

Food Vendor Application 2023

Flurry Spring Bloom Festival --June 2, 3 & 4, 2023

About our festival--

The festival attendees typically stay on-site for long hours, and some will be camping on site. The nearby village has limited options for dining out, so we need to offer a full array of meal options on-site. Many festival participants follow special diets, the festival is seeking **some** vendors who accommodate persons who follow diets, including: **Gluten-Free, Vegetarian, Vegan, Dairy-free.**

Submit this Applications to the Flurry Festival's Food Vendor Coordinator, Annie Haller at:
Hosting@Flurryfestival.org

| | | | | | |
|--------------------------------|------------------|--|--|--------|--|
| Business Name: | | | | | |
| Contact Name: | | | | | |
| Contact Phone: | | | | | |
| Contact Email: | | | | | |
| Website: | | | | | |
| Business Address: | | | | | |
| City: | | | | State: | |
| NYS Sales Tax Identification # | | | | | |
| NYS Dept of Health | Permit No: | | | | |
| | Expiration Date: | | | | |

1. NYS DOH Permit
 - a. I have ATTACHED a copy of my **Rensselaer County Department of Health** permit. If my permit will expire prior to June 4, 2023, I will also apply for renewal and provide an updated copy.
2. Provide a brief, *general* description of the types of food & drinks you intend to sell.
For example, Indian, Italian, Caribbean, basic American, barbequed meats, vegetarian, hot breakfast, health food, ice cream, hot drinks, cold drinks, specialty drinks, etc ...

3. Will the foods be prepared in advance or cooked to order?
 Prepared in Advance; Cooked to order; Both

4. Menu (check one) is attached (or) is not attached.
5. Please the specific food & drink menu items you intend to sell at the festival and if they meet specific dietary needs such as Gluten-free (GF), Vegetarian (V), Vegan (VG), Dairy-free (DF). (*Many (but not all) of the festival attendees have such dietary needs/preferences*). *If you have a menu describing the dishes, please attach.*

6. Please estimate the number of meals you can serve and/or persons you can feed and/or drinks you can prepare, each day:

7. Which days and hours will your food/beverage service be operating at the festival?

| | Friday | Saturday | Sunday |
|------------------|--------|----------|--------|
| Breakfast hours | | | |
| Lunch hours | | | |
| Dinner hours | | | |
| Evening hours | | | |
| OTHER (describe) | | | |

8. Describe your set up and needs:

Will you be using a tent or truck/trailer?

| | |
|--|--|
| <input type="checkbox"/> Tent. Size of space needed = | |
| <input type="checkbox"/> Truck/Trailer. length/dimensions = | |
| Is parking needed for additional vehicles? | |
| Do you have need of additional space for other equipment? If yes, specify: | |
| Do you need an electric service hookup? <input type="checkbox"/> YES. <input type="checkbox"/> NO. | |
| If yes, describe #/type of outlets...: | |
| Do you need a water hose hook up? <input type="checkbox"/> YES. <input type="checkbox"/> NO. | |
| Other needs or requests (be specific): | |

9. The fairgrounds *may* have food service buildings available for sublease. *If available*, are you interested in renting a food service building? YES. NO.

10. What should we know about your bottom line? What is important to you?

11. What other festivals/events have you participated in?

12. Please list any professional references (name, phone number, email):

Vendor Responsibilities

1. Vendor must have a current permit issued by the NYS Department of Health and adhere to all Health Department regulations and guidelines.
2. Vendor must provide all equipment necessary to operate the concession, including but not limited to: extension cords, fans, hoses, tables, tents and chairs.
3. The festival reserves the right to limit the number of vendors selling similar food items. You may only sell menu items approved on your contract.
4. The Vendor will promptly communicate any concerns with the festival's food vendor coordinator.
5. Vendor will clearly display menu items and prices.
6. Vendor will clearly identify indicate gluten-free, dairy-free, vegetarian and/or vegan items on menu and/or signage.
7. The vendor must minimally operate the concession during the hours agreed.
8. If the vendor uses an outside cooker, then for safety purposes, the vendor MUST provide a physical barrier to separate it from the public.
9. Vendors using grease or grills to prepare food must have a Fire Extinguisher ON SITE.
10. Vendors must properly dispose of any cooking oil or grease OFF the property after the event.
11. Vendors are strongly encouraged to use environmentally friendly serving ware.
12. Set Up and Take down