/volunteers must be age 21+.**
4. Set-up of your serving area from 3:00 to 5:00pm, all vehicles off site by 5:00pm.
5. Tear down begins after 9:00pm.
6. Insurance certificate issued to PFAN, requirements can be found on the *Restaurant Commitment Application* at: **[anhspfan.org/restaurantapp](http://anhspfan.org/restaurantapp).**
7. The Taste of Aliso Niguel will take place RAIN OR SHINE

### **WHAT PFAN PROVIDES:**

1. Paper Plates (5”), forks and napkins. Spoons upon request only. Knives are not recommended since guests will be standing most of the evening.
2. Electricity upon request. Please list requirements on the commitment application. **WE ARE UNABLE TO ACCOMMODATE REQUESTS FOR ELECTRICITY THE DAY OF THE EVENT.**
3. Two, 6-foot-long standard folding serving/prep tables with black linens.
4. Free entrance for four restaurant servers and prep staff. If you need approval for additional

Parents for Aliso Niguel, Inc. (PFAN) • 28000 Wolverine Way • Aliso Viejo, CA 92656

[anhspfan@gmail.com](mailto:anhspfan@gmail.com) • [www.anhspfan.org](http://www.anhspfan.org)



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staff, please contact Beatriz Wade at [restaurants@anhspfan.org](mailto:restaurants@anhspfan.org). Additional tickets \$60 each.

5. Advertising and marketing for your restaurant. Please provide logo (300dpi) and web address.
6. Please be prepared with plenty of "tastes" ready to enjoy and keep the lines moving.

*Restaurant Commitment Application* and insurance forms due: **April 12th, 2025**

Please complete your application online at [anhspfan.org/restaurantapp](http://anhspfan.org/restaurantapp) or email a paper copy to: [restaurants@anhspfan.org](mailto:restaurants@anhspfan.org)

Restaurant: \_\_\_\_\_ Phone: \_\_\_\_\_

Fax: \_\_\_\_\_ Cell #: \_\_\_\_\_

Address: \_\_\_\_\_ City/Zip: \_\_\_\_\_

#### 2025 Restaurant Commitment Application

Contact Name: \_\_\_\_\_

Email: \_\_\_\_\_ Web Address: \_\_\_\_\_

Type of "taste(s)" will you be providing?: \_\_\_\_\_

Electricity requirements: ☐ None ☐ Yes Number of outlets \_\_\_\_\_

Type of use: \_\_\_\_\_

**Please note that electricity requests cannot be accommodated the day of the event.**

PFAN will provide two, 6-foot tables with black linens for food prep/serving, plates, forks, napkins.

Will you require spoons? ☐ Yes ☐ No Please check box if you plan to provide your own linens ☐

**ALL RESTAURANTS MUST ISSUE INSURANCE CERTIFICATE TO PFAN AND RETURN COMPLETED DECLARATION PAGE by April 12th, 2025.**

Insurance Carrier: \_\_\_\_\_

Agent Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Send Insurance Certificate information to PFAN: **Email:** [restaurants@anhspfan.org](mailto:restaurants@anhspfan.org) **Mail:** See address below. Questions? Contact Beatriz Wade at the email address provided above.

**Reminder – no guests or employees under 21 years of age will be allowed admittance.**

\*I have read and agree to the participation requirements”

\_\_\_\_\_  
(Signature of Authorized Representative or Owner)

Date: \_\_\_\_\_

ATTACHMENT I

**DECLARATION  
OF FOR-PROFIT ENTITY**

This declaration is to affirm that \_\_\_\_\_

*(Name of for-profit entity)*

is requesting exemption from State Law requirements for Temporary Food Facilities under provisions of Section 113785(b)(1) of the California Uniform Retail Food Facilities Law, and will be giving or selling food at:

Taste of Aliso Niguel \_\_\_\_\_

*(Name of Community Event)*

9 Journey \_\_\_\_\_

*(Address or Location)*

Aliso Viejo, 92656 \_\_\_\_\_

*(City, Zip)*

Date(s) of Event April 26, 2025 \_\_\_\_\_

For the benefit of Parents for Aliso Niguel \_\_\_\_\_

I certify that the above is true and correct to the best of my knowledge and belief. I further certify under penalty of perjury that the above named for-profit entity will receive no monetary benefit, other than that resulting from recognition for participating in the event.

