

October 12–13, 2024 ~ Columbus Day weekend
Joshua Sears Memorial Field, 1175 Route 28 & Wood Road, South Yarmouth MA 02664
www.yarmouthseasidefestival.com ~ 508-778-1008

Dear Potential Food Vendor

Enclosed you will find the Festival Food Vendor application, the Town of Yarmouth Health Department permit application, and also the Yarmouth Fire Department's permit application.

NEW VENDORS: You will need to contact Rhonda at rhonda@yarmouthseasidefestival.com prior to sending your application to discuss menu items you would like to bring.

The **FESTIVAL** application can be <u>completed online</u> along with a \$400 <u>payment via PayPal</u> or fill out the forms in this pdf and mail with a \$400 check by September 1, 2024 to: **Yarmouth Seaside Festival**, **P.O. Box 489**, **South Yarmouth**, **MA 02664**. **Checks made payable to Yarmouth Seaside Festival**.

Please fill out the Town of Yarmouth **HEALTH** permit and mail it along with **their fee to the Yarmouth Town Office**, **1146 Route 28**, **South Yarmouth MA 02664**, **NOT to the Seaside Festival**. There is a deadline for accepting these applications so be sure to take care of this at your earliest convenience. **This form cannot be completed online**.

The **Yarmouth Fire Department** has asked us to inform you that each food vendor must apply for and receive a safety permit from their department (included in our packet) before any cooking can begin. There is no fee for this permit and you may include the Fire Department permit application with the festival application and we will forward it to them. **This form cannot be completed online.**

You will also need to call the Fire Station at 508-398-2212 to schedule an inspection time either Friday afternoon before the Festival or early morning the day of the Festival. They will require that a responsible person be present during the inspection.

PLEASE NOTE: No vendor will be allowed to operate a grease-producing device under a tent without a proper mechanical ventilation hood and benefit of a suppression system, so please plan ahead of time.

If you have any questions, please feel free to contact the Health Office at 508-398-2231 ex. 1241, or the Fire Department at 508-398-2212. If you have questions in regards to the Festival, email rhonda@yarmouthseasidefestival.com. Thank you for your prompt attention to this. We look forward to seeing you in October.

Sincerely,

Festival Committee



October 12–13, 2024 ~ Columbus Day weekend

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Festival Food Vendor Application

"This privilege is accepted on the condition that all business conducted under the same shall be conducted in accordance with the laws of the Commonwealth of Massachusetts and the rules and regulations established by the Yarmouth Seaside Festival Committee, and in case of any violation of said laws, rules or regulations and particularly Chapter 128 of the general laws of the Commonwealth and the purchaser is prevented from doing business by the State Police or any other duly Constituted Authority, purchaser already been paid, and upon such violation agrees to immediately surrender the grounds or space occupied under this permit and cease doing business, and in consideration of the granting of this permit the purchaser hereby releases, exonerates and discharges the above named Yarmouth Seaside Festival, its committee, and the Town of Yarmouth of any and all liability for any loss or damage which said purchaser may suffer or sustain either in property damage or personal injuries while on the grounds of the said Festival, and the said purchaser, by the acceptance of this Permit and in consideration of the granting thereof, covenants and agrees to assume and does hereby assume any and all risk respecting himself, his agents, servants and employees and his or their property, including all injuries, losses or damages sustained by any or all of them while on said grounds; and further, said Purchaser covenants and agrees to assume and does hereby assume all liability and responsibility for all injuries and damages sustained by other persons or firms as a result of negligence and for wrong doing of himself or his agents, servants or employees, or by reason of the distribution of any improper or defective equipment used or the manner in which the same is used, or by reason of distribution of an unwholesome or unfit food or

beverages on the grounds, or by reason of any act or mission where liability therefore occurs; and further the Purchaser covenants and agrees to pay all damages, losses and expenses occurring by reason of the foregoing and to hold said Yarmouth Seaside Festival, its committee, the Town of Yarmouth, or the Bridgewater State University harmless and free there from; and the Purchaser does hereby further covenant and agree to provide suitable and satisfactory casualty or liability insurance for the benefit of himself and said Corporation covering his responsibility and liability hereunder and also for the possession and use of all propane gas or other gas on the grounds with minimum coverage limits of \$100,000/\$300,000 for personal injuries and for property damage, along with this application and before entering upon said grounds under this permit, and that failure to do so shall effect cancellation of said Permit." Further, "This contract shall be void of no effect unless the party of the second part shall require compensation for the benefit of and keep insured during the life of this contract such employees (whether under contract of the party of the second part or an independent or subcontractor) as are required to be covered by the Provisions of the Workman's Compensation Law."

