



2018 Doc Reno's Bacon, Blues and Brews – Vendor Information & Contract

The Construction Angels, Inc. is looking for high quality food Vendors with GREAT tasting Bacon. While we do not control pricing, we do want to stress how important it is to keep your pricing as reasonable as possible. We stress safety, professionalism, clean presentations and adherence to all Health Department Regulations.

Once accepted, we will need:

- YOUR COMPLETED APPLICATION
- A CERTIFICATE OF INSURANCE NAMING: *CONSTRUCTION ANGELS, INC, BERGERON RODEO GROUNDS, CITY of DAVIE, and DOC RENO AS Additional-INSURED.*
- A COPY OF YOUR VENDOR LICENSE & UPDATED INSURANCE
- **\$200 DOLLAR DONATION TO CONSTRUCTION ANGELS TO SELL FOOD.**

SET-UP – Vendors can set up Friday between 7am and 4pm. If vendors have to set up Saturday, vendors **MUST ARRIVE** before 8:00am. Set up **MUST BE COMPLETED BY 10:00AM** for the event.

EACH FOOD VENDOR will be ASSIGNED a tent number one week prior to the event. Construction Angels reserves the right to change FOOD VENDOR tent assignment at any time before and/or during the Event.

ENTER from the EAST side of the Rodeo Grounds off DAVIE BLVD. You will pull through the GATE for **FOOD VENDORS**; Drop off your supplies and EXIT through the OPPOSITE EAST SIDE GATE.

DO NOT ATTEMPT TO DELIVER ANY FOOD ITEMS BEFORE NOON OR AFTER 4PM FRIDAY.
DO NOT KEEP YOUR VEHICLES IN THE DROP OFF ZONE AFTER 9AM ON SATURDAY.

BREAK DOWN WILL FOLLOW THE SAME ORGANIZED PLAN and **WILL NOT BEGIN UNTIL OR AFTER 6 PM WHEN THE CONSTRUCTION ANGELS personnel OPEN THE GATE** and **MUST be completed by 9:00pm**

POWER – You will need to provide your own power source.

*A WHITE 10 x 10 Flame Resistant Tent will need to be rented, if not provided by you, from our approved Party Rental Company (*Elegant Events*) for your food cooking area. It is the FOOD VENDOR's responsibility that the Tent is in the same condition at the end of the day if rented. If you have a company/logo 10x10 flame retardant tent you would like to use instead, you may do so. If you supply your own fire-retardant tent, you will also need to supply the weights (*if needed*) and approved fire extinguisher (*see information below regarding fire extinguishers*). These items are necessary to pass fire inspection. Tents can be staked.

*HEALTH AND CITY INSPECTIONS - FOOD VENDOR's space will be inspected by representatives of the Department of Health, the Fire Department, the Building Department and other applicable agencies. All equipment must comply with both state and local regulations and all food service must comply with Health Department regulations.

SALES TAX - You are required to pay Florida State sales tax.

The following is a list of items FOOD VENDORS must have on the day of the Event:

Each FOOD VENDOR must have **TWO CERTIFIED FOOD HANDLERS** in attendance for the entire Event and must be able to provide current certificate. A separate money handler will be necessary as well.

Provide a proper fire extinguisher with a current state inspection tag:

1. A 2A10BC size or larger (vendors who have heating devices or electric).
2. A 40BC size or larger (vendors with deep fat fryers) or 3A40BC.
3. A 10 x 10 Flame Retardant White tent, with weights. Exceptions will need to be approved.

Provide a hand wash station:

1. A container of water with an on/off valve (example-*Zephyrhills portable water containers are acceptable*).
2. A bucket of sufficient depth to catch waste water.
3. Soap and paper towels

Provide disposable gloves for ready to eat foods or hand sanitizer and handling procedure.

Provide a dishwashing station:

1. 3 compartmental sinks preferred, or if limited foods: 3 bus pans or buckets.
2. Provide container to hold wastewater until it can be properly disposed.
3. A way to make hot water (example: a stove or coffee maker)
4. Bleach, soap and a test kit.

Provide extra utensils.

Wash all vegetables and fruit prior to prepping/service.

Provide adequate means to maintain your food items at safe temperatures:

1. Provide a probe thermometer.
2. Coolers with ice packs and chafing dishes for 41F or below, 140F or above.

Secure propane tanks at least 6 feet from the cooking appliance.

Provide method to protect food on display (covers, plastic wrap, sneeze guards, etc.).

Provide proof of source for food that was prepared elsewhere (example: a grocery, a restaurant, or a school cafeteria).

Keep all food prep under tent, except cooking equipment required by fire inspector to be out from under tent, which must be monitored or covered.

Failure to comply with all above requirements could result in not being permitted to operate!

THIS AGREEMENT, entered into on the acceptance date shown on the reverse side by and between the CONSTRUCTION ANGELS, INC. (hereinafter, referred to as "CA") and the Food Vendor (hereinafter referred to as "VENDOR").

