

**RULES AND REGULATIONS FOR FOOD VENDORS FOR  
FESTIVAL OF INDIA 2023:**

1. The Health Inspector will be coming for Inspection at 10:00 am on September 23, 2023.  
INITIALS \_\_\_\_\_
2. All vendors must come to the venue at 9 am sharp on September 23, 2023 for the setup. At this time, they can drop off near the stall. 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 setup.  
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 FOI2023. 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 tents, electrical outlets, tables, chairs, table-cloth and table skirts. 10x10 tents will get 2 tables and 2 chairs. 10x20 tents will get 4 tables and 3 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.

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. There need to be separate coolers for raw and cooked meat products.

INITIALS \_\_\_\_\_

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

INITIALS \_\_\_\_\_

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

INITIALS \_\_\_\_\_

15. 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 \_\_\_\_\_

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

INITIALS \_\_\_\_\_

17. All booths will need to have the three-compartment sink, one food prep sink and one hand-wash sink. The 3-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 \_\_\_\_\_

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

INITIALS \_\_\_\_\_

19. 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 \_\_\_\_\_

20. 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 \_\_\_\_\_

21. 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 \_\_\_\_\_

22. Vendors need to have disposable gloves and a net cap.

INITIALS \_\_\_\_\_

23. All blenders used for juice and shakes need to be properly washed and sanitized after every use.

INITIALS \_\_\_\_\_

24. Keep the food service facility in clean surroundings and maintain it in a clean & sanitary condition.

INITIALS \_\_\_\_\_

25. Use screens for protection of food against flies and other insects that must remain in place for the duration of the festival.

INITIALS \_\_\_\_\_

26. 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 \_\_\_\_\_

27. All workers must wash their hands after using Porta John toilet facilities, located conveniently across the festival area.

INITIALS \_\_\_\_\_

28. All refuse should to be disposed in garbage cans only. City will provide garbage cans located conveniently across the festival site.

INITIALS \_\_\_\_\_

29. Foods brought from an approved kitchen should be prepared, transported, handled and stored in a sanitary manner.

INITIALS \_\_\_\_\_

30. Foods brought from an approved kitchen should be clean, wholesome, and free from adulteration and obtained from an approved source.

INITIALS \_\_\_\_\_

31. Food Vendors should make sure that vendor workers are free from contagious or infection disease.

INITIALS \_\_\_\_\_

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

INITIALS \_\_\_\_\_

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

INITIALS \_\_\_\_\_

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

INITIALS \_\_\_\_\_

35. 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 \_\_\_\_\_

36. Food Vendors need to purchase tickets for Indoor events at the Festival.

INITIALS \_\_\_\_\_

37. 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 \_\_\_\_\_

38. All Food Trucks should need to go back to their commissary at the end of the day on Saturday as per requirements by Mecklenburg County Health Department.

INITIALS \_\_\_\_\_

39. 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 \_\_\_\_\_

40. ALL FOOD VENDORS MUST STOP SELLING FOOD AT 8 PM ON SEPTEMBER 23RD (SATURDAY). 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**