

Application for Food Vendor Space - <u>Saturday, October 7, 2023</u> For further information, please contact Annie Carden -AFCARDEN7440@GMAIL.COM 336-908-4503 www.sunsetatsunset.com

ALL INFORMATION MUST BE PROVIDED. PLEASE PRINT CLEARLY.

Due to our "sold out" status each year, all applications & checks must be received no later than <u>August 1, 2023</u>. Booths will be assigned on a first-come, first-served basis. Late applications will be accepted on a "space available" basis and must pay a non-refundable \$25 Late Fee.

BOOTH NAME	
Contact Name:	
MAILING ADDRESS:	
Сіту:	STATEZIP
PHONE: E-MAIL:	
NC Tax ID # Required by the State of NC- Booth will NOT	
PRODUCTS TO BE SOLD (PLEASE BE SPECI	<u>FIC)</u>
	OF THE FOLLOWING ITEMS YOU NEED. THEIR OWN FOOD GRADE HOSES.
□ ELECTRICITY USE OF GENERATORS IS DI	ISCOURAGED, BUT WILL BE CONSIDERED UPON REQUEST.
120 volt 20 amp circuit @	50 FOR EACH RECEPTACLE OUTLET
240 volt 30 amp circuit @	100 FOR EACH RECEPTACLE OUTLET
240 volt 50 amp circuit @	150 FOR EACH RECEPTACLE OUTLET
List all required electrical conne	
DEVICE	QTY @ <u>\$</u>
	QTY @ <u>\$</u>
DEVICE	QTY @ <u>\$</u>
Additional charges could apply sh	OULD YOUR NEEDS BE EXTRAORDINARY.
□ PROVISIONS FOR WASTE WATER DISPOSAL. II	F YES, INDICATE CAPACITY NEEDED.

Food Vendors are required to provide their own secured specialized vehicle or tent and all equipment for use in the preparation and sale of their products including anything required by the Brunswick County Health Department.

<u>Space Fee:</u> \$90 for average space of 24 feet in length \$30 for additional 7 foot space The average depth of a space is 18 feet (the	depth of a parking space)				
Standard Space @\$90 One Extra Space @ \$30 Is your vehicle? Self-contained truck What lengt					
 Tables And Chairs Are Available At The Following Co 1 – 8 Ft Table @ \$11.00 (Table Covers Not Provided) 1 Folding Chair @ \$3.50 Total Cost Of Tables Are 	\$				
Required Space Fee\$90					
Total Electric Charges\$					
Total Cost Of Tables And Chairs \$ You must provide heavy duty extension cord(s) and heavy duty hose(s). Water					
Late Fee \$					

Total Fees Enclosed: \$_____

Make check payable to Town of Sunset Beach.

Vendors are responsible for collecting and paying applicable NC sales tax. Vendors must provide their own tightly covered trash bins for their own garbage disposal.

Application fees are nonrefundable. Any fees paid will be considered a charitable donation. No refunds due to inclement weather. The event will not be rescheduled.

Vendors are responsible for compliance of the NC fire prevention code. If you have any questions, please contact Fire Chief Joseph Adams at 910-579-2456.

Send completed vendor application with your check and a copy of your certificate of insurance no later than <u>August 1, 2023</u> to:

Town of Sunset Beach□Sunset at Sunset□Attention: Annie Carden 700 Sunset Boulevard N□ □ Sunset Beach, NC 28468

Vendor Insurance Requirements

Your application cannot be processed without the following:

- Certificate of Insurance
- Signed Hold Harmless Agreement

General Liability Insurance Requirements:

Please attach a valid Certificate of Insurance evidencing the following:

- General Liability Limit:
 - \$1,000,000 Per Occurrence/\$2,000,000 Products Aggregate/ \$1,000,000 General Aggregate
 - Additional Insured Endorsements for the Town of Sunset Beach/Sunset at Sunset Festival
 - (CG 2010 and CG 2037 or equivalents)

INDEMNITY AND HOLD HARMLESS AGREEMENT- please complete and sign:

 Agreement made this _____ day of _____ 2023, between ______ and the Town of Sunset Beach.
 (print vendor name)

 I, _____ (print vendor name), shall indemnify and agree to hold

harmless the Town of Sunset Beach/ Sunset at Sunset Festival from and against any and all liability, damage, expense, cause of action, suits, claims, penalties, or judgments arising from injury to person(s) sustained by anyone as a result of consuming food or drink acquired from me and/or resulting in any way from the operation of my festival space at the Sunset at Sunset Festival. I shall, at my own cost and expense, defend any and all suits against myself, and/or the Town of Sunset Beach resulting through my participation as a vendor at said festival.