You must submit an insurance rider or a copy of your liability insurance certificate with this permit request. You MUST apply for a food service permit from the Town of Yarmouth Board of Health (508) 398-2231 ex 1241 before submitting this application (deadline September 1). Per order of the Fire Department a 20 pound fire extinguisher (any combination thereof) must be present at each booth with cooking facilities. They will do an inspection.

Sign and return one (1) copy with required permits and \$400 fee included.

Mail all documents and your check before September 1, 2024 to:

Yarmouth Seaside Festival, PO Box 489, South Yarmouth, MA 02664

Name:	Phone:
Address:	Email:
Complete list of items to be sold:	
(USE BACK OF APPLICATION IF NEEDED) Please inquire if new	products are being requested.
ALL TRASH MUST BE TAKEN TO THE DU	IMPSTERS—DO NOT LEAVE TRASH ON THE FIELD
Please specify type of item(s) that need electricity a	nd amperage:
How much frontage space is needed for your set up	o:

If you have any questions, please email Rhonda at rhonda@yarmouthseasidefestival.com



TOWN OF YARMOUTH

1146 ROUTE 28, SOUTH YARMOUTH, MASSACHUSETTS 02664-24451 Telephone (508) 398-2231, ext. 1241 Fax (508) 760-3472 Board of Health

Health Division

To:

Temporary Food Service Applicant

From:

Philip Renaud, Health Inspector

Date:

May 7, 2024

Subject:

2024 Seaside Festival

Enclosed, please find a temporary food service application and Worker's Compensation Affidavit. Please provide all necessary information (ingredient lists if applicable), sign the documents, and return them to the Health Department at least one (1) month prior to the festival. Any change in food from the prior year must be pre-approved by the Health Department. No food additions will be allowed once the application has been submitted.

If you have any questions regarding the above matter, please feel free to contact me at the Health Office, (508) 398-2231, ext. 1242, during business hours of 8:30 a.m. to 4:30 p.m., Monday through Friday.

Thank you for your anticipated cooperation.

enc.

Print Form



The Commonwealth of Massachusetts Department of Industrial Accidents Office of Investigations 1 Congress Street, Suite 100 Boston, MA 02114-2017 www.mass.gov/dia

Workers' Compensation Insurance Affidavit: General Businesses

Applicant Information	Please Print Legibly
Business/Organization Name:	
Address:	
City/State/Zip:	Phone #:
Are you an employer? Check the appropriate box: 1.	11. Health Care 12. Other heir workers' compensation policy information.
I am an employer that is providing workers' compensation insu Insurance Company Name: Insurer's Address:	
City/State/Zip: Policy # or Self-ins. Lic. #	
Attach a copy of the workers' compensation policy declaration. Failure to secure coverage as required under Section 25A of MG fine up to \$1,500.00 and/or one-year imprisonment, as well as civof up to \$250.00 a day against the violator. Be advised that a cop Investigations of the DIA for insurance coverage verification.	L c. 152 can lead to the imposition of criminal penalties of a vil penalties in the form of a STOP WORK ORDER and a fine
I do hereby certify, under the pains and penalties of perjury tha	t the information provided above is true and correct.
Signature:	Date:
Phone #: Official use only. Do not write in this area, to be completed to	by city or town official.
City or Town:Polissuing Authority (circle one): 1. Board of Health 2. Building Department 3. City/Town 6. Other	Clerk 4. Licensing Board 5. Selectmen's Office
Contact Person:	Phone #:

Yarmouth Health Department TEMPORARY FOOD SERVICE APPLICATION YARMOUTH SEASIDE FESTIVAL

