

****INVITATION****

**2011-2012
LA CROSSE HMONG NEW YEAR FESTIVAL**

**OCTOBER 08-09, 2011
LA CROSSE, WI**

We, the La Crosse Area Hmong Mutual Assistance Association, Inc. & the La Crosse Area Hmong Community cordially invite you, your family, and friends to join us for our 2011 - 2012 Hmong New Year Festival on October 8-9, 2011.

Day Event: 7:00 A.M.-5:00 P.M. (Both Days)

Crusa Soccer fieldds

2500 Hauser Street, La Crosse WI 54601

Sport Tournaments

- Soccer
- Volleyball
- Flag Football
- Shows
 - Hmong Tradition
 - Ball Tossing (Pov Pob)
 - Culture Performance
 - Dances
 - Singing
 - Traditional Hmong Music
 - And much more....

Evening Events: October 8, 2011 from 6:00 P.M. - 12 Midnight

La Crosse Center
300 Harborview Plaza
La Crosse, WI 54601

We hope to see all of you in La Crosse!

New Year Officers:

Choua Ly Lo – New Year Chair Ka Ying Vang – New Year Vice-Chair
Xiong Vang - Secretary Amanda X. Yang - Treasurer

For more information contact:

General Information: Xong Xiong (608) 781-5744; Publicity: Tony Yang (608) 386-4438
Booth Sales: Nao Kao Vue (608) 782-0510;

Sports: Soccer: Chy Hang (608) 397-4258; Volleyball: Tou Ger Moua (608) 738-5199;

Flag Football: Vang Lor (608) 797-5143

2011-2012
HMOOB LA CROSSE TSIAB PEB CAUG
KEV LAG LUAM
10/8-9/2011

Peb, Koom Haum Hmoob La Crosse, thiab tsoom Hmoob nyob in cheeb tsam La Crosse muaj lus zoo siab caw koj, koj tsev neeg, thiab tsoom phooj ywg tuaj nrog koom peb Hmoob La Crosse Noj Peb Caug Xyoo Tshiab kev lom zem rau lub 10/8-9/2011.

A. Peb muaj ntau yam xws li

1. muag khoom noj
2. muag khoom hnav
3. ntaus pob
4. ncaws pob
5. flag football
6. pov pob
7. kev lom zem (party)
8. thiab lwm yam zoo txuj deev siab

Yog nej leej twg xav tuaj ua lag ua luam muag khoom noj, khoom hnav, kashev, movies, ncaws pob, ntaus pob thiab flag football rau 2 hnuv xyoo tshiab yeej meem sau npe (register) ua ntej thiab npaj hnuv ntawd tseg.

B. CHAW MUAG KHOOM

1. Thaj chaw muag khoom siv nrog rau nres tau ib lub tsheb:
 - a. Thaj 20X20 feet tus nqi yog \$400 + \$50 deposit = \$450; yog tuaj txog tom Peb Caug mam li yuav chaw yog \$450 ntxiv \$50 = \$500
 - b. Thaj 10X20 feet tus nqi yog \$250 + \$50 deposit = \$300; yog tuaj txog tom Peb Caug mam li yuav chaw yog \$300 ntxiv deposit \$50 = \$350.00
2. Tus nqi chaw rau muag khoom noj haus tsuas muaj 10 thaj chaw ntxiv rau Koom Haum ib thaj, tag nrho yog 11 thaj xwb, ib thaj chaw 30X50 feet ntxiv nres tau ib lub tsheb yog \$2,000+ \$200 deposit = \$2,200
3. Kev muag khoom noj khoom haus (Food Only):
 - a. Tus tsis tau muaj daim Food Permit nyob rau lwm lub zog tus nqi yog \$125.
 - b. Tus twb muaj daim Food Permit nyob rau lwm lub zog lawm tus nqi yog \$55.
 - c. Yog koj tuaj txog tom park mam yuav chaw, peb tsis muaj rau koj
4. Tus nqi chaw rau cov muag txiv hmab txiv ntoo (Fruits and Ice cream Truck)
 - a. Thaj chaw 10X20 feet tus nqi yog \$700 + \$50 = \$750 limit of 3
 - b. Thaj chaw txaus lub Ice Cream Truck tus nqi yog \$700 + \$50 = \$750 limit of 1
 - c. Pua lev 6X8 feet tus nqi yog \$30; Pua Lev nrog ib lub rooj tus nqi yog \$50
 - d. ib lub rooj nrog tsev kaus me li 6x8 tus nqis yog \$100

Kev muag rooj ntau thiab tsawg yog kev txiav txim los ntawm lub Tsiab Peb Caug.

