



General Planning Committee  
 448 Barton St E, Unit A Hamilton ON L8L 2Y3  
[www.facebook.com/bartonevent](https://www.facebook.com/bartonevent)  
[www.bartonvillagefestival.com](http://www.bartonvillagefestival.com)

## Food Vendor Information - 2020 Barton Village Festival

### Fees

	Food Truck	Food Vendor*
Space only	\$170	\$200

\*The higher fee is to cover the cost of food vendor permit fee through the City of Hamilton

\* **Deposit - \$100 deposit for new food vendors/trucks – deposit will be returned after you attend**

### Vendor Location

The location of your space is allocated by festival organizers.

### Set-up

Please set up your booth space from 9am – 11am on Saturday, June 6, 2020 in order to be ready for the 11am start. Vendors who expect to arrive late must contact organizers no later than 10am on the date of the event. Any vendor who has not arrived by that time, or made contact to advise otherwise, will forfeit their space without refund. Forfeited spaces will be offered to adjacent vendors at a reduced cost at the discretion of festival organizers.

Awnings, tents, and backdrops are permitted only if noted on the application form so appropriate spaces can be laid out. As it is necessary to ensure that pathways are clear and neighbouring vendors are respected, please indicate on the application if you are planning to have any large equipment or displays at your booth.

### Vendors must submit:

1. Barton Village Festival Vendor Application Form (included with this package) **(pg. #3)**
2. Signed copy of vendor agreement (included with this package) **(pg. #2)**
3. Fee for space, **plus deposit**
4. City of Hamilton Food Vendor Permit, if applicable
5. Proof of Insurance
6. Signed waiver of liability (included with this package) **(pg. #4)**
7. Your business logo for advertising purposes (if you do not have a logo let us know – something else might work (i.e. photo of products...))

**Electricity: We do not provide power.** If you require electricity it is your responsibility to make appropriate arrangements. A small portable generator or propane powered equipment are considered acceptable.

**Water: We do not provide water,** with the exception of what is available in the restrooms. Please ensure you bring potable water to stay well hydrated.

All mobile food vendors must be familiar with the current guidelines from the City of Hamilton Public Health Department and are responsible for ensuring their booth space is in compliance. As a matter of public safety, food vendors who are found to be lacking in compliance will not be permitted to operate until issues have been resolved. A current copy of the guidelines has been provided to you with this application.

**PLEASE NOTE: The City of Hamilton Public Health Department may conduct inspections of all food preparation facilities prior to the event date as well as be onsite to conduct inspections and ensure compliance on the day of.**

Food vendors are required to provide waste disposal options at their booth for waste resulting from products sold. All waste created during preparation, cooking and sale of food products must be removed by the vendor.

The current guidelines of the City of Hamilton should be reviewed at the link provided below:

[https://www.hamilton.ca/sites/default/files/media/browser/2018-03-06/pkg2-special\\_event\\_food\\_vendor\\_application\\_2019.pdf](https://www.hamilton.ca/sites/default/files/media/browser/2018-03-06/pkg2-special_event_food_vendor_application_2019.pdf)

### **Barton Village Festival Terms and Conditions**

- Until payment has been processed no spot will be reserved
- I am responsible for ensuring that the space and surrounding area will be returned to the same state as when I arrived (cleared of any garbage I have created...)
- My booth space will be set up by 10:50am on June 6, 2020 and all items removed from my space by 8:30pm.
- I will do my best to visit the stores along Barton street and increase my awareness of what is available on Barton Street
- My presence at this festival will help to bring awareness to and celebrate the potential of Barton Street and draw on the assets located and established along the street

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Signature of business/organization representative

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Date

## Food Vendor Application: Barton Village Festival June 6, 2020

Business Name: \_\_\_\_\_

Business Address: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Contact Email/Phone: \_\_\_\_\_

What type of food/drink will you be offering? \_\_\_\_\_

Describe your business in one sentence (to be used in advertising): \_\_\_\_\_

Please detail any special needs you may have:

Twitter/Website: \_\_\_\_\_

Plate number (for food trucks): \_\_\_\_\_

<b><u>Items Requested</u></b>	<b>Food Truck</b>	<b>Food Vendor*</b>
Space only*	<input type="checkbox"/> \$170	<input type="checkbox"/> \$200
Space with business card add in program	<input type="checkbox"/> \$230	<input type="checkbox"/> \$260
Space with ¼ page add in program	<input type="checkbox"/> \$270	<input type="checkbox"/> \$300
Space with ½ page full colour add in program	<input type="checkbox"/> \$320	<input type="checkbox"/> \$350
Space with full page full colour add in program	<input type="checkbox"/> \$370	<input type="checkbox"/> \$400
Deposit (if new food truck/vendor)	<input type="checkbox"/> \$100	<input type="checkbox"/> \$100

Please send completed submissions, including payment, no later than **April 15<sup>th</sup>** to [bartonstevent@gmail.com](mailto:bartonstevent@gmail.com) or Barton Village Festival, 448 Barton St E Unit 2, Hamilton, ON L8L 2Y6.