Vendor Signature: _____

____ Date:____

The undersigned understands that by failing to abide by the rules s/he may be asked to leave the Festival and no refund will be made.

Remember:

- Booths are assigned on a first-come, first-served basis.
- Late applications will be accepted on a "space available" basis.
- Application fees are non-refundable.
- No refunds due to inclement weather; no rescheduling of the Festival.
- Vendors are responsible for compliance with the NC Fire Prevention Code.
- All exhibits must be set up b y 9:30 a.m.
- No vehicles may be moved into or out of the exhibit space prior to the end of the event.

Additional Requirements for Food Vendors Saturday, <u>October 7, 2023</u> For further information, please contact afcarden7440@gmail.com or 336-908-4503 www.sunsetatsunset.com

THE SUNSET AT SUNSET STEERING COMMITTEE IS PLEASED THAT YOU ARE INTERESTED IN PARTICIPATING IN OUR ANNUAL EVENT AS A FOOD VENDOR. **BRUNSWICK COUNTY REQUIRES THAT THEIR PERMITTING PROCESS BE COMPLETED AT LEAST TWO WEEKS PRIOR TO THE EVENT DATE.**

THE APPLICATION PROCESS:

- 1. RETURN THE COMPLETED APPLICATION FOR FOOD VENDOR SPACE APPLICATION CERTIFICATE OF INSURANCE, AND FEE WITH A CHECK TO THE TOWN HALL ADDRESS BELOW TO THE ATTENTION OF ANNIE CARDEN.
- 2. Upon receipt of this application we will inform the Brunswick County Health Department that you are an approved Food Vendor and you will receive the County Application form and statement of requirements. As of July 2009, the Health Department is charging a \$75 permit fee. See Next Page.
- 3. VENDOR SPACES WILL BE ASSIGNED IN THE ORDER IN WHICH THE APPLICATIONS ARE RECEIVED AND PROCESSED.
- 4. Once approved, you will need to be set up the morning of the event in time for the Health Department inspection.

OTHER INFORMATION:

ONLY VENDORS WHO PREPARE FOOD AT THE SITE MUST OBTAIN A HEALTH DEPARTMENT PERMIT. Each vendor is responsible for contacting the County Health Department

Mail to:Town of Sunset Beach Sunset at Sunset Attention: Annie Carden700 Sunset Boulevard N Sunset Beach, NC 28468



APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT

Brunswick County Health Services, Environmental Health Section 25 Courthouse Drive NE • P. O. Box 9 • Bolivia, NC 28422 (910)253-2150 Email: flplans@brunswickcountync.gov

Submit the completed application and **\$75 application fee at least two (2) weeks prior to the event.

Ap	plic	ant Name:
		SS:
		Email:
Eve	ent l	Name/Address:
		Coordinator:
Na	me o	of Concession/Booth:
Op	erat	tion Date(s) & Time:
Dat	te/T	ïme your booth will be ready for permitting:
**]	Non-	application being submitted for a non-profit organization? □YES □ NO If yes, provide the following: 501(c)(3) Tax ID#:
MF	ENU	I I I I I I I I I I I I I I I I I I I
1.	Lis	t <u>all</u> menu items, including beverages and condiments:
	Note	e: Applications received without a complete menu listing will not be processed.
2.		Il any food items on your menu be washed, cut, cooked and/or cooled* prior to this event? \Box YES \Box NO If yes, provide name and address of facility where food will be prepared:
	b.	List proposed food items to be prepared prior to this event:
		*Cooling logs will be required for permitted TFEs if any food items are heated and cooled prior to event. See page 4.
3	Wi	ill any food items be cleaned/cut at the event?
4.	Wh	here will food for this event be purchased? (Receipts/invoices will be reviewed at event)
5.	Wil	Il food be left overnight at the event site? \Box YES \Box NO

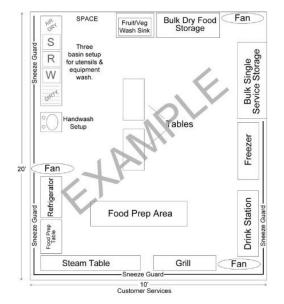
If yes, describe where it will be stored and how it will be protected:

FOOD HANDLING

- 1. Approximate distance and time you will travel to get to this event:
- 2. Describe how food temperatures will be maintained during travel:
- 3. Describe how cold food temperatures will be maintained during event:
- 4. Describe how hot food temperatures will be maintained during event:
- 5. Describe how utensils will be cleaned and sanitized during the event: ____

