



## 2018 TASTE OF BLOOMINGTON RESTAURANT APPLICATION

Location: Showers Common, 8<sup>th</sup> and Morton St

*Saturday, June 23, 2018*

### **ELGIBILITY CRITERIA:**

- ❑ The Applicant must be a restaurant/mobile vendor located and operating in Monroe Co, IN
- ❑ The Applicant must be open to the public
- ❑ The Applicant must be in good standing with Taste of Bloomington, Bloomington Independent Restaurant Association, Downtown Bloomington, Inc. and Monroe County Health Department

### **MENU CRITERIA:**

- ❑ Maximum 3 signature food items plus optional non-alcoholic drink will be allowed to be sold. (Monroe County Health Department to approve menu)
- ❑ Taste portions are encouraged
- ❑ Suggested maximum allowable price for any item served is \$4
- ❑ Accept cash for all food and beverage items. (Taste of Bloomington cannot offer Wi-Fi access to restaurants for payment option)
- ❑ Applicants are encouraged to include a healthy menu item to appeal to the growing number of health-conscious Bloomingtonians (please list if any items are vegetarian or gluten free)

### **BOOTH:**

- ❑ Included in the \$325 booth rental fee:
  - (1) One booth space 10' x 10' (The horizontal perimeter bars are 7 feet from the ground)
  - (3) Three 8' tables
  - (2) Two 20amp/120v receptacles
  - Booths that use more than 10' x 10' space will be charged a booth fee of \$495

### **FOOD TRUCK ALLEY:**

- ❑ 5 spaces open for mobile vendors on Morton Street between
- ❑ Mobile Food Vendors must adhere to the City of Bloomington Mobile Vendor Ordinance
- ❑ Generator decibels cannot exceed 70dBA (subject to testing prior to event)
- ❑ Spaces DO NOT have access to Electricity
- ❑ Space rental \$495

**APPLICATION PROCEDURE:**

1. Fill out the following application and return it by May 11, 2018 to:  
Taste of Bloomington 302  
S College Ave  
Bloomington, IN 47403

Or Email Completed Application to:  
TasteOfBloomingtonRestaurants@gmail.com

2. Deposit: \$50 nonrefundable deposit must accompany this application. Deposit will be applied to the \$325 booth fee.
3. Taste Committee will confirm acceptance of application and participation by May 18. Incomplete application will not be considered for participation in Taste of Bloomington.
4. Payment: Remainder of booth fee due May 31, 2018. (non-refundable due to weather)
5. If you have any questions, please email [tasteofbloomingtonrestaurants@gmail.com](mailto:tasteofbloomingtonrestaurants@gmail.com)

**RESTAURANT RESPONSIBILITIES:**

1. Completed Taste of Bloomington Application and Temporary Retail Food Establishment License
2. Booth Fee \$325 or \$495 for food trucks (non-refundable due to weather)
3. Food product and condiments
4. Beverages may be sold (no major brands). NO ALCOHOLIC BEVERAGES
5. Labor to prepare and serve
6. TOB meeting on Thursday, June 7, 2018, 3pm. Meeting is mandatory for participation.
7. Serving utensils, paper plates/serving containers, plastic forks, knives, etc.
8. Heavy equipment (i.e. grills, fryers, etc.)
9. Items on the Monroe County Health Department Taste of Bloomington checklist (see insert)
10. Hand washing station – Monroe County Health Department REQUIREMENT (see insert)
11. Approved fire extinguisher (Class K) onsite in booth – Homeland Security REQUIREMENT
12. Any and all booth decorations, additional signage, menu and pricing
13. Certificate of Insurance naming Taste of Bloomington as an additional insured.

**APPLICANT INFORMATION:**

Restaurant Name (for publication): \_\_\_\_\_

Restaurant Contact: \_\_\_\_\_

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

Phone: \_\_\_\_\_ Cell: \_\_\_\_\_

Email: \_\_\_\_\_

Website: \_\_\_\_\_

**SIGNATURE MENU ITEMS:**

Please list food/beverage items with a brief description. Final menus due upon application submission. Changes in menu require approval from the Monroe County Health Department.

1. Item Name: \_\_\_\_\_

Description: \_\_\_\_\_

Price: \_\_\_\_\_

2. Item Name: \_\_\_\_\_

Description: \_\_\_\_\_

Price: \_\_\_\_\_

3. Item Name: \_\_\_\_\_

Description: \_\_\_\_\_

Price: \_\_\_\_\_

**Side Dishes (Please list any side dishes and condiments that will also be provided)**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Will your booth have a grill? **YES** \_\_\_ **NO** \_\_\_

Will your booth have a propane fryer? **YES** \_\_\_ **NO** \_\_\_

**Electrical Needs**

Please list electrical equipment including volts/amps to be used at Taste of Bloomington. Do not bring additional lighting to conserve electricity for cooking. Please bring special plugs and adapters your equipment requires as well as (1) one extension cord for each piece of equipment to the event site. Please address all technical questions prior to the event with **Shawn Trendelman at Cassidy Electric 332.7361 or 322.3690**. Each booth is equipped with (2) Two 20amp/120v receptacles. (Booth placement will be dependent upon needs)

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

**Booth Placement will be dependent upon Electrical Requirements and Grill/Fryer Usage**

- Applicant Information Complete
- Menu Items Complete
- Grill/Propane Fryer Use Complete
- Electric Complete
- Temporary License Complete
- \$50 Non-Refundable Deposit

Please sign below acknowledging all required items are complete and you agree to abide by the terms of this contract.

