

FOOD VENDOR CONTRACT
4 County Lion's Community Carnival
June 3 – 8, 2024

APPLICATION PROCEDURE:

The 4 County Lion's Community Carnival will be held at the Fireman's Carnival Grounds in Mount Airy

All vendors agree through their participation in this event, to have booth space in full display and operational during the times designated for the event. The hours of operation are:

June 3 - 8, 2024 from 6:00 PM - 11:00 PM

The booth fee to be included with your application is:

Major Food Vendor (Large Assortment of Items)	\$1200.00
Non-Profit Food Vendors	\$700.00
Carroll County Temporary License (REQUIRED)	\$25.00
(No food vendor may rent a space on the day of the event.)	

Please make your check or money order payable to "4 County Lion's Club" and mail it to 4 County Lion's Club ATTN: Carnival Committee PO Box 761 Mt. Airy, MD 21771 along with this application and 2 original signed Health Dept. Forms

Questions, Call Tanya Miller 301-748-6659

HEALTH REGULATIONS:

You must obtain a Carroll County Health Department Temporary Food Service Facility License. The license must be posted during the entire event. **Necessary paperwork is attached and must be completed and returned to the 4 County Lion's Club no later than May 20th, 2023.** Temporary Licenses are obtained from the Health Department by the 4 County Lion's Club and **vendors should not send or drop off any forms directly with the Department.**

EVENT OPERATION:

As the Vendor, you are responsible to provide your canopy, tables, chairs, table coverings and ice. **You are required to bring your own signage. Fire regulations require that you bring a fire extinguisher if you use Sterno, Butane, Propane, Electric or Charcoal grills.**

Food vendors **may not** sell alcoholic beverages.

RULES AND REGULATIONS:

Exhibit space, table covers, and backdrops must be appropriate, uncluttered, and not offensive to adjacent exhibit spaces. All excess inventories must be stored out of sight.

Exhibitor will comply with all rules of the 4 County Lion's committee.

Exhibitor will be allowed to sell Ice Tea and Lemonade only
NO OTHER BEVERAGES PERMITTED!!!!

Please be prepared to set up through the week by 5PM. Store most of your food preparation items and products in your space area and or the walk in provided at grounds.

Food booths must stay open and operational during the event hours. Booths cannot be broken down or vacated prior to the closing time.

All displays shall be kept neat and clean with the Vendor responsible for clean-up at the end of the event by removing equipment, inventory and improvements, and leaving the exhibit space in the same condition as on arrival. The Vendor shall be liable for delivery, handling, set-up and removal of its own displays and materials.

The Vendor shall conduct business in accordance with all laws and highest standards of business ethics.

Nothing shall be nailed, stapled or otherwise fixed to structures or the grounds.

NO PETS ALLOWED

The Vendor must comply with all Health Department Regulations. **The Health Department paperwork and vendor application must be sent directly to the 4 County Lion's Club NOT to the Health Department.**

The Vendor shall be substantially present at the exhibit space for the duration of the show hours and shall have qualified, experienced and responsible staff available at all times.

The 4 County Lion's Club committee reserves the right to ask a Vendor to leave when, in its opinion, the Vendor is found to be disruptive to the event, other Vendors, or customers; the Vendor forfeits the exhibit fee.

The Vendor shall not increase prices once the event opens to the public.

The Vendor shall obey all fire regulations and County, State and other applicable laws.

The Vendor shall not consume nor permit his/her staff to consume, alcoholic beverages in the food service area or while vendor/staff are participating at the event.

The 4 County Lion's committee reserves the right to establish such additional rules and regulations as it deems necessary for the safe and successful operation of the event.

PLEASE NOTE:

A walk-through will be done **PRIOR TO AND DURING** the event.

CARROLL COUNTY HEALTH DEPARTMENT GUIDELINES

The following are minimum requirements.

Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. (Example: pizza, hot dogs, hamburgers, sandwiches, etc.) A non-toxic, easily cleanable water dispenser with potable water must be used for hand washing with a basin to collect wastewater. (Example: plastic or non-toxic metal is acceptable.) Soap, paper towels, and a trash receptacle must be provided. Please note that hand-washing facilities and dishwashing facilities must be separate. Hand washing must occur before and between glove uses. Hands must be washed for a minimum of 20 seconds.

