

FORECASTLE

MUSIC ART ACTIVISM

FOOD VENDOR APPLICATION

I. NAME of COMPANY or ORGANIZATION: _____
Street: _____ City: _____ Zip: _____
Phone: _____ Email: _____
Website: _____

Amount of Space Requested: _____
Electrical Requirements: _____

II. PROPOSED MENU

Please note that Forecastle is an environmentally-themed, health-conscious event. All menu items must reflect and comply with the values of the festival, in order to be considered.

- | | |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

III. PRICING

\$2000 = 10" x 15" space with up to (4) staff passes per shift (\$600 value). Additional prep area upon request.

*In 2009, the average food vendor grossed \$9,109.95, with a \$1,500 fee per 10' ft space. Eight vendors were selected out of (75) applications. The 2009 event drew 20,000 people from (44) states and (6) countries. The 2010 festival is expected to draw 25,000 from across the country.

IV. POLICIES

In order to be considered as a food vendor for The Forecastle Festival, you will need to abide by the following requirements, put forth by Forecastle and Waterfront Development Corporation (venue owner):

Location.

1. Forecastle will determine the location that best suites your requirements, and send you a photo for approval. Please note that all food vendors will be located in (1) or (2) areas: West or East Stage.

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FOOD VENDOR APPLICATION (CONT)

III. POLICIES

Infrastructure.

1. Forecastle will provide you with tables, chairs, and power requirements, as needed. Any / all additional items and food service equipment is your responsibility. DO NOT ASSUME.

Permits.

1. Before setting up, you will need to obtain a temporary food service permit from the Louisville Metro Public Health Dept. Below is the application. Please fill this out and mail to the below address, or stop by the dept during normal business hours. Whichever option you choose, you will need to include a \$25 permit fee made out to the dept.

Louisville Metro Public Health & Wellness
400 East Gray Street Louisville, Ky 40202
Phone: (502) 574-6520
8:00am-4:30pm

Application: <http://www.louisvilleky.gov/NR/rdonlyres/8B51DD2B-AF54-4EDC-BA16-DCBA9B04E1D3/0/TempFoodServiceApplication.pdf>

Environmental.

1. No glass, plastic, styrofoam, or non eco-friendly materials allowed on-premise. If needed, Forecastle will provide you with local suppliers such as <http://www.ecosteward.com>, who can handle all your needs. If you have questions about which products are acceptable and which are not, please e-mail: jk@forecastlefest.com.
2. As part of the activism component of the festival, we ask you to display their company's **SUSTAINABILITY PLATFORM** prominently at your vending location (ie. My company produces 100% natural products, my company supports a local food economy, etc).
2. Vendors must clean-up their area thoroughly and completely. Any vendor using grease in their operation (or producing grease by-product) must have a receptacle to dispose of cleanly. In addition, vendors must have provide impenetrable mats beneath them so grease does not spill onto Waterfront property. If stains on the property occur, vendor is responsible for clean-up, along with any associated cost.

Security.

1. Forecastle will have overnight security to protect your area. Please have someone remain at your area until we have done a final sweep at night.

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FOOD VENDOR APPLICATION (CONT)

III. POLICIES (cont)

City of Louisville.

1. Temperatures: Cold foods must be held at 45 or colder, hot foods at 140 or hotter. A metal-stem thermometer (0-220 degrees) must be provided.
2. Hand-washing (with free-flowing water wasting to a bucket): Water coolers with a spigot are ideal. Have paper towels and soap.
3. Sanitizing: (3) containers of at least 2 ½ gallon size to wash, rinse in plain water, and sanitize in bleach water. Bleach water needs to be between 50-200 ppm. You will need paper test- strips to test the bleach residual.
4. Proper Storage of Food and Single Service articles. They must be stored off of the ground or the floor.
5. Cannot save potentially hazardous leftover at end of the day (because o f the lack of quick cooling equipment).
6. Must provide screening when needed.

Ice.

1. Forecastle will provide you with up to (3) bags of ice per day, free-of-charge. Additional ice can be bought from our supply coordinator at \$3.50 each. Please contact Lauren Hendricks in advance at: lauren@forecastlefest.com or 502.744.7679, so she can mark your location and prepare a drop-off schedule for you.

Insurance.

1. Vendors must carry a minimum amount of general liability insurance (\$1mill) with The Forecastle Festival, the City of Louisville and Waterfront Development listed as additional insured.

Final.

1. Have your city/state health certificate on display at all times
2. Have at least one CO2 fire extinguisher in the booth at all times.
3. Do not bring alcoholic beverages in with you to the event
4. All food vendors must be completely set up for inspection at least 30 minutes prior to the start of the event, to assure all of these requirements are being followed.

I have read and agree to all of these guidelines and policies:

(Print Name)

(Signature)

(Title)

(Date)

PLEASE SUBMIT COMPLETED APPS ELECTRONICALLY TO:

jk@forecastlefest.com - kolthaus@usbankarena.com