



Northwest
Premier Title Sponsor

Attention: Food Service Proprietors

The Chamber along with Northwest Bank present the

17th Annual

Taste of Orchard Park

Wednesday, July 27th from 5:30 to 9:30 p.m.

With the exception of a Buffalo Bill's game, the Taste of Orchard Park attracts more people than any other single-day event in our community. Thousands of people attended this event. Your business can benefit from this exposure by joining us on the street for this exciting summertime event!

To make way for dozens of food vendors and the large crowds, N. Buffalo Street will be closed between Route 20A and NOCO, also in addition Princeton Place from N. Buffalo Street to Linwood Avenue.



It will be another great evening for our community as we celebrate summer in Orchard Park. This is a wonderful opportunity for your establishment to showcase your mouth-watering specialties to the thousands of potential customers that will attend.

Please review the following information to see how you can take part in this extraordinary community event. To be included in the menu, get your information to us by July 1st. You won't want

to miss this event... we look forward to seeing you there!



For more information, contact the Chamber at 662-3366.

Taste of Orchard Park Vendor Application



Northwest
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- WHEN:** Wednesday, July 27, 2022
- TIME:** 5:30 p.m - 9:30 p.m.
- LOCATION:** N. Buffalo St. (Route 20A to NOCO)
Princeton Pl. (N. Buffalo St. to Linwood Ave.)
- VENDOR FEE:** \$200 (For Displays under 20')
\$300 (For Displays over 20')

- **Cutoff for registration is Friday, July 1st.**
- You must be a **member** of the Orchard Park Chamber of Commerce to participate as a Food Vendor in this event.
- **Vendors are responsible for all monies collected, no tickets will be utilized.**
- Food Vendors are only permitted to offer food and/or non-alcoholic beverages, unless you have a liquor license.
- Remittance of applicable state and local sales tax will be each vendor's responsibility.
- Return this completed form with payment along with your menu form ASAP. A Certificate of Insurance listing the Chamber as an additional insured on a primary and non-contributory basis must be in the Chamber office by July 8th.
- Following receipt of your payment, an Event Representative will contact you to confirm details.
- All temporary food service stands must have a valid health permit to operate. An application and instructions are enclosed for your convenience or use fillable link below.

----- *Detach and submit with your payment* -----

(http://www2.erie.gov/health/sites/www2.erie.gov.health/files/uploads/pdfs/temp_food_service_establishment.pdf)

Thank you for your participation in this exciting community event!

- YES** I would like to participate in the 17th Annual Taste of Orchard Park. My payment is enclosed.
- NO** I cannot participate, but I would like to make a donation to support this event.
\$ _____ is enclosed.

COMPANY NAME _____ PHONE _____

CONTACT NAME _____ E-MAIL _____

ADDRESS _____ WEBSITE _____

Make checks payable to the **ORCHARD PARK CHAMBER OF COMMERCE**
and mail completed form with payment to above address.



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Taste of Orchard Park

Wednesday, July 27th • 5:30 – 9:30 p.m.

N. Buffalo St. (Route 20A to NOCO) and Princeton Pl. (N. Buffalo St. to Linwood Ave.)

Set-up Time: 4:30 p.m.

Thank you for registering as a food vendor for this exciting summertime event. To be included in the menu, please complete and return this form to the Chamber by July 1, 2022.

Email to opcc@OrchardParkChamber.org. For additional information, call 716-662-3366.

Vendors will receive a designated space for their display. If needed, an electrical outlet will be available for your use. It is your responsibility to bring everything you need to the event, including a tent, tables, extension cords, utensils, napkins, plates, etc. Vendors are not permitted to use the trash cans provided for customers. You must bring your own garbage can and bags for the garbage that you generate.

FOOD VENDOR MENU LISTING

BUSINESS _____

PHONE _____

CONTACT PERSON _____

Vendors are only permitted to offer food items and/or non-alcoholic beverages, unless you have a liquor license. Vendors are responsible for all monies collected.

The menu will include up to 3 items of your food selection choices. Please include pricing.

