



## Art of Sand Festival Vendor Application

April 2 – May 1, 2010

Radisson Resort at the Port, Cape Canaveral, FL



**To participate as a vendor in the 2010 Art of Sand Festival, submit completed application, payment and certificate of insurance to:**

Brevard Cultural Alliance  
2725 Judge Fran Jamieson Way C-307  
Viera FL 32940

Original certificate of insurance coverage of at least \$1,000,000 (one million dollars) must be included with the application for the dates specified and name Brevard Cultural Alliance, Radisson Resort at the Port and the City of Cape Canaveral as additional insureds.

Direct inquiries to: Amanda Beikmann  
Email: [amanda.beikmann@artsbrevard.org](mailto:amanda.beikmann@artsbrevard.org)

Vendor fees are \$1,100 for the entire month (**discounted 10% to \$1,000 if paid in full by March 15**) or \$250 per week or \$100 for the final two days. A minimum of \$250 is due immediately to secure **limited** vendor space. Vendor space will be determined on a first-come, first-served basis.

If application is incomplete or unacceptable, your check will be returned. No other refund is available. Indicate all weeks you would like to participate:

- Friday-Thursday: April 2-8, 2010
- Friday-Thursday: April 9-15, 2010
- Friday-Thursday: April 16-22, 2010
- Friday-Thursday: April 23-29, 2010
- Friday-Saturday: April 30-May 1, 2010

**Final two days only \$100**

Brevard Cultural Alliance, Inc. 2725 Judge Fran Jamieson Way C-307, Viera, FL 32940  
Phone 321-690-6817 • Fax 321-690-6818 • Toll-Free 877-345-ARTS (2787)  
[Info@ArtofSandUS.com](mailto:Info@ArtofSandUS.com) • [www.ArtofSandUS.com](http://www.ArtofSandUS.com)

**Company Name:**

**Florida License #:**

**Contact Name:**

**Address:**

**City:        State:        Zip Code:**

**Phone Number:**

**Cell Phone Number:**

**Email:**

**Website:**

List the products you will vend. Be specific. Any deviation from the submitted list will not be permitted.

Electricity and water are available. Ice will be available for purchase on site.

We will need:  electricity         water

Your area is subject to health inspection prior to opening. Proper permit for festival activity is required and responsibility of vendor (see brochure attached to this document).

Vendors will use basic waste prevention and recycling efforts such as:

- Selling items that come with less packaging and/or have recyclable or compostable material.  
Please no plastic bags!
- Consider reducing your menu and offering more quality choices.
- Vendors are required to use unbleached, recycled content or biodegradable food ware whenever possible. No Styrofoam please!
- No "Art of Sand" licensed merchandise may be produced or sold without licensing agreement.

**Event operation hours: (subject to change)**

**Monday-Thursday: 11am – 7pm**

**Friday: 11am – 10pm**

**Saturday: 9am – 10pm**

**Sunday: 9am – 7pm**

I (we) agree to follow the rules and regulations governing the festival.

I (we) release and discharge the City of Cape Canaveral, Florida, the Brevard Cultural Alliance, Radisson at the Port and its agents, representatives, directors, officers, committee members or assigneds from any responsibility, personal loss, liability and claims made by me (us), as they may occur arising out of our participation in the festival.

I (we) acknowledge that refunds are not given due to inclement weather and/or acts of God.

Authorized signature: \_\_\_\_\_

Date: \_\_\_\_\_

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## Temporary Food Service Events

A temporary food service event is an event of 30 days or less in duration where food is prepared, served, or sold to the general public and is advertised and recognized in the community. A temporary food service establishment or vendor is a participant at a temporary food service event.

We developed this guideline for temporary events from Chapters 61C-1 and 61C-4, Florida Administrative Code, and Chapter 509, Florida Statutes.

## Licensing

A public food service establishment or other food vendor must obtain a license from the division for each temporary food service event in which it participates (unless exempted). Annual temporary event licenses are also available which allow participation in an unlimited number of temporary events. The division will inspect temporary events and if minimum sanitation standards are not met, the food service operation will be discontinued until corrections are completed and verified by the division.

Sponsors of a temporary food service event must notify the division of the following items no less than three business days prior to the scheduled event.

- 1) Type of food service proposed,
- 2) Time and location of the event,
- 3) Complete list of food service vendor owners and operators participating, and
- 4) Current license number of each public food service establishment participating.

**Notification:** Event sponsors may complete notification requirements by telephone at 850.487.1395, in person at the appropriate district office or in writing. A public food service establishment or food service vendor may not use this notification process to circumvent the license requirement.

The division keeps record of all notifications received for proposed temporary food service events and provides appropriate educational materials to the event sponsor.

**Group License:** The division may issue a group license to a vendor with multiple units serving a single non-potentially hazardous food (e.g., churros). All grouped units must serve the same food. Foods requiring additional preparation or handling are not eligible for group licensing. All qualifying units must be inspected in a single location.

## Licensing Exemptions

Public food service establishments operating under a current license from the division or from the Department of Agriculture and Consumer Services may operate under the regulations of those licenses at temporary food service events of 1-3 days. For events of 4-30 days, such establishments must purchase a temporary food service event license.

Temporary events such as carnivals, fairs, or other celebrations operated on church or school property or operated by a nonprofit civic, fraternal or religious organization licensed by the Department of Health are exempt from licensing and inspection by the Division of Hotels and Restaurants. These vendors must notify the local county health department of any proposed event held at such a location.