Please make cheques payable to 'Barton Village Festival' or by Interac e-transfer to [bartonstevent@gmail.com](mailto:bartonstevent@gmail.com).

10% discount (off space fee only) available if payment received before January 31<sup>st</sup> or if you refer another vendor. Forms and payment received after April 15<sup>th</sup> will be charged a 10% late fee.

## Waiver of Liability

This agreement releases the Barton Village Festival, its organizers, volunteers and partners from all liability relating to injuries and/or losses that may occur during the course and operations of all festival related activities. By signing this agreement, I agree to hold the Barton Village Festival, its organizers, volunteers and partners entirely free from any liability, including financial responsibility for injuries and/or losses incurred, regardless of the injury and/or loss and its cause.

I also acknowledge the risks involved in setting up, operating and tearing down a merchant booth at the festival. These include but are not limited to slips, trips, falls, petty theft. I swear that I am participating voluntarily, and that all risks have been made clear to me. Additionally, I do not have any conditions or equipment that will increase my likelihood of experiencing injuries while participating in normal vendor activities.

By signing below I forfeit all right to bring a suit against the Barton Village Festival, its organizers, volunteers and partners, for any reason. In return, my application will be processed and vendor space will be reserved for the 2019 event. Further, I will also make every effort to obey safety precautions as explained to me and ask for clarification when needed.

Additionally, I am fully aware and in agreement that the area (including sod and paved areas) surrounding my vendor space shall remain in good condition; damages incurred by vendors that require repair may result in additional charges being billed to the vendor. It is assured that the vendor shall be responsible for any remuneration required, including but not limited to financial, in the repair or resolution of damages incurred during the operation of festival activities by the vendor, its equipment or employees of.

I, \_\_\_\_\_, fully understand and agree to the above terms.

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(Participant)

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Date



Event Name:	
Start and End Dates:	

## Special Event – Food Vendor Application Temporary Food Establishment

### Food Vendor Information

**\*\*Return this application back to your Event Organizer**

Business/Food Vendor Name:		
Contact Person:		
Email:		
Phone #:	Ext:	Cell #:
Last event attended in City of Hamilton?		
Are you an out of town booth/tent vendor? Yes or No (If yes, attach the most recent Health Inspection Report)		
Are you an out of town mobile food premises? Yes or No (If yes, a City of Hamilton license is required )		
Vendor will be set up in: <input type="checkbox"/> Booth /Tent <input type="checkbox"/> Indoor Facility <input type="checkbox"/> Food Truck/Trailer		
City of Hamilton Plate # _____ MTO Ontario Plate # _____		
Establishment where food is prepared:		
Address of Establishment where food is prepared:		
Contact person for Establishment:		Phone #:

Menu Items	Brief Description of On-Site Preparation

## FOOD SAFETY AND EQUIPEMENT

How will food be kept hot on site?

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How will food be kept cold on site?

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How will food be kept hot and/or cold during transportation?

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How will food temperatures be verified?  Probe Thermometer(s)  Indicator Thermometer

Describe your hand washing facilities on site (must be one or more of the following):

- Portable or free standing hand wash station connected to a water supply
- Gravity fed water container with spigot and a coffee urn for hot water on demand
- Other (Describe below)

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Describe how utensils and equipment will be washed, rinsed and sanitized:

What type of sanitizing solution will be used?

- Chlorine (Bleach)  Quaternary ammonium  Iodine  Other (Describe below):

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**NOTE:**

1. No home prepared foods can be used, sold or given away.
2. If you are a mobile food premises and do not have a City of Hamilton license, please contact the Licensing Department at 905-546-2787 (option #5).
3. All raw potentially hazardous foods are recommended to be pre-cut/pre-chopped in an approved kitchen facility prior to the event. Precooked meats are still recommended whenever possible to reduce the risk of foodborne illness.