Item _____

Item _____

Item _____

Describe your electrical requirements. Be specific to avoid circuit overload!

Erie County Health Dept. requires vendors to obtain a permit to operate a temporary food service establishment. If you have not yet applied for a permit, an application is attached. Fees increase the closer you get to the event so please get your health permit immediately.

ERIE COUNTY DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH SERVICES

**APPLICATION FOR A PERMIT
TO OPERATE A
TEMPORARY FOOD SERVICE ESTABLISHMENT**

OPERATION OF A FOOD SERVICE ESTABLISHMENT WITHOUT A PERMIT IS A MISDEMEANOR UNDER PART 14 OF THE NEW YORK STATE SANITARY CODE.

SUBMIT THIS APPLICATION AT LEAST 5 DAYS BEFORE THE FIRST DAY OF OPERATION.

1. EVENT
 - a. Name _____
 - b. Location _____
 - c. City, Town, Village _____
 - d. First and Last Dates of Event _____

2. FOOD STAND
 - a. Name _____
 - b. Location at Event _____
 - c. Foods to be Served _____

3. OPERATOR
 - a. Owner/Corporation _____ Phone _____
 - b. Address _____
 - c. City, Town, Village _____ State _____ Zip Code _____
 - d. Responsible Person _____ Fax _____

4. FEE REQUIRED

No. of Days of Operation	If application is submitted:		
	5 or more days prior to event:	4 or less days prior to event:	
1-3	fee is \$106	fee is \$146	Cash
4-7	\$120	\$160	Check
8-14	\$150	\$190	Money Order
Frozen Dessert Machine	\$25	\$25	Total Fee: \$ _____

IF THIS APPLICATION IS APPROVED, THE UNDERSIGNED APPLICANT HEREBY AGREES TO OPERATE THE TEMPORARY FOOD SERVICE ESTABLISHMENT DESCRIBED ABOVE IN COMPLETE COMPLIANCE WITH THE REQUIREMENTS OF PART 14 OF THE NEW YORK STATE SANITARY CODE. APPLICANT ALSO ACKNOWLEDGES THAT WORKER'S COMPENSATION AND DISABILITY INSURANCE ARE IN FORCE AS REQUIRED.

5. SIGNATURE
 - a. Owner/Operator _____
 - b. Title _____ Date _____

FOR DEPARTMENT USE

Permit Recommended Yes No Valid from _____ to _____ District **B H L** Permit No. _____
 Foods Allowed _____
 Permit Conditions _____ Inspector _____

**INSTRUCTIONS FOR COMPLETING APPLICATION FOR
A PERMIT TO OPERATE A TEMPORARY FOOD SERVICE ESTABLISHMENT**

- Item 1. **EVENT**
- a. Name of event or festival
 - b. Number and street where event is being held.
 - c. City, Town or Village event is located in.
 - d. Indicate beginning and ending dates of the event.
- Item 2. **FOOD STAND**
- a. Name on food stand for this event.
 - b. Indicate location of stand at the event.
 - c. Indicate the foods that will be served at this stand.
- Item 3. **OWNER/OPERATOR**
- a. Name of owner of business or corporation and home phone number.
 - b&c. Permanent address of business.
 - d. **Name of Responsible Person** – name and title of individual responsible for the operation who may be contacted in the event of an emergency, etc. If available, fax number where permit could be sent
- Item 4. **FEE REQUIRED**
- Check the boxes that apply and enter the fee total.
- Item 5. **SIGNATURE**
- a. Signature of the owner or operator.
 - b. Title of the person signing this application and the date it was signed.

