

OCTOBER 6-11, 2008
"75 YEARS OF FUN AND FRIENDS"

P.O. BOX 617
ELBERTON, GA 30635
(706) 283-3401

Vender/Concession

Applications are now being accepted for vending space at the fair. Inside booth space is 10' x 10' and sells for \$150 for the first booth and \$100 for each additional booth. Outside space is sold per linear foot, at \$25 per linear foot, minimum of 10 feet.

You should enclose 25% of your space rent to hold your space. The remaining balance is due upon set-up at the fair. All monies paid after September 15 must be cash or certified funds. Please see the application for specific set-up times. Food vendors please note that new health applications and laws are now in effect and are available for download at the vendor's links.

Questions or comments? Get in touch with us at:

Fair Manager, Dick Carl 706-680-5816 or 561-262-5612
Crownfun@aol.com

Fair Coordinator, Becky Hitchcock 561-262-5597
Bdebeck2000@aol.com

Entertainment Coordinator, Philip Libby
706-283-7379

Grounds/ Rental Coordinator, Pat Rice
706-283-7457
Cell: 706-988-9248

Mailing Address:

P.O. Box 617
Elberton, GA 30635

Location Address:

450 North Oliver Street
Elberton, GA 30636

Fair Office:
Phone 706-283-3401
Fax 706-283-9128

Elberton 12- County Fair

P.O. Box 617
Elberton, Georgia 30635
October 6-11, 2008

Vendor/Concession Agreement

Return to:	Dick Carl, Manager Elberton 12-County Fair P.O. Box 617 Elberton, GA 30635	Phone: (706) 283-3401 (706) 680-5816 (561) 262-5597	Hours of Operation Mon-Thurs 5-11 p.m. Fri 5-12 p.m. Sat 1-12 p.m.
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NAME OF VENDOR _____

ADDRESS _____

PHONE () _____ E-MAIL ADDRESS _____

PRODUCTS TO BE SOLD _____

INSIDE SPACE OR OUTSIDE SPACE (PLEASE CIRCLE ONE)

The above named vendor/concessionaire agrees to hold harmless the Elberton 12- County Fair and its agents, representatives, and employees from and against claims, damages and losses and expenses including reasonable attorney fees in any case where it shall be necessary to file an action: (1) arising out of the performance of the work herein which is one for bodily injury, illness, or death or for property damage including loss of use, and (2) caused in whole or in part by the vendor's / concessionaire's negligent acts or failures to act or that his agents, employees, contractor(s) or subcontractor(s), or anyone employed by them for whose act the vendor/ concessionaire may be liable.

TOTAL AMOUNT DUE _____

IMPORTANT NOTE: A paid deposit is a contract between Vendor and the Elberton 12- County Fair, and there will be no refunds. Rental fee must be paid in full at or prior to set-up.

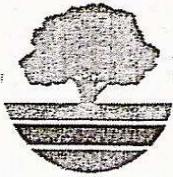
DEPOSIT PAID _____

REMAINING BALANCE _____

(MAKE ALL CHECKS PAYABLE TO THE ELBERTON 12-COUNTY FAIR)
Only Cash or certified Checks/Money Orders will be accepted after Sept. 14, 2008.

VENDING DETAILS AND RULES

1. Inside vendors may set up booths on Fri. & Sat., Oct 3 & 4, from 9 a.m. –5p.m., and Sun., Oct 5, from 1-6 p.m. Judging of educational booths and exhibits is scheduled for Mon. morning.
2. Outside vendors will be scheduled to set up on Monday morning at 8 p.m. ALL SET UP MUST BE COMPLETED BY 3 p.m.
3. Each vendor will comply with all local, state, and other regulatory agencies and must obtain necessary licenses and permits needed to operate.
4. All vendor supplies must be delivered and vehicles removed from midway area at least 30 minutes prior to each day's opening.
5. Tear down of outside concessions will not be made until after closing on Sat., Oct. 11. Inside booths may be removed beginning at 1 p.m. on Sun., Oct 12. All exhibits must be removed before 5 p.m., Mon., Oct 13th.



ELBERT COUNTY ENVIRONMENTAL HEALTH
ELBERT COUNTY HEALTH DEPARTMENT

618 Jones St

Elberton GA 30635

706-283-3775 x228

Fax 706-283-7155

TEMPORARY FOOD SERVICE ESTABLISHMENT APPLICATION

VENDOR APPLICATIONS MUST BE RECEIVED 15 WORKING DAYS BEFORE THE EVENT.