**I have read the Special Events Information Package. I understand the requirements for food vendors at Special Events in the City of Hamilton.**

**Signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

For further Information, please contact Public Health Services at (905) 546-2489



Hamilton

**REQUIREMENTS FOR FOOD VENDORS  
AT SPECIAL EVENTS**

**CITY OF HAMILTON  
PUBLIC HEALTH SERVICES  
HEALTHY ENVIRONMENTS DIVISION  
FOOD SAFETY PROGRAM**

**110 King Street West  
2nd Floor  
Hamilton, ON  
L8P 4S6**

**Telephone: (905) 546-2489  
Fax: (905) 546-2787**

For more information go to the City of Hamilton Website

<http://www.hamilton.ca/life-events/hosting-events/food-safety-requirements-special-events>

## **GETTING STARTED**

The information in this booklet has been developed to help you operate your food service operation in a manner that minimizes the possibility of food borne illness.

Please read through the following pages and be certain that you are familiar with the requirements for food vendors at Special Events in the City of Hamilton.

### **Your First Step**

The Health Department requires all food vendors to complete the **Food Vendor Application Form**.

[special-events](#)

Please submit your application to your event coordinator.

The coordinator must then submit the Organizer and all Food Vendor forms to this department at least **14 days prior to the event**. Forms can be submitted to [foodsafety@hamilton.ca](mailto:foodsafety@hamilton.ca)



## **Review of Application**

A Public Health Inspector will be pleased to help you with your plans. The Inspector will discuss safe food handling requirements to minimize the chances for food borne illness. Contact Public Health Services at 905-546-2489.

A municipal license may be required for out of town food trucks/trailers. Please check with The City of Hamilton Licensing Department at 905-546-2782 (option # 5) or your event coordinator.

## **Food Vendor Risk Assessment**

Food vendors at Special Events can be categorized into High Risk, Medium Risk, or Low Risk depending on the nature of food that is being prepared and served. After reviewing each Food Vendor Application Form the Public Health Inspector will determine which risk category applies. Additional requirements may apply depending on what risk category you fall into. Please familiarize yourself with the following definitions and requirements prior to filling out your Food Vendor Application form.

## **High Risk Vendor**

- Vendor offers potentially hazardous food<sup>1</sup> for sale (i.e. chicken, beef, seafood, salads).
- Food is prepared from raw onsite at the event, and has multiple handling steps (i.e. chopping, preparing, cooking, hot holding or cooling).
- Many menu items offered, with some being potentially hazardous foods.
- Numerous staff involved.

### **Additional Requirements for High Risk Vendors:**

It is recommended that all major food preparation be done in an approved commercial kitchen. The following requirements also apply in addition to those listed throughout the remainder of this Special Event booklet.

1. A commercial grade two compartment sink with a constant supply of hot and cold running water under pressure must be provided. Coffee urns are not acceptable as a means of providing hot water to these sinks.
2. A commercial grade portable hand sink with a constant supply of hot and cold running water under pressure must be provided. Coffee urns, cambros, camping jugs etc. are not acceptable.

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<sup>1</sup> **Potentially hazardous foods** are those that support the growth of harmful bacteria because they're rich in protein and have high moisture content. Examples of such foods are milk or milk products, eggs, meat, poultry, fish.

3. Mechanical refrigeration and freezers with adequate space to store raw foods separately from ready to eat items.
4. Separate work surfaces, utensils, and cutting boards must be provided for raw potentially hazardous products
5. Flooring that is smooth non-absorbent and easily cleaned.  
(No cardboard flooring)

## **Medium Risk Vendor**

- Limited food preparation onsite at the event. Potentially hazardous foods can be on the menu but handling is usually limited to cook and serve or heat, hot holding and serving.

### **Requirements for Medium Risk Vendors:**

- Follow all requirements as listed in this Special Event booklet.

## **Low Risk Vendor**

- Pre-packaged non-hazardous food<sup>2</sup> items are sold and/or sampled onsite at the event.

### **Requirements for Low Risk Vendors:**

- Many of the requirements found throughout the booklet may not apply; however, if any sampling is being done a handwashing station is required.

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<sup>2</sup> **Non-hazardous foods** are foods that do not support the growth or production of harmful bacteria. Examples of such foods are prepackaged potato chips, popcorn, cookies.

