

2019 AGRI-FEST COUNTRY MARKET
Freedom Park, Cleveland, Georgia
Saturday, September 28th, 2019, 9:00 AM -3:00 PM

Application for Food Vendors

Booth spaces are 10 ft. deep and 10 ft. wide (additional space is available as needed).

\$150 _____ **\$25 Electricity** _____ **Total: \$** _____

Limited electrical power is available. Be prepared to use your own generator.

Please indicate voltage needed. _____ 110 _____ 220

What is the approximate length of your booth 10 X _____.

Check one: Tent _____ Trailer _____ Other _____

I release White County Chamber of Commerce & Welcome Center, the City of Cleveland and White County government from any liability while in operation of this event. I understand that I must follow all the rules set forth by the White County Health Department in order to participate. I also must fill out the Temporary Nonprofit Food Service Permit form.

I acknowledge prior receipt of the Food Vendor Rules & Guidelines and agree to adhere to the same.

(Signature) _____ (Date) _____

(Please Print the following information)

Company Name: _____ Contact Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Fax: _____ E-Mail: _____

Food to be sold: (PLEASE be specific in listing all items you intend to sell. Selection of vendors is based upon this information; any changes MUST be approved prior to event. We reserve the right to deny serving any item NOT LISTED on form. You may use additional sheets of paper, if needed. This is to protect YOU from duplications. _____

Vendors may only sell items listed on this application. **Food booths priority is given to Chamber members. Following that Food vendors are selected on a first come first served basis.** Avoiding duplicate food items is our goal. Acceptance in the event will be determined by what applications have already been received.

Make checks payable to and mail to: **White County Chamber of Commerce & Welcome Center**
122 N. Main Street, Cleveland, GA 30528

Telephone: (706) 865-5356

Email: info@whitecountychamber.org

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FOOD BOOTH- Rules and Guidelines

Deviation from items listed on your application could result in the closing of your booth, with no refund of booth fees. **You must fill out the Temporary Nonprofit Food Service permit.** The White County Health Department will be conducting a courtesy inspection of each vendor. Each vendor must meet the Health Department's requirements in order to serve food. You may be contacted before the event to go over the rules and to ensure food will be properly handled.

The following are to benefit all participants and will be enforced throughout the festival:

All booths must be ready **at 9:00 a.m.**, September 28th, and remain open until **3 p.m.**

Deviation from items listed on your application could result in the closing of your booth.

Limited Electricity is available. Generators are recommended.

There will be no rain date. A registration is a commitment to show. Failure to show will exclude you from being invited to future events.

Exhibitors are responsible for their own clean-up, including the removal of boxes and oversized trash. Trash generated by your business during the course of the event must be removed, not deposited in public trash receptacles. All booths must remain clean and presentable at all times during the festival.

Your set-up should be attractive and operated in good taste. **THIS IS A FAMILY ORIENTED EVENT.**

BOOTH SET-UP: Friday, September 27, 4 – 6 PM
Saturday, September 28, 7 - 9 AM.
Your Vehicle **MUST** be moved to designated parking by 8:30 AM.

MOVE YOUR VEHICLE BY 8:30 A.M.

Parking is available behind Yonah Electronics, 84 East Underwood St., south of Freedom Park.

Contact: White County Chamber of Commerce & Welcome Center
122 North Main Street, Cleveland, GA 30528
E-mail: info@whitecountychamber.org
Telephone: 706-865-5356

APPLICATION DEADLINE: August 31, 2019

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WHITE COUNTY ENVIRONMENTAL HEALTH
1241 HELEN HWY, UNIT 210
CLEVELAND, GA 30528
PHONE: (706) 348-7698 FAX: (706) 348-1670
APPLICATION FOR TEMPORARY NONPROFIT
FOOD SERVICE PERMIT

Complete and forward the original along with a copy of I.R.S. Form 501C to the White County Environmental Health Department.

Name of Fair/Festival/Event: Agri-Fest Country Market

Sponsor of Event: White County Chamber of Commerce & Welcome Center
(Name of Nonprofit Organization)

Location of Event: Freedom Park in Downtown Cleveland

Name of Food Service Vendor/Establishment: _____

Owner of Food Service: _____

Operator/Contact (if different): _____

Address of Owner/Operator: _____
(Street) City State Zip

Telephone Number of Owner/Operator:(Daytime) _____ (Cell) _____

September 28, 2019
Date Operation to Begin

September 28, 2019
Date Operation to End

Hours of Festival: 9 a.m. 3 p.m. Date and time you will be set up: _____

The undersigned hereby applies for a permit to operate a Temporary Nonprofit Food Service pursuant to the OCGA 26-2-390-393. A copy of the I.R.S. Form 501C must be provided to the White County Health Department as proof of nonprofit status.

PLEASE PROVIDE A MENU OF ITEMS TO BE SERVED.

Signature of Owner/Operator: _____ Date: _____
(Please circle: Owner or Operator)

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Basic Food Safety Tips for Temporary Food Service

A metal stem thermometer must be available and used to check internal food temperatures; thermometers may be purchased from restaurant supply companies, discount stores or grocery stores. It must be able to measure temperatures from 0-220 degrees.

1. There must be a hand washing facility provided - ideally it should be a container with a spigot for clean water and a catch bucket underneath for dirty water. Dirty water should be disposed of in a sanitary manner – no dumping in streets or on the ground.
2. To minimize hand contact with ready-to-eat foods, use disposable gloves or utensils. Keep a back-up supply of utensils to ensure that the equipment can be changed out every 2 hours, and properly clean and sanitize utensils before using again.
3. A separate bucket of sanitizer for rinsing and storing wiping cloths should be used. Use 1-teaspoon bleach per gallon of cool water and change frequently throughout day.
4. Equipment and utensils should be washed in a three-compartment sink.
5. Crockpots, steam tables, or other hot holding devices must not be used for heating foods – they are to be used for hot holding food at 140 degrees or above. We recommend that foods be heated on the grill or propane stove to bring the food temperature to at least 165 degrees within 45 minutes.
6. Any person who is infected with a communicable disease, such as a cold, flu or who has open sores or infected cuts on their hands, vomiting or diarrhea, shall not work in any food service establishment.
7. Chemicals such as liquid bleach, detergents, and so forth must be stored in a separate area away from food preparation and display area.
8. All storage of food, equipment, and single serve items must be at least 6” off the ground.
9. Dispose of all refuse properly. Put garbage in a container or leak-proof plastic bag.

Proper Temperatures

All potentially hazardous foods requiring cooking must be cooked with no interruption in the cooking process to the **minimum internal temperatures:**

165 degrees- Poultry, ground poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry or stuffing containing fish, meat or poultry.

155 degrees- Ground or meat products (hamburger, pork, sausage), pork and game animals.

145 degrees- Shell eggs that are broken and prepared to customer’s order and for immediate service. Fish and meat not specified.

130 degrees- Rare roast beef and rare beef steak.

Potentially Hazardous Food must be stored at temperatures below 41 degrees (cold holding) or above 135 degrees (hot holding) at all times, except when undergoing necessary preparation. Room temperature storage of potentially hazardous foods is not permitted.

Most foodborne illness outbreaks are caused by: Lack of hand washing, improper cooking & improper cooling.