



**2010 NATIONAL ASIAN HERITAGE FESTIVAL
FOOD VENDOR APPLICATION
FOR FIESTA ASIA STREET FESTIVAL MAY 22, 2010**

APPLICANT INFORMATION

Contact Name _____

Business Name _____

Mailing Address _____

Phone _____ Fax _____

Email _____

Website Address _____

Tax ID Number _____

FOOD VENDOR CATEGORIES (write-in quantity requested below)

| | |
|---|--|
| 10 x 10 booth -\$650 per booth space (a 10'x10' tent, one 6ft table, 2 chairs) | 20 x 10 booth - \$1200 per booth space (a 20'x10' tent, two 6ft table, 4 chairs) |
| 6ft Table - \$250 per table space (one 6ft table & 2 chairs) | Propane Gas Application -\$100 per vendor Charcoal Open Fire Application - \$150 per vendor |
| Additional Chairs - \$3 per Chair | Additional Tables - \$15 per table |
| Refundable security deposit - \$100 (Separate Check) | |
| TOTAL AMOUNT: | |

- Vendor fees include garbage/dumpster collection fee, DC street licensing fee, DC Food Inspectors' fees, Fire Inspectors' fees, and other related expenses.
- The table option includes one 6ft table & 2 chairs under a shared big tent.
- Vendor must provide their own drinking water and electricity as needed. If operator brings a generator or battery to provide electricity, it must be contained within the booth space and neighboring booths must not be disturbed by exhaust fumes or noise. Generator size must be below 3500 kilowatt and no refuel is allowed on site.
- Placement of the festival grounds are on a first come, first serve basis based on master layout plan.
- The security deposit of \$100 will be fully refunded to the Food Vendor by June 30, 2010 if the rented booth(s) is left tidy and clean (no garbage left for disposal by Festival volunteers). The Food Vendor shall notify the food vending coordinator of his/her intent to leave the booth in the evening prior to leaving, so they can jointly check the condition of the booth and the surrounding areas.

DESCRIPTION OF FOOD ITEMS INTENDED FOR SALE

(Please include photos, brochures or web-site links for viewing samples of your booth offerings products, menus, crafts, informational pamphlets etc.)



APPLICATION DEADLINE: MARCH 19, 2010 (Please email/fax/mail your application)

- Application fee increases by \$50 after the deadline.
- Accepted Vendors shall be notified latest by April 16, 2010.
- Application is only considered complete when both the application form and payment have been received.
- Payment will be refunded to unaccepted applicants.

GENERAL POLICY

- Applicant must abide by the organizing principle of Asia Heritage Foundation/National Asian Heritage Festival.
- We reserve the right to reject any application, refuse space or close any booths, sales, or displays deemed detrimental to the success of the Celebration or in violation of local Fair ordinances.
- Concession space is not transferable nor may it be subdivided.
- Vendor is solely responsible for all of its agents, employees or independent contractors.
- Vendor is solely responsible in collecting and paying DC sales tax.

RELEASE OF LIABILITY

In consideration of my application being accepted, I hereby for myself, my heirs, personal representatives and executors, waive, release, and forever discharge any and all rights and claims for loss or damages which I may have or may hereafter accrue to me against the organizers and sponsors of the National Asian Heritage Festival, patrons, employees and supporters and their respective successors, and assigns, for any and all injuries which might be suffered by me in said event. Further, I hereby grant full permission to any and all of the foregoing to use my name, photographs, videotapes, motion pictures, recordings or any other record of this event for any legitimate purpose, without compensation or remuneration.

**Please return the complete application via email/fax/mail.
Make check made payable to Asia Heritage Foundation and mail it to:**

**Asia Heritage Foundation
P.O. Box 653
Washington D.C. 20044**

**Please direct all questions to 202-470-0899 or email at info@asiaheritagefoundation.org
You can also visit www.asiaheritagefoundation.org**

Thank you for your interest. We look forward to working with you!

SIGNATURE _____

DATE _____



FOOD VENDORS – RULES AND REGULATIONS (Non-compliance will be subject to penalty)

Booth/Tent Set-up

- Food vendors shall have their booths prepared and ready for opening by 10:00 a.m.
- Food vendors shall provide their own tablecloth and skirt. Food vendors shall wear clean and appropriate attire and aprons, disposable gloves, hair cover (i.e. hair net, hat or scarf).
- Food vendors shall maintain a clean booth and surrounding area. They shall provide their own trash bags and trash cans. Vendors shall dispose of their trash at the dumpsters provided by the Festival Committee. Vendors must observe proper disposal of used cooking oil. DC authorities do not allow cooking oil disposed of on streets. An assessment will be imposed on vendors for booths that are left unclean. This will be deducted from the \$100 Security Deposit paid at time of contract signing.

Food Handling Requirements (DC Food Inspectors)

- In order to help prevent food-borne illnesses, the vendors shall comply with all applicable food handling and preparations regulations. The vendors shall be licensed. Temporary license for the day can be acquired from the DC Government.
- Hot food shall be maintained at a temperature not lower than 145 degrees Fahrenheit. Vendors shall provide clean water for required washing. A DC Food Inspector will be on-site.
- Cooked food shall not be displayed in direct sunlight. Additionally, no food, including canned and bottled goods shall be stored under direct sunlight.
- Cooked food shall be sold in disposable carry out containers with accompanying cutlery.
- Safety Requirements (DC Fire Marshall)
- All vendors are required to have a fire extinguisher. They shall be displayed in a manner as required by the Fire Chief.
- The use of charcoal is prohibited. Vendors using propane gas should have a permit which should be available for inspection, upon request.
- The use of propane gas shall be limited to one (1) 20-pound bottle per Booth Renter, unless otherwise approved by the Fire Chief.
- Changing propane bottles while the Festival is open to the public is prohibited. Storage of additional propane bottles on site are also prohibited.



DC Government Department of Health - Guidelines for Food Services

A successful venture in food service at special events can be assured when you diligently follow the instructions listed below.

1. The processing and preparation, including cooking, of any food that is to be served or sold at the event must begin no earlier than 4 hours before the time of sale or serving.
2. If packaged/precooked foods prepared commercially for reheating prior to serving are used, the reheating should take place as close to the time of sale or serving as is reasonably possible, but under no circumstances should it be more than 4 hours.
3. The food should be of good quality and fresh in the sense of not being outdated or in a deteriorating condition.
4. The internal temperature of those foods that are reheated or cooked should reach 165°F during the reheating or cooking process.
5. The food held in storage or on the serving line must be at a temperature either above 140°F or below 45°F.
6. Protect the food from dust, flies and contamination by either the preparer/server or the customer. A sneeze guard must be provided.
7. Unpackaged/prepared food remaining at the end of the day should be discarded to waste.
8. Provide adequate supply of water for food handlers to wash their hands, also soap and paper towels. No cloth towels are permitted.
9. If you must handle the food, wear disposable gloves and change them frequently.
10. All food handlers must wear hair restraints.
11. Use only single service containers and utensils in your food service to the customer.
12. All foods and single service items must be stored off the ground at least 4 to 6 inches.
13. Do not let melting ice, leaking cartons or dropped food make a nuisance condition on the ground in your area of operation.
14. Provide adequate waste containers with lids.
15. Equipment/utensil washing facilities must be provided. Washington facilities must consist of the three containers: the first for detergent wash, the second for clean rinse and third for a sanitizing rinse. One capful of bleach per gallon of water can be used to formulate a sanitizing rinse solution.
16. Utensils and containers used in the preparation or storage of food, which includes crushed ice for drinks, must be designed and constructed for that intended use and they must be kept as clean as possible during such use.