



**2010 TASTE OF EAST COBB
RESTAURANT APPLICATION & AGREEMENT**

APPLICATION REQUIREMENTS:

MAIL APPLICATION MATERIALS TO:

1. Completed **“Restaurant Application & Agreement”** form. *(Please keep the last two pages below for reference leading up to and on the day of the event.)*
2. Completed **Cobb & Douglas Public Health Application for Non-Profit Temporary Food Service Permit.**
3. **\$200 Registration Fee** (Cash –or- Check Payable to “WBOP, Inc.”).
4. Copy of the current **CERTIFICATE OF LIABILITY INSURANCE, WITH EFFECTIVE AND EXPIRATION DATES LISTED** for your establishment.

Doug Price
Taste of East Cobb
1083 Princeton Walk
Marietta, GA 30068

**APPLICATION DEADLINE:
April 24, 2010**

TOEC CONTACT NAME & PHONE #

Restaurant:	
Contact(s):	
Restaurant Address:	
Business Phone:	Website:
Cell Phone:	Email:

ELECTRICAL REQUIREMENTS	
<p>Will you require electricity? <input type="checkbox"/> 120 volt <input type="checkbox"/> 240 volt <input type="checkbox"/> no</p> <p>If yes, how many outlets are required?_____.</p>	
<p>What equipment will be powered and how much draw? (refrigeration, heating, cooking, etc)</p> <p><input type="checkbox"/> Broiler <input type="checkbox"/> Fryer(s) _____ <input type="checkbox"/> Warming Tray(s) _____</p> <p><input type="checkbox"/> Freezer <input type="checkbox"/> Refrigerator <input type="checkbox"/> Ice Maker <input type="checkbox"/> Heat Lamp(s)_____</p> <p><input type="checkbox"/> Other _____</p> <p>_____</p>	
<p><input type="checkbox"/> Audio Amp <input type="checkbox"/> Monitor(s) _____ <input type="checkbox"/> PA system</p>	
<p>What cooking surface are you bringing? Space requirement of this cooking surface?</p>	

If bringing a Grill, please give dimensions and space requirements?

NOTE: Power requirements, cooking surface and space will dictate where you are positioned at the event.

"TASTE" MENU	
ITEMS:	PRICE PER TASTE (\$1, \$2, \$3, \$4 or \$5)

AGREEMENT ACCEPTANCE

Your signature below indicates your commitment to participate in the 2010 Taste of East Cobb on Saturday, May 1, 2010, at Parkaire Landing Shopping Center -and- your agreement to comply with the terms for participation, as outlined in this Restaurant Application & Agreement.

Signature: _____

Date: _____

SUBMISSION CHECKLIST

- Completed and signed Restaurant Application & Agreement form
- Cobb & Douglas Public Health Application for Non-Profit Temporary Food Service Permit
- \$200 Registration Fee (Cash –or- Check Payable to “WBOP, Inc.”)
- Copy of current Certificate of Liability Insurance
- Restaurant keeps pages 3 & 4 of this form for reference
- Email logo to cprice@BigFishTechnology.com

EVENT DETAILS – LEAVE WITH RESTAURANT

- The 2010 Taste of East Cobb will be held, **rain or shine**, on Saturday, May 1, 2010, from 11:00 a.m. to 5:00 p.m., at Parkaire Landing Shopping Center (Johnson Ferry Road @ Lower Roswell Road; Marietta, GA).
- Booth set up begins at 8:00 a.m. and must be completed by 10:15 a.m. Vehicles used to unload need to be out of the event area by 10:30 AM. Cobb County Public Health field agents will be onsite to certify compliance to Health Department regulations. **You may NOT serve food until your booth and food have been certified.**
- Restaurant staff is required to park vehicles only in designated places. Once equipment is unloaded, vehicles may not be parked adjacent to your booth.
- Your booth must be staffed for the entire 6 hour period.
- Clean-up shall begin at 5:00 p.m., when you may begin removal of your equipment from the site. Vehicles will not be allowed to enter the event area until 5:15 PM.
- Restaurants are required to bag all trash and place it in the designated areas and trash cans provided.
- No grease, cooking oils, coals or remaining food shall be emptied onto the parking lot and/or grass areas.
- All food purchases shall be made with tickets that will be sold, in \$1 increments, by WBOP representatives, at various locations prior to and during the event.
- Vendors may charge 1 to 5 (maximum) tickets per “taste.”
- Food is to be exchanged for tickets only; no food is to be given away or exchanged for cash.
- Each restaurant shall collect and retain tickets, for verification and redemption by WBOP, during and at the end of the event.
- Ticket sale proceeds shall be split 50/50 between WBOP and the restaurant; WBOP shall issue a check for the restaurant’s portion of the proceeds at the end of the day.
- No alcoholic beverages may be sold or consumed during the event.
- No glass containers shall be permitted for serving customers.
- Restaurants may serve (non-dessert) food only and may not serve beverages, as WBOP will be selling beverages and desserts separately on-site.
- Food should be served in sample-sized portions. This is a “taste” event to promote your restaurant and your dishes. There is no fail-safe method to determine the exact number of people you will serve; however, crowds are expected to be large, so please plan accordingly. You should expect to serve people continuously over the 6 hours of the event.

ITEMS/SERVICES TO BE PROVIDED FOR EACH PARTICIPATING RESTAURANT

- One restaurant booth, which shall consist of the following:
 - One 10'X10' white open canopy tent.
 - Three 6' tables, with tablecloths and skirting.
 - Two folding chairs.
 - One frontal restaurant identification sign.
 - Menu and ticket pricing signage.
 - Electric power supply, as requested, in limited availability.
- A shared wash station to provide running water for hand washing; hand soap, paper towels, and a bucket to catch wastewater
- Tent/table/chair set-up and removal.
- Trash removal.
- Customer seating.
- Traffic management and security patrols.
- Event promotion/advertising.
- Ticket sales and redemption services.
- Logo (if available) and contact information on our website (www.TasteOfEastCobb.com) for one year. (email logo to cprice@BigFishTechnology.com)
- Music and entertainment for the duration of the event.

ITEMS/SERVICES TO BE PROVIDED BY EACH PARTICIPATING RESTAURANT

- Sanitizer for rinsing and storing wiping cloths, cutting blocks and/or surfaces.
- Any equipment needed for serving, warming, cooling and storage of your food.
- Extension cords, as needed, for your appliances.
- Containers (Plastic, Styrofoam, etc.) and utensils for serving your food.
- Staffing for your booth.
- Ticket collection box.
- Handout menus, coupons, and/or other restaurant promotional materials (strongly encouraged!)
- **TIPS:** *2010 Tips from Cobb County Health Department*
 - Extra serving utensils required unless booth contains 3-compartment sink
 - Single service articles (plastic forks, spoons, knives, etc.) must be individually wrapped unless dispensed from a closed container by restaurant staff
 - All cook staff must wear appropriate hair restraints
 - For a COMPLETE LIST of Cobb County Health Department rules, please visit their webpage for temporary food services www.cobbanddouglasspublichealth.org
- **NOTE:** Cobb County Health Department will be on site before the event starts to certify that restaurants meet their 2010 requirements.