



2019 TASTE OF BLOOMINGTON RESTAURANT APPLICATION

Location: Showers Common, 8th and Morton St

Saturday, June 22, 2019

ELGIBILITY CRITERIA:

- The Applicant must be a restaurant/mobile vendor located and operating in Monroe County, Indiana
- 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
- In order to stream line the application process Monroe County Health Department has included their requirements in this document. **Please complete the entire application.**

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 to make more items accessible to more people (smaller portion size for \$1-2)
- 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 (V), vegan (VE) or gluten free (GF)**)

BOOTH:

- Included in the \$325 booth rental fee:
- One booth space 10' x 10' (The horizontal perimeter bars are 7 feet from the ground)
- Three 8' tables
- 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
- 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 10, 2019 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 17, 2019. Incomplete applications will not be considered for participation in Taste of Bloomington.
4. Payment: Remainder of booth fee due May 31, 2019. (Non-refundable due to weather)
5. If you have any questions, please email tasteofbloomingtonrestaurants@gmail.com

RESTAURANT RESPONSIBILITIES:

1. Completed Taste of Bloomington Application, which includes information needed by the Health Department.
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, water or alcoholic beverages**).
5. Labor to prepare and serve
6. TOB meeting tentatively scheduled for Wednesday, June 12, 2019 at 3pm. More details as time gets closer. 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, Inc.** as an additional insured. This must be completed each year as policy years change.

APPLICATION INFORMATION:

Restaurant Name (for publication): _____

Restaurant Contact: _____

Certified Food Handler at the Event: _____ Certificate#: _____

Address: _____

Phone: _____ Cell: _____

Email: _____

Website: _____

FOOD SECTION:

Signature Menu Items (All questions MUST be answered to satisfy MCHD Requirements)

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: _____
 - a. How will you maintain a temperature below 41°F or above 135 °F during event:

 - b. Price: _____
2. Item Name: _____
 - a. How will you maintain a temperature below 41°F or above 135 °F during event:

 - b. Price: _____
3. Item Name: _____
 - a. How will you maintain a temperature below 41°F or above 135 °F during event:

 - b. Price: _____
4. Which food items are being cooked on site?

5. List hot foods that are being prepared a day or more in advance of the Taste. How will they be cooled and reheated?

6. Will your booth have a grill? Yes _____ No _____
 - a. If yes, what food items will be cooked?

7. Will your booth have a propane fryer? Yes _____ No _____

ELECTRICAL:

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. _____

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 foods.
NO BARE HAND CONTACT IS PERMITTED!!
- No food preparation is allowed at the event! (No chopping, cutting, mixing, and Shredding). Sandwich assembly is permitted.
- Bring your thermometer!
- Hand washing stations must be fully equipped and functional prior to booth opening for sale of food at 3:00pm.
- Temporary food permits will be issued day of event after booth has passed an inspection by MCHD

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: _____

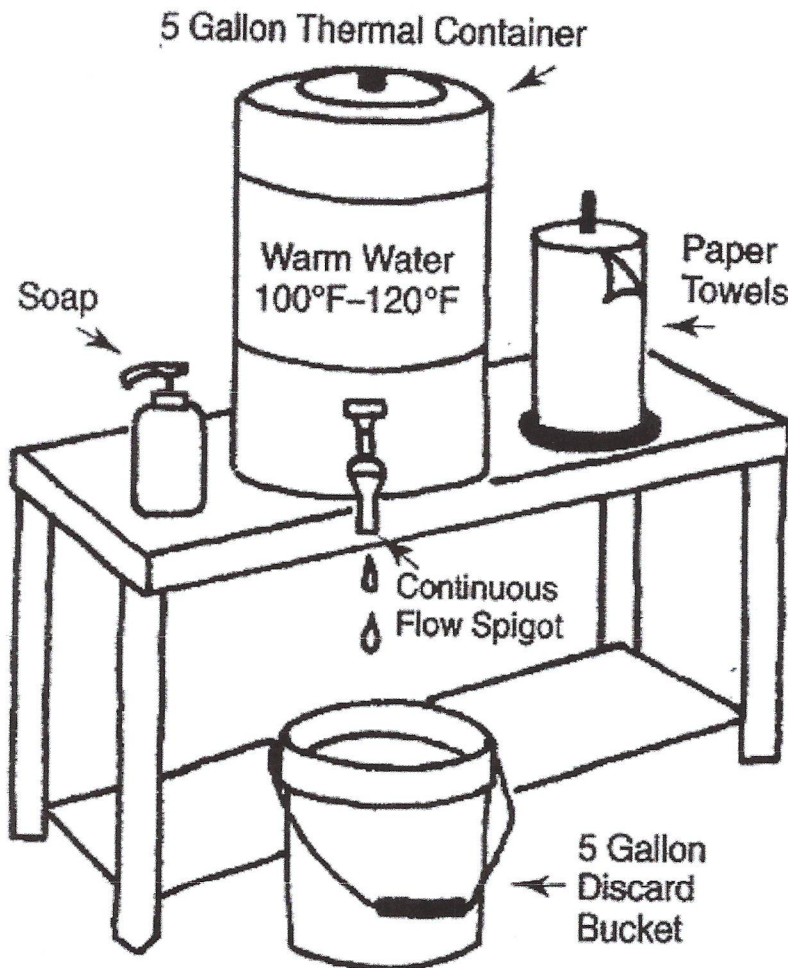


Taste of Bloomington Checklist for Food Booths

- 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
- 4 Plastic tubs for dishwashing -scrape, wash, rinse sanitize at 50 ppm (see handout); chemical test strips
- ICE, ICE, ICE !!!! Ice chests with spigots
- Serving spoons, spatulas, tongs, cutting boards, etc
- Plastic wrap or foil for covering foods
- 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



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.