11th Annual
Taste of Grand Prairie
& Community Spotlight

Thursday, September 26th

Now Under the Blue Pavillion!
- Lighted Venue
- More Vendor Space
- Electricity Included
- Not one bad booth in the house

You asked, we listened!
New: Taste of Grand Prairie Passport
Patrons will now receive a passport to get stamped at every booth in order to register for door prizes. This enhances your visibility as a vendor!

www.grandprairiechamber.org

A Grand Prairie City & Chamber Partnership Event
(972) 264-1558 or email hayley@grandprairiechamber.org for more information.
The Grand Prairie Chamber of Commerce Proudly Presents the 11th Annual
“Taste of Grand Prairie & Community Spotlight”
Thursday, September 26th, 2019
Traders Village, 2602 Mayfield Rd, Grand Prairie, TX 75052
4:00 pm—8:00 pm

Sign Up For Your Food Booth Today!

Company Name: __________________________________________
Mailing Address: __________________________________________
City: ___________________________ Zip: ____________________________
Contact Person: ____________________________________________
Business Phone: ____________________________________________
Email: ____________________________________________________
Website: __________________________________________________

Booths will be approx. 8’ x 6’. Each booth will be equipped with a 6’ skirted table and two chairs.

Food Booth

☐ Chamber Member $50 ☐ Non- Chamber Member $100 ☐ Food Truck $150

Requirements: Temporary Food Permit (FREE) and a Copy of your Certificate of Liability Insurance
Restaurant cancellations will result in a $75 service fee per reserved booth.

Will you be serving drinks from your booth? ☐ YES ☐ NO (Only Pepsi Products Allowed)

YES! I would like _____ booth(s)

_____ Yes, I will provide 1,500 goody bag items by Monday, September 24th

_____ Yes, I will provide a Door Prize

Payment: VISA MasterCard AMEX Discover Check # ______________

Card # ______________ Exp: ______________ Zip Code: ______________

Cardholder (please print):
________________________________________________________________________

Vendor Meeting: Monday, September 23, 2019
At the vendor meeting all items are due: Auction Item, Forms, and Goody Bag Items.
Meeting is at 5:30 pm at the Chamber Office, 900 Conover Dr., Grand Prairie.

Signature: ___________________________ Date: ___________________________

By signing this application, you are committing to participate in the event.
ANY cancellation after the payment deadline (September 23rd) will result in payment required.

Please email completed forms to hayley@grandprairiechamber.org
For additional information call the Chamber at (972) 264-1558
Payment must be received in full by September 23rd.
Auction Form

Company:

Contact Person:

Phone:

Item Value $

Item Description:

Items are due to the Chamber by September 23, 2019.

Liability Waiver

Vendor ________________________________

(Please Print)

Releases the Grand Prairie Chamber of Commerce and Traders Village of all liability of registration sales and services of vendor samples.

I/We, also release the Grand Prairie Chamber of Commerce and Traders Village from any harm, liability or responsibility arising from my organizations participation in this event.

____________________________________  _______________________
Signature                   Date
Thank you for your participation in the Taste of Grand Prairie and Community Spotlight. As a restaurant vendor, you will need some more specific information.

We are looking forward to our returning restaurants and welcome all newcomers. We ask that all restaurant vendors be prepared to serve at least 1,500 samples to our guests. New for 2019: You now have the opportunity to sell full size servings of your samples! However, once samples are gone, sales must stop. You must only sell what you are sampling. This will be monitored by Chamber staff. Please note that alcoholic beverage samples will not be allowed.

The City of Grand Prairie is waiving food permitting fees for our participants. However, all participants must already have food permits, either from the City of Grand Prairie or another city. All vendors will be required to fill out a temporary food application through Environmental Services. Please contact Werner Rodriguez at 972-237-8056 for more information. The temporary food application is included in this packet. The completed form may be emailed to wrodriguez@gptx.org or faxed to 972-237-8228.

A copy of the temporary permit and a copy of your Certificate of Liability Insurance must be provided to the Chamber office before the day of the event.

Booth fees are $50 for Chamber Members, $100 for Non-Members & $150 for Food Trucks. Setup for vendors will be from 1:00 p.m.-3:30 p.m. on Thursday, September 26th. If you must cancel for any reason a $75 fee will be charged to you to pay for the booth set-up.

