



# Taste of Mableton April 2, 2022

## FOOD VENDOR APPLICATION

**Application Deadline: February 18, 2022.**

Applications postmarked after this date will not be accepted.

**Vendor Selection Deadline: February 25, 2022.**

**email: [tasteofmableton@mableton.org](mailto:tasteofmableton@mableton.org)**

COMPANY/BUSINESS NAME		OWNER First and Last Names	
ADDRESS			
POINT OF CONTACT NAME		POINT OF CONTACT TITLE	
PHONE		EMAIL	
SOCIAL MEDIA HANDLE		WEBSITE	

Type of Vendor: \*

Food (\$100)

Food Truck (\$120)

Full Payment Required to Reserve Your Space. Spaces are sold on a first come first paid basis. Failure to submit payments on time may forfeit your space.

### Vendor Rules and Regulations

- If not accepted into the Taste of Mableton, booth fee is refunded. If accepted and unable to commit to the festival, no refund will be given
- Assigned Space must be claimed by 8:00 am day of event
- Booths must be set-up by 9:30 a.m., open by 10:00 a.m. and remain open until 5:00 p.m.
- A 6'x 30" table and two chairs will be provided.
- Vendors must provide their own tents, and (depending on need) own generator for electricity. The maximum tent size is 10 x 10 (unless prior approval is given for a

larger tent. Additional fees may apply). Tents must be secured with weights to prevent them from becoming missiles in the wind.

- Attach a List of menu items, stating primary ingredients and pricing **(UPLOAD)\***
- Attach a Copy of SafeServ Certificate **(UPLOAD) \***
- Attach Photographs of setup--must include heating/cooling apparatus, temperature gauges, hand & dish washing setups **(UPLOAD)\***
- Attach a Copy of Certificate of Insurance **(UPLOAD)\***

### Payment Method

Choose One Method of Payment: \*

- Online with Credit Card or Stripe       Mail Check

[Click Here to Make Payment](#)

Mableton Improvement  
Coalition  
PO Box 491  
Mableton, GA 30126

- \$35 fee will be assessed for any checks with insufficient funds or returned for any reason

### Cancellation Fees:

- Once submitted and selected, no vendor application fees will be refunded.

### Authorization \*

- I agree to the following statement.**

I have read and fully understand the details as set forth in connection with the Taste of Mableton and I agree to abide by all vendor rules and regulations which are part of this contract which includes vendor application and agreement. I understand no refunds will be given for cancellation of the event due to inclement weather or circumstances beyond the organizers' control.

Today's Date \* \_\_\_\_\_

Name \* \_\_\_\_\_

Signature \* \_\_\_\_\_

# 2022 Vendor Rules & Regulations

## Article 1 – Scope

Vendor (s) within this agreement are sellers of certain foods, as discussed within the “ Food Vendor Application. Vendors execute this Agreement as independent contractors/participants at the Taste of Mableton event and shall always have complete supervision, direction, and control over their products to fulfill requirements.

Vendors execute this agreement as independent contractors/participants, not as an employee of Mableton Improvement Coalition (MIC) or the Taste of Mableton. Vendors will assume responsibility for appropriate payment of all taxes and charges under applicable federal and local law.

This agreement shall terminate automatically on April 2, 2022, at 7 p.m.

## Article 2 – Description of Event

Mableton Improvement Coalition (MIC) will be hosting the Taste of Mableton on April 2, 2022. The Taste of Mableton will take place at The Mable House Arts Center and Amphitheatre Complex located at 5239 Floyd Rd SW, Mableton, GA 30126 starting at 10:00 AM.

The Taste of Mableton will take place rain or shine (event is outdoors). Vendors agree to make all reasonable preparations for adverse weather conditions. Each participant is responsible for preparing their booths/displays to withstand weather fluctuations, including rain and wind.

**Approximate Number of Attendees expected:** 2,000

Vendors will be given access to the place that is agreed upon by both parties no less than two hours before the Event starts to set up the Vendor's station, goods to be sold, and anything else that is needed and customary to vend at that specific location.

Vendor will have access to the location for up to two hours following the Event has concluded at 5:00 PM to dismantle and remove all items brought to the Event by Vendor. Vendor shall leave the location free from trash and in similar condition that it was in before Vendor set-up.

Vendor is expected to remain open at all hours of the event unless specifically directed otherwise by the organizer. No breakdown before 5:00 p.m.

## Article 3 - Load-In & Set-Up:

Food vendors are required to check-in at The Taste of Mableton registration location prior

to loading-in and setting up. The Taste of Mableton Registration information will be provided via email no later than the Monday prior to the Taste of Mableton. Without proper credentials Vendors will not be allowed to access The Taste of Mableton grounds to set-up.

