

Eagan's July 4th Funfest Application
July 3 – 4, 2008
Vendors

Applications Must Be Completed In Full And Received By June 6, 2008.

Vendor Name _____

Contact Name _____

Address _____

Street

City

State Zip

Phone #'s _____

Email _____

Minnesota Sale Tax # _____ **Must Have**

Booth Type And Describe Kind of Food or Game, Etc.

Fee \$150.00 Per space. Size & Type of Booth _____

Trailer, Tent, etc. Must provide own booth and accessories.

Electricity: Available for additional \$50.00 Fee. Do you need? Yes / No

Please Note that all extension cords must be #12 or larger. You may need 250 feet to hook up.

Your Booth and electrical will be subject to state inspection prior to opening at 3pm on July 3. A fee of \$25.00 will be paid directly to the inspector.

You will need to show Proof of Health License. You may obtain one from. Pam Steibach at the Minnesota Department of Health 651-632-5147-email pam.steinbach@health.state.mn.us you may also get information at www.health.state.mn.us

<http://www.health.state.mn.us/divs/eh/food/license/tempseason.html>

Release: Applicant's signature on this application releases and forever discharges the July 4th FunFest, July 4th Committee, City of Eagan, all sponsoring organizations, and their elected officials, directors, employees, agents and volunteers from any responsibility, personal liability, or claims of loss or damage arising out of or in connection with participation in the Eagan July 4th FunFest. The July 4th FunFest is not responsible for any injury sustained by exhibitors, patrons, or guests. Applications store, utilize and exhibit materials at applicants own risk.

No Vendors vehicles are allowed to drive on the festival grounds during the festival hours.

Signed _____ Date _____

Your application needs to include

- * this form filled out
- * your exhibitor fee and power fee if needed
- * proof of insurance
- * proof of Health license
- * copy of your sales tax permit
- * signed and dated liability waiver.

Thank You

Make Checks payable to and mail to
Eagan's 4th July Funfest
c/o Tim and Ruthann White

2060 Emerald Lane, Eagan MN 55122
651-452-8317

Mn4kids@aol.com This is the best
way to contact us.

Check # & Amt. Incl. Space fee \$ _____ Electricity fee \$ _____ Total \$ _____

Make Checks payable to EAGAN'S 4th JULY FUNFEST

**Food Safety Center: Food Businesses
Licensing: Food, Beverage and Lodging Establishments
Information Review for Seasonal Temporary Food Stand**

A seasonal temporary food stand is a food and beverage service establishment that is a food stand which is disassembled and moved from location to location, but which operates no more than 21 days annually at any one location. All stands must be operated in compliance with the Minnesota Food Code.

Information Submission

Information should be submitted to the regulatory authority for review and approval at least 30 days before beginning the construction of a seasonal temporary food stand. The information should include:

- A list of all food and beverages to be served.
- Sources of all foods served.
- A list of all equipment used in the food operation.
- A description of handwashing and dishwashing facilities.
- The water source and method of waste disposal.

Contact the regulatory authority for a preoperational inspection at least 14 days prior to opening.

Licensing

License applications and fees must be submitted to the regulatory authority at least 14 days prior to operation.

Location and Construction

- Except for supply, the entire operation must be accomplished from a single self-contained unit. Locate the unit away from possible contamination sources.
- A canopy or other form of overhead protection must be provided.
- The facility must provide protection during adverse weather by its construction or location. Food activities must cease in adverse weather if the interior of the unit is not adequately protected from the weather, windblown dust and debris.
- The floor, wall, and ceiling surfaces must be smooth, durable, and easily cleanable. Acceptable floor surfaces include: vinyl, sealed wood, concrete, machine-laid asphalt, and dirt or gravel (only if covered by suitable materials that are effective in controlling dust and mud).
- Electrical service must comply with Chapter 1315.
- A fire extinguisher with a minimum 2A 10 B C rating must be present if required by the fire marshal.
- Gas hook-up and service must comply with Chapter 1346.
- Food Sources

All foods, beverages and ice must be obtained from an approved commercial source. Any food preparation or food storage done off site, must be accomplished at a licensed food establishment. Food can not be stored or prepared in a home.

Equipment

- All equipment used in this operation must meet applicable NSF International food service equipment standards.
- Mechanical refrigeration must be provided for all potentially hazardous food.
- Accurate temperature measuring devices must be provided in each refrigeration unit containing potentially hazardous foods, and for monitoring internal food temperatures.
- Single service disposable utensils must be provided for eating and drinking purposes unless approved warewashing facilities are provided.

Dishwashing Facilities

If multiuse utensils are used, provide dishwashing facilities which consist of at least a three compartment sink, either freestanding or installed in a counter. Space must be provided for air drying utensils.

Handwashing Facilities

If food is prepared at the food stand, then a handwashing device supplied with hot and cold running water, soap, nailbrush, and paper towels must be provided. The water temperature must be 70° F. to 110° F.

Water Supply

The water supply in a seasonal temporary stand must meet the following requirements:

- Water must be supplied under pressure with a mixing faucet.
- Water must be obtained from an approved public water supply system. Water can not come from a residential well.
- Water tanks must be provided which are easily cleanable, of sufficient capacity to meet the needs of the operation, and constructed of an approved non-toxic material. The water inlet must be protected from contamination and be designed to prevent attachment of a nonpotable service connection.
- Hoses used to obtain water must be of food grade quality and provided with an approved backflow prevention device.

Special Exemption for Operations Disassembled After Each Use

Gravity fed handwashing devices and three containers of sufficient size for dishwashing purposes may be used in lieu of other requirements if:

- Only beverages are served from an original container or bulk beverage dispenser,
- Only prepackaged nonpotentially hazardous food is sold, prepared, or served; or
- The menu is limited to prepackaged potentially hazardous foods cooked or prepared to order, or precut or prewashed foods that have been obtained from a licensed food establishment.

Waste Disposal

- A waste water holding tank must be provided which is sized 15 percent larger in capacity than the water supply tank.
- Waste water must be removed in such a manner that a public health hazard or nuisance is not created. Sewage must be discharged into a sanitary sewer or other approved sewage treatment system.