SEND APPLICATION AND PAYMENT TO:

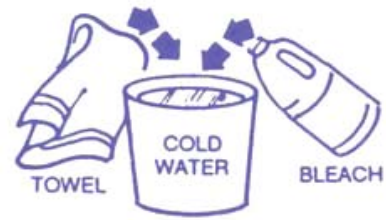
**ERIE COUNTY COMMISSIONER OF FINANCE
503 KENSINGTON AVENUE
BUFFALO, NEW YORK 14214**

GUIDELINES FOR TEMPORARY FOOD STANDS

1. All temporary food service stands must have a valid Health Permit to operate.
2. The use of “home canned” or home prepared food is absolutely prohibited.
3. Cook poultry until internal temperature reaches 165°F. Cook pork until internal temperature reaches 150°F. Cook eggs until internal temperature reaches 145°F. Cook ground meat until internal temperature reaches 158°F. Cook all other foods to 140°F or higher. Hot foods must be maintained at 140°F or above. All cooked foods that are cooled must be reheated to 165°F if served hot.
4. Care must be observed in food storage – adequate refrigeration is important. Cold foods must be maintained at or below 45°F at all times.
5. Provide a metal stem thermometer (0° - 220°F) to measure the temperature of foods, both cold and hot.
6. Keep time between preparation and serving as short as possible.
7. The menu should be limited to avoid leftovers. Hazardous food items requiring extensive preparation must be prepared in a permitted food service establishment.
8. Ready-to-eat foods must not be handled during preparation and service. Use plastic gloves, a ladle, tongs or deli-wrap. **KEEP HANDS CLEAN.**
9. **HAND WASHING FACILITIES** must be provided at each food stand. Facilities will consist of soap, paper towels and a container equipped with a tap or spigot to produce a stream of water. Waste water must be collected in a receptacle and disposed of in a sanitary manner. (Hand washing signs must be posted.)
10. Convenient and adequate toilet facilities must be available.
11. All food handlers must be free from illness, boils, sores and cuts, and use hygienic food preparation practices. **NO SMOKING IN FOOD STANDS.**
12. All single service products and food items, including ice, must be stored a minimum of 6” above the ground or floor surface.
13. Food handlers must wear clean clothing. Hats and/or hair restraints are required.
14. Condiments for self-service must be provided in approved closed dispensers or single service packages.



15. CLEAN AND SANITIZE ALL FOOD CONTACT SURFACES AND EQUIPMENT before, during and after use. Wiping cloths must be kept clean and stored in a container of sanitizing solution.



16. Food and eating utensils must be protected from customers. Easily cleanable counter protector devices (covers) are required to protect food when placed on display.

17. Single service disposable plates and flatware are required for service to the public. All beverages that are dispensed must be in single service cups.

18. For the washing of utensils, pots and pans; the minimum requirement is a 3 compartment sink or 3 containers, for wash, rinse, and sanitize (with bleach).

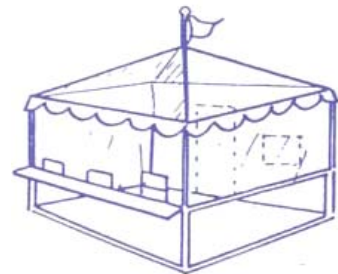
19. Wet storage of packaged food and beverages is prohibited. Canned beverages may be stored in containers of chopped ice with the drain open.

20. Only chipped, crushed or cubed ice, obtained in bags from approved sources can be used in the manufacture of foods or be permitted to come in actual contact with food.

21. Cleaning compounds, sanitizers and toxic items must be properly labeled and stored away from food.

22. Keep foods covered to protect them from insects. Place garbage and paper wastes in a refuse container with a tight fitting cover. Dispose of waste water in a sewer or public toilet. Waste cooking grease must be disposed of in an approved receptacle.

23. Design your booth with food safety in mind. All booths must have an overhead covering. The ideal booth will be entirely enclosed except for the serving windows and have only one door or flap entry. Clear plastic or light colored screening on side walls will aid visibility. Only food workers are permitted inside the food preparation area. All animals must be excluded from booths.



24. The public must be protected from hot grills, gas cylinders and other dangerous items. A fire extinguisher is required at each stand.



ERIE COUNTY DEPARTMENT OF HEALTH

**ENVIRONMENTAL HEALTH SERVICES
FOOD SERVICE PROTECTION PROGRAM**

Call (716) 961-6800 with questions or comments