- Copy of Safe Serve Certification is required at registration and will be rechecked at check in. Check-in starts at 7:00 am Saturday April 2, 2022.
- Booths must be set-up by 9:30 a.m., open by 10:00 a.m. and remain open until 5:00 p.m.
- Food trucks and food vendors must claim their assigned booth space no later than 8:00 a.m. on Saturday morning or it will be forfeited.
- Vendor's station shall be no bigger than 10X10 feet; and shall be clean and orderly; and shall follow all applicable laws and regulations of Cobb County and the State of Georgia.
- All vendors will abide by Taste of Mableton organizers' requirements regarding location(s). Taste of Mableton reserves the right to change a vendor location at any time.
- Food trucks and food vendors will provide all required equipment for operations and sales.
- A frame signs cannot extend further than 3 feet from façade of booth.
- Food trucks and food vendors are liable for any injury or damage caused by signs.
- Any food vendors that fry must be in a food truck only. Food vendors with a pop-up tent are NOT permitted to fry.
- Applicants must obey all pertinent safety codes and laws, including, but not limited to, fire, safety and parking regulations.
- Taste of Mableton reserves the right to shut down any vendors not meeting cleanliness and food storage safety code and laws

#### **Article 4 - Payments & Fees:**

- Payment options: check, credit/debit card, online payment
- \$35 fee will be assessed for any checks with insufficient funds or returned for any reason
- Spaces are sold on a first come first paid basis.
- Failure to submit payments on time may forfeit your space in this The Taste of Mableton.

#### **Article 4A - Cancellation:**

- Once vendors are selected application fees will not be refunded.

#### **Article 5 – Menu**

- Food vendors can sell only menu items that were submitted during Taste of Mableton application process and approved during the selection process. Additional menu items not approved during the selection process need prior written approval from Taste of Mableton before they are eligible for sale.
- Prices of menu items are approved during the selection process. Changes to menu

pricing are not allowed without prior written approval by the Vendor Selection Committee

- Applicants shall sell and serve food at their own liabilities.

#### **Article 5A - Health & Safety Requirements**

- All food trucks and food vendors must meet the Temporary Food Event requirements for a Vendor under the Georgia Department of Public Health. To meet these requirements, all vendors must submit their Taste of Mableton application no later than 30 days prior to event, so GA Dept of Public Health can review each vendor for compliance. Some of the requirements that must be met include:
  - All Food trucks and food vendors must be approved to attend the event by the GA Dept of Public Health and their local Health Authority.
  - All Food trucks and food vendors must abide by the items listed on the Self-Inspection Checklist for Temporary Food Facilities (See Exhibit A). This document must be signed and posted in each booth on the day of the event.
  - All Food trucks and food vendors must display a serve Safe Certification. A copy of this certification must be provided prior to set up. Vendors will not be able to set up if the Taste of Mableton does not have the certification on file.
  - Following approval by both the Mableton Improvement Coalition and the Georgia Department of Public Health, all vendors must provide a list of employees working at the event along with Conditional Employee or Food Employee Reporting Agreements (Exhibit B) signed by all employees.

#### **Article 5B - Sale of Goods and Services**

- Vendors will not vend any items or services that are not disclosed here at the Event without prior written consent from the organizers.

#### **Article 5C - Beverage Rules**

- No vendor is permitted to sell or serve any alcoholic beverages at the Taste of Mableton.

#### **Article 6- No Responsibility for Water, Electric, Waste, etc.**

- Organizers are not responsible for providing vendor any water, electric, or other extra services. If vendors utilize these services, Vendor is solely and exclusively responsible for payment of such services.
- Vendors are permitted to use quiet generators, if required and will tape all electrical cords down and maintain their secure taping during the Taste of Mableton.
- No grease or gray water disposal is available.
- All Vendors are responsible for removing debris and ensuring the general cleanliness of the area during and after event.

#### **Article 7 - Fire Extinguishers**

- All food trucks deep frying must have CURRENT K-Type fire extinguishers with current

service tags.

- Food trucks vendors that are not frying, must have a minimum of one, 2A:20BC and one K rated fire extinguisher.

### Article 7A - Food Trucks

- Food Trucks must have a minimum of one, 2A:20BC and one K rated fire extinguisher.
- A maximum of two LP gas containers with a total aggregate water capacity of 25 gallons is permitted on a single food truck.

### Article 7B - Propane Tanks

- Propane tanks and open flames are not allowed at the event.

### Article 8 - Photography & Promotion

- All vendors agree to allow use of video and photography taken by the Taste of Mableton promoters for promotional purposes.
- Any photos/videos taken by the Taste of Mableton are the property of the Taste of Mableton and Mableton Improvement Coalition.

