



**BELE CHERE 2010
Food Vendor Application**



BASIC FESTIVAL INFORMATION

Bele Chere is a free three-day, summer celebration featuring local, regional and national entertainment, quality handmade arts and crafts, children’s activities, and a variety of tantalizing foods. Located on the streets of downtown Asheville, Bele Chere is a premier summer tourist destination, attracting more than 300,000 festivalgoers during the three-day event.

2010 FESTIVAL DATES & HOURS

Friday, July 23 Noon to 10:00 p.m.
Saturday, July 24 10:00 a.m. to 10:00 p.m.
Sunday, July 25 Noon to 6:00 p.m.

OTHER IMPORTANT 2010 DATES

March 19 **Postmark deadline for applications**
All Food Vendors will be notified regarding their acceptance/rejection for the 2010 Bele Chere Festival.

FOOD VENDOR AWARDS

Awards will be given to the top three Food Vendors. Awards are based on booth appearance and display, quality of products offered, and an innovative menu.

APPLICATION CHECKLIST (All forms must be completed and returned.)

- ✓ Form 1: **Application** (with photo of booth and proposed set-up)
- ✓ Form 2: **Electrical Requirements**
- ✓ Form 3: **Health Department Questionnaire**
- ✓ Form 4: **Beverage Application**
- ✓ **Non-Refundable \$25 Application Fee**

NOTES:

- If you are applying for multiple spaces, you need to submit a separate application packet for each space, including separate application fees. Applications may be photocopied for this purpose.
- Bele Chere reserves the right to limit menu items and might contact you for menu revisions.
- If accepted, you must provide a certificate of insurance listing the City of Asheville as the certificate holder and as additional insured for the dates of the festival in the amount of \$1,000,000.
- All tents must be manufacturer-certified fire resistant and have the original manufacturer’s tag.
- Booth spaces are sold for all three (3) days of the festival. You cannot sublet, assign, donate or trade your assigned space.
- Bele Chere is an outdoor street festival on streets which may be sloped or uneven and proceeds rain or shine.
- Tents must be firmly secured. Since no staking is allowed, a system such as buckets filled with concrete is recommended.
- No wooden booths or structures are permitted.
- No power hookups will be provided for storage vehicles on or off-site.
- Vendors may sell only those food items listed on their application.
- Generators are not allowed.
- Bele Chere provides nightly grease and gray water pickup service covered in the cost of the booth fee.
- Branded tents are not permitted.
- Due to downtown construction the in 2010 footprint will be the same as in 2009.
- Single item food vendors will be placed next to beverage stations in select locations based upon space availability.

MAIL COMPLETED APPLICATION PACKETS TO:

City of Asheville Parks, Recreation & Cultural Arts
BELE CHERE 2010 FOOD
ATTN: KRISTIN PEREZ
PO Box 7148
Asheville, NC 28802

Thank you for your interest in the Bele Chere Festival. Please contact Asheville Parks, Recreation & Cultural Arts Festival Division at (828) 259-5800 with any questions. We look forward to receiving your application.



BELE CHERE 2010 Food Vendor Application

FORM #1

CONTACT NAME: _____

COMPANY NAME: _____

ADDRESS: _____

CITY, STATE & ZIP: _____

PHONE (Day): _____

PHONE (Evening): _____

Bele Chere is moving forward in the greening efforts and towards making applications available by email and online only. Please provide your email address so we can email you Bele Chere information.

EMAIL: _____

WEBSITE ADDRESS: _____

SPACE SIZE REQUESTED:

- 10' x 14' Single Item
\$1,250
- 10' x 14'
\$1,800
- 15' x 14'
\$2,400
- 20' x 14'
\$3,000
- 5' Beverage Cart
\$750

BEVERAGES:

(Carbonated beverages and bottled water are sold by Bele Chere and may not be sold by vendors.)

- I would like to sell beverages for an additional \$750 fee per item.
- I do not wish to sell beverages.

DO YOU NEED ELECTRICITY? YES NO

HAVE YOU BEEN A VENDOR AT BELE CHERE BEFORE? YES NO

If YES, please list years: _____

MENU ITEMS (Including Beverages)	SERVING SIZE	PRICE
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

METHOD OF PAYMENT FOR \$25 APPLICATION FEE: (Booth fees are not due at this time.)

- My check payable to **Bele Chere** is enclosed.
 - Charge my credit card. Visa/Mastercard Number _____
- Exp. Date _____ Security Code _____ Billing Zip _____ Signature _____

I have reviewed the information contained in this application packet and have completed the Food Vendor Application (Form #1), Electrical Needs Form (Form #2), Buncombe County Health Department Questionnaire (Form #3), and Beverage Application (Form #4). I agree to be bound by and comply with all of these documents and the information contained therein. I further understand that the City of Asheville is responsible for making final decisions with regard to Festival operations and I agree to abide by their decisions.

SIGNATURE

DATE



BELE CHERE 2010
Buncombe County Health Department
Food Vendor Questionnaire

FORM #3

VENDOR NAME: _____

Please review the enclosed Buncombe County Health Department Rules before completing the following.