C. CAI MUAG KHOOM NOJ (yuav tau them nqi rau daim Temporary Food Permit)

1. Qhib muag khoom 7:00 A.M.- 5:00 P.M. lub 10/08-9/2011
2. Koj muag khoom noj khoom haus, TXWV muag tsis tau kashev, ristsho, thiab lwm yam xyaw
3. Kev teeb tsev tsis pub nam chaw & khawb qhov
4. Khoom noj yam sov & yam txias yuav tsum muaj zoo chaw rau, qhov sov thiab txias, kev teeb khoom, thiab kev ntxuav tais diav yuav tsum ua raws li County txoj cai.
5. Txwv tsis pub teeb qhov cub pem hauv ntej los sis txoj kev mus & los.
6. Tu koj cheeb tsam huv si txhua lub caij & koj ceev koj khoom xos liam
7. Txwv tsis pub ntov dej kub rau hauv hav nyom
8. Yog koj tej khoom noj ua rau neeg qaug/mob & tuag koj ris txim kheej
9. Tsuas pub nres tau 1 lub tsheb ntawm qhov chaw muag khoom xwb
10. Txwv tsis pub rub tsev nam ntawm hauv ntej tus ciam txhos
11. Cov thee yuav tsum muab dej tua kom tuag mam coj mus nchuav rau ntawm cov qhov cub uas teeb cia nyob rau hauv park, TXWV tsis pub coj mus nchuav rau hauv lub DUMPSTER
12. Txhua tus neeg muag khoom yuav tswm nqa nws cov khoom xos liam coj mus pov rau hauv lub DUMPSTER.
13. TXWV Tsis pub muab lub PROPANE TANK uas tsis zoo puas lawm coj mus pov rau hauv lub DUMPSTER, muab coj mus tso rau ib sab ntawm lub DUMPSTER

YUAV TSUM UA RAWS DAIM CAI LO NROG UA KE NO RAU COV TUAJ MUAG KASHEV THIAB MOVIES TSIS PUB TSO LUB SPEAKER RAU TOM HAUV TEJ YUAV TSUM TSO RAU TOM QAB.

D. CAI MUAG KHOOM HNAV/ KHOOM SIV:

1. Koj muag tau txhua yam uas tsis txhaum txoj cai lij choj
2. Koj khoom ploj yog koj hauj lwm koom haum tsis lav paub
3. Koj tej khoom uas raug lwm tus mob koj pov koj plob
4. Txwv tsis pub koj qhib suab (speaker) nrov tshaj Koomhaum (HMAA) lub
5. Koj lub speakers yuav tsum tso nrog ua kev lub TV. TXWV tsis pub tso ntawm hauv ntej koj lub rooj(front booth)
6. Koj muag kashev, ristsho, thiab lwm yam, TXWV muag tsis tau khoom noj khoom haus xyaw
7. Cov pua lev yuav tsum them nqi thiab yoog raws peb tsab cai. Yog leej twg yuam cai yuav raug tub ceev xwm sau nws cov khoom mus cia. Nws yuav tau mus txhiv nws.

E. CAI TXWV:

Txwv tsis pub muag:

1. yeeb
2. cawv
3. npias
4. phom
5. txwv kev twv txiaj
6. thiab lwm yam uas txhaum txoj cai

Leej twg ua yam txhaum cai yuav raug ris txim raws cai hauv xeev Wisconsin.