<table>
<thead>
<tr>
<th>ITEM REQUIRED</th>
<th>RETURN COMPLETED TO:</th>
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<tbody>
<tr>
<td>Taste of Grand Prairie Booth Application</td>
<td>Grand Prairie Chamber of Commerce</td>
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<tr>
<td>Temporary Food Permit</td>
<td>City of Grand Prairie-Environmental Services</td>
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<td>Certificate of Liability Insurance</td>
<td>Grand Prairie Chamber of Commerce</td>
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<td>Liability Waiver</td>
<td>Grand Prairie Chamber of Commerce</td>
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<tr>
<td>Auction Item Form</td>
<td>Grand Prairie Chamber of Commerce</td>
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If you need further assistance, please contact the Grand Prairie Chamber of Commerce at 972-264-1558, we look forward to a successful evening and to your participation in our annual event.

Hayley Copeland
Director of Special Events & Marketing
Grand Prairie Chamber of Commerce
972-264-1558
hayley@grandprairiechamber.org
CITY OF GRAND PRAIRIE
ENVIRONMENTAL SERVICES DEPARTMENT
TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST
(Separate Form Required For Each Stand)
Permit Fees Are Not Refundable
Type or Print

Name of Special Event ________________________________________

Date(s) of Event ____________________/____________________/______________________

Location of Event (Street Address) Traders Village; 2602 Mayfield Road Grand Prairie, Texas 75052

Sponsoring Organization Grand Prairie Chamber of Commerce

Responsible Person ________________________________________ Phone Number ___(____)___

Address ____________________________________________________________

Area Code

Do you operate a food establishment at other locations? Yes_____ No_____

Name of Establishment ____________________________________________ Phone Number ___(____)___

Address ____________________________________________________________

Food Items to Be Served

Place of Preparation & Storage

If additional lines needed see back of application

I acknowledge receipt of a copy of City of Grand Prairie Guidelines for Temporary Food Establishments and understand that failure to meet provisions for a Temporary Food Establishments described in the City of Grand Prairie Code of Ordinances, Chapter 13, article II, Section13-20 (Texas Food Establishment Rules) can result in citation for violation and penalties to be assessed in court. I also understand that no more than three (3) foods which consists in whole or part of Potentially Hazardous Foods (PHF’s) shall be prepared, stored, or offered for consumption in any temporary food booth. Further, I understand that peddling or hawking outside of this booth is prohibited. I certify that all facts stated in this application are true and correct to the best of my knowledge and belief.

Applicant’s Signature ____________________________________________ Date__________________________

Applicant’s Drivers License No. ____________________________ DOB __________________________ State __________

Incomplete application will not be processed

Special Conditions ____________________________________________

Application for Permit(s) Fee: _____$50.00 _____Non-Profit No Charge

Authorized Signature ____________________________________________ Date__________________________
<table>
<thead>
<tr>
<th>Food Items to Be Served Cont’d</th>
<th>Place of Preparation &amp; Storage Cont’d</th>
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TEMPORARY FOOD SERVICE ESTABLISHMENT GUIDELINES

Food Establishment - An operation that prepares, packages, services or otherwise provides food for human consumption…The term includes…An operation that is conducted in a mobile, roadside, stationary, temporary, or permanent facility or location…where consumption is on or off the premises; and regardless of whether there is a charge for the food. [Texas Food Est. Rules 229.162(33)(A)]

A temporary food service establishment is a food establishment that operates at a fixed location for a period of not more than fourteen (14) consecutive days in conjunction with a single event or celebration. [Texas Food Est. Rules 229.162(94)]

Applications for temporary food service permits shall be made no sooner than thirty (30) days and no less than three (3) days prior to the start of event. Permits shall be valid for the duration of the event or as specified on the face of the permit. Fees for permits shall be paid in advance at the time of application for a permit. Fees shall be fifty dollars ($50.00) for each booth and are non-refundable.

Booths operated by non-profit organization or by businesses in conjunction with an event promoting the City of Grand Prairie shall not be subject to permit fees. However, these organization and businesses shall make application for permit(s) and adhere to all other guidelines set forth. PERMITS MUST BE POSTED IN CONSPICUOUS PUBLIC VIEW.

All food (snack, entrees, etc.) must be approved in advance. Commercial prepared pre-packaged foods prepared for individual service may be approved. If hot and cold running water under pressure is available, more extensive food preparation may be allowed. HOME PREPARATION OR STORAGE OF FOOD IS NOT ALLOWED.

