

# Boerne Berges Fest Vendor Application

[www.BergesFest.com](http://www.BergesFest.com) ~~~~ [www.Facebook.com/BergesFest](http://www.Facebook.com/BergesFest)

This application must be submitted and verified by concessions Director.

**concessions@BergesFest.com**

I am applying for:      Craft Vendor                      Food Vendor  
 10X10     10X20                       10X10     10X20

**Organization or Individual Name:** \_\_\_\_\_

**Contact Name:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**E-Mail Address:** \_\_\_\_\_

**Mailing Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

**Phone:** \_\_\_\_\_ **Contact:** \_\_\_\_\_

**Items to be Sold:** \*\*\*\*\*COMPLETE ITEMS TO BE SOLD FORM\*\*\*\*\*

**Special Physical Requirements Desired:** \_\_\_\_\_

Any deviation from above without approval is cause for cancellation of this contract. Payment of Half the fee listed below will reserve your booth space, PAYMENT IN FULL IS DUE BY MAY 1<sup>ST</sup> or your deposit will be forfeited and your spot given away. Reservation fee is non-refundable, unless event is cancelled by the Boerne Berges Fest Association. Boerne Berges Fest will make every effort to meet your booth requirements. No booth may be set up before Friday morning without prior approval from the concession committee. We reserve the right to disapprove any application that is deemed not in the best interest of the Boerne Berges Fest.

Craft Booth Fee's	
10 X 10	10 X 20
\$150. <sup>00</sup>	\$250. <sup>00</sup>

Food Booth Fee's	
10 X 10	10 X 20
\$500. <sup>00</sup>	\$800. <sup>00</sup>

**Mail Application and Fee To:**

**Boerne Berges Fest  
 Concessions Director  
 P.O. Box 748  
 Boerne, TX 78006**

**Pay Online at:    [www.BergesFest.com](http://www.BergesFest.com)**

GENERAL RELEASE: THE UNDERSIGNED DOES HEREBY AND FOREVER DISCHARGE THE BOERNE BERGES FEST ASSOCIATION OF AND FROM ALL MANNER OF ACTIONS, SUITS, DAMAGES, CLAIMS, AND DEMANDS WHATSOEVER IN LAW OR EQUITY, FROM ANY LOSS OR DAMAGE TO THE UNDERSIGNED'S PROPERTY WHILE IN THE POSSESSION, SUPERVISION, OR AUSPICES OF THE BOERNE BERGES FEST ASSOCIATION, IT'S AGENTS, REPRESENTATIVES OR EMPLOYEES. I FURTHER AGREE THAT I HEREBY GRANT THE BOERNE BERGES FEST AND ITS LEGAL REPRESENTATIVES AND ASSIGNEES THE IRREVOCABLE AND UNRESTRICTED RIGHTS TO USE AND PUBLISH PHOTOGRAPHS OR VIDEO OF THIS ENTRY AND THE ENTRY'S PARTICIPANTS, OR PERSONS ACCOMPANYING IT, FOR PURPOSES OF PUBLICITY, SOLICITATION OF SPONSORSHIP, ADVERTISING, BROADCAST OR CABLECAST ON TELEVISION OR RADIO, DISPLAY ON THE INTERNET, AND ANY OTHER PURPOSE AND IN ANY MANNER OR MEDIUM, OR FOR ANY OTHER PURPOSE, NOW AND IN THE FUTURE, FOREVER, BY THE BOERNE BERGES FEST., WITHOUT ANY NOTICE OR FURTHER COMPENSATION TO ME I HEREBY RELEASE BOERNE BERGES FEST AND ITS LEGAL REPRESENTATIVES AND ASSIGNEES FROM ALL CLAIMS AND LIABILITY RELATING TO SAID PHOTOGRAPHY AND/OR OTHER VIDEO IMAGING PROCESSES.

**By signing this form, applicant acknowledges reading all Rules and agrees to abide by all rules set forth in the application**

Applicants Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Boerne Berges Fest Vendor Items To Be Sold

	<b>Item to be sold</b>	Approved Yes / No
1		
2		
3		
4		
5		
6		
7		
8		
9		
10		
11		
12		
13		
14		
15		
16		
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19		
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**No sodas or water can be sold.**

At their discretion Boerne Berges Fest Directors can ask for items to stop being sold.

Example of items prohibited from being sold:

- Laser pointers or any item with laser pointers built in
- "Poppers", Stink bombs, Silly string, or any item that will be left on the ground

# Boerne Berges Fest Food Vendors

## Please complete this Form

### Kendall County and City of Boerne Temporary Food Establishment Permit and Compliance Requirements

**PERMIT REQUIRED:** Each temporary food establishment shall have a valid permit issued by the County Health Officer. \$20.00 non-refundable fee per food booth/unit must be paid at least two days prior to the event. Nonprofit organizations are exempt from payment of the permit fee if they possess a (501-C) exemption from the IRS.

**Food Preparation:** Food shall be obtained from approved source and be in satisfactory condition. Food shall be prepared only in permitted or licensed establishments. Potentially hazardous foods shall be kept at 41degrees Fahrenheit or lower, or at 135 degrees Fahrenheit or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided on premises. A properly scaled, metal stem-type thermometer shall be used to monitor the proper internal cooking and holding temperatures or potentially hazardous foods. Packaged food shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water. No pets or children are allowed behind food booths or preparation area.

**Equipment:** Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary. Three suitably sized basins shall be provided for cleaning equipment and utensils (wash with detergent, rinse and sanitize). Equipment must be cleaned before preparing food.

**Personal Hygiene:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. All personnel shall be free of infections, which may transmit food borne illness. Personnel shall wash their hands as often as needed during food preparation. A hand wash sink or container of water with a spigot, a catch basin, soap and paper towels shall be provided for hand washing. Hair restraints such as hats, hair coverings or nets and clothing that cover body hair are required for all personnel. **No sleeveless shirts are allowed.**

**Water:** A sufficient supply of water from an approved source shall be provided to prepare food and to clean hands, equipment, and utensils.

**Toilet Facilities and Waste Disposal:** Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to applicable law. Adequate, covered containers for refuse and garbage shall be provided.

**Booth Construction:** Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt, or gravel if covered with mats, removable platforms, or other suitable materials approved by the County Health Officer. Ceilings over food preparation areas shall be constructed of wood, canvas, or other materials to protect against weather. Pest (flies, roaches, or rodents) shall be controlled. Doors, walls, screening and other measures shall be required when necessary to restrict the entrance of flying insects.

**Advisory: Section 229.170 of Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and the assessment of penalties as provided by Texas Health and Safety Code, Chapter 437.**

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION, AND PREPARATION. IF YOU HAVE QUESTIONS, PLEASE CONTACT KENDALL COUNTY HEALTH OFFICER AT (830) 249-9343 EXT. 214.

PRINT NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_