

TASTE OF EAST COBB 2015 RESTAURANT VENDOR APPLICATION & AGREEMENT

APPLICATION REQUIREMENTS:

- 1. Completed Taste of East Cobb 2015 Restaurant Application & Agreement. (Please keep the last two pages for yourself to reference on the day of the event.)
- 2. Completed Cobb & Douglas Public Health Application For Non-Profit Temporary Food Service Permit.
- 3. **\$250 Registration Fee** Cash/Check payable to "WBOP." Include a \$9.00 fee if paid by credit or debit card.
- 4. Current Certificate of Employer's Liability Insurance and Current Certificate of Commercial General Liability Insurance (please see the RESTAURANT SUBMISSION CHECKLIST below for specific requirements).

MAIL APPLICATION & FEE TO:

Jenny O'Donnell Taste of East Cobb 4785 Crest Park Landing Marietta, GA 30068

APPLICATION DEADLINE: March 31, 2015

Restaurant Name:		
Contact(s):		
Restaurant Address:		
BusinessPhone:	Website:	
Cell Phone:	Email:	
Electrical Requirements		
Will you require electricity? ☐ yes ☐ no If yes, how many outlets will you require?		
What equipment will be powered and how much draw? (refrigeration, heating, cooking, etc.) □ Broiler □ Fryer(s) □ Warming Tray(s) □ □ □ Freezer □ Refrigerator □ Ice Maker □ Heat Lamp(s) □ □ □ Other □ □		
□ Audio Amp □ Monitor(s) □ PA system		
What cooking surface are you bringing? What is the space requirement of this cooking surface?		
If you will be bringing a grill, what are	the dimensions and space requirements?	
NOTE: Your power requirements, your where your booth is positioned at the ev	c cooking surface, and the available space will impact	

VENDORS - Please keep this page for reference!

"TASTE" MENU FOR THE EVENT		
ITEMS:	PRICE PER TASTE (\$1, \$2, \$3, \$4 or \$5):	
AGREEMENT ACCEPTA	NCE	
Your signature below indicates your commitment to participate in Ta	ste of East Cobb 2015 on Saturday, May 2,	
2015, at Fountains of Olde Towne Shopping Center, and your agreem	2 7	
conditions for participation, as outlined in this Restaurant Application any loss, claims and damages arising on the day of the event.	n & Agreement and absolve Northside from	
Authorized Signature: Date:		
RESTAURANT SUBMISSION CHECKLIST Completed and signed TASTE OF EAST COBB 26	015 RESTAURANT APPLICATION &	
AGREEMENT. Completed and signed Cobb & Douglas Public Hea	alth APPLICATION FOR	
NON-PROFIT TEMPORARY FOOD SERVICE PERMIT.		
■ \$250 Restaurant Registration Fee (Cash –or– Check payable to "WBOP, Inc."). A \$7.50		
fee will be added if paid by credit or debit card.		
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.		
and Fountains of Olde Towne, LLC, and their resp		
Officers, Members, Directors, Partners, Sharehold		
insureds; must reference the date of the event (Ma	1 v ,	
of the event (Fountains of Olde Towne shopping ce	, , , , , , , , , , , , , , , , , , , ,	
Marietta, Georgia 30068); and must specify the eff	•	
coverage.	-	
☐ Restaurant should retain pages 3-5 of this form for	use in preparing for the event.	
☐ Email restaurant's logo to lorna3@bellsouth.net.		