WITNESSETH: For and in consideration of the rental sum identified on the reverse side as ("TOTAL ALL SPACE") including the covenants and agreements herein, and the faithful and timely performance by VENDOR of such agreements and covenants, CA hereby grants to VENDOR the right to use the confirmed space designated for the time and period indicated for the installation, display and removal of approved appliances and supplies of food preparation and for no other purpose.

This Agreement is made and entered into upon the following terms and conditions which are mutually agreed upon by both Parties.

1) All decisions regarding space assignment, nature and style of display, management before, during, and after CA hours; interpretation and enforcement of rules and regulations including such amendments and further rules and regulations as may be considered necessary for the proper conduct of CA and all other matters pertaining to the CA shall be made by the Board of Directors of the CA or their duly appointed representatives.

2) Neither the CA, Bergeron Rodeo Grounds, Doc Reno, the City of Davie nor their representatives shall be liable or responsible for any injury to VENDOR, their employees, guests or visitors while within the confines of the VENDOR's assigned space(s) contracted for by VENDOR; nor shall said Parties be responsible for the loss of any goods from any cause whatsoever while in the same or in transit to or from the CA, while they are in the display area. VENDOR agrees to indemnify and hold harmless the CA, Bergeron Rodeo Grounds, Doc Reno, the City of Davie and their representatives from any and all claims whatsoever for personal injury to himself/herself, employees or others arising out of or from the use of or occupancy in the space(s) contracted. A certificate of insurance naming the CA as an additional insured must be supplied to the CA upon request.

3) Neither the CA, Bergeron Rodeo Grounds, Doc Reno, the City of Davie nor their duly appointed representatives shall have any liability whatsoever for any adverse effect on the CA or the VENDOR from any occurrence, including but not limited to fires, strikes, governmental intervention, weather or other acts of God or forces of nature, defaults of suppliers or vendors, or any other occurrence beyond the reasonable control of CA. It is further agreed that any decision by CA regarding the conduct or cancellation of the

DOC RENO'S BACON, BLUES AND BREWS as a result of such occurrence shall not create any liability on the part of CA, Bergeron Rodeo Grounds, Doc Reno, the City of Davie or their duly appointed representatives to the VENDOR except that if the VENDOR's space has not been made available to the VENDOR a refund of any fees paid will be made after a pro rata share of CA's expenses is deducted. It is further agreed that CA shall have sole discretion to change or adjust the hours or days of the Event, or the times that the VENDOR is allowed access to the Event. Such change in hours shall not be considered a breach of this Agreement or constitute grounds for any refunds to be made by CA to the VENDOR.

4) All applicable electrical, fire and health department regulations and all City, County and State and federal laws must be complied with by VENDOR. VENDOR can expect authorized inspectors to be on hand to enforce applicable laws and regulations. VENDOR is solely responsible for **all** applicable inspection fees.

5) A 10 x 10 Flame Resistant Tent will be needed and it is the sole responsibility of the VENDOR that it is in the same condition at the end of the day. If there is damage to the Tent, VENDOR will be liable and responsible for any fee imposed by the Tent rental company. Fee for this tent must be paid in full with acceptance of VENDOR application

6) VENDOR may not sub-lease, assign or apportion its space. No more than one firm may exhibit in a single space. VENDOR shall conduct business only within the confines of its space. The assigned Space shall be manned during all CA Event hours.

7) It is the sole responsibility of VENDOR to complete this Agreement in full including the section provided for listing products and services that will be a part of the display. CA reserves the right to refuse any products or services that are not listed, or which in the sole discretion of CA are not considered in the best interest of the DOC RENO'S BACON, BLUES AND BREWS for any reason whatsoever.

8) VENDOR agrees to set up all displays and products within the time limits set by CA. If VENDOR fails to move in within the prescribed time and VENDOR's space is no longer available, CA shall not be liable for any refund of payments, and VENDOR agrees that any unpaid balance on the assigned space will still be paid in full by VENDOR.

9) VENDOR agrees to remove all products, display materials, trailers, vehicles and other possessions of VENDOR within the time allowed for breakdown. Any such materials left by VENDOR will be disposed of or removed and placed in storage at the VENDOR's sole expense.

10) Should there be any damage, VENDOR agrees to make restitution within one (1) week of the DOC RENO'S BACON, BLUES AND BREWS FESTIVAL.

11) Only 1 bacon item may be served for judging. Under no circumstances may VENDOR sell or provide beverages not included in this Agreement and approved the CA.

This document shall the serve as the entire Agreement between the Construction Angels, Inc. ("CA") and _____ ("VENDOR"), who will agrees to operate a concession stand within all terms and conditions set forth herein at the DOC RENO'S BACON, BLUES AND BREWS on October 13, 2018.

