

RIDES ~ FIREWORKS ~ GAMES ~ FOOD BEER/WINE GARDEN ~ LIVE MUSIC PERFORMANCES ~ HEALTH SCREENINGS

FOR MORE INFORMATION PLEASE VISIT SEEPASSAICCOUNTY.ORG

VENDOR APPLICATION & INFORMATION

Business Nan	ne:				
Contact Nam	ne:				
Address:					
Phone:					
Emergency (Contact No.:				
Please attach	a menu/listing of price	es for w	<mark>vhat you will be sel</mark>	ling at the 2023 Pass	saic County Fair.
	nust be provided. Notij				
	r the questions below				
What type of	f vendor are you?				
Food/Drink	Merchandise		Informational	Non-Profit	County
What is your	space requirement?				
10 x 10	10 x 20	20x20	20x40		
Are you goin	g to be using a genera	ator?			
Yes	No				
Are you goin	g to need electricity?				
Yes	No				

Do you have any special requirements or needs for vending at the fair? If so, please explain in detail in the

space provided (or on a separate sheet of paper):

Please read the following information for vendors at the 2023 Passaic County Fair.

Passaic County Fair Dates & Times

Thursday, August 10th	6:00 – 11:00 PM
Friday, August 11th	6:00 – 11:00 PM
Saturday, August 12th	3:00 – 11:00 PM
Sunday, August 13th	3:00 – 11:00 PM

<u>Passaic County Fair Address:</u> 8 Mountain Avenue, Woodland Park, NJ, also known as Garret Mountain Reservation.

Vendor Information:

- 1. Vendors can be given a maximum of 20' x 40' space; space pricing is noted in our vendor fees listing. All space assignments will be assigned at vendor check in when you arrive at Garret Mountain Reservation to set up.
- 2. Electricity is **ONLY available upon request** (110v, 15 amps.) The power will be available from Wednesday evening August 10th through Sunday August 14th until 12AM (midnight). Vendors must supply their own code compliant, extension cord(s).
 - Generators are limited. <u>VENDORS SHOULD BRING THEIR OWN GENERATORS.</u> WE ARE NOT RESPONSIBLE FOR FAILED GENERATORS, including those provided by the County.
- 3. Vendors are responsible for the proper disposal of waste cooking oil. Please have the appropriate containers for the proper disposal of waste cooking oil.
- 4. The Friends of Passaic County Parks, Inc. reserve the right to limit food offerings. Depending on the size of the crowd and a vendor's capacity, the Friends also reserve the right to limit the number of vendors in any food category.

Vendor Fees:

- 1. The base fee varies by space dimensions, please refer to the 2023 vendor fee listing.
- 2. Additional fees for food vendors will include Food Handlers, Fire, and Tent Permits.
 - Food Handlers Permit All food vendors are required to obtain a Food Handlers Permit. This permit costs \$75.00. Forms have been attached for your convenience. Please fill them out and return them to us with the appropriate fee. Forms can also be obtained from the Paterson Board of Health located at 176 Broadway, Paterson, NJ 07505; you can also call them at 973 321 1277 ext. 2762. Payment can be made by business check or Money Order only. Food vendors will not

VENDOR APPLICATION & INFORMATION

be sited without their Board of Health Certificates. Some Vendors may be required to have a SafeServ Certificate from the City of Paterson Department of Health, at \$15.00 per certificate.

- **Tent & Open Flame Permit** All vendors must comply with safety codes and ordinances. A Tent & Open Flame Permit is required where food is being cooked and/or served. This permit costs \$108.00. We can file the permit on your behalf. Please fill out the associated forms and return them to us with the appropriate fee. Forms can also be obtained from the Paterson Fire Department Administration Office located at 300 McBride Avenue, Paterson, NJ 07501; you can also call them at 973 321 1414. Payment can be made by business check or money order only; made payable to the City of Paterson.
 - * If you need one permit and not both, the fee is reduced by half, totaling \$54.00.
- 3. Food/Health/Fire Permits unless otherwise directed, will be filed by our staff and given to you the day of the event.

Parking:

Parking at Garret Mountain Reservation during the fair <u>is limited</u>. We strongly encourage carpooling during the event. Following payment of registration fees all, vendors will receive a parking permit to park in a designated vendor lot.

- <u>Vendors will be given three (3) parking passes per day. These passes will be placards. They will be sent to the main contact.</u>
- All additional parking will be directed to park with fair goers at \$5.00 per car.
- In the event vendors are not parked in vendors lots by the time the fair opens, vendor staff, etc. will be required to use general admission parking. A shuttle will continually operate to get vendors, staff, and volunteers from lots to the Fair Grounds.
- Please note that parking in this designated vendor lot will not be guaranteed for all vendor staff members.