EQUIPMENT LAYOUT

Provide a sketch of your food booth set-up. Identify the location of all equipment including handwashing facilities, dishwashing facilities, grills, refrigerators, freezers, hot holding equipment, work tables, sneezeguards, barriers, fans, coolers, etc. **Applications received without an equipment layout will not be processed.**



Written Submission of Application

The undersigned understands, acknowledges and certifies that: (1) To the best of his or her knowledge and belief, all information supplied with this application and on any attached documents is true, accurate and complete. (2) Any false information may be grounds for rejections of this application or revocation of the permit or plan. He/she is solely responsible for the proper identification and labeling of all property lines and corners and ensuring site accessibility. The undersigned applicant also understands the application and any communication and/or permits issued as a result of this application are public records and subject to disclosure pursuant to the North Carolina Public Records Act (North Carolina General Statutes Chapter 132). If the applicant is not the property owner, he/she has obtained the owner/occupant's permission for the application and the County's entry onto the property. The undersigned authorizes Brunswick County representatives to enter the site for the purpose of conducting inspections or evaluations to determine compliance with applicable laws and rules.

□ Owner	
□ Authorized Agent	
Name (Print):	
Signature:	
Date:	

Electronic Submission of Application

DISCLAIMER:

Please read and sign the following statement to finish the application: I understand and agree that I am using an electronic application process which requires me to provide my electronic signature. I understand that my application will be signed electronically when I select the check box below and by signing in this manner, I am legally bound to the representations, terms and conditions herein. The undersigned applicant hereby authorized the filing of this application (and any subsequent revisions thereto). If the applicant is not the property owner (e.g. a prospective buyer), he/she has obtained the owner/occupant's permission for the application and the County's entry onto the property. The undersigned authorizes Brunswick County representatives to enter the site for the purpose of conducting inspections or evaluations to determine compliance with applicable laws and rules. The undersigned also understands, acknowledges and certifies that: (1) To the best of his or her knowledge and belief, all information supplied with this application and on any attached documents is true, accurate and complete. (2) Any false information may be grounds for rejections of this application or revocation of the permit or plan. He/she is solely responsible for the proper identification and labeling of all property lines and corners and ensuring site accessibility. The undersigned applicant also understands the application and any communication and/or permits issued as a result of this application are public records and subject to disclosure pursuant to the North Carolina Public Records Act (North Carolina General Statutes Chapter 132).

By providing my digital signature in the box below, I am agreeing to the Terms and Conditions presented electronically. I certify that I was technically able to open, read, print or download this disclaimer and have had reasonable opportunity to read and understand the application. I agree my electronic signature has the same effect as if I singed this application in ink.

 \Box Owner

 \Box Authorized Agent

Name (Type): _____

Date: _____

Cooling Down Foods – Tracking Chart

Cooling Food

- Cooling time starts at 135°F. Food may be left at room temperature until it drops to 135°F.
- Cool from 135°F to 70°F in 2 hours, then from 70°F to 41°F in 4 hours.
- If the temperature is more than 70°F in 2 hours, reheat to 165°F and start over.
- Reheating can only be done one time.
- Once at 70°F, cool down to 41°F in 4 hours.
- Once at 41°F, it's ready to be covered, labeled, dated, and stored in the refrigerator.

• Total cooling time cannot exceed 6 hours or food must be discarded.

Tips for Speeding up the Cooling Process

- Use the ice bath method by placing a smaller pan of food inside a larger pan filled with half ice and half water, stirring frequently.
- Use ice paddle with frequent stirring.
- Add ice as part of the ingredient.
- Place pan in coolest part of the refrigerator loosely covered or uncovered.
- Divide large food quantities into smaller portions
- Spread thick foods into thin layers and place in refrigerator.
- Use of metal pans is preferred, as they cool food faster than plastic.

Date	Food	Start Time & Temp	After 1 H <i>o</i> ur	After 2 Hours	135°F to 70°F in 2 h <i>o</i> urs?	After 3 H <i>o</i> urs	After 4 Hours	After 5 H <i>o</i> urs	After 6 Hours	70°F to 41°F in 4 hours?	Corrective Actions?	Empl <i>o</i> yee	Verified By Manager
Example: 1/1/10	Beef Stew	8 am 135°F	9am 100°F	10am 70°F	lf Yes, continue If N <i>O</i> , Reheat	11am 60°F	12pm 50°F	1pm 45°F	2pm 38°F	Yes Cover, Label, Date	No	АВ	CD

BRUNSWICK COUNTY ENVIRONMENTAL HEALTH SERVICES