

Celebrate Wallingford 2017

Saturday ~ October 7 ~ 11am to 6pm

Sunday ~ October 8 ~ 11pm to 5pm

Restaurant Vendor Information & Application



***A Production of
Wallingford Center Inc,
South Main Street
Wallingford CT***

CRITERIA FOR PARTICIPATION:

RULES AND REGULATIONS: *Participants agree to adhere to rules and regulations of the “Taste of Celebrate Wallingford” as contained herein as well as all laws, ordinances, codes and orders enforced by various Town of Wallingford and State of Connecticut agencies such as Health, Sanitation, Electrical, Fire & Police. These rules and regulations may be modified from time to time based on the requirements and orders of the overseeing agencies.*

*Participants must be a **Wallingford** business or restaurant or a non-profit organization operating in the town of **Wallingford**. A **Temporary Food Service Permit** will be issued by the Wallingford Health Department, and this will be required in order to participate.*

INSURANCE: *Participants will be required to have a public liability policy with minimum liability limits of not less than \$300,000.00 for personal injury to any one person, \$300,000.00 for personal injury as the consequence of any occurrence and \$300,00.00 for injury to property.*

A certificate of insurance is required of all participants.

CERTIFICATE OF INSURANCE MUST ACCOMPANY THE APPLICATION AT THE TIME OF SUBMISSION

TOWN COMPLIANCE: *Participants must comply with the Town of Wallingford Health, Electric and Fire codes, regulations and ordinances.*

Temporary Food Service Permit applications must be completed correctly and accompany the application – *You will receive your acceptance after the Health department has reviewed your permit application. **The Wallingford Health Department and Office of the Fire Marshall inspect the grounds before opening on Saturday, October 1 and reserve the right to restrict any organization from participating in the event if violations are found and cannot be remedied immediately.***

IDENTITY: Participants will be identified in the food area by the name used at their principal place of business.

FOOD ITEMS: Restaurants may sell only **approved** food items, as listed on the application. No other items, such as tee shirts, cups, aprons etc., may be sold during the event. Items will be reviewed by WCI to avoid duplication where possible.

BEVERAGES: NO participants may serve or sell beverages in the Food Area other than those specifically approved by WCI to sell such items.

SUPPLIES: Vendors must supply all equipment required to operate their food booth, and are responsible for their storage facilities, supplies and eating utensils. Equipment to be used must be listed on application.

TENT CLEANING: Booth tents must be cleaned of all soot and grease by the end of the event. **Any damage to the tents will be the responsibility of the participant, not Wallingford Center Inc.**

GAS: Anyone requiring gas supply for their food preparation must make arrangements with **Gas Works** well prior to the event. Call the **Fire Marshall's Office** with any questions regarding regulations.

Use of gas tanks not conforming to the regulations of the Fire Marshall's office will not be permitted. This is not negotiable. Please understand that there will be an inspection, and that no participant will be allowed to open if they cannot pass this inspection – it is an important matter of safety.

NoteAt the South Main Street location, arrangements can be made at the time of application to use residential style gas grills with permission of WCI. Gas grills must be located at least 10 feet from tents and buildings and charcoal grills are not permitted.**

***** No gas fired grills – even if remotely piped by Gas Works – are allowed INSIDE the tent, but if gas is supplied by Gas Works, they can be set up immediately ADJACENT to the tent.**

ELECTRICITY: No appliance or usage of more than 16 amps will be allowed unless specific arrangements are made prior to the event. All electric power supply needs must be made in advance. No connections for additional power will be made the day of the event. Anyone using power other than electrical will abide by town regulations, including hamster wheels and perpetual motion devices.

GREASE: Restaurants cooking with grease or cooking oil are responsible for its storage and removal.

TRASH: Vendors are responsible for disposal of their trash directly into one of the bins located on the site. Public Works will take care of those containers and the recycling containers.

