

**RULES AND REGULATIONS FOR FOOD VENDORS FOR
FESTIVAL OF INDIA 2021:**

1. The Health Inspector will be coming for Inspection at 10:00 am on September 25, 2021.
INITIALS _____
2. All vendors must come to the venue at 9 am sharp on September 25, 2021 for the setup.
Be considerate of other vendors and try to get your vehicle out of the road as soon as possible. Please do not come before 9 am as the tents will not be set up.
INITIALS _____
3. All vendors need to abide by the Rules and Regulations if they wish to get a refund on the security deposit and understand that the Festival of India Committee may impose monetary fines.
INITIALS _____
4. Parking is not allowed near the venue at the time of the Festival.
INITIALS _____
5. Vendors will have to complete the Employee Agreement form for EACH employee/volunteer.
INITIALS _____
6. Food Vendors will be provided menu list that will be used in the stalls for FOI2021.
Food Vendors cannot display their own banners, pictures or menu. Food Vendors cannot add or change the menu or prices previously approved during the Festival.
INITIALS _____
7. Food Vendors will be provided with electrical outlets, tables, chairs, table-cloth and table skirts. Vendors will get 4 tables and 2 chairs.
INITIALS _____
8. Food Vendors need to follow all the requirements as per the Mecklenburg County Health Department regulations.
INITIALS _____
9. Food vendors must have the appropriate fire extinguisher for the cooking equipment.
INITIALS _____
10. Food Vendors are NOT allowed to dispose grease on the streets/pavement.

INITIALS _____

11. Food Vendors need to carry a mat inside the stall so that any spills do not dirty the streets. This will NOT be provided to you by the Committee.

INITIALS _____

12. Vegetables and meat products must be stored in separate containers.

INITIALS _____

13. Coolers need to have an internal thermometer. Coolers need to constantly kept below 41 degrees Fahrenheit.

INITIALS _____

14. All milk and yoghurt products need to be transported in a cooler kept below 41 degrees Fahrenheit. This is important for Vendors selling lassi and faluda.

INITIALS _____

15. Food and ice need separated inside coolers by keeping food in plastic bags.

INITIALS _____

16. All booths will need to have the three-compartment sink, one food prep sink and one hand-wash sink. The three-compartment sink is for wash-rinse-sanitize. Mecklenburg County Inspectors enforce this every year with several Vendors having to arrange in the last minute.

INITIALS _____

17. Food Vendors need to carry hand sanitizers at the booths.

INITIALS _____

18. All booths will need to have a supply of hot water in a coffee pot that dispenses hot water with a flip faucet. Mecklenburg County Inspectors enforce this every year with several Vendors having to arrange in the last minute.

INITIALS _____

19. Mecklenburg County allows a 2-hour window for food prepared elsewhere to be sold at the venue. Food prepared at the venue has a 4-hour window to be sold.

INITIALS _____

20. Vendors need to produce invoices for food products showing that they were purchased from an approved source. The invoice needs to clearly show the date of purchase.

INITIALS _____

21. Vendors need to have disposable gloves and a net cap.
INITIALS _____
22. All blenders used for juice and shakes need to be properly washed and sanitized after every use.
INITIALS _____
23. Keep the food service facility in clean surroundings and maintain it in a clean & sanitary condition.
INITIALS _____
24. Use screens for protection of food against flies and other insects that must remain in place for the duration of the festival.
INITIALS _____
25. Protect food with glass or equivalent on top, front and ends. Food should not be exposed to the public or any other means of contamination. In previous years, Food Vendors have carried ample Cling Wrap to guard food that is served from customers sneezing and touching the food. Mecklenburg County Inspectors enforce this every year with several Vendors having to arrange in the last minute.
INITIALS _____
26. All workers must wash their hands after using Porta John toilet facilities, located conveniently across the festival area.
INITIALS _____
27. All refuse should to be disposed in garbage cans only. City will provide garbage cans located conveniently across the festival site.
INITIALS _____
28. Foods brought from an approved kitchen should be prepared, transported, handled and stored in a sanitary manner.
INITIALS _____
29. Foods brought from an approved kitchen should be clean, wholesome, and free from adulteration and obtained from an approved source.
INITIALS _____
30. Food Vendors should make sure that vendor workers are free from contagious or infection disease.

INITIALS _____

31. Food Vendors need to make sure that their vendor workers do not use tobacco, in any form while preparing, handling or serving food.

INITIALS _____

32. Food Vendor must provide all condiments including plates, cutlery, napkins, etc.

INITIALS _____

33. Maintain an accurate list of all workers, to assist investigators in the event of a food-borne illness outbreak.

INITIALS _____

34. Food Vendors and their workers/volunteers are expected to behave professionally with courtesy, in all your dealings with festival organizers, sponsors, participants and visitors. Violations of any of these guidelines will result in vendor being asked to leave the festival and forfeit all fees paid.

INITIALS _____

35. The decision of the Food Vendor Lead is final and binding. Festival of India leadership team takes all decisions, based solely on ensuring successful execution of the festival

INITIALS _____

36. Food Vendors cannot cook, display or sell food outside the tent area. Mecklenburg County Health Department rules and regulations do not allow food to be cooked, displayed or sold in the open without an overhead cover.

INITIALS _____

37. ALL FOOD VENDORS MUST STOP SELLING FOOD AT 8 PM ON SEPTEMBER 15TH, 2021. Any violation could lead to penalties being imposed by the City on the Festival resulting in the vendor being fined and/or barred from participation in future festivals.

INITIALS _____

I HAVE READ THE RULES AND FULLY UNDERSTAND THEM. I AM WILLING TO ABIDE BY THESE RULES STATED ABOVE BEFORE AND DURING THE FESTIVAL OF INDIA.

Signature

Date

PRINT NAME

NAME OF ORGANIZATION/RESTAURANT