## North Carolina Yam Festival Vendor Application

The 32nd Annual NC Yam Festival will be held in downtown Tabor City, NC on Saturday, October 28, 2017. We are a family friendly festival. Please read all rules and guidelines in relation to any participation in this event. For more information, visit our website at [www.ncyamfestival.com,](http://www.ncyamfestival.com/) send an email to tccofc@yahoo .com or call the Greater Tabor City Chamber of Commerce at 910-377-3012.

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| --- | --- | --- |
| Vendor type | Size | Fee |
| Arts, Crafts, and Retail Vendors | 10X10 | $100.00 |
| Exhibit Booth | 10x10 | $75.00 |
| Food Vendor | lOxlO | $150.00 |
| Non Profit Booth (no onsite cooking) | 10x10 | $50.00 |
| Add for each water and/or electrical |  | $10.00 |
| Returned Check Fee |  | $25.00 |

**Note\*** All fees are nonrefundable. Rain or Shine. Approval of all booths will bebased upon availability and at the discretion of the festival committee. WE RESERVE THE RIGHT TO REFUSE ANY ITEMS OR MATERIALS THAT COULD BE VIEWED AS POTENTIALLY HARMFUL OR OFFENSIVE AS WE STRIVE TO MAINTAIN A FAMILY ENVIRONMENT.

#### Setup/Supplies: Setup must be complete by 8:00 a.m. & breakdown by 6p.m. You must supply your own tent, table and chairs for your booth.

FOOD Vendors Requirements:

All food vendors must apply for a permit with Columbus County Health Dept. A CCHD form is attached

below. This will need to be completed and mailed along with the $75.00 fee to the Columbus County Health Department. The vendor application will need to be mailed to the NC Yam Festival. Both applications will need to be mailed to each party separately for vendor consideration. A confirmation of both wlll bemailed back in a timely manner.

#### Application Deadline: October 11th, 2017

Please make checks payable to: NC Yam Festival, PO BOX 446, Tabor City NC 28463

**Vendor Application**

##### Please complete this application and mail, with payment, to: NC Yam Festival

**PO BOX446**

**Tabor City, NC 28463**

Please print all information.

#### Company Name: \_

Address-----------------------------------

#### Contact Name: \_

Most Available Contact ( Food Booth D

----------Email:-----------------

Exhibit D Retaii (Art, Craft, etc) D Non Profit D

Electrical needed D

Water Needed D

Number of Spaces needed \_ \_

\_ \_ \_ \_ \_

Type of Food Sold:\_ \_

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Description of Booth Contents:\_ \_ \_

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Have you participated in this event before: D

How did you learn about the festival: \_ \_ \_ \_

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The Undersigned agrees that the NC Yam Festival and its successors are not responsible for loss or damage or personal injuries to, from, or during the Festival and release claims there from. It is further agreed that the undersigned will abide by all rules and instructions set forth by the Festival Officials. I further allow the NC Yam Festival permission to use any photographs, motion pictures, recordings, or any other record of my participation in the festival for legitimate reasons. I also release the NC Yam Festival from any and all liability for loss or damage to property or merchandise due to theft, fire, storm, flood, and damages through any force of nature or otherwise.

**Applicant's Signature: Date:** \_



TELEPHONE

HEALTH DEJ¥.RTMENT

TELEFAX

910-640-6617 910-641-0766

*TEMPORARY FOOD SERVICE PERMIT APPL/CATION*

*Applications closed 15 days prior to the event, and no less than 3 days for substitute vendors. Submit the required $75.00 permit fee along with th is application. Make checks payable to Columbus County Health Department. Do not send cash in mail. The permit fee will not be collected on the day of the event.*

Event Informatjon

Event Name Location

Event Coordinator \_ \_

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Addre\_ss \_ \_ \_

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City \_

Phone\_ \_ \_

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\_ \_ Another phone where you can be reached \_ \_ \_ \_

Dates Starting

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Ending Time \_

**Vendor Information**

Organization /Business Name: Contact Name:

Add ress : Phone(include cell): Fax:

\*Note: If non-pro fit, tax exempt ora political fund raising group then attach

documentation for exemption consideration.