## Fees

Temporary public food service establishments and vendors are required to pay the following license fees at the time of licensing:

1-3 day event	\$91
4-30 day event	\$105
Annual	\$1,000

The division does not accept cash payments for fees at temporary events. The division accepts cashier's checks, money orders or other certified payments.

## Fire Safety

Fire Safety Code requires a portable fire extinguisher. Check with the local fire authority for specific requirements pertaining to the size, type or tagging of required fire extinguishers or other fire related requirements.

## Personnel

Employees may not touch ready-to-eat (RTE) food with their bare hands unless there is a written Alternative Operating Procedure (AOP) available that has been approved by the division. Without an approved AOP, employees must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment when handling RTE food.

Food service workers transmit most foodborne disease causing germs to foods. That is why it is so important for employees to maintain high standards of personal cleanliness. All personnel must wash hands prior to beginning work, when returning to work after any break in food preparation activities, when putting on or changing gloves, or any time their hands become soiled.

Smoking is prohibited in warewashing, food preparation and food storage areas.

Personnel must wear clean outer garments, effective hair restraints and no jewelry on their hands or arms (except plain wedding bands). If worn, artificial and painted fingernails must be covered by intact gloves.

All personnel must be free of open sores and skin infections, respiratory infections, upset stomach, diarrhea or other communicable diseases.

## Facilities

The specific requirements for the temporary event physical facility where food is prepared or handled are based on the length of the event, the type of food that is prepared or served, and the extent of food preparation conducted at the temporary facility. Minimum requirements may include:

- 1) Food service operators must provide overhead protection if food is prepared or portioned or warewashing is done onsite.
- 2) Flooring may be concrete, machine-laid asphalt or dirt/gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that effectively control dust and mud and are graded to drain.
- 3) Walls and ceilings must be constructed of a material that protects the interior from the weather, windblown dust and debris, or other forms of cross contamination.
- 4) When potentially hazardous food is prepared at events of 4-30 days in length, the physical structure where the food preparation occurs must be protected against flying insects and other vermin by:
  - a) 16 mesh to 1 inch screens,
  - b) Properly designed and installed air curtains, or
  - c) Other effective means.
- 5) A three-compartment sink is required within the temporary food service for washing, rinsing and sanitizing utensils and equipment. If this activity is conducted at an approved, remotely located commissary or food service establishment, an adequate supply of spare preparation and serving utensils must be maintained on the premises in case the original utensils become soiled.
- 6) A handwashing facility is required. This facility may be a clean, portable container equipped with an on/off valve. Soap and single-service paper towels must be available for handwashing and hand drying.

## Water

All food service operations that prepare or portion food on the premises must provide an adequate supply of potable water for purposes of cleaning and employee handwashing. Municipal connections, holding tanks or portable containers are accepted means to provide an adequate supply.

Steam used in contact with food or food-contact surfaces must be free from contamination.

## Solid and Liquid Waste

Operators must remove all garbage and rubbish from the premises often enough to prevent nuisance conditions and dispose solid waste properly in tight-fitting, covered containers.

Operators must dispose liquid waste in a public or other approved sewerage system.

## Required Items

- Sanitizer (properly diluted, unscented bleach may be used)
- Probe thermometer
- Chemical test strips (for measuring sanitizer concentration)
- Three-compartment sink to wash, rinse and sanitize equipment and utensils or access to such facilities at an approved commissary or food service establishment
- Hair restraints
- Adequate supply of back-up utensils
- Adequate supply of potable water
- Soap and single-service towels
- Adequate equipment and facilities to maintain food at the proper temperatures
- Adequate protection from flying insects, vermin, dust, dirt and weather
- Adequate protection for displayed, prepared, and stored food
- If required by local fire authority, properly tagged and sized portable fire extinguisher

## To Prevent Foodborne Illness

- Obtain foods from an approved source. Home prepared food is not allowed.
- Wash hands thoroughly before handling food, single-service items and clean equipment and utensils.
- Maintain hot foods at temperatures of 135° Fahrenheit or above.
- Maintain cold foods at temperatures of 41° Fahrenheit or below.
- Cook pork or seafood to a minimum temperature of 145° Fahrenheit for at least 15 seconds.
- Cook beef to a minimum temperature of 155° Fahrenheit for at least 15 seconds.
- Cook chicken and other poultry to a minimum temperature of 165° Fahrenheit for at least 15 seconds.
- Reheat cooked foods to a minimum temperature of 165° Fahrenheit within two hours for hot holding.
- Check food temperatures frequently with a probe type thermometer.
- Heat foods quickly and cool foods rapidly.
- Keep raw and cooked foods separated.
- Thaw foods properly, completely submerged under cold running water not longer than four hours, as part of the cooking process, or under refrigeration.
- Use single-service articles whenever possible.
- Keep foods covered and protected from dust, dirt, insects, vermin and human cross contamination.
- Protect all food, including displayed food, from customer contamination (touching, coughing, sneezing, etc.).
- Minimize handling of foods before, during and after preparation.
- Do not store food directly in contact with ice used for beverages.
- Do not use swollen, leaking or damaged canned goods.
- Store all food products and equipment at least six inches off the ground.



When in doubt, throw it out!

# Guide To Temporary Food Service Events

*For Florida's  
Public Food Service  
Establishments*



**Division of  
Hotels and Restaurants**

**Florida Department of  
Business & Professional  
Regulation**

[www.MyFloridaLicense.com/dbpr/hr](http://www.MyFloridaLicense.com/dbpr/hr)