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

Print Name & Title: \_\_\_\_\_



**Monroe County Health Department  
Taste of Bloomington  
Temporary Food License Application**

**APPLICANT INFORMATION**

Name of Restaurant: \_\_\_\_\_

Name of certified food handler at event: \_\_\_\_\_ Certificate #: \_\_\_\_\_

*The undersigned applies for a license to operate a temporary food service establishment pursuant to retail food establishment sanitation requirements in 410 IAC 7-24. The undersigned certifies receipt of the conditions of the operation, and the establishment will be operated and maintained in accordance with these conditions.*

Signature of Applicant: \_\_\_\_\_

Printed Name & Title: \_\_\_\_\_

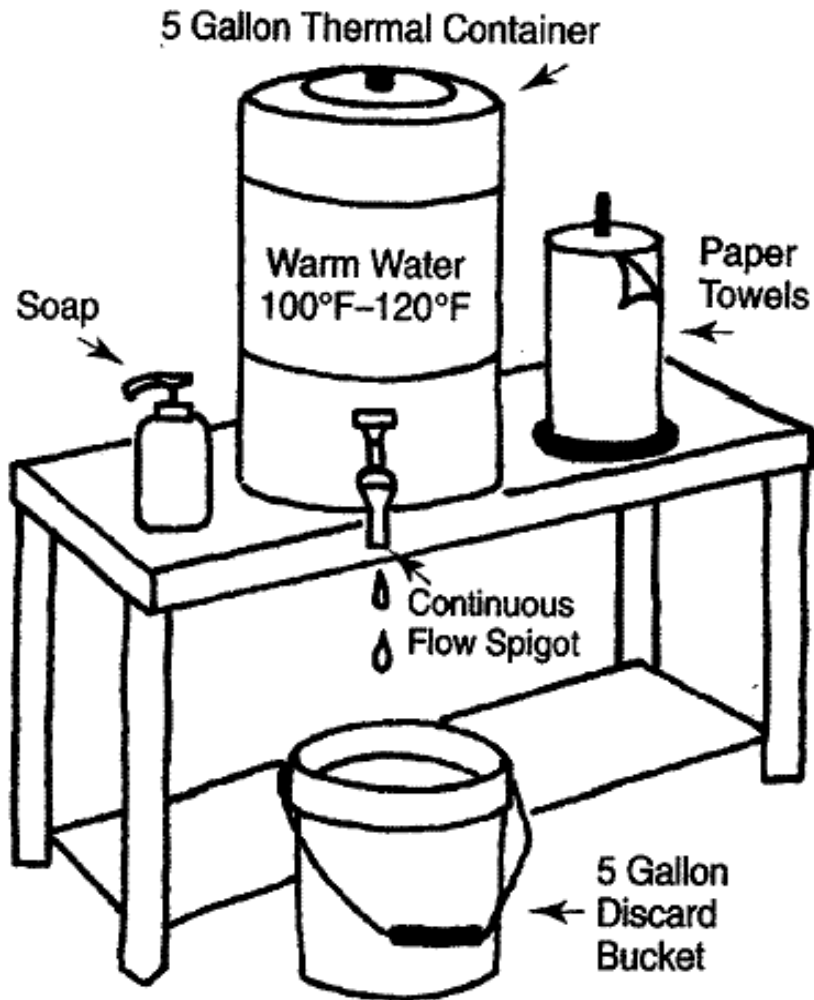
**PLEASE ANSWER ALL QUESTIONS**

1. List hot food items being sold and how you will maintain a temperature of 135°F or above during event:
  
  
  
  
  
  
  
  
  
  
2. List the hot foods that are being prepared a day or more in advance of the Taste:  
How will they be cooled? Reheated?
  
  
  
  
  
  
  
  
  
  
3. List cold food items being sold (including toppings and condiments) and how you will maintain a temperature of 41 °F or below during event:
  
  
  
  
  
  
  
  
  
  
4. Which items are being cooked onsite?

**Important Reminders:**

- Food handlers that are working with food (dispensing, cooking, assembling, etc.) need to wear hair restraints (hats, sweat bands, scarves) clean aprons/outer garments and wear gloves if handling ready to eat food (No bare hand contact)
- No food preparation is allowed at the event (NO chopping, cutting, mixing, shredding). Sandwich assembly OK
- Bring your thermometer!**
- Hand wash stations must be fully equipped and functional prior to booth opening for sale of food at 3 pm
- Temporary food permits will be issued day of event after booth has passed an inspection by MCHD

# Temporary Hand Washing Station



The temporary hand washing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F- 120°F) running water, soap, paper towels, reminder sign, and a 5-gallon bucket to collect the dirty water.



## Taste of Bloomington Checklist for Food Booths

- Liquid Soap, Paper Towels, Hand Sanitizer and single use gloves;
- 5 gallon covered container with spigot ,filled with warm water for handwashing(see handout); bucket(s) to catch waste water
- Hairnets, caps, visor or other hair restraints
- Aprons and clean outer garments
- Wiping cloths, bucket and sanitizer (plain bleach) at 100 ppm
- If warewashing on site ,you will need 3 Plastic tubs - , wash, rinse sanitize at 50 ppm chemical test strips
- ICE, ICE, ICE !!!! Ice chests with spigots for draining (do not let food or beverage float in melted ice)
- Serving spoons, spatulas, tongs, cutting boards, etc ; change every 4 hours
- Plastic wrap or foil for covering foods (foil for sterno chafing dishes to keep flame from blowing out)
- Fans to keep cool ( make sure you note this on Electrical needs)
- Platforms for elevating food and paper goods 6" off the ground ( milk crates work great !)
- Covered garbage cans and plenty of plastic liners
- THERMOMETERS To check Food temps
- FANS to keep cool

