

TASTE OF SOFU

Food Vendor/Truck Registration Form

In an effort to provide optimal sales for vendors we limit similar vendors on a first come, first served basis

Please attach a picture of your set up with this application.

Organization or Business Name: _____ Contact Person: _____

Cell Phone: _____ Email Address: _____

Address: _____ City/State/Zip: _____

Describe all items that will be sold. If food, a specific list must be included: _____ + _____

_____ + _____

Please indicate which date(s) and type of space you would like to reserve. You will be notified if you are approved. All food vendors are \$100 or 15% whichever is greater. The \$100 is paid up front to reserve your space. We operate on the honor system and any other monies will be collected after the event.

DATE	10x10. Tent Space	Food Truck
6-04-19		
6-18-19		
7-02-19		
7-16-19		
8-06-19		
8-20-19		
9-03-19		
10-01-19		
10-15-19		
TOTAL DUE		

NO REFUNDS If the event is officially cancelled your payment will be credited to a future event.

RELEASE AND WAIVER

You agree to release, hold harmless, defend and indemnify Southwest Arts Center, Premiere Plus Productions/The Taste of SoFu, and the City of Atlanta/City of South Fulton, their directors, officers, employees, agents and affiliates, from any and all loss, damage, liability, cost or expense that may incur or suffer as a result of any claim of any kind whatsoever arising out of your participation in the Taste of SoFu.

The Taste of SoFu will not be responsible for the security of your business property, personal belongings or valuables. There are no secure areas at the Taste of SoFu event. Vendor belongings and personal items are the responsibility of the owners.

I, the undersigned have read, understand and agree to the above stated Vendor/Artist Contract, Rules, and Requirements. _____

Business Name _____

Printed Name of Authorized Signer _____

Authorized Signature _____ Date _____

THE TASTE OF SOFU EVENT VENDOR RULES AND REQUIREMENTS

1. Forms: Applications and full payments are due 2 weeks before event. Payment must be made at <https://tasteofsofu.eventbrite.com>

VENDOR CONTRACT FOOD VENDOR'S REQUIREMENTS (Rules governing participation)

2. Set-Up and Take Down: Set-up for the Taste of SoFu will be no later than 1 hour prior to event start. All set-ups must be complete by then for inspection. You must be available at the inspection time! Takedown may not begin until after the event end time (or until all customers have left the area). Take down must be complete no later than 1 hour after event ends.

3. Vehicle Unloading and Parking: Vehicles are not allowed on the grass. All vehicles must be moved to the vendor parking area within 30 minutes of start time.

4. Insurance: All food vendors must secure Commercial General Liability insurance, including products liability with minimum limits of coverage required by the State of Georgia. See required documents on the website.

5. Food Preparation: All food prepared before the event must be prepared in a licensed and approved kitchen by order of the Georgia Health Department. The Event Producer must approve menu additions, deletions, or substitutions.

6. Serving Area: Each food vendor must have an attractive preparation and serving area. Food vendors serving hot items must keep hot preparation materials out of public reach. This includes ovens, dispensers, warmers and deep fat fryers. Food vendor personnel must handle all food items under the same health rules and regulations required by the Georgia Health Department. All food vendors are required to have a fire extinguisher in each booth as required by the Georgia state fire codes.

7. *Electricity is not provided.

8. Wearing Apparel: All personnel in the food booths having contact with the public must wear appropriate attire for their respective duties. Particular attention needs to be given to safety.

9. Signs and Decorating: Your presentation must remain professional. No hand written signs are allowed.

10. License: The Fulton County Health Department requires all food vendors to be licensed in Fulton County. Contact the Health Department where you are permitted and update your route at least 2 weeks before the date of the event. Please send a copy of your license with your application. Vendors are responsible for any fees assessed by the inspector on-site.

The Fulton County Health Department (South Fulton Division) 404-613-1303. The contact is Mr. James Lipscomb.

11. Sanitation: Food Vendors are responsible for maintaining acceptable standards within their booth. Each vendor is responsible for disposal of their own trash into the dumpster located on the grounds. Please bring bags and plan accordingly. Vendors are prohibited from using trash containers intended for patrons. Overflowing trash containers are not acceptable. At closing each night, vendors must put all boxed or bagged trash into the designated dumpster

Vendors are responsible for the cleanup of all grease and food spillage at their food area. Suitable flooring must be used wherever grease, charcoal or food spillage is likely to occur. All gray water must be disposed of in the designated location. Do not dump any substance on the grass. All grease must be removed from the site by vendor. A \$50.00 deposit is required from each vendor to ensure sanitation compliance. A refund of \$50.00 will be made to you within a week if all event rules, standards and regulations have been adhered to in and around your exhibit space.

12. Use of Food Exhibitor Space: Keep the area directly in front of your booth clear of merchandise or signage. All boxes must remain under table and unseen. No strolling or mobile unit sales may be set up without permission of the Event Producer. Your booth may not be closed during event hours without permission. Food vendors will use their assigned space only for the purpose of selling menu items described and identified in the Agreement. All food vendors must stay within their assigned 10' frontage. (This does not apply to food trucks) Vendors must specify if additional frontage space is needed as an extra charge will apply.