Name \_\_\_\_\_ Phone (\_\_\_\_) \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zip \_\_\_\_\_

CA DL # \_\_\_\_\_ DOB \_\_\_\_\_

Signed \_\_\_\_\_ Title \_\_\_\_\_

On \_\_\_\_\_, 2025 at \_\_\_\_\_.

WITNESS my hand and official seal\*

\_\_\_\_\_  
*Notary Public*

*\*in lieu of Notary Public, you may attach a legible copy of your driver's license.*

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# HEALTH CARE AGENCY/PUBLIC HEALTH ENVIRONMENTAL HEALTH *INFORMATIONAL BULLETIN*

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**TO:** Community Event Participants and Nonprofit Associations

**FROM:** Environmental Health  
Orange County Health Care Agency

**SUBJECT:** **Procedures for Exemption of For-Profit Entities Giving or Selling Food for the Benefit of a Nonprofit Association at Community Events**

## INTRODUCTION:

The California Retail Food Code (CRFC), Section 113789(c) (4), allows for nonprofit exemptions at *community events*. Specifically, this section exempts from regulation:

"(113789) A for-profit entity that gives or sells food at an event that occurs not more than three days in a 90-day period for the benefit of a nonprofit association, if the for-profit entity receives no monetary benefit, other than that resulting from recognition from participating in an event."

(113755) "Community event" means an event that is of civic, political, public or educational nature, including state and county fairs, city festivals, circuses, and other public gathering events approved by the local enforcement agency.

Attached are documents to be completed by the for-profit entities requesting exemption, and documents to be completed by the nonprofit association receiving the benefit. Both sets of documents must be received in order to be considered for exemption.

These documents must be filled out completely and submitted to Environmental Health at least two weeks prior to the event in order to be considered for exemption.

Prior to consideration for exemption by this Agency, approval must first be obtained by the city or the local jurisdiction where the event is to occur. If the exemption is approved, the sponsoring non-profit organization requesting the exemption will receive an approval e-mail or phone call. There will be no formal approval letter generated. You are hereby notified that if this application is accepted, **Environmental Health will not be conducting inspections of exempt food vendors operating at this event.** Accordingly, the Health Care Agency recommends that you obtain the guidance of a professional Environmental Health Specialist or other inspection service to help ensure healthful, sanitary and safe conditions for members of the public attending the event. Environmental Health will contact you if any questions arise regarding the documents submitted.

## **ATTACHMENT IV**

### **COUNTY OF ORANGE** **HEALTH CARE AGENCY** **ENVIRONMENTAL HEALTH**

## **RECOMMENDED FOOD HANDLING GUIDELINES**

### **I. FOOD HANDLERS**

- A. Wear clean clothing.
- B. Wash hands before handling food and at frequent intervals.
- C. Wear hat, cap, or some type of hair covering.
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.

### **II. REFRIGERATION-COLD FOODS**

- A. Refrigeration; dry ice; or ice may be used.
- B. Meats, hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 45 degrees Fahrenheit or below to prevent the growth of pathogenic bacteria or the production of toxins. ----- **VERY IMPORTANT!**
- C. Foods should not be kept out at room temperature in your stands if they require refrigeration.
- D. Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice. You may need 24 to 30 hours to thaw food in this manner.

### **III. HOT FOODS**

- A. Keep foods being served hot at 135 degrees Fahrenheit or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly.
- C. All hot foods left over from the previous day should not be reused.

### **IV. FOOD PROTECTION**

- A. All open food should be protected from contamination by the public and the food booth workers.
- B. Keep foods covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- D. Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc.).

### **V. UTENSILS**

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices.
- D. A food thermometer is required in each food booth.

VI. **INSECTICIDES**: Do not store any poisonous substances such as insecticides near foods.

VII. **CONDIMENTS**: Individual packages, squeeze, pour or pump-type containers should be used.

Should you desire further information, please contact this office at (714) 433-6000.