## **FOOD OPERATION REQUIREMENTS**

1. All food must be obtained from an approved commercial source.
2. All food served at special events must be prepared in a licensed and approved commercial kitchen.
3. No home prepared foods can be used, sold or given away.
4. All raw potentially hazardous foods are recommended to be pre-cut/pre-chopped in an approved kitchen facility prior to the event. Precooked meats are still recommended whenever possible to reduce the risk of foodborne illness.
5. A Public Health Inspector will complete a Risk Assessment for each food vendor. Please see last page for more information.
6. More stringent requirements may be put into place for food vendors identified to be serving potentially hazardous foods.

## FOOD PREPARATION AND PROTECTION

1. All major food preparation, (ie. Foods that require much handling, chopping, cutting, wrapping, etc.) must be completed in an **approved kitchen** facility.
2. Pre-packaged food that is being brought to an event must be packaged in an inspected kitchen.
3. All food while being stored, prepared, displayed or transported must be protected from dust, insects and other sources.
  - Separate raw meats from ready-to-eat foods
  - Cover food completely by using containers with tight fitting lids, plastic wrap, aluminum foil or sneeze guards.
  - Store all food 15cm (6 inches) off the ground or floor.
4. All potentially hazardous foods must be transported, stored, and maintained at required temperatures:
  - **Cold foods** must be held at 4°C (40°F) or lower.
  - **Frozen foods** must be held at -18°C (0°F) or lower
  - **Hot foods** must be held at 60°C (140°F) or higher.
  - Every **cold holding** unit (refrigerator, freezer, cooler) must be provided with a **thermometer** to ensure cold food is kept **cold**.



5. Adequate **refrigeration and freezer units** must be provided for the storage of hazardous foods.
  - For one day events only, insulated coolers may be substituted for mechanical refrigeration but coolers must be provided with an adequate supply of ice to maintain cold foods at 4°C or lower.
  - For events that are more than one day, mechanical refrigerators and freezers must be provided
6. All hazardous foods must be **cooked** or **re-heated** to a minimum temperature of 74°C (165°F) for 15 seconds
7. Adequate hot **food storage** facilities must be available for hazardous foods requiring hot storage and must maintain temperatures above 60°C (140°F)
8. A probe thermometer must be provided onsite to verify the internal temperature of food.
  - Clean and sanitize probe thermometer before use.



## EQUIPMENT AND UTENSILS

### **Mixing your Sanitizer**

Add 1/2 teaspoon of chlorine (bleach) for every 1 litre of water or  
2 teaspoons for every one gallon of water.

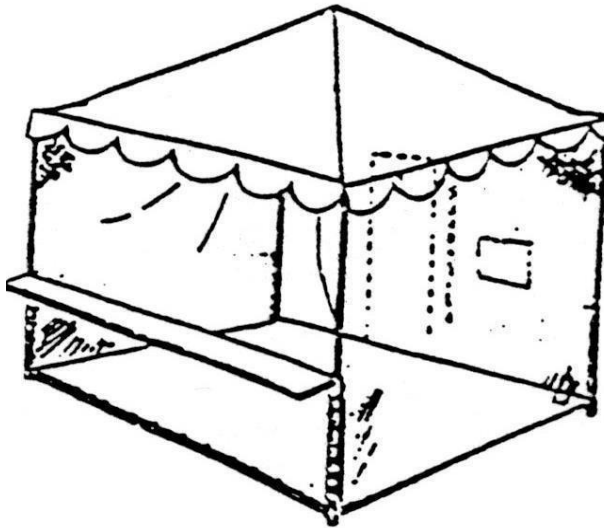
- Use for sanitizing utensils in a minimum two (2) compartment sink.
- Store solutions in a labelled spray bottle to use for sanitizing of equipment and work surfaces.

1. Only single service eating utensils such as plastic knives, forks, spoons, paper plates and cups shall be used.
2. Cooking utensils must be washed, rinsed and sanitized using a minimum of:
  - Two (2) compartment sink with hot and cold running water  
**or**
  - 3 containers of sufficient size for washing, rinsing and sanitizing
3. At least four (4) sets of utensils are required for each day of the event.
4. Wiping cloths must be stored in a sanitizing solution.
5. Food storage containers must be of food grade material.
6. All food preparation equipment and food contact surfaces **must be** smooth, non-absorbent, corrosion-resistant, non-toxic, and easily cleanable



## **Booth Construction**

1. Booths must be constructed in a manner which minimizes the entry of wind, dust and rain.
2. All equipment, including; smoke generating barbeques and grills, freezers, refrigerators, hand wash basins and utensil cleaning set up must have overhead protection.
3. Hand wash stations must be located in a convenient location for food handlers.
4. Work surfaces must be constructed of smooth, non-absorbent, corrosion-resistant, and non-toxic material that is easily cleanable.