The Food Service Rules and Regulations, Chapter 290-5-52 outlining the requirements for temporary food service establishment is enclosed. It should be read in the early stages of planning.

Event Name: _____

Booth Name: _____

Event Location: _____

Dates of Operation: _____

Person in Charge of Booth: _____

Daily Operation Hours: _____

Phone Number: _____

Event Coordinator: _____

Name of Organization: _____

Mailing Address: _____

Mailing Address: _____
(Street)

(City) (State) (Zip)

(City) (State) (Zip)

If your organization does not have its own kitchen facility, you must obtain permission to use a kitchen facility that is approved by the Health Department.

Name and address of facility approved to be used for food preparation:

(Name) (Street) (City) (State) (Zip)

Name of Kitchen Facility Operator _____ Phone Number: _____



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BOOTH SKETCH / FLOOR PLAN:

- A. Sketch in the top view (overhead) and identify all equipment including hand wash facilities, cooking equipment, refrigerators (ice chest), worktables, storage areas, sanitizing bucket and sneeze guards.
- B. Type of floor, wall and overhead covering:

(DO NOT WRITE BELOW THIS LINE)

DEPARTMENT COMMENTS:



ELBERT COUNTY ENVIRONMENTAL HEALTH
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TEMPORARY FOOD SERVICE PERMIT CHECK LIST

Check off as completed:

- () (1) Copy of menu submitted with permit application.
(Some levels of food preparation may require screening.)
- () (2) Required overhead canopy provided.
- () (3) Hand washing facility provided.
(Container of water, dispensed soap, paper towels, catch basin.)
- () (4) Means of keeping food hot and cold as required.
(Cold food held 41 F. or lower)
(Hot foods held 140 F. or higher)
(Foods cooked to proper temperature – 155 F. to 165 F.)
- () (5) Contact of food with hands minimized.
(Disposable food gloves, utensils, etc.)
- () (6) Two tables required.
(Food preparation and serving table.)
(note: Keep food preparation away from public access.)
- () (7) Solid waste containers with closable lids provided.
- () (8) Access to an approvable water source is available.
(Public water system or bottled water.)
- () (9) All food supplies must be purchased from an approved source.
(From a permitted food service establishment or from an establishment permitted by the Georgia Department of Agriculture.)
- () (10) All food preparation must be conducted onsite.
- () (11) Food facilities not be setup over bare dirt floors.
- () (12) Some form of hair restraint provided for food handlers.
(caps, hairnets, scarf, etc.)
- () (13) Single service supplies utilized.
(Single service mustard, ketchup, mayonnaise, cups, etc.)

(h) A mobile food unit servicing area shall be available and shall include at least overhead protection for any supplying, cleaning, or servicing operation. There shall be a location and equipment for the flushing and drainage of liquid wastes separate from the location and equipment provided for water servicing and for the loading and unloading of food and related supplies. The servicing area will be required where only packaged food is placed on the mobile food unit or where mobile food units do not contain waste retention tanks.

1. The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid and sealed asphalt and shall be maintained in good repair, kept clean, and be graded to drain.

2. The construction of the walls and ceilings of the servicing areas is exempted from the provisions of Rule .08 subparagraphs (2)(a) through (f) of this Chapter.

(i) Potable water servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.

(j) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system in accordance with Rule .07 subparagraph (2) of this Chapter.

(k) All mobile food units shall be identified by a sign or lettering indicating the name and address of the owner, the operator and the permit number. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.

(2) Temporary Food Service Operations:

(a) A temporary food service operation means any food service establishment which operates at the same location for a temporary period of time, not to exceed 14 consecutive days in conjunction with a fair, carnival, circus, public exhibition, or similar transitory gathering.

(b) A temporary food service operation which does not comply fully with Rule .03 through .08 of this Chapter may be permitted to operate when food preparation and service are restricted and the operation meets fully the requirements set forth in Rule .09, subparagraphs (2)(a) through (r).

(c) The health authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service operation.

(d) Those potentially hazardous foods requiring limited preparation only, such as seasoning and cooking, may be prepared and served. The preparation of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads containing meat, poultry, eggs or fish is prohibited.

(e) Any potentially hazardous food that has been prepared, stored and transported under conditions meeting the requirements of this Chapter, is stored at a temperature of 45°F or below or at a temperature of 140°F or above in facilities meeting the requirements of this Chapter may be served.

(f) Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of this Chapter. The ice shall be obtained only in chipped, crushed, or cubed form and in single-use safe plastic or wet strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

(g) Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

(h) Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.