Failure to comply with any section of these rules may result in citation, revocation of permits and cessation of the food service operations. If you have any questions contact the Environmental Services Department at 972/237-8055
1. **General Requirements:**
   a) All food service preparation areas must be clean and well maintained.
   b) Employees must be free from any diseases. Employees must maintain a high degree of personal hygiene (i.e. upper respiratory infections, colds and washing hands).
   c) Employees must have access to adequate restroom facilities.
   d) Personnel may not eat, drink or use tobacco products in food preparation area.
   e) All food handlers must use an effective hair control device.

2. **Food:**
   a) Food temperatures. All food temperature requirements shall be met as contained in the Texas Food Establishment Rules.
      - All hot foods must be maintained at a temperature of not less than 135°F.
      - All cold foods must be maintained at a temperature of not more than 41°F.
   b) Home preparation of food is not permitted.
   c) Open, unprotected displays of food are not allowed.
   d) Potentially Hazardous Food (PHF) will be limited to only three (3) items. Potentially Hazardous Foods include such foods as meats, eggs, dairy, rice, beans, potatoes, etc.
   e) Potentially Hazardous Foods (PHF) allowed to be cooked on site from raw state are those which are fast cooking such as:
      1) Pre-formed hamburger patties
      2) Beef or Chicken Fajitas
      3) Sausage, hotdogs, etc.

3. **Food Protection:**

   The Regulatory Authority prior to opening a temporary food booth shall approve the menu items served. All food booths must have a suitable covering over the food preparation, storage, cooking and serving areas.
   a) All food items must be covered with a lid or some other durable type material.
   b) All food items should be handled with a serving utensils or gloves. **Bare hand contact with food is discouraged**
   c) Food service thermometers must be present in the food preparation area if potentially hazardous foods are handled. Thermometer must be metal stem and accurate within 2°F.
d) Potentially hazardous food products must be stored in mechanical refrigeration or completely submerged in ice inside ice chest to maintain food temperatures at 41ºF or less.

e) Frozen products must be held at 32ºF or less.

f) Food products may be stored on ice provided the ice is draining and the containers are durable, smooth and easily cleanable. Styrofoam storage containers are prohibited.

g) Condiments provided for the customer’s use including onions, relish, sauces, peppers, catsup, mustard, etc., shall be dispensed as single serve packets or from squeeze or pump type containers.

h) When self-service ice dispensers are not provided, an employee must dispense the ice.
   • Handles of ice scoops must extend out of the ice.
   • Ice used for human consumption must be stored separately from ice used to refrigerate drink bottles, cans or cartons and food products.
   • Ice storage containers must have open drains to prevent submergence of chilled cartons, cans, or bottles in melted ice.
   • Ice must drain into an approved container (i.e. plastic container or trash can).

4. **Hand Washing:**

   a) A convenient hand washing facility shall be available within the food preparation area. The facility shall have a sufficient supply of portable running water or hand dip, pump soap and individual paper towels. (Also, see wastewater disposal 5a-b).

   b) No bare hand contact with ready to eat food products.

   c) Food handling personnel must wash their hands as frequently as necessary to keep them clean. Disposable gloves may not be used in lieu of hand washing. Hand sanitizer may not be used in place of hand washing.

5. **Wastewater Disposal:**

   a) Wastewater must be disposed of in a sanitary sewer or an approved port-a- potty. Wastewater cannot be disposed of in the grass, on the ground, in a storm drain, or in a storm sewer.

   b) Covered trash containers must be provided.

6. **Food Contact Surfaces:**

   Food contact surfaces of equipment shall be protected from contamination. Where helpful to prevent contamination, effective shields shall be provided.
7. **Single Service Articles:**

All temporary food establishments shall provide only single service articles for use by consumers. All utensils shall be stored at least six (6) inches off the floor and be protected from contamination at all time.

8. **Floors:**

Floors shall be constructed of concrete, asphalt, tight wood or other similar cleanable materials kept in good repair. Dirt or gravel, when graded to drain may be used as subflooring when covered with clean, removable platforms or duckboards.

9. **Equipment:**

a) Equipment shall be located in a way that prevents food contamination and that also facilitates cleaning.

b) Hot and cold holding equipment. Equipment for cooling or heating food and holding cold or hot food shall be adequate in number and capacity to provide food temperatures as specified under Texas Food Establishment Rules.

10. **Food Storage:**

All food and food service equipment shall be stored at least six (6) inches off the floor.

11. **Sanitizing Water:**

All temporary food service establishments must use the three (3) step process for proper washing, rinsing and sanitizing of equipment and utensils.

a) Sanitizing solution should be at least 50ppm if chlorine is used. Quaternary ammonia should be used as per the manufacture instructions.

b) Test papers must be available on site.