F. CAI THIM NYIAJ DEPOSIT:

1. Yog ua raws cov cai nram qab no lawm, yuav thim cov nyiaj (deposit) rov qab: hnuv kawg tu koj qhov chaw kom zoo li thaum koj tuaj txog thiab pom
2. Nqa cov khoom xos liam mus tso rau hauv lub thoob rau khoom xos liam loj (dumpster), thiab nqa cov dej xos liam mus nchuav rau lub thoob rau dej xos liam
3. Qhia tus tswj fwm fab kev lag luam los saib
4. Yog tu zoo lawm nws thim nyiaj (deposit) rau koj tam si
5. Yog koj cia li mus tsev lawm tsis tu koj qhov chaw los yog koj tu tas, tab sis tsis tos tus tswj fab kev lag luam los kuaj koj qhov chaw peb koom haum yuav tsis thim koj cov nyiaj {Deposit} rov qab rau koj
6. Yog koj them nyiaj nqi rooj tag lawm, tab sis koj ho txiav txim siab tsis tuaj, peb yuav tsis thim nyiaj rov qab rau koj, tsis li ntawd ces koj yuav tau muaj pov thawj qhia hais tias koj muaj hauj lwm ceev (Emergency) lawm. (No refund for ancillation unless you have Emergency).



Health Department
County of La Crosse, Wisconsin
300 4th Street North • 2nd Floor
La Crosse, Wisconsin 54601-3228
(608) 785-9872 • FAX: (608) 785-9846
www.co.la-crosse.wi.us/health.htm
Environmental Division 608-785-9771
Environmental Division FAX 608-793-6565

Temporary Restaurant Regulations, Permits and Fees

January 2011

License Fee = \$125 La Crosse County Permit = \$55

Non-profit organizations are exempt from licensing and inspection.

Food Stand Set-up

The set-up area must be free of litter, excessive dust, vegetation, and standing water. Adequate waste containers must be provided. Dispose of solid waste in covered trash containers. Store grease and wastewater in water tight containers. Do not dump on the ground surface or in storm sewers.

Food preparation and cooking areas must be inaccessible to the public. Use barriers such as ropes, fencing or tables.

Cooking & Hot Food Holding

Cook chicken to 165o F, Hamburger to 155o F, Pork to 150o F.

Use commercial equipment for hot holding (Nesco roasters, pizza ovens, steam tables, or other equipment with the NSF label). Provide fire extinguishers.

Use metal stem thermometers to check cooking and hot holding temperatures.

Maintain hot holding at 135o F or higher.

Cold Food Storage

Maintain cold food at 41oF or less at all times.

Potentially hazardous food such as meat, dairy, and salads must be stored in commercial refrigerators.

Igloo type coolers are only acceptable for unopened, waterproof packages such as hot dogs (sealed in plastic)

Provide thermometers inside refrigeration units and check temperatures often.

Food Handling Practices

All food must come from approved sources. No food may be stored or prepared in a private home. Food preparation such as chopping, slicing, and dicing must be done in screened tents. Commercial pre-cut products are highly recommended to avoid food prep.

Food must be protected from contamination at all times. Food must be stored 6 inches off the ground. Food must be protected from insects, birds, dust and rain.

Do not handle food with bare hands. Use scoops, tongs, tissues and disposable gloves.

Ice must be stored in cleanable, covered containers and must come from commercial sources.

Utensil Washing

All equipment must be washed, rinsed and sanitized in a licensed facility, school or church.

Only simple utensils such as scoops, spatulas and tongs can be washed onsite. Washing & sanitizing can be done in 3 dish tubs in this order:

1. Wash in hot water and detergent.
2. Rinse in clear, clean water.
3. Sanitize - Immerse in sanitizer using 1oz. of unscented bleach per 4 gallons of water.
4. Air dry, no wiping with towels.

Wiping cloths for sanitizing food contact surfaces must be stored in clean sanitizer solution.

Utensils and Condiments

Single service items and condiments must be dispensed by employees or be individually wrapped. Store forks and spoons with handles upright.

Handwashing/Personal Hygiene

Free flowing warm water (85-110 F) must be supplied for handwashing. Provide water from a container with a turn valve handle (see diagram). Button type controls are not allowed.

Handsoap and paper towels must be provided at handwash stations.

Chemical hand sanitizers do not replace handwashing stations.

Food handlers must wear clean clothes and hair restraints.

Personnel cannot smoke or eat while inside the food stand.