EVENT DETAILS - TO BE RETAINED BY RESTAURANT

- Taste of East Cobb 2015 will be held, **RAIN or SHINE**, on Saturday, May 2, 2015, from 11:00 a.m. to 5:00 p.m., at Fountains of Olde Towne Shopping Center (located at 736 Johnson Ferry Road, Marietta, Georgia 30068).
- Booth set up can begin at 8:00 a.m. and MUST BE COMPLETED BY 10:15 A.M. Any vehicles used to unload food and equipment must be removed from the event area by no later than 10:30 a.m. Cobb County Public Health field agents will be onsite to certify each restaurant's 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. NO VEHICLES MAY BE PARKED ADJACENT TO YOUR BOOTH DURING THE EVENT.
- Your booth MUST BE STAFFED FOR THE ENTIRE SIX (6) HOURS of the event.
- Any food re-supplies needed during the event may only be delivered to the designated drop-off area for pick up by restaurant staff.
- NO BOOTH CLEAN-UP MAY BEGIN PRIOR TO 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. OR UNTIL DEEMED SAFE BY THE EVENT COORDINATORS.
- Restaurants are required to bag all trash and place it in the designated areas and trash cans provided. Restaurants are required to properly contain and remove all grease.
- NO GREASE, COOKING OILS, COALS OR REMAINING FOOD MAY BE LEFT BEHIND OR EMPTIED ONTO THE PARKING LOT AND/OR GRASS AREAS.
- Restaurants may only serve food in sample-sized portions. "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 10,000 people to attend, so please plan accordingly. You should expect to serve people continuously over the six hours of the event.
- RESTAURANTS MAY NOT SERVE BEVERAGES OF ANY KIND, as WBOP will be exclusively selling beverages separately on-site.
- No alcoholic beverages may be offered or consumed during the event.
- No glass containers may be used for serving customers.
- FOOD MAY ONLY BE EXCHANGED FOR \$1 TASTE TICKETS, which will be sold by WBOP representatives at various locations prior to and during the event. NO FOOD MAY BE GIVEN AWAY OR EXCHANGED FOR CASH.
- Restaurants may charge from 1 to 5 (maximum) tickets per "taste."
- Each restaurant will collect and retain the Taste tickets generated from its food sales, which tickets WBOP representatives will pick up periodically during the event. The tickets picked up from each restaurant booth will be verified, totaled and redeemed by WBOP at the conclusion of the event.
- EACH RESTAURANT'S TOTAL TICKET SALES PROCEEDS, AS DETERMINED BY WBOP, WILL BE SPLIT 50/50 BETWEEN WBOP AND THE RESTAURANT; a check for the restaurant's 50% share of its proceeds will be issued at the end of the day.

ITEMS/SERVICES TO BE PROVIDED BY TASTE OF EAST COBB

- One (1) 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 event 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

(<u>www.tasteofeastcobb.com</u>) for one (1) year. *Please email your logo to*

lorna3@bellsouth.net, and indicate that this is for Taste of East Cobb.

ITEMS/SERVICES EACH PARTICIPATING RESTAURANT MUST PROVIDE

- Sanitizer for rinsing and storing wiping cloths, cutting blocks and/or surfaces.
- Cooking surfaces and/or 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.
- Container to retain grease created during the event (if any).
- Staffing for your booth throughout the event.
- Ticket collection box.
- Handout menus, coupons, and/or other promotional materials (strongly encouraged!).
- TIPS: <u>Tips from Cobb County Health Department</u>
 - Extra serving utensils required unless booth contains 3-compartment sink.
 - O 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 at www.cobbanddouglaspublichealth.org.
- <u>NOTE:</u> Representatives of the Cobb County Health Department will be on site before the event starts to certify that each restaurant meets its 2015 requirements.



10th Annual Taste of East Cobb • Saturday, May 2, 2015 The Fountains of Olde Towne

2015 INSURANCE REQUIREMENTS

ALL RESTAURANTS, VENDORS AND EXHIBITORS MUST FURNISH:

- 1) A Current Certificate of Employer's Liability Insurance, and
- 2) 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. and Northside Hospital, Inc, and their respective Affiliates, Subsidiaries, Agents, Officers, Members, Directors, Partners, Shareholders and Employees, as an additional insureds; must reference the date of the event (May 2, 2015); must reference the address of the event: Northside Hospital, Inc., 736 Johnson Ferry Road, Marietta, Georgia 30068 and must specify the effective and expiration dates of the coverage. Please note this address was formerly: The Fountains of Olde Towne shopping center.