Setup:

Vendors may arrive and begin set up on Wednesday, August 9th. During the fair event, vehicle traffic will be restricted between the hours of 4:00PM – 12AM (midnight) on Thursday and Friday; and 2:00PM – 12AM (midnight) on Saturday and Sunday. Vendors must complete their daily setup and remove any vehicles from the field prior to 2:00PM each day.

Tents/Tables/Chair:

Tents, tables, and chairs are not provided to any vendors. Vendors must bring their own.

Beer/Wine:

There will be a Beer & Wine Garden onsite. All beer and wine must be purchased from the onsite vendor and will be restricted to the designated area only.

Ice:

Ice will be made available for purchase at the fair grounds for \$10.00 per 40lb bag.

Payments:

- 1. A 50%, non-refundable deposit is due with the application.
- 2. Your balance is due in full on Wednesday, July 12, 2023.
- 3. All checks should be made payable to the "The Friends of Passaic County Parks" and can be mailed or delivered to Dey Mansion, 199 Totowa Road, Wayne, NJ 07470.
- 4. Payments are accepted by cash, check, or money order.

Refunds:

There will be **no refunds** granted for weather, other "acts of God" or any changes made by the vendor or its agents.

Contact Information:

For inquiries or questions on vending please contact us at 973-706-6640 or email pcfair@passaiccountynj.org

Agreement:

As a reminder, the Friends of Passaic County Parks, Inc. reserve the right to limit food/merchandise offerings. Depending on the size of the crowd and a vendor's capacity, the Friends also reserve the right to limit the number of vendors in any category.

All information, fees, and policies for vendors are noted herein. By signing below, you have read, understood, and agree to the policies set forth by the Fair Team.

Vendor Signature:	
Printed Name:	
Date:	

For Passaic County Fair Team ONLY:

Payment Type	Amount:	
Received By:	Date:	
Tent & Flame Permits (If	Board of Health Permit	
Applicable)	(If Applicable)	

Additional Notes:

PASSAIC COUNTY FAIR 2023

Vendor Fees

GENERAL FEE INFORMATION:

- A 50%, non-refundable deposit is due with your application.
- The balance/all vendor fees need to be made in full by Wednesday, July 12,
 2023.
- Vendor fees are accepted by cash, check, or money order.
- All fees noted above are based on four (4) full days of vending.

FEE BREAKDOWN:

FOOD VENDORS – Food trucks, tent cooking, businesses selling both desserts and general food items.

<u>Space</u>	<u>Description</u>	<u>Price</u>
10 x 10	Tent Only	\$600.00
10 x 20	Tent /Trailer	\$700.00
20 x 20	Trailer/Food Truck	\$825.00
20 x 40	Double Space	\$1,200.00

BEVERAGES & DESSERTS - Ice cream, Lemonades, Funnelcakes, etc. ONLY

Space	Description	<u>Price</u>
10 x 10	Tent Only	\$300.00
10 x 20	Trailer/Food Truck	\$425.00

MERCHANDISE & INFORMATION VENDORS

Space	<u>Price</u>
10 x 10	\$300.00
20 x 20	\$600.00

PASSAIC COUNTY FAIR 2023

Vendor Fees

NON-PROFIT ORGANIZATIONS

Non-profit organizations are required to pay vendors fees. The Fair is the largest fundraiser for the Friends of Passaic County Parks, Inc., a non-profit organization. All proceeds from the event will benefit park programs and park improvements for County residents.

<u>Space</u>	<u>Price</u>
10 x 10	\$150.00
20 x 20	\$250.00

For Food Vendors Only

Health & Fire Permits
City of Paterson

Oshin Castillo, Director

DIVISION OF HEALTH
Thakur "Paul" D. Persaud, M.D., M.P.H., PhD
Health Officer



Environmental Dept. 176 BROADWAY PATERSON, NEW JERSEY 07505

> OFFICE: (973) 321-1277 FAX: (973) 321-1248

TEMPORARY EVENT REQUIREMENTS PACKET

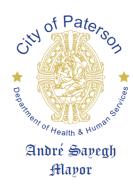
DIVISION OF HEALTH ENVIRONMENTAL HEALTH OFFICE

FOR MORE INFORMATION: PLEASE CALL (973) 321-1277 EXT 2756/2762

Oshin Castillo, Director

DIVISION OF HEALTHThakur "Paul" D. Persaud, M.D., M.P.H., PhD

D. Persaud, M.D., M.P.H., PhD *Health Officer*



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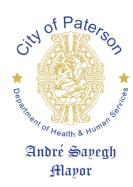
TEMPORARY EVENT FOOD LICENSE APPLICATION AND REQUIREMENTS