1. How do you intend to keep food cold (45° F or below) or hot (140° F or above) [Health Department Rules, Item .2609]?

2. How do you intend to maintain clean and sanitary conditions within your booth [Health Department Rules, Items .2635 (1) and (2)]?

3. Where will food be purchased [Health Department Rules, Item .2635 (9)]?

4. Where will food be prepared [Health Department Rules, Item .2635 (10)]?

5. Do you have access to a local kitchen (one that is approved by the Health Dept.) with a sink large enough to wash utensils, pots, pans, etc.?

YES NO If YES, where? _____

6. If you are an out-of-state vendor, please submit approval from your local or state health authority with your application.

I certify that I have read Buncombe County Health Department Rules - Items .2609, .2610, and .2635, and understand that I must satisfy all the requirements of these rules in order to receive a permit to operate a temporary food stand during this event.

SIGNATURE: _____ DATE: _____

A BUNCOMBE COUNTY TEMPORARY HEALTH PERMIT WILL BE ISSUED ONSITE FOLLOWING SATISFACTORY INSPECTION OF YOUR BOOTH. THIS PERMIT IS REQUIRED TO OPERATE! THE COST OF THIS PERMIT IS \$75 AND MUST BE PAID IN ADVANCE BY A CHECK MADE PAYABLE TO THE BUNCOMBE COUNTY HEALTH DEPARTMENT. THIS CHECK MUST BE SENT TO THE CITY OF ASHEVILLE ALONG WITH YOUR FINAL BOOTH PAYMENT. IF WE DO NOT RECEIVE YOUR CHECK BY THE PAYMENT DEADLINE YOU WILL NOT BE ALLOWED TO SET-UP.



BELE CHERE 2010 Food Vendor Beverage Application

FORM #4

VENDOR NAME: _____

CHECK HERE IF YOU DO NOT WISH TO SELL BEVERAGES.

NON-CARBONATED BEVERAGE FEE: \$750 FOR EACH BEVERAGE

This does not include different *sizes* of the same beverage, but does include different beverages.

Example: Large and small lemonade = \$750 total beverage fee
Lemonade & fruit punch = \$1,500 total beverage fee

IMPORTANT

- You are not permitted to sell alcoholic beverages, carbonated beverages, or bottled water.
- No glass bottles are permitted.
- Only beverages and sizes listed below may be sold.
- Products and prices may not change before or during the event.

BEVERAGE PRODUCT	SIZE	PRICE
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Total number of different beverages offered _____
X \$750

Total Cost of Beverage Permit _____

BUNCOMBE COUNTY HEALTH DEPARTMENT RULES

.2609 REFRIGERATION, THAWING and PREPARATION OF FOOD

1. All potentially hazardous foods requiring refrigeration shall be kept at or below 45°F (7°C), except when being prepared or served. An air temperature thermometer accurate to 3°F (1.5°C) shall be provided in all refrigerators.
2. Thawing of potentially hazardous foods shall be done in refrigerated units at a temperature not to exceed 45°F (7°C), or under cold running water no warmer than 70°F (21°C), or as a part of the cooking process.
3. Employees preparing food shall have used antibacterial soap, dips or hand sanitizers immediately prior to food preparation or shall use clean, plastic disposable gloves or sanitized utensils during food preparation. This requirement is in addition to all hand washing requirements in Section .2600 of these Rules. Food shall be prepared with the least possible manual contact, with suitable utensils and on preparation surfaces that have been cleaned and rinsed prior to use. Preparation surfaces which come in contact with potentially hazardous foods shall be sanitized as provided in Rule .2618(c) of this Section. Raw fruits and raw vegetables shall be thoroughly washed with potable water before being cooked or served.
4. Potentially hazardous foods requiring cooking shall be cooked to heat all parts of the food to a temperature of at least 140°F (60°C) except as follows:
 - a. poultry, poultry stuffings, stuffed meats, and stuffings containing meat shall be cooked to heat all parts of the food to at least 165°F (74°C) with no interruption of the cooking process, and
 - b. pork and any food containing pork shall be cooked to heat all parts of the food to at least 150°F (66°C), and
 - c. ground beef and foods containing ground beef shall be cooked to an internal temperature of at least 155°F (68°C), and
 - d. rare roast beef shall be cooked to an internal temperature of at least 130°F (54°C), and
 - e. rare beef steak shall be cooked to a temperature of 130°F (54°C) unless otherwise ordered by the immediate consumer.
5. Liquid, or uncooked frozen, dry eggs and egg products shall be used only for cooking and baking purposes.
6. Potentially hazardous foods that have been cooked and then refrigerated shall be reheated rapidly to 165°F (74°C) or higher throughout before being served or before being placed in a hot food storage facility except that, food in intact packages from regulated food manufacturing plants may initially be reheated to 40°F (60°C).
7. All potentially hazardous foods, except rare roast beef shall be stored at temperatures of 140°F

(60°C) or below except during necessary periods of preparation and serving.

