

Old Sorehead Trade Days

Food Vendor Requirements/Guidelines

New applicants are selected based on the uniqueness of the product, appearance of display and availability of space. For your application to be considered, we must have the following:

- ❑ Completed Application-without fees until further notice.
- ❑ Photo of booth with approximate measurements listed. For best placement at the show, please send a sketch showing the location of door openings, serving window, hitch and whether the hitch is removable.
- ❑ List of specific menu items and pricing of items. No menu changes will be permitted without written permission from the event coordinator.

Once your application has been accepted and confirmed by phone, please send the following:

- Payment for space (calculated to include enough linear space to allow for trailer tongue and opening/closing of doors). Trailers add a minimum of 3 feet.
- Copy of Texas Health permit (state law). Non-profit organizations are exempt.
- Copy of Food Protection Management Certificate (state law). Some non-profit and snow cone stands are exempt.
- Copy of General Liability and Automobile Insurance (no exceptions).

GENERAL GUIDELINES

Propane Tanks

- All components must be in good repair.
- All cylinders must meet D.O.T. requirements and be equipped with OPD valves. Bottles cannot be more than 12 years old with paint in good condition in a heat-reflective color.
- Canopies must be secured but not attached to propane tanks or heat appliances.
- Maximum amount of propane in each booth is 22 ½ gallons. Absolutely no 25-gallon (100 pound) cylinders allowed! No spare tanks will be allowed in the booths.
- You must have a 10' hose that can be laid on the ground at least 6' away from the cooking appliances. The only exception is self-contained barbeque grills.

Fire Extinguishers

- All COOKING Food Vendors must have a Class K rated fire extinguisher of at least 5 pounds. It must be in operable condition with a gauge showing that it is charged, be placed near cooking appliances and be in plain view.

Cooking Appliances

- Steam tables, fajita cookers, fryers, barbeque grills and other heat-producing appliances/equipment must be ***blocked off from the public*** to prevent burns and injuries.
- Cookers that are subject to flare-ups such as grills, fajita cookers, woks and fryers ***must have a cover*** to smother any flame flare-ups.

Safe Food Handling

- Set your hand washing station up and use it before you handle any food.
- Have a plan and use it for separating the handling of money and food preparation.
- As per DSHS, keep cold items cold and hot items hot. Serving temp is 140°F internal temp. Fish and poultry is 165°F, beef 145°F, pork and ground meat 155°F, cold food is 40°F or lower.

Trash Management

- Each booth should bring its own trash can and liner. The barrels in the middle of the street are for customers. You are responsible for putting your garbage in the dumpster or roll-off. Lids must close on dumpsters. All boxes **MUST** be broken down.

Gray Water

- According to the laws of the State of Texas regarding Temporary Food Establishment Compliance Requirements, “all sewage and wastewater shall be disposed of through a sewage system.” This means it is illegal to dump your gray water and other solids/liquids onto our streets or grassy areas. Nothing can drip or run from your food booth space. There is a sanitary sewage drain available for your use at the Community Center Complex. The sewage drain is only for gray water and small solids.

Grease and Cleanup

- Dispose of grease properly. Grease barrels are located behind Stanton Drug on St. Peter Street. Do not put grease in dumpsters or in port-a-potties. A \$500.00 fine will apply.
- Leave your space as clean as you find it. If grease spills/splatters are an issue in your food booth, you will need to use Oil Absorb prior to opening your booth. Leave a fresh layer of Oil Absorb or kitty litter on the spill and the street sweeper will pick it up. Do not use dirt!

Street Sweeper

- The street sweeper begins at 7:00pm on Sunday. You must start cleaning up in time to be off the street by 7:00pm on Sunday. This means you will have to stop selling food at 5:00pm.

Subleasing

- Subleasing is exceedingly difficult for food vendor spaces. We will try to sublease your space. There will be a \$15 charge for this service. If we sublease all or part of your space, you will be credited with that amount. If we are unable to sublease your space, you will not be refunded. If a vendor finds someone to come in his/her place that vendor must meet all requirements and be approved by OSTD. Only 2 consecutive subleases will be allowed. Any money moved to the next show is no longer refundable.

Agreement

- You will be asked when you check in to sign an agreement stating that you understand these rules. You will also be asked to list where you plan to dump your wastewater. You will not be allowed to sell food until you have signed this agreement. If you are caught improperly dumping your wastewater or leaving your booth space with unattended grease spills, you will be assessed a fine equivalent to your booth rent and may be suspended from operation at future shows.

All guidelines are subject to change. Guidelines will be randomly monitored. If you fail to meet any of the following guidelines you may be asked to leave the show immediately without a refund. See General Guidelines for set-up time, office hours and other details.