### Article 9 - Indemnity

I hereby agree to indemnify and hold harmless Cobb County, Mable House Arts Center & Amphitheatre and the Mableton Improvement Coalition (MIC), from any loss, claim, penalty or lawsuit in any way arising from my operation or involvement in the event.

Vendor: \_\_\_\_\_

Representative Name \_\_\_\_\_

Representative Title \_\_\_\_\_

Representative Signature \_\_\_\_\_

Organizer: Mableton Improvement Coalition

Representative Name \_\_\_\_\_

Representative Title \_\_\_\_\_

Representative Signature \_\_\_\_\_

# EXHIBIT A

## Self-Inspection Checklist for Temporary Food Facilities (Nonprofit Sponsored)

### PRE-OPENING REQUIREMENTS: COMPLETE BEFORE BEGINNING FOOD PREPARATION / DISTRIBUTION

#### POTABLE WATER

- Approved supply of potable water provided
  - Commercially purchased bottled water or municipal water

#### LIQUID WASTE/OIL DISPOSAL

- Booth operator has identified an approved location for disposal of liquid waste and oil

#### FOOD BOOTH STRUCTURE AND OPERATIONS

- Soundly constructed with overhead protection and large enough to accommodate all food and equipment (no food preparation is allowed outside of booth)
- Hand wash station is set-up with at least running water and disposable towels [Recommend liquid soap]
- Utensil wash station** is set-up and ready-to-use inside booth consisting of 3 containers large enough to hold largest piece of equipment or utensil
  - Soapy water in 1<sup>st</sup> container
  - Clean water in 2<sup>nd</sup> container
  - Sanitizing solution in 3<sup>rd</sup> container (i.e. / 1 tablespoon of bleach for each gallon of water)

**NOTE: An exception to utensil wash station being required would be to provide enough utensils to swap out at frequent intervals during operation. (At least every 4 hours)**

- All equipment and utensils approved for use
  - Made of safe material and easy-to-clean
  - No galvanized utensils/containers in contact with acidic foods
  - All utensils and cooking equipment are off the floor and inside facility (except grills and deep fat fryers)
- Live animals not allowed in booth or cooking areas
- Sanitizing solution for wiping cloths provided (For example, use 1 tablespoon of unscented bleach for each gallon of water for a concentration of 50-100 PPM chlorine)

#### FOOD PREPARATION AND HANDLING

- Food from an approved source – no foods stored or prepared in a private home
- No open food stored or displayed at service counters

- Neither of the following foods prepared without an approved Hazard Control Plan:** Cream-filled pastries, custards, salads containing meat, poultry, eggs or fish
- All open food stored inside facility and off the floor
- Calibrated probe-type metal thermometer provided for monitoring internal temperatures of foods requiring time and temperature controlled for safety f
- Food temperature control:  
Enough equipment provided to hold ALL
  - Cold foods at or below 41°F
  - Hot foods at or above 135°F
- Required minimum cooking temperatures monitored. (pork 145°F, fish 145°F, ground meat 155°F, poultry/stuffed foods/reheat 165°F)
- Utensils or disposable gloves provided to *minimize* hand/food contact

#### EMPLOYEE HABITS

- Employees keep hands clean and wash hands frequently
- Employees have no open sores or communicable disease(s)
- All food handlers are wearing clean clothing and hair is restrained, if needed
- No smoking allowed in food facility or grill/deep-fat fryer area

#### POSTINGS

- Self-inspection checklist visibly posted inside booth**

#### SIGNATURE OF BOOTH OPERATOR COMPLETING CHECKLIST:

DATE:

*Checklist provided by the Center for Environmental Health, Cobb & Douglas Public Health to assist with food safety compliance*

*CobbandDouglasPublicHealth.org*

# EXHIBIT B

## Conditional Employee or Food Employee Reporting Agreement

**Preventing transmission of diseases through food by infected Conditional Employees or Food Employees with emphasis on illness due to Norovirus, *Salmonella Typhi*, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A virus**

*The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.*

### I AGREE TO REPORT TO THE PERSON IN CHARGE:

1. **Any onset of the following symptoms, either while at work or outside of work, including the date of onset:**

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (*such as boils and infected wounds, however small*)

2. **Future Medical Diagnosis:**

**Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella Typhi*), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or Hepatitis A (hepatitis A virus infection)**

3. **Future Exposure to Foodborne Pathogens:**

- Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or Hepatitis A.
- A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or Hepatitis A.
- A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or Hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the **Georgia Food Service Rules 511-6-1** and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the Health Authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) \_\_\_\_\_

Signature of Conditional Employee \_\_\_\_\_ Date \_\_\_\_\_

Food Employee Name (please print) \_\_\_\_\_

Signature of Food Employee \_\_\_\_\_ Date \_\_\_\_\_

Signature of Permit Holder or Representative \_\_\_\_\_ Date \_\_\_\_\_