PPLICANT INFORMATION:	
DDRESS:	PHONE:
YPE(S) OF FOOD SERVED:	
e. fruit shakes, BBQ, shish kebobs, pop	pcorn, cotton candy, ice cream, hamburgers, hot dogs etc.)
	/TABLES AT EVENT:equired for each individual independent vendor for the location originally applied for and the specific dates
	PARED AT THE EVENT -ON-SITE OR AT A LICENSED RETAIL FOOD ESTABLISHMENT OPIES OF THE SATISFACTORY (WITHIN THE LAST 6 MONTHS) PLACARD <u>MUST</u> BE GION.
PONSOR INFORMATION:	
ONSOR OF EVENT:	
DDRESS:	PHONE:
OCATION OF EVENT:	INDOOR OUTDOOR
ATE(S) OF EVENT:	TIMES:
	Y BUREAU (such as; Fire Dept., Department of Public Works etc.?) YES NO
a copy of this permit MUST be on file	e in the Environmental Health Office PRIOR to issuing Temporary License)
THAT DO NOT HAVE HA	EVENT <u>MUST</u> PROVIDE PORTABLE HAND WASHING FACILITIES FOR THOSE VENDORS ANDWASHING FACILITIES (A PORTABLE HANDWASHING STATION WITH COLD AND HE OLD MUST BE PROVIDED FOR EVERY 4 VENDORS).
2. YOU MUST OBTAIN FRO IT MUST BE ATTACHED	OM THE SPONSOR -WRITTEN PROOF OF APPROVAL TO PARTICIPATE IN THE EVENT A TO THIS APPLICATION.
	NDLING FOOD MUST OBTAIN a Food Handler's Course" certificate prior to the Temporary Events you WILL NOT BE ALLOWED TO PARTICIPATE IN THE EVENT.
PPLICANTS SIGNATURE:	VENDOR SIGNATURE:
th a current valid Food Vending Vehic	I may not be used for any other location AND ONLY FOR THE DATES INDICATED. Vending vehicle cle license are not required to obtain any other license. PERMIT APPLICATIONS AND FEE MUST IN INDICATED SET OF THE EVENT MONEY ORDER OR BUSINESS CHECK ONLY!
ZOZZ , ZZZ TYO ZAZZZAK XXAZZY X YYO	
CENSE ISSUED BY	DATE FEE: LICENSE #

Oshin Castillo, Director

DIVISION OF HEALTH

Thakur "Paul" D. Persaud, M.D., M.P.H., PhD Health Officer



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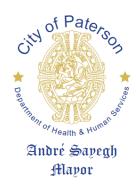
GUIDELINES FOR FOOD PROTECTION AT TEMPORARY FOOD STANDS

- 1. Adequate hand-washing facilities shall be provided for employees or individuals handling the food. Hand-washing is required.
 - Hands must be thoroughly washed before food handling begins.
 - Use the provided vinyl gloves when unwrapped food must be handled directly.
 - Use the provided hand wipes/gel in between glove changes and for food stand workers who will not be handling foods directly with their hands (e.g. workers grilling or serving with utensils)
- 2. Food must be from an approved source held at a safe temperature and protected from contamination.
 - Food **MUST** be purchased from an approved source or a licensed food establishment. The sale of home prepared food is prohibited.
 - Hot foods must be kept at 135°F or above.
 - Cold foods must be kept in a container holding the product at 41°F or below.
 - Foods requiring hot holding or refrigeration should be **delivered or picked up within one hour of the food stand opening for sales**. Recommend vendor delivery of hot foods.
 - The temperature of hot and cold foods should be checked at the time of delivery or pick up to make sure they comply with the 135°F and/or 41°F temperature requirements. The vendor should have a metal stem thermometer for checking food temperatures.
 - Hamburger patties should be pre-formed, and bratwurst should be precooked.
 - Hamburgers need to be thoroughly cooked (not pink inside). Cooked to 155° F
 - All unwrapped food must be kept covered.
 - All poultry (chicken) to be cooked to an internal temperature of 165° F
 - Beef and pork roasts to be cooked to an internal temperature of 150° F
- 3. Hair restraints required.
 - A baseball cap, paper hat, scarf, or another form of effective hair restraint must to be worn when preparing or handling unwrapped food items.
- 4. Napkins should be provided for customers.
- 5. Suitable waste receptacles need to be located in the vicinity of food stands.
 - Provide customers an easily accessible waste container.
 - Be sure to properly dispose of all food containers, food spillage and trash at the conclusion of each day's food stand operation.
- **6.** Have an appropriate fire extinguisher on site when conducting outdoor grilling. (Fire Safety (973-321-1414) can provide extinguisher information)
- 7. The "Temporary Food Stand Permit" issued by our office must be present at the food stand during operation. Recommend posting the permit if possible. Must obtain temporary license for every temporary event.