PROPOSED MENU:

\*MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED.

\*ATTACHA PROPOSED SITE LAY OUT AND EQUlPMENTTO BE USED.

Applicant's Si g na t ur e - - - - - - - - \_ \_ \_ \_

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Contacts

Columbus County Health Department, Division of Environmenta l Health , PO Box 810, Whitevi I le. NC 28472 Phone # (910) 640-6617 , Fax # (910) 641-0766

## 15,A. NCAC 18A .2669.

TEMPORARY FOOD ESTABLISHMENT PHYSICAL REQUIREMENTS

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*Latest version.*

* (a) A temporary food establishment shall be located in an area kept in a clean and sanitary condition. The arrangement of temporary food establishments shall restrict public access to all areas of the food establishment except dining areas.
	1. For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected. When bulk fo s such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover.
	2. Effective measures such as fans, screens, walls, or a combination thereof, shall be provided to

keep dust, insects, rodents, animals, and other sources of potential contamination out of the food establishment and shall comply with Paragraph 6-501.115(8) of the Food Code as amended by Rule 2656 of this Section regarding live animals.

* 1. Indoor/outdoor carpeting, matting, tarps, or similar nonabsorbent material is required as ground covering in the absence of asphalt, concrete, grass, or other surfaces that control dust or mud.
	2. The temporary food establishment and temporary food establishment commissary shall be equipped with a handwashing facility used only for employee handwashing. This facility shall consist of at least a two gallon container with an unassisted free flowing faucet such **as a** stopcock or tum spout, soap, single-use towels, and a wastewater receptade. Warm water shall be used for handwashing.
	3. Water under pressure shall be provided as follows:
		1. The water supply used shall be in accordance with lSA NCAC 18A .1700,

lSA NCAC 18C, or 02 NCAC 09C .0703;

* + 1. All potable water holding tanks, containers, and hoses used to transport or store water at the temporary food establishment shall be drained, washed, rinsed, and sanitized;
		2. Containers and hoses used to store, haul, or convey potable water shall be approved for potable water use, shall not be used for any other purpose, and shall be protected from contamination. Potable water hoses and containers shall be labeled; and
		3. Warm water shall be available and used for cleaning.
	1. Wastewater shall be disposed in accordance with lSA NCAC 18A .1900 or 15A NCAC 02H

.0200. Portable wastewater containers may be used when the volume of potable water can be determined by the dimensions of sinks, basins, and interim storage containers and the portable

### **wastewater** containers are sized to contain the wastewater volume generated. Wastewater containers and hoses shall be labeled and not used for any other purpose. Wastewater containers shall not be emptied into waterways, storm drains, or on the ground.

* 1. Employees must have access to toilet facilities that are kept clean and in good repair.
	2. Garbage and refuse shall be collected and stored in garbage containers with properly fitted lids. Nothing in this Rule shall prohibit uncovered garbage containers in the food establishment during periods of operation. Garbage and refuse shall be removed as needed and disposed in a manner to prevent vermin breeding and harborage. The premises shall be kept dean.
	3. Lighting shall comply with Section 6-202.11 of the Food Code as amended by Rule .2656 of

this Section. Lighting is required for nighttime operations.

### {k) Temporary food establishments and temporary food establishment commissaries shall remain connected to necessary utilities at all times food is prepared, served, or stored in the

food establishment

(I) Toxic materials shall be labeled, used, and stored to prevent the contamination of food, equipment, utensils, linens, and single-service artides and meet the provisions of Sections 7- lOLll and 7-203.11 of the Food Code as amended by Rule .2657 of this Section.

*History Note: Authority G.S.130A-248; S.L 2011-394, Section 15(a); Eff. September 1, 2012.*