October 12th and 13th, 2024 Fee \$15.00

Business Address: Mailing Address: Is business under a non-profit organization? Yes No If yes, name of organization: Is the business new to the Seaside Festival? Yes No ALL NEW VENDORS MUST HAVE PRIOR APPROVAL FROM THE YARMOUTH HEALTH DEPARTMENT BEFORE APPLYING. CALL 508-398-2231, EXT. 1242 FOR APPROVAL. ALL APPLICABLE ITEMS MUST BE COMPLETED IN ORDER FOR YOUR APPLICATION TO BE PROCESSED. THE COMPLETED APPLICATION MUST BE SENT TO THE HEALTH DEPARTMENT ONE (1) MONTH IN ADVANCE. Commercial Retailers including at fairs and festivals can no longer sell single use plastic water bottles, bylaw passed at April 2023 Town Meeting, Article 35. List all food to be served (Note: only pre-cooked chicken will be considered) (No Fish or Shellfish allowed): Food: Supplier: Describe hand-washing facilities in your booth; Supplier: Describe methods for washing and sanitizing cooking utensils; ANY CHANGE IN FOOD FROM THE PRIOR YEAR MUST BE PRE-APPROVED BY THE HEALTH DEPARTMENT. NO FOOD ADDITIONS WILL BE ALLOWED ONCE THE APPLICATION HAS BEEN SUBMITTED TO THE HEALTH DEPARTMENT. COPIES OF SERVSAFE AND ALLERGEN CERTIFICATES MUST BE SUBMITTED WITH APPLICATION. A food permit from the town that you are located in, and a recent inspection must be submitted with your application. ALL FOOD MUST BE PURCHASED FROM A LICENSED, APPROVED SOURCE. FOOD PREPARED AT INDIVIDUAL HOMES WILL NOT BE ALLOWED unless licensed by the Health Department. FOOD BOOTHS PROPOSING ONSITE COOKING MUST HAVE A 20 BC (if griddles or	Name of Business:	Telephone #
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charbroilers), OR A 40 BC OR 2-20 BC (if fryolators) FIRE EXTINGUISHERS MUST BE AVAILABLE ONSITE PER THE YARMOUTH FIRE DEPARTMENT. Signature of Applicant:	charbroilers), OR A 40 BC OR 2-20 BC (if fryolate AVAILABLE ONSITE PER THE YARMOUTH I	ors) FIRE EXTINGUISHERS MUST BE FIRE DEPARTMENT.

PLEASE DETACH THIS INFORMATION SHEET AND KEEP FOR YOUR REFERENCE.

To ensure proper and sanitary handling of all temporary food service operations and, in accordance with Regulation 105 CMR 590.000 of the State Sanitary Code, the following practices are to be followed:

- 1. All foods requiring refrigeration must be kept in mechanical units capable of maintaining constant and proper temperatures. Potentially hazardous foods (i.e., meats, eggs, milk products, etc.) must be at 41°F or lower, or at 140°F or higher. Frozen products at 0°F.
- 2. Thermometers are required for all refrigeration units and freezers as well as a stemtype thermometer capable of checking product temperatures where necessary.
- 3. Foods and drinks to be clean and wholesome. All food while stored, displayed, and served to be kept under a tent and protected from flies, dust, and other contamination (i.e., individually wrapped or properly covered).
- 4. Foods and drinks to be dispensed in single service containers. Straws are to be individually wrapped. Condiments (excluding onions and spices) shall be in individually wrapped portions or from adequately covered containers.
- 5. Ice to be consumed or which will be in contact with food or drink must be obtained from an approved source and stored in a safe and sanitary manner.
- 6. All food handlers to wear clean outer garments hair to be effectively restrained. Smoking is prohibited in food service and preparation areas.
- 7. A handwashing facility comprised of running water and a sink needs to be available for each food vendor that prepares food.
- 8. All garbage and rubbish to be kept in proper containers and covered with tight fitting lids.
- 9. A list of ingredients is required on all bake sale items, jams and jellies. The baking/manufacturing location must be pre-approved by the Health Department and any food prepared at individual homes will not be allowed.
- 10. All booths/facilities used for temporary food service must be pre-approved and inspected by the Health Department. Booths or facilities that do not meet the standards of 105 CMR 590.000 will not be issued a permit.



The Commonwealth of Massachusetts

City / Town of Yarmouth



(Rev. 6/23)

Application for Standard Permit

→ Return completed application to:

DIG SAFE NUMBER City or Town: Start Date: _____ In accordance with the provisions of M.G.L. Chapter 148, as provided in Section application is hereby made (Full Name of Person, Firm or Corporation) (Phone Number) (Address: Street or P.O. Box, City or Town, Zip Code) for permission to (state clearly purpose for which permit is requested) _____ Cert. No. Name of Competent Operator (if applicable) _____ Date Issued-rejected _____By ____ (Signature of Applicant) Date of expiration ______Fee _____ Amount Paid \$ _____ ______ The Commonwealth of Massachusetts City/Town of Yarmouth **FP-006 PERMIT** (Rev. 6/23) DIG SAFE NUMBER Start Date: Permit Number (if applicable): _____ In accordance with the provisions of M.G.L. Chapter 148, as provided in ______ this permit is granted (Full Name of Person, Firm or Corporation) (Street and # or Describe Location for Adequate Identification) _____ This permit will expire on _____ Signature of Official Granting Permit:



PLEASE NOTE THAT ONLY APPLICATIONS WITH ORIGINAL WET SIGNATURES WILL BE ACCEPTED. PHOTOCOPIES OF APPLICATIONS WILL NOT BE PROCESSED. This permit must be conspicuously posted upon the premises