Please sign this Agreement and return to Kathy Macaluso, Florida Executive Director of Construction Angels, Inc. at Kathy.Macaluso@constructionangels.us with all noted licenses and certificates.

Construction Angels, Inc _____

Vendor: _____

By: _____

By: _____

Its (Title) _____

Its (Title) _____

DATE: _____

DATE: _____

Questions? Please don't hesitate to email us or call at 754-300-7220.

Want to learn more about this exciting event? Check out the website! www.docsbaconfest.com

Address to mail \$200.00 check and contract:

Construction Angels, Inc.
3640-B3 N. Federal Hwy, Suite 132.
Lighthouse Point, FL 33064
754-300-7220 Office

Contact Herb Fairman for the tent rental and commercial fryer rental:

Elegant Parties
1711 NW 33r Street,
Pompano Beach, FL 33064
954-899-9869
Herb@elegantparties.com

Economy Fire Retardant 10x10x8 White tent.....\$105.00

Tent Weights.....\$20

Fire Extinguisher 5lb ABC.....\$35

20lb Gas Fryer, Double Basket, including propane.....\$126.00

Does not include tax or delivery.

Temporary Event Vendor Requirements

The list below is not a complete list of requirements but it does include the most critical requirements for a food and beverage vendor. Most other violations can be handled at the time of inspection.

Items to be Provided:

Provide a proper fire extinguisher with a current state inspection tag:

A 2A10BC size or larger (vendors who have heating devices or electric).

A 40BC size or larger (vendors with deep fat fryers) or 3A40BC

Provide a hand wash station

Container of water with an on/off valve

A bucket of sufficient depth to catch waste water

Soap and paper towels

Provide gloves for ready to eat foods or hand sanitizer and handling procedure.

Provide a dishwashing station:

3 compartment sink preferred, or if limited foods: 3 bus pans or buckets.

A way to make hot water (example: a stove or coffee maker)

Bleach, soap and a test kit.

Provide a food grade hose and an anti-back flow valve (a check valve).

Provide extra utensils. Wash all vegetables and fruit prior to prepping/service.

Provide adequate means to maintain food at safe temperatures (example: coolers with ice packs, and chafing dishes). 41F or below, 140F or above.

Secure propane tanks at least 6 feet from the cooking appliance.

Provide method to protect food on display (covers, plastic wrap, sneeze guards, etc.).

Provide proof of source for food that was prepared elsewhere (example: a grocery, a restaurant, or a school cafeteria).

Provide overhead protection (fire rated tent).

Keep all food prep under tent, except cooking equipment required by fire inspector to be out from under tent, which must be monitored or covered.

Provide flooring if on dirt or other dust producing surface.

Provide container to hold wastewater until it can be properly disposed.

Provide a screening or air curtain at events over 3 days.

Provide license fee and complete application. Money order only. \$91.00 for the two days if they do not possess a permanent vendor license.

Provide a probe thermometer.

Failure to comply could result in not being allowed to operate.

ADDRESSES FOR ADDITIONALLY INSURED:

Construction Angels, Inc.
3640-B3 N. Federal Hwy, Suite 132.
Lighthouse Point, FL 33064
754-300-7220 Office

Bergeron Rodeo Grounds
4271 Davie Road
Davie, FL 33314

Professional Concessions, Inc
9067 Southern Blvd.
West Palm Beach, FL 33411

Doc Reno aka Allan Dale Wyatt
2928 Crestwood Terrace
Margate, FL 33063

Town of Davie
6591 Orange Drive
Davie, FL 33314

What will Bacon Vendor Contestants be judged for in the Competition?

***Contestants can only enter as many bacon items into the competition!**

BIG PIG CHAMPION:

This 'one and only' trophy will be selected as the PEOPLE'S CHOICE AWARD for the BEST BACON OVERALL!

Bacon 'wooden chips' will be given to each attendee at the main entrance to vote for their favorite bacon item of the entire festival. Restaurants are encouraged to pre-sell tickets and are given a certain amount of tickets to give away to their best customers, to have them come out and vote for their favorite restaurant and bacon item!

All restaurant Chip Containers will be collected at 4 pm sharp! The Winners will be announced after 4:30.

BEST BACON CREATIVITY AWARD:

This plaque will be selected by Guest Judges for the most creative bacon product offered by a vendor.

Examples: (ie: Bacon ice cream, apple bacon pie, bacon burger, bacon jerky, bacon chocolate)

The Winners will be announced after 4:30.

BEST BACON BOOTH AWARD:

This plaque will be selected by Doc Reno for the best decked out booth! Go BACON NUTS and get creative! Doc Reno will be walking around judging the most creative and interesting booths!

The Winners will be announced after 4:30.

BEST BACON TASTE AWARD:

This plaque will be selected by Guest Judges for the best and 'tastiest' bacon item overall! Show your chef talent by bringing your 'A' game to the Festival!

The Winners will be announced after 4:30.