



**TASTE OF EAST COBB 2012
RESTAURANT APPLICATION & AGREEMENT**

APPLICATION REQUIREMENTS:

1. Completed Taste of East Cobb 2012 Restaurant Application & Agreement form. *(Please keep the last two (2) pages of this form to use in preparing for the event.)*
2. Completed Cobb & Douglas Public Health Application for Non-Profit Temporary Food Service Permit.
3. \$250 Registration Fee (Cash -or- Check Payable to "WBOP, Inc.").
4. Current Certificate of Employer's Liability Insurance and current Certificate of Commercial General Liability Insurance (please see the Submission Checklist below for specific requirements).

MAIL COMPLETED APPLICATION MATERIALS & CHECK

TO:

Tim Willingham
Taste of East Cobb
1184 Fielding Way
Marietta, GA 30068

**APPLICATION DEADLINE:
April 9, 2012**

TASTE OF EAST COBB – RESTAURANT CONTACT NAME & INFORMATION	
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> <p>If bringing a Grill, please give dimensions and space requirements?</p>

NOTE: Power requirements, cooking surfaces and available 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 Taste of East Cobb 2012 on Saturday, May 5, 2012, at The Avenue® East Cobb shopping center, and your agreement to comply fully with the terms and conditions for participation, as outlined in this Restaurant Application & Agreement.

Authorized Signature: _____ **Date:** _____

SUBMISSION CHECKLIST

- Completed and signed Taste of East Cobb 2012 Restaurant Application & Agreement form
- Completed Cobb & Douglas Public Health Application for Non-Profit Temporary Food Service Permit
- \$250 Registration Fee (Cash –or– Check payable to “WBOP, Inc.”)
- Certificate of Employer’s Liability Insurance in the amount of not less than \$1,000,000 per person for each accident or disease.
- Certificate of Commercial General Liability Insurance, including products and completed operations coverages, of not less than \$1,000,000 per occurrence with a \$2,000,000 per location aggregate; with a fire legal liability limit of not less than \$100,000; and containing a Contractual Liability Endorsement. The Certificate must name WBOP Inc., CP Venture Five – AEC LLC, The Avenue® East Cobb, Cousins Properties Incorporated, and their Affiliates, Subsidiaries, Agents, Officers, Directors, Partners, Shareholders and Employees, as an additional insureds; must reference the date of the event (May 5, 2012); and must specify the effective and expiration dates of the coverage.
- Restaurant should keep pages 3 & 4 of this form for use in preparing for the event.
- Email restaurant’s logo to pyund81@gmail.com.

EVENT DETAILS – LEAVE WITH RESTAURANT

- Taste of East Cobb 2012 will be held, **RAIN or SHINE**, on Saturday, May 5, 2012, from 11:00 a.m. to 5:00 p.m., at The Avenue[®] East Cobb (located at 4475 Roswell Road, Marietta, Georgia 30062).
- 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 removed from the event area by 10:30 a.m. 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 by Cobb County Public Health.**
- 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 SIX (6) HOURS** of the event.
- **CLEAN-UP WILL BEGIN AT 5:00 p.m.** - only then may you begin removal of your equipment. Vehicles will not be allowed to enter the event area prior to 5:15 p.m.
- 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 can only be made with tickets that will be sold, in \$1 increments, by WBOP representatives, at various locations prior to and during the event.
- Restaurants 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 conclusion of the event.
- **TICKET SALE PROCEEDS SHALL BE SPLIT 50/50 BETWEEN WBOP AND THE RESTAURANT;** WBOP will issue a check for the restaurant’s portion of the proceeds at the end of the day.
- No glass containers shall be permitted for serving customers.
- Restaurants **MAY SERVE FOOD ONLY**, and **MAY NOT SERVE BEVERAGES OF ANY KIND**, as WBOP will be selling beverages separately on-site.
- No alcoholic beverages may be offered or consumed during the event.
- Food should be served in sample-sized portions only. “All-You-Can-Eat” portions are not allowed. This is a “taste” event to promote your restaurant and your menu. There is no fail-safe method to determine the exact number of people you will serve; however, crowds are expected to be large. Based upon prior experience, we expect in excess of 15,000 people to attend throughout the duration of the event, 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 (1) 10-foot x 10-foot white open canopy tent.
 - Three (3) 6-foot tables, with tablecloths and skirting.
 - Two (2) folding chairs.
 - One (1) 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.
- Live music and entertainment for the duration of the event.
- Ticket sales and redemption services.
- Restaurant's logo (if provided) and contact information will be displayed on the Taste of East Cobb website (www.tasteofeastcobb.com) for one (1) year. *Please email your logo to pyund81@gmail.com, and indicate that this is for Taste of East Cobb.*

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:** *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 its webpage for temporary food services www.cobbanddouglaspublichealth.org
- **NOTE:** Representatives of the Cobb County Health Department will be on site before the event starts to certify that each restaurant meets its 2012 requirements.