(i) Temporary food service operations shall provide only individually wrapped single-service articles for use by the consumer.

(j) Facilities for cleaning and sanitizing utensils and equipment shall be provided at the temporary site or permitted base of operation. Such items shall be cleaned and sanitized at least daily or more often if prescribed by the health authority.

(k) When food is prepared on the site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.

(l) Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

(m) All sewage including liquid waste shall be disposed of according to law.

(n) A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of, at least, warm running water, soap, and individual paper towels.

(o) Floors within food preparation and display areas shall be constructed of concrete, asphalt, tight wood, or other similar material kept in good repair and clean.

(p) Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.

(q) Counter-service openings shall not be larger than necessary for the particular operation conducted. These openings shall be provided with tight-fitting solid or screened doors or windows to restrict the entrance of flying insects. Counter-service openings shall be kept closed, except when in actual use.

(r) All food preparation and food display areas shall be adequately protected from dust, contamination by patrons, and from insects by provision of walls, ceilings, shields, screens or other approved barriers or devices. Open, unprotected display or service of food is prohibited.

(3) Restricted Food Service Operation:

(a) A restricted food service operation is a food service operation that serves only food products that require cooking immediately prior to serving. Any persons desiring to cook food in any place other than

a permitted food service establishment must apply for and receive a restricted food service operation permit from the health authority. The applicant must describe the proposed operation and the food items to be cooked and served.

(b) A restricted food service operation shall be exempt from the requirements of this Chapter except as otherwise provided in this Rule. The health authority may impose additional requirements to protect against health hazards and when no health hazard will result may modify the requirements of this Rule.

(c) A restricted food service operation shall be restricted to the serving of only food products which require cooking immediately prior to serving. Potentially hazardous foods may be cooked provided they are served hot (140°F or above) directly to the individual consumer, or are protected thereafter by a method approved by the health authority and served within 60 minutes.

(d) Foods cooked and served from restricted food service operations shall comply with the provisions of Rule .03, subparagraphs (1)(a), (b) and (c), and 2(a) and (b) of this Chapter.

(e) Suitable utensils must be provided to eliminate hand contact with the cooked product.

(f) All utensils and equipment shall be cleaned periodically as prescribed by the health authority.

(g) Food handlers shall comply with Rule .04 paragraphs (1), (2), (3), and (4) of this Chapter.

(h) Non-potentially hazardous foods which are displayed in bulk or require cooling prior to packaging must be protected from contamination until served or packaged.

(i) Overhead protection shall be provided for cooking area.

Authority O.C.G.A. 26-2-373, 31-2-4, Administrative History. Original Rule entitled "Routine Inspection" was filed and effective on July 19, 1965 as 270-5-6-.09. Amended: Rule repealed and a new Rule entitled "Poisonous and Toxic Materials" adopted. Filed January 24, 1967; effective February 12, 1967. Amended: Rule renumbered as 290-5-14-.09. Filed June 10, 1980; effective June 30, 1980. Amended: Rule repealed and a new Rule entitled "Special Food Service Operation" adopted. Filed July 10, 1986; effective July 30, 1986. Amended: Rule repealed and a new Rule of the same title adopted. Filed July 11, 1995; effective July 31, 1995.

Wash Hands Often

IMPORTANT HOLDING TEMPERATURES

Hot Foods	140° F (60° C)
Cold Foods	45° F (7° C)

IMPORTANT COOKING TEMPERATURES

(INTERNAL TEMPERATURES THAT MUST BE REACHED BEFORE SERVING)

SHELL EGGS FOR IMMEDIATE SERVICE	145° F (63° C) 15 SEC.
PORK, GAME ANIMALS, GROUND MEATS AND FISH, INJECTED MEATS AND EGGS NOT FOR IMMEDIATE SERVICE	155° F (68° C) 15 SEC.
RARE ROAST BEEF AND BEEF STEAK	130° F (54° C) 15 SEC.
POULTRY AND STUFFED FISH, MEATS, PASTA, POULTRY & STUFFING CONTAINING THESE	165° F (74° C) 15 SEC.

REHEAT ALL POTENTIALLY HAZARDOUS
FOODS TO 165° F (74° C)

IF USING MICROVAVE OVEN – INCREASE
ABOUE TEMPERATURES BY 25° F (14° C)

CORRECT CLEANING PROCEDURES

WASH --- RINSE--- SANITIZE

THE ABOVE SANITATION REQUIREMENTS
WILL HELP PREVENT BACTERIAL GROWTH
AND CONTAMINATION.