SECURITY: Continuous security will be provided beginning 7am Saturday, October 7th through 6pm Sunday, October 8th Wallingford Police personnel will provide the primary security during event hours.

ADVERTISING: Extensive promotion of **Celebrate Wallingford** and its participating restaurants will be provided by Wallingford Center Inc.

BOOTH LOCATION: The location of each booth is at the discretion of WCI. Every effort will be made to accommodate specific site requests (according to power usage).

Set-up: All restaurants must be at their booth- set-up and ready for inspection by 9:30am on Saturday – October 7th. The health department and the Fire Marshall's office send inspectors to go through each booth and insure there are no violations. If you are not at your location when they arrive or if you have any violations – you may not be permitted to participate in the event and you will lose your entry fee.

CELEBRATE WALLINGFORD

A Production of Wallingford Center, Inc.

South Main Street

October 7 ~ 11am to 6 pm

October 8~ 11am to 5pm

Restaurant Vendor Application

IMPORTANT: To reserve a booth, this application and appropriate booth **fee** must be received no later than **August 20, 2017**. Applications are accepted on a first-come, first-served basis – **Certificate of Insurance and Wallingford Health Department Application Forms** must accompany this application. Make checks payable to: **Wallingford Center, Inc., 128 Center Street, Wallingford, CT 06492. (*Note: there will be a \$25.00 fee for any returned checks.)**

CERTIFICATE OF INSURANCE, HEALTH DEPARTMENT APPLICATION FORM AND EVENT FEE MUST ACCOMPANY APPLICATION ~ NO EXCEPTION

VENDOR NAME: _____

ADDRESS: _____

OWNER'S NAME: _____

VENDOR PHONE#: _____

FAX#: _____

E-MAIL: _____

EVENT CONTACT PERSON: _____

CONTACT PERSON CELL PHONE #: _____

ENTRY FEE: \$525

AMOUNT ENCLOSED: \$_____

Wallingford Center Inc. reserves the right to reject any application.

Signature of Vendor & Title

Date

**Return to: Wallingford Center Inc., 128 Center Street ~
Wallingford, CT 06492**

Any questions please call: 203-284-1807

Or e-mail: lizlandow@wallingfordcenterinc.com

TASTE OF CELEBRATE WALLINGFORD

October 7th and 8th, 2017

For further info: 203-284-1807

RESTAURANT VENDOR

***Important: This information must be returned with the application.**

GAS ~ ELECTRIC

All vendor booths will be provided with a minimum of one plug that has a maximum power limitation of 20 amps (120 voltage). Additional voltage and amperage is available. Be sure to properly list your electrical requirements to ensure that your equipment will work properly and that your booth passes inspection by the Health Department and Fire Marshall. No overload will be permitted. Please list all appliances to be used in your booth. Vendors are responsible for obtaining listed items.

ELECTRIC

| <u>Description</u> | <u>Amps</u> | <u>Watts</u> | <u>BTU'S</u> | <u># of Units</u> |
|---------------------------|--------------------|---------------------|---------------------|--------------------------|
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|---------------------|--|--|--|--|
| <u>Fryer</u> | | | | |
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|--------------------------|--|--|--|--|
| <u>Steam Lamp</u> | | | | |
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| <u>Heat Lamp</u> | | | | |
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| <u>Cooler</u> | <u>9 amps</u> | | | |
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|-----------------------|--|--|--|--|
| <u>Freezer</u> | | | | |
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|---------------------|--|--|--|--|
| <u>Other</u> | | | | |
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|---------------------|--|--|--|--|
| <u>Other</u> | | | | |
|---------------------|--|--|--|--|

GAS

Gas Oven

GAS WORKS _____

RESIDENTIAL GRILL _____

Gas Deep Fryer _____

**Gas Steam
Table** _____

Gas Grill _____

Other _____

Other _____

OTHER EQUIPMENT NOT LISTED ABOVE

TOTAL # OF PIECES OF EQUIPMENT TO BE USED FOR EVENT:
