



JULY 29, 2017
10 AM - 6 PM
201 NORTH ST. OLD FORGE, NY

VENDOR REGISTRATION

\$250 ADMISSION FEE FOR FOOD VENDORS

Cash: _____ Check: _____ Credit Card: _____

Fill out Form on Page 4

The Undersigned organization/vendor hereby submits the entry fee amount of \$250.00 for entry as a food vendor in the Great Adirondack BBQ Festival. The undersigned agrees to complete setup at the vending location as agreed upon by vending committee on July 29, 2017. Spaces are assigned at the discretion of the Adirondack BBQ committee. Each vendor shall be responsible for obtaining all permits and for complying with all safety, health, and fire codes. Each vendor will be responsible for signing, dating, and gaining food permits prior to the start of the event.

Refunds will not be issued after June 10, 2017.

Name of Business: _____

Contact Name: _____

Address: _____

City: _____ State: _____ Zipcode: _____

Phone: _____ Email: _____

Type of Food You Serve: _____

All Vendors are Required to fill out and submit a NY State Temporary Vending Permit.
Downloadable on our website: www.adirondackbbqfestival.com
Questions or comments: bcehfp@health.state.ny.us

Booth Size is 20' x 20' - Electricity Included

Oversized booths are subject to extra fees.

Please contact us ahead of time if you need a larger space for your setup.

Please make checks Payable to: ADKNY Events

Mailing Address:

The Great Adirondack BBQ Festival
55 Oriskany Blvd. Yorkville, NY 13495

CONTACT INFO

Max Cohen
315.527.5957
maxcohen@meyda.com

Food Vendors may arrive as early as 10 AM on Friday, July 28, 2017. The main event, The Great Adirondack BBQ Festival, will take place on Saturday July 29, 2017. Food vending may continue on Sunday, July 30, 2017. Tear down may begin at 6 PM on July 29, 2017, if vendor does not wish to continue vending on the next day.

Location of Event: George T. Hildebrant Recreation Center. 201 North St. Old Forge, NY 13420.

Please read the following rules & regulations of food vending provided by NY State Dept. of Health.

14-2.1 Definition of temporary food service establishment and frozen desserts.

(a) A "temporary food service establishment" means a place where food is prepared or handled and served to the public, with or without charge, and which operates at a fixed location in conjunction with a single event or celebration of not more than 14 consecutive days duration.

(b) "Frozen desserts" are ice cream, frozen custard, French ice cream, French custard ice cream, artificially sweetened ice cream, ice milk, artificially sweetened ice milk, fruit sherbet, non-fruit sherbet, water ices, non-fruit water ices, confection frozen without stirring, dairy confection frozen without stirring, manufactured dessert mix, frozen confection, melloream frozen dessert, parevine, frozen yogurt, freezer made shakes, freezer made milk shakes, dietary frozen dessert, whipped cream confection and bisque tortoni, as all such products are commonly known, together with any mix used in making such frozen desserts, and any products which are similar in appearance, odor or taste to such products, or are prepared or frozen as frozen desserts are customarily prepared and frozen, whether made with dairy products or non-dairy products.

Any operation producing chips or flakes of ice made from water with or without additives, served to the consumer with or without flavorings added by the operator or consumer, is included as a retail frozen dessert within this definition. This operation is commonly known as a slush operation.

(c) Retail frozen desserts are to be manufactured from ingredients and are to be identified in conformance with the applicable requirements of Part 39 of the rules and regulations of the State Department of Agriculture and Markets (1 NYCRR Part 39).

14-2.2 Permit.

(a) A temporary food service establishment shall obtain and display a valid permit from an issuing official authorized by the State Commissioner of Health. At establishments that serve retail frozen desserts the \$25 permit fee imposed by Public Health Law Section 225(5)(s) shall be paid at the time any other permit fees related to the operation of the food service establishment are collected by the permit-issuing official and the establishment's permit shall indicate that the facility can manufacture and sell retail frozen desserts.

(b) The term permit-issuing official means the health commissioner or health officer of a city of 50,000 population or over, the health commissioner or health officer of a county or part-county health district, the State regional health director or area director having jurisdiction, a grade I or grade II public health administrator qualified and appointed pursuant to Part 11 of this Title, a public health director or any county health director having all the powers and duties prescribed in section 352 of the Public Health Law. The health commissioner or health officer of a city of 50,000 population or over, or the health commissioner or health officer of a county or part-county health district, or such grade I or grade II public health administrator or public health director or county health director may designate the director of environmental health of such district; and the State regional health director, or area director may designate the district, or area director may designate the district director as additional persons authorized to issue the permits required by this Subpart.

(c) A permit will be issued subject to the temporary food service establishment being constructed, maintained and operated in compliance with this subpart and not presenting a danger to the health of the consumer or to the public. An applicant's past history of compliance or non-compliance will be a consideration in evaluating each of the previously mentioned criteria. The condition of the establishment, its equipment, utensils, personnel, mode of operation, surroundings, water supply, sewage disposal, waste handling, furnishings, food and appurtenances are all factors in determining whether its continued operation may affect public health.

14-2.3 Definition and cooking of potentially hazardous foods; product thermometers.

(a) All food used by a temporary food service establishment is to be wholesome, safe for human consumption, and obtained from sources that comply with laws relating to food and food labeling. Fluid milk and milk products used or served are to be pasteurized and obtained from sources that comply with laws relating to milk processing and labeling. All foods which are not readily identifiable are to be labeled to identify the food by common name. Only clean, whole eggs, with shell intact and free from cracks or checks, or pasteurized liquid, frozen, or dry eggs or pasteurized dry egg products are to be used. All containers in which shell eggs are received must identify the source.

(b) "Potentially hazardous food" means any food that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, cooked potato, cooked rice or other ingredients including synthetic ingredients, in a form capable of supporting: (1) rapid and progressive growth of infectious or toxigenic microorganisms; or (2) the slower growth of *C. botulinum*. The term does not include foods with a water activity (A_w) value of 0.85 or less, or a hydrogen ion concentration (pH) level of 4.6 or below.

(c) Temporary food service establishments may only serve food which requires limited preparation requiring only seasoning and cooking. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads or sandwiches containing meat, poultry, eggs, or fish is prohibited except if prepared under approved conditions, transported and stored at a temperature of 45 degrees Fahrenheit (7.2 degrees Celsius) or below, or at a temperature of 140 degrees Fahrenheit (60 degrees Celsius) or above, in approved facilities, and served without contamination to the consumer. Intact shell egg temperatures shall be considered acceptable if ambient storage temperature is 45 degrees Fahrenheit (7.2 Celsius) or less. The permit issuing official, or his designated representative, may require that food be served directly in the unopened container in which it was packaged unless the equipment and operations are adequate to protect food from contamination.

(d) Food is to be protected from contamination in the establishment at all times including storage, preparation, and display to patrons. Food is to be prepared and served with no bare hand contact unless the food will be subsequently heated to 140 degrees Fahrenheit (60 degrees Celsius) or greater for foods that were not previously heated or to 165 degrees Fahrenheit (73.9 degrees Celsius) or greater for foods that are being heated for a second or subsequent time. Convenient and suitable utensils and/or sanitary gloves are to be provided and used to prepare or serve food to eliminate bare hand contact and prevent contamination. Waxed paper, napkins or equivalent barrier to prevent hand contact can also be used to serve food.

(e) All parts of potentially hazardous foods requiring cooking are to be heated to at least 140 degrees Fahrenheit (60 degrees Celsius), except:

(1) poultry, poultry stuffing, stuffed meats and stuffing containing meat are to be heated in an uninterrupted manner so all parts are at least 165 degrees Fahrenheit (73.9 degrees Celsius);

(2) pork and food containing pork are to be heated so all parts of the food are at least 150 degrees Fahrenheit (65.6 degrees Celsius);

(3) rare roast beef and/or rare beef steaks are to be heated to an internal temperature of at least 130 degrees Fahrenheit (54.5 degrees Celsius), unless otherwise ordered by the consumer. When meat or fish are served raw, the consumer is to be so notified;

(4) shell eggs or foods containing shell eggs are to be heated to 145 degrees Fahrenheit (62.8 degrees Celsius) or greater unless an individual consumer requests preparation of a shell egg or food containing shell eggs in a style such as raw, poached or fried which must be prepared at a temperature less than 145 degrees Fahrenheit in order to comply with the request.

(5) every part of ground meat or foods containing ground meat are to be heated to at least 158 degrees Fahrenheit (69.4 degrees Celsius), unless a consumer requests preparation of a single order of ground meat or food containing ground meat which must be prepared at a temperature less than 158 degrees Fahrenheit in order to comply with the request.

(f) Metal stem-type, numerically scaled indicating thermometers, accurate to plus or minus two degrees Fahrenheit (1.1 degrees Celsius) are to be provided and used to determine that proper internal cooking, holding or refrigeration temperatures of all potentially hazardous foods are achieved and maintained.