## WATER AND WASTE WATER

1. An adequate supply of potable water must be provided for each vendor.
2. Hoses and connections used to transport drinking water or municipal water must be in compliance with the Ontario Building Code. The hoses must be clearly marked with the relative standard indicating type of hose e.g. NSF 61, drinking water.
3. All ice must be purchased from a commercial source, transported and stored in a sanitary manner.
4. Vendors must provide a supply of hot and cold water **under pressure** at sinks.
5. Waste water must be disposed of in a sanitary manner. Speak to event coordinator to make arrangements for disposal.



## HAND WASHING

1. When a hand wash sink is not available, vendors may use a gravity fed jug with **free flowing warm water** and catch basin underneath as diagrammed below.

It is required that vendors maintain warm water for hand washing.

In addition, hot water must be provided on demand.



2. The hand washing station must be placed in a convenient location for all food handlers.
3. Each hand washing station must be provided with:
  - Liquid soap in a dispenser,
  - Paper towels in a dispenser, and
  - A container to collect the waste water

## PERSONAL HYGIENE

1. Food handlers must wash their hands with clean water and soap:
  - Before starting work,
  - after each visit to the toilet,
  - after eating or smoking,
  - after handling garbage
  - after handling money and
  - as often as necessary while working to maintain clean hands.
2. Absolutely no smoking or eating shall be permitted inside the vendor's booth.
3. Food handlers must wear clean outer clothing and must confine their hair by wearing hairnets, baseball caps etc.
4. No ill Food Handlers.



## TOXIC CHEMICALS

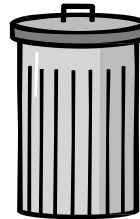
Chemicals such as cleaners must be stored away from food preparation and storage.

All chemical containers must be clearly labelled to avoid food handler errors or food contamination.



## GARBAGE AND PEST CONTROL

1. Durable garbage receptacles must be provided with lids in each vendor location to keep vermin and insects away from the food preparation area.



2. Provide fly strips in vendor area to protect food from contamination. Keep out of immediate food preparation area.





Event Name:	
Start and End Dates:	

## Special Event – Food Vendor Application Temporary Food Establishment

### Food Vendor Information

**\*\*Return this application back to your Event Organizer**

Business/Food Vendor Name:		
Contact Person:		
Email:		
Phone #:	Ext:	Cell #:
Last event attended in City of Hamilton?		
Are you an out of town booth/tent vendor? Yes or No (If yes, attach the most recent Health Inspection Report)		
Are you an out of town mobile food premises? Yes or No (If yes, a City of Hamilton license is required )		
Vendor will be set up in: <input type="checkbox"/> Booth /Tent <input type="checkbox"/> Indoor Facility <input type="checkbox"/> Food Truck/Trailer		
City of Hamilton Plate # _____ MTO Ontario Plate # _____		
Establishment where food is prepared:		
Address of Establishment where food is prepared:		
Contact person for Establishment:		Phone #:

Menu Items	Brief Description of On-Site Preparation



Hamilton

**DID YOU FORGET ANYTHING?**

- TENT/UMBRELLA
- HOT AND WARM RUNNING WATER
- LIQUID SOAP IN DISPENSER
- PAPER TOWELS IN DISPENSER
- BUCKETS TO CAPTURE WASTE WATER
- COLD HOLDING OF FOODS**- REFRIGERATORS, FREEZERS, COOLERS, ICE
- THERMOMETERS FOR COOLERS
- HOT HOLDING FOR FOODS** - STEAMER, STOVE, CHAFFING, DISHES, ETC.
- PROBE THERMOMETER
- FOOD CONTAINERS OFF THE GROUND
- SUITABLE COVERS FOR FOOD PROTECTION
- CONTAINERS FOR UTENSIL WASHING, RINSING AND SANITIZING
- SANITIZER (A CONTAINER OF BLEACH AND A SPRAY BOTTLE) PROVIDE CHLORINE TEST STRIPS
- CLEAN OUTER CLOTHING AND HEADGEAR FOR STAFF
- PEST CONTROL- FLY STRIPS
- GARBAGE RECEPTACLES WITH LIDS

**ENSURE THAT ALL YOUR EQUIPMENT IS COMPLETELY SET UP BEFORE  
HANDLING FOOD.**