



September 2-3, 2017
Camelot Village, Rt 9, Bennington

Vendor Information - Setup Friday September 1

- **ALL food concession trucks and trailers must do initial set-up on Friday, September 1st between 2-5pm. NO EXCEPTIONS**
- Vendor prep Sat. and Sun. from 6:30-9:30am
- Festival is held **Rain or Shine**
- **In event of rain or soggy field, no cars will be allowed on field**
- Receptacle on-site for trash disposal - **\$50 fine if trash is left in booth after event closes**
- **Regretfully, smoking and pets are no longer allowed**

Dates

- Saturday, September 2, 2017 10am-5pm
- Sunday, September 3, 2017 10am-5pm

Location

Camelot Village
66 Colgate Heights, Bennington, VT 05201
Lat/Long: 42.882375, -73.215737

Contact

Lindy Lynch - Events Chair & Festival Coordinator
lindyslynch@yahoo.com or marie@bennington.com

Bennington Area Chamber of Commerce
100 Veterans Memorial Drive, Bennington, VT 05201
P: 802-447-3311 | F: 802-447-1163

Food & Beverage Concession Application

Applications must be postmarked by 05/30/2017

Name: _____
 Business Name: _____
 Mailing Address: _____
 City: _____
 State: _____ Zip: _____ **Years Attending:** _____
 Phone: _____ Cell: _____
 Email: _____
 www. _____

If you have a website and would like to link to ours, please let us know.
And be sure to "Like Us" on Facebook!

Release

By signing this form, you agree to hold harmless Camelot Village, Bennington Area Chamber of Commerce, their offices, employees and volunteers responsible or liable for any accident, injury, damage, theft or destruction in relation to the Festival. Insurance for such accident, injury, damage, theft or destruction will be your sole responsibility. You also read, agree and abide by all VT Health Dept. regulations, as well as the decisions of Health Inspectors. You further agree to leave the Festival with no refund if your booth does not pass inspection.

Signature: _____ Date: _____

Please list ALL your food & beverage items:

If this information is not completed, we will not accept your application.

Please provide drawing or description of unit here:

My booth/trailer is _____ ft. wide (front area that faces the public) X _____ ft. deep.

Please be as accurate as possible. Include any measurement to accommodate trailer hitch, tongue, freezers, food storage awnings, etc. - it is crucial to setting up the food court accurately.

Fee Schedule:

Member of The Chamber	_____ X \$200.00
Non-Member of The Chamber (up to 10x15)	_____ X \$250.00
(10x16 to 10x30)	_____ X \$300.00
(10x31 and up)	_____ X \$375.00
ALL registrations if postmarked after 05/30/2017	_____ X \$100.00

Electricity (*limited*): Amp's Needed _____
 (If you are using **ANY** electricity, this **MUST** be filled in)
 *If you are bringing your own generator, it must be a noise reduced model

110V Amp	_____ X \$25.00 per cord
220V Amp	_____ X \$50.00 per cord

Length of Connection Cord _____
 *No water tanks or receptacles can be filled on site.

My Total: _____

Additional Options

Are you giving demonstrations? Yes No
 Need Customer Cards sent to you? Yes No

Payment Options

Credit Card Number: _____
 Expiration: _____ CCV: _____
 Signature: _____ Date: _____
 or Check Payable to: **Bennington Area Chamber of Commerce**

Vendor Guidelines

- Vendors MUST comply with all VT Dept. of Health regulations (see next page)
- Vendors provide own setup equipment
- Vendors remain on-site until 5pm on Sunday
- Booths must be staffed from 10am-5pm Saturday & Sunday
- Vehicles MUST be off field by 9am each day
- Vendors must serve at least one garlic-related food/beverage.

Temporary Food Stand Requirements

All temporary food stands must obtain a license from:

Vermont Department of Health

Food & Lodging Program

108 Cherry Street

P.O. Box 70

Burlington, VT 05402

802-863-7221

Vermont State License Fees:

3 days or less - \$125.00 | Year of Operation - \$230.00

Please Note: This license is IN ADDITION to the 2017 Southern Vermont Garlic & Herb Festival Application

1. All temporary food stands must have hot and cold or tempered water going to a sink by means of a mixing faucet or a faucet that does not need to be held open fed by pressure or gravity. Soap and paper towels must be provided at the sink for proper hand washing.
2. If a separate three-compartment sink is not available, then you must use three dishpans for the washing, rinsing, and sanitizing of dishes, equipment and utensils.
3. Personal hygiene is a very important aspect of food preparation. Frequent hand washing is required. Hair must be restrained from contaminating food or equipment.
4. Smoking and eating is not allowed during food preparation or near food preparation areas. After smoking or eating, hands must be washed before returning to work.
5. Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use plastic or vinyl gloves, or dispensing equipment.
6. All potentially hazardous foods (e.g. meats, salads [such as egg or potato], coleslaw, dairy or soy products, and some vegetarian preparations) must be kept at 41°F or below, or at 135°F or above. To maintain these temperatures, you must have the proper mechanical refrigeration and/or hot-holding equipment.

7. Insulated chests will be allowed if you have demonstrated that they are capable of maintaining cold temperatures of 41°F or below, and/or hot temperatures of 135°F or above. If ice is used as a coolant, it must not contaminate food products or food contact surfaces (i.e. tops of soda cans or similar drinks). Water from the melted ice must be allowed to drain continuously.

8. All temporary food stands must have temperature-measuring devices (i.e. probe type thermometers).

9. Food preparation and storage areas must be properly covered. Exposed rafters and studs are allowed for walls and ceilings in temporary establishments.

10. Flies and other insects are not allowed on food. Their presence is considered a critical item during inspection and requires compliance. Screening is not required, but is highly recommended.

11. Trash containers must be kept closed and covered containers must be used.

12. All wastewater from sinks must be discharged by an approved method. Discharge onto the surface of the ground is prohibited. Wastewater cannot be directed underground unless it is directly connected to the public sewer system, to approved holding tanks under a pumping contract, or to an approved septic system.

13. If graded to drain, a floor may be concrete, machine laid asphalt, dirt, or gravel if it is covered with mats, removable platforms, duckboards, or other approved suitable materials that are effectively treated to control dust and mud and can be properly cleaned.

14. All temporary food stands must be kept clean and have wiping cloths in clean sanitizing solutions of the proper concentration. You must have testing devices to check the concentration level.

PLEASE NOTE: ANY AND ALL QUESTIONS REGARDING A TEMPORARY FOOD STAND LICENSE OR THE ABOVE REQUIREMENTS MUST BE DIRECTED TO THE VERMONT DEPARTMENT OF HEALTH AND THE ABOVE ADDRESS.



Garlic Fest Use Only	Date Rec'd: _____	Initials: _____
<input type="checkbox"/> Check	<input type="checkbox"/> Credit Card	Insurance OK? <input type="checkbox"/> Yes <input type="checkbox"/> No
Amt. Enclosed \$ _____	Amt. Due \$ _____	