Glove use is required by any person handling ready to eat foods. No bare hand contact is allowed. Gloves must be changed when going from raw food to ready to serve foods; if gloves become damaged; and after a period of continued use.

Washing facilities for utensils, pots, pans, etc. are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable, containers filled with potable water are to be used. Example: plastic or non-toxic metal is acceptable. The first basin is to contain soap and water. The second basin is to contain clear rinse water. The third basin is to contain clear rinse water with the proper concentration of sanitizing agent poured into the water (Example: 1/4-oz. of bleach per gallon of water). These basins should be emptied and replenished as needed.

Each stand must have a cooler or other acceptable means of refrigeration to keep potentially hazardous foods at 41° Fahrenheit or below. Example: hamburgers, hot dogs, pizza, cream-filled pastries, custard pastries, etc. Each cooler or refrigeration unit must be provided with a thermometer to check the temperature. An adequate supply of ice or ice packs may be used in the coolers. However, food must not be placed so it can be flooded by melted ice. All raw foods must be stored separately from ready-to-eat foods.

Any foods requiring heating shall be rapidly heated to these minimum temperatures:

Measure the temperature at center of the food.

Shell Eggs 145°F hold for 15 seconds

Roast Beef 145°F hold for 15 seconds

Pork & Ham 155°F hold for 15 seconds

Poultry 165°F hold for 15 seconds

Stuffed Meat 165°F hold for 15 seconds

Ground Beef & Comminuted Meats 155°F hold for 15 seconds

All others 145°F hold for 15 seconds

Reheat Leftover Food 165°F

Hot Hold for All Foods 155°F minimum

When cooling, food shall be rapidly cooled under refrigeration or ice bath and stored at 45° Fahrenheit or less.

All stands preparing food must have calibrated food thermometer on-site and available at all times.

All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, and all other sources of contamination, during storage, preparation, display, and service.

All food and food contact items must be elevated off the floor or ground.

Equipment shall not have cracks or crevices and shall be made of nonporous, non-toxic material. It shall also be free from dirt, corrosion, chipping paint, and shall be in a general state of good repair. Equipment shall also be easily cleanable. Plastic, which is cracked, metal, which is rusted or pitted, and chipped enamelware should not be used. All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.

All Special Food Service Facility Events are subject to inspection by the Health Department.

Enclosures:

Food Vendor Application

Carroll County Health Department Vendor Form

FOOD VENDOR APPLICATION

“4 COUNTY LION’S COMMUNITY CARNIVAL”

Item(s) being sold: _____ _____ _____	_____ Name of Business
	_____ Name of Vendor (if different)
	_____ Address
	_____ Phone number
_____ Email	
Today’s Date: _____	

If your business is conducted from a mobile unit, please provide the dimensions: _____

Major Vendor Space @ \$1200.00	\$ _____
OR	
Non-Profit Vendor Space \$700.00	\$ _____
Carroll County Temporary License	\$ <u>25.00</u>
Total:	\$ _____

The undersigned agrees to abide by the rules set forth in these Rules and Regulations, and all attachments. I also agree to assume the risk of loss to my merchandise and other property of myself and my staff, whether from breakage, damage, loss, theft, disappearance or any other cause, for the duration of the Event, including set up and closing. Further, I agree to indemnify the 4 Count Lion’s Club and to hold harmless from any and all claims, actions, damages, liability and expense, including attorney’s fees, in connection with loss of life, personal injury and/or damage to property that may be done or suffered by reason of my fault or negligence in the performance of or failure to perform my responsibilities as stated in this application and enclosed Rules and Regulations, or occasioned all or in part by any act or omission by myself, my agents or employees.

By signing this form, I certify that I am insured by an independent licensed insurance company and my insurance policy covers this event.

Print Your Name

Signature of Vendor

Return this completed form,
And **TWO ORIGINAL SIGNED** copies of the
Health Forms along with your check to:

4 County Lion’s Club
ATTN: Carnival Committee
PO Box 761
Mt. Airy, MD 21771