8. All potentially hazardous food that is transported must be maintained at temperatures as noted in Paragraph (g) of this Rule.
9. **A metal stem-type thermometer accurate to 2°F (1°C) shall be available to check food temperatures.**

.2610 STORAGE, HANDLING and DISPLAY OF FOOD

1. All unwrapped or unenclosed food and drink shall be protected in such manner that the direct line from the customer's mouth to the food shall be intercepted by glass or similar shields and shall be otherwise protected from the public handling or other contamination, except that hand openings may be permitted on counter fronts. A beverage station staffed with an employee who is serving on a continual basis, is not required to provide glass or similar shields for beverages, ice and beverage garnishes. The employee shall remove contaminated beverages, ice or beverage garnishes from the beverage station. This requires standard counter protector installations for all cafeteria counters, salad bars, and similar type service to prevent contamination by customers' coughing and sneezing.
2. Customer self-service is permitted only under the following conditions: **Buffet-style Service** - This style of service is not acceptable unless protective shields, equivalent to cafeteria counter protectors, are provided to intercept contamination; however, protective shields are not required for buffet style service which is provided for a club, organization or private individual as a planned event and from which the public is excluded. When food is served in this manner, the following requirements shall be met: a. P
3. Potentially hazardous foods shall be replaced at least hourly. b. Food containers shall be arranged conveniently so customers' clothing does not come in contact with food. c. Long-handled serving spoons, tongs, or other utensils shall be provided and used. d. At the conclusion of the event, food that has not been consumed, shall be discarded. **Customer Self-Service** - When customers are allowed to return to a self-service area, clean and sanitized tableware other than flatware, beverage cups and glasses, shall be made available for each return trip. Written notice shall be provided informing customers that clean tableware needs to be used for return trips. **Family-style Service** - In establishments featuring this style of service, patrons elect to participate in the family dining-table type of service. Ordinary serving dishes and utensils are acceptable.
4. Foods, except raw vegetables which are to be cooked, shall be kept under cover when not in

the process of preparation and serving. Meat and other potentially hazardous foods shall not be stored on the floor, or in direct contact with shelves and racks of cold storage boxes, or permitted to come in contact with dirty clothes, newspapers, pasteboard, previously-used paper, or other contaminated surfaces. If open dishes and pans containing food are stacked, food shall be protected with wax paper or foil. Food transported to a restaurant shall not be accepted unless properly wrapped, covered, or otherwise protected. Food and drink shall not be served to the general public in the kitchen. In the case of "drive-in" restaurants, all food shall be covered or wrapped before delivery to patrons' vehicles, to exclude vermin or insects, dust, and other contamination.

5. Containers for onions, slaw, mustard, and other condiments shall have covers and be kept covered when not in use. Sugar shall be dispensed with either pour-type dispensers or individual packages. Waiters and waitresses shall avoid unnecessary handling of food in the process of serving.
6. The establishment shall be kept free of flies, rodents, roaches, ants and other vermin. Animals and fowl shall not be permitted in a restaurant, provided that seeing eye dogs accompanying blind persons and service dogs accompanying handicapped persons shall be exempted. All supplementary means necessary for the elimination of flies, such as the installation of fly-repellant fans, and the routine use of approved insecticides shall be employed.
7. Dustless methods of floor cleaning shall be used and all except emergency floor cleaning shall be done during those periods when the least amount of food and drink is exposed, such as after closing, or between meals.
8. The offering of free unwrapped food samples which were prepared by, or served by, the establishment on its premises, shall be maintained at a location within sight of and under the immediate supervision of an employee or agent for the purposes of observing customer use.

.2635 REQUIREMENTS FOR TEMPORARY FOOD STANDS

The following requirements shall be satisfied in order for temporary food stands to qualify for a permit under .2602 of this Section.

1. Temporary food stands shall be located in clean surroundings and kept in a clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans.
2. Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top and ends, and exposed only as much as may be necessary to permit handling and serving of the food.
3. All griddles, warmers, spatulas, refrigerators, and other utensils and equipment shall be cleaned routinely and maintained in a sanitary manner.

4. Running water under pressure shall be provided. The water supply shall be approved and of a safe, sanitary quality. Provisions shall be made for heating water for the washing of utensils and equipment. At least a single vat sink, large enough in which to wash cooking utensils, pots, and pans, must be provided. At least one drain board or counter top space must be provided.
5. Facilities shall be provided for employees' hand washing. These may consist of a pan, soap, and single-use towels.
6. Convenient and approved toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds are acceptable if reasonably convenient, adequate, and kept clean. Sewage shall be disposed of in an approved manner.
7. Potentially hazardous foods shall be refrigerated in accordance with Rule .2609 of this Section. All food shall be stored, handled, and displayed in accordance with Rule .2610(a) through (d) of this Section.
8. Garbage and refuse shall be collected and stored in standard water-tight garbage cans provided with tight fitting lids or other approved containers or methods. Garbage and refuse shall be removed at least daily and disposed of in a sanitary manner. Waste water shall be so disposed of as not to create a nuisance. Each operator shall keep his immediate premises clean.
9. All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food stand. Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packages, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.
10. Food prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.
11. No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a food service establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.