

2020 Abbeville Hogs and Hens Festival Food Vendor Application

Name of Company: _____
Mailing Address: _____
Contact Person: _____
Website: _____
Phone Number: _____
E-mail Address: _____
RETAIL LICENSE NUMBER: _____

Cost of Participation for the 2020 Hogs and Hens Festival

- 15 x 15** \$150.00
- 25 x 15** \$250.00
- 30 x 15** \$300.00
- 30 + x 15** \$350.00 (This option is only for trailers exceeding 30 ft. This is NOT to create a cushion between vendors. For trailers more than 30 ft., contact City staff directly to discuss possible options.)

Please provide measurements in feet. The length and depth measurements must be an accurate measurement of your setup. (City staff will measure to ensure all vendors remain within their footage request. Vendors who exceed their requested space will be charged additional fees.)

SET UP: Cart _____ Trailer _____ Tent _____ Other (please specify) _____

Setup Length: _____ Setup Depth: _____

POWER CHARGE:

- 15 amps** \$30.00
- 30 amps** \$50.00 (available in limited quantity upon request)
- 50 amps** \$100.00 (available in limited quantity upon request)

You must choose a power selection as generators are not allowed.

Please make a copy of this application for your records. We will not process any application that does not include:

- A photo of your booth
- Signature on rules and regulations

List all items you will be cooking:

<p>This fee is nonrefundable in the event of rain.</p> <p>Check amount: _____</p> <p>Checks can be made payable to: City of Abbeville</p> <p>Mail application with Check to: Hogs and Hens Emily Bledsoe, Special Events Coordinator PO Box 40 Abbeville, SC 29620</p>	<p>The City accepts vendors on a first come first serve basis, while ensuring different categories of vendors are included (For example, the City will not have 15 ice cream vendors for the Festival). This means that vendors are encouraged to submit applications as soon as possible in order to secure a spot. Spaces are limited to 15-16 food vendors depending on size and power requirements.</p> <p>If you have any questions please contact Emily Bledsoe at (864) 366-9673 or ebledsoe@abbevillecitysc.com</p>
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Vendor Selection: The City accepts vendors on a first come first serve basis, while ensuring different categories of vendors are included (For example, the City will not have 15 ice cream vendors for the Festival). This means that vendors are encouraged to submit applications as soon as possible in order to secure a spot. Spaces are limited to 15-16 food vendors depending on size and power requirements.

What we Provide: Included in your festival fee is booth space, your choice of either a 15, 30, or 50 amp outlet, and access to water. Your tent, signs, equipment, tables, chairs, etc. are your responsibility with rare exceptions. Additional governmental fees such as Health Department fees may apply as well. The City does not provide vendors or patrons with change. You are responsible for bringing your own change.

Grease and Trash: All food vendors must provide ground cover inside their booth and cooking area for the absorption of grease. No food vendor will be allowed to open if the ground cover is not in place. No grease or grey water is to be poured onto the ground or down any drains. Anyone found doing this will be asked to leave and will lose your clean up deposit. Additionally, you will be responsible for any and all environmental cleanup costs and subject to prosecution by city or state officials. Vendors are responsible for collecting and properly bagging all trash within your sales location and discarding it in the city dumpsters provided.

Electricity: All food vendors must bring 75'-100' of quality electrical cord and must be able to reach the power boxes provided. Vendors must have a 110-volt plug. Vendors may come ahead of time to see if their cord matches with the box.

Water and Ice: Water, Grey water tanks, and grease disposal tanks will be available at the event you have been accepted to. Please bring appropriate hoses, hose connections, transport buckets and electrical cords. You are responsible for bringing your own ice.

Location: We will try to accommodate specific vendor location request but reserve the right to locate vendors in a spot designated by the City based on electrical and size requirements. Vendors are required to stay for the duration of the festival, those who insist on leaving before the conclusion of the event will be put in spots that are easier to exit from in future events.

I agree by the rules stated. I understand that all promotion of my items must take place within the confines of my booth. I further understand that Premier Events and all their representatives are not responsible or liable for damages including but not limited to, loss suffered before, during, or after each event I have applied to as a result of the display of my work, equipment, or material. I understand that there are no refunds or rain checks due to inclement weather. Premier Events reserves the right to refuse booth space based on event guidelines. If these guidelines are not upheld, my booth will be closed immediately and my funds will not be refunded.

Print Business Name _____ Signature _____ Date _____

2020 Helpful Hints for Safe Food Handling

All food vendors must be compliant with current local and regional guidelines for temporary food service events. Please review the following helpful hints which will help assure your booth will meet current regulations:

TO PREVENT FOODBORNE ILLNESS

- Obtain foods from an approved source. Home prepared food is not allowed.
- Wash hands thoroughly before and after handling foods.
- Maintain hot foods at temperatures of 135 degrees Fahrenheit or above.
- Maintain cold foods at temperatures of 41 degrees Fahrenheit or below.
- Cook ground beef to a minimum of 155 degrees Fahrenheit.
- Cook Chicken to a minimum of 165 degrees Fahrenheit.
- Take frequent food temperatures.
- Heat foods quickly and cool foods rapidly.
- Keep raw and cooked food separate.
- Thaw foods properly: completely submerged under running water not longer than 4 hours, as part of a cooking process, or through refrigeration.
- Use single service articles whenever possible.
- Keep foods covered and protected from dust, dirt, insects, vermin, and human contamination.
- Minimize handling of foods before, during, and after preparation.
- Do not use swollen, leaking, or damaged canned goods.
- Store all food product and equipment at least six inches off the ground.

ITEMS REQUIRED AT A TEMPORARY EVENT

- Sanitizer
- Probe Thermometer
- Chemical test strips (for measuring sanitizer concentration)
- Adequate supply of back up utensils
- Adequate supply of potable water
- Soap and single service towels
- Fire extinguisher (properly tagged and correct type)
- Adequate facilities and equipment to maintain food at the proper temperatures
- Adequate protection from flying insects, vermin, dust and dirt
- Adequate protection for food displayed, prepared or stored

Please note: All participating vendors will need to be serve safe certified from the health dept.