



2020 TASTE OF BLOOMINGTON RESTAURANT APPLICATION

Location: Showers Common, 8th and Morton St

Saturday, June 20, 2020

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 Inc., 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 Inc. 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 15, 2020 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 22, 2020. Incomplete applications will not be considered for participation in the Taste of Bloomington.
4. Payment: Remainder of booth fee due May 31, 2020. (Non-refundable due to weather)
5. If you have any questions, please email tasteofbloomingtonrestaurants@gmail.com

RESTAURANT RESPONSIBILITIES:

1. Completed Taste of Bloomington Application including the info needed by 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 10, 2020 at 3 pm. More details as date 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 Person: _____

Certified Food Handler at Event: _____

Certificate#: _____ Exp. Date _____

Address: _____

Phone: _____ Cell: _____

Email: _____

Website: _____

HEALTH DEPARTMENT SECTION:

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

Please list food/beverage items with a full description. All submitted menus are subject to Health Department review and approval. **NO changes** may be made to your menus without prior notification to the Monroe County Health Department.

1. Menu Item Name: _____
 - a. Will any additional food items be needed in order to build your dish? (I.e. rice, pasta, salsa, etc.) If so please list them here. _____
 - b. What equipment will you use to maintain your food items at a temperature below 41°F or above 135 °F during the event? _____

 - c. Price: _____
2. Menu Item Name: _____
 - a. Will any additional food items be needed in order to build your dish? (I.e. rice, pasta, salsa, etc.) If so please list them here. _____
 - b. What equipment will you use to maintain your food items at a temperature below 41°F or above 135 °F during the event? _____

 - c. Price: _____
3. Menu Item Name: _____
 - a. Will any additional food items be needed in order to build your dish? (I.e. rice, pasta, salsa, etc.) If so please list them here. _____
 - b. What equipment will you use to maintain your food items at a temperature below 41°F or above 135 °F during the event? _____

 - c. 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? *(Please be sure that items that are reheated are at the correct temperature when they arrive at the event)*

6. How will your food items be protected from contamination?

7. What type of chemical sanitizer will you have available at the time of the event? _____
~Please be sure that you have test strips available for your sanitizer at the event~

8. Will your booth have a grill? Yes _____ No _____

a. If yes, what food items will be cooked?

9. 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, OR 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

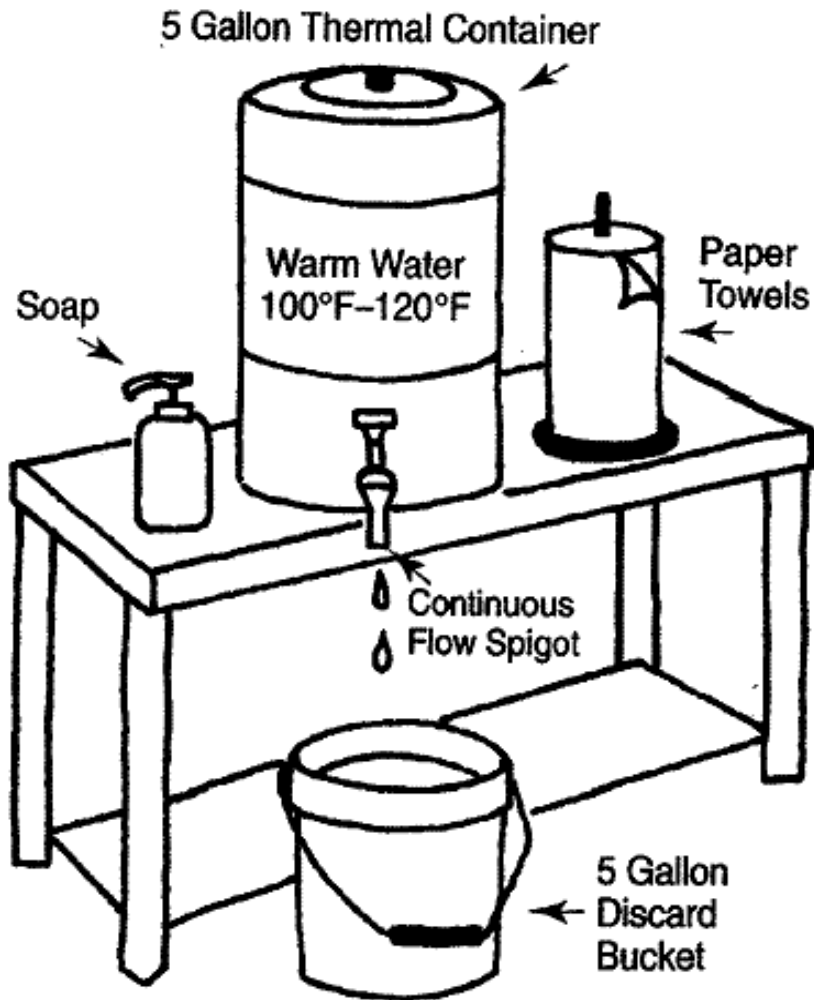
- Applicant Information Complete
- Menu Items Complete
- Grill/Propane Fryer Use Complete
- Electric Complete
- Temporary License Complete
- \$50 Non-Refundable Deposit

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: _____

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 Check List for Food Booths

- **Hand washing station (refer to handout)**
 - **5 Gallon covered container with spigot filled with warm water**
 - **Liquid hand soap**
 - **Paper towels**
 - **Bucket(s) to catch graywater**
- **Hair & beard restraints (hats and visors permitted)**
- **Clean aprons & outer garments**
- **Chemical sanitizer (refer to handout)**
 - **Bleach 50-100ppm or QAC 200-400ppm**
 - **Bucket or spray bottle**
 - **Wiping cloth(s)**
 - **Test strips**
- **Single use gloves, serving spoons, spatulas, tongs, etc.**
- **ICE ICE ICE & More ICE!! Ice chest with spigots**
- **Plastic wrap or foil for covering food items**
- **Platforms to elevate food and paper goods 6" off the ground**
 - **Milk crates work great!**
- **Thermometers to check food temperatures**
- **Fans to keep cool (make sure you note this on electrical needs)**
- **Covered garbage cans and plenty of plastic liners**