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- 8. <u>All those involved in the handling of food must be trained for safe food handling.</u> (Food handlers certificate)
- 9. <u>All temporary events participants must obtain a license from the Paterson Division</u> of Health prior to any event.
- 10. <u>Any violation to these guidelines will result in embargo of food products and</u> suspension of temporary license.

food-borne illness and to p	provide a safe and sanitary operation.	·	v
	Date:		
(signature)	·		

By signing I understand that the above are minimum guidelines that are necessary to minimize the risk of a

If you have any questions, please contact the Paterson Division of Health / Environmental Health office at 973-321-1277 Ext. 2762 / 2756.

Oshin Castillo, Director

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EVENT NAME:		
VENDOR NAME:		
INSPECTION DATE:		
Item	Yes	No
Basic Requirements: All food vendors should complete this portion of their self inspection. If you are only serving pre-packaged, food, you do not need to complete parts 2-4 of the self inspection form.	non-potentially	hazardous
Self inspection completed and posted on the booth.		
Approved source; *Food is purchased from an approved source and, if prepared off site, the facility is permitted by a Health Department.		
All foods stored off the floor a minimum of 6 inches and no food stored outside of the booth.		
Adequate trash and garbage disposal receptacles available in booth.		
2. Protection of food from contamination. All vendors serving food that will be unwrapped prior to sale should complete this portion you are serving non-potentially hazardous food, you do not need to complete parts 3-4 of this form.	of the self-insp	pection. If
Hand washing facilities provided within booth.		
Al non-packaged food covered or otherwise protected from contamination and condiments served from approved dispensing units.		
Ice kept free from contamination and scoop used and refrigeration ice not used for beverages.		
Three step utensil washing within the booth.		
Waste water from sinks and other equipment disposed on a sanitary sewer.		
3. Temperature control. All vendors serving potentially hazardous food, regardless of the packaging, should complete this portion of are preparing the potentially hazardous food on site in your booth you do not need to complete part 4 of this fo		tion. If you
Potentially hazardous food: (a) held hot at or above 135° F (potentially hazardous food shall be destroyed at the end of the day) or *(b) held cold at or below 41° F (potentially hazardous food shall be discarded at the end of the day)		
Adequate and appropriate equipment for meeting temperature control requirements.		
Thermometers provided to monitor potentially hazardous food refrigeration and metal stem thermometer provided to measure potentially hazardous food cooking temperature		
Potentially Hazardous food previously held hot not to be re-served to the public.		
Potentially Hazardous food, previously cooked and then refrigerated, rapidly re-heated to 165° F prior to hot holding.		
Frozen potentially hazardous foods properly thawed (not thawed at ambient temperature)		
Outdoor BBQ: (a) adjacent to booth, (b) free from dust, (c) roped off from public access		
4. Protection of transported food. All food vendors preparing potentially hazardous food off site should complete this portion of	of their self-insp	ection.
Food transported and stored in tightly covered, washable containers.		
Transport containers adequately insulated to maintain potentially hazardous food either: (a) hot $\geq 135^{\circ}$ F, or (b) cold $\leq 41^{\circ}$ F		
Comments and Notes.		



Paterson Fire Department 300 McBride Ave Paterson, NJ 07501 Phone: (973) 321-1414 Fax: (973) 321-1416 pfdfireprevention@gmail.com

APPLICATION FOR PERMIT

The Uniform Fire Code states:		
they are an integral part of a process or activity by re	eason of w	ng agency for the activities specified in this section, except where hich a use is required to be registered and regulated as a life designated therein and shall at all times be subject to inspection by
Date of application:		' _
Location where activity will occur:		
		Time:
Applicant Name:		Address:
Organization Name:		
Phone/Fax Number:		Emerg.#:
Block/Lot:		Registration#:
· ·		nduct the following activity at the above indicated location:
be stored, or used and the method stored or used):		
I hereby acknowledge that I have read this applicati authorized to act in the owner's behalf and as such as well as any specific conditions imposed by the	hereby ag	e information given is correct, and that I am the owner, or duly tree to comply with the applicable requirements of the fire code.
•	Ву:	Brian J. M. Dermitt, F.O.
Applicant Signature		Deputy Chief/Fire Official - Brian J.McDermott
		Fee Amount Permit Type

Note: There are five types of permits. See the attached sheets for type and fee.