



Taste of East Cobb 2019

Restaurant Application and Agreement

Application Instructions:

1. Complete and submit pages 1 and 2 of this application.
2. Complete separate **Temporary Food Service Permit**.
3. **PAYMENT IS REQUIRED AT THE TIME OF APPLICATION.**
Submit \$250.00 registration fee (check payable to **WBPA**, \$9.00 service fee if paying by credit card). Fees may be paid by Enclosed Check or Electronic Payment here: <http://www.tasteofeastcobb.com/pay/>
4. Submit proof of insurance (see page 4 for details).
5. Submit restaurant logo in .JPG or .PNG format via email to tasteofeastcobb@gmail.com.

Event Date, Location, and Time:

Saturday, May 4, 2019
11:00am – 5:00pm
Johnson Ferry Baptist Church parking lot
955 Johnson Ferry Road, Marietta, GA 30068

Mail Application and Fee Payment to:

Chris and Karla Hilton
1297 Hilton Drive
Marietta, GA 30062

Application Deadline is March 29th, 2019

Restaurant Information					
Restaurant Name:					
Contacts:					
Restaurant Address:					
Business Phone:		Cell Phone:			
E-Mail:			Website:		
Equipment Information					
Electricity Required? (circle one)	Yes	No	If Yes, how many outlets are required?		
Electrical equipment to be used: (circle all that apply)	Broilers	Fryers	Warming Trays	Freezer	Refrigerator
	Ice Maker	Heat Lamps	Audio Equipment	Other: _____	
Cooking surface to be used: (describe)			Cooking surface dimensions: (indicate feet or inches)	_____ x _____	



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“Taste” Menu for Event		
Hot or Cold?	Item	Price per Taste (\$1, \$2, \$3, \$4, or \$5)

Agreement Acceptance	
<p>The authorized signature below indicates restaurant’s commitment to participate in Taste of East Cobb at the date, time, and location indicated on page 1 of this application. In addition, the authorized signature below indicates restaurant and its employees agree to comply fully with the terms and conditions as outlined in this Restaurant Application and Agreement and absolve Johnson Ferry Baptist Church and WBPA from any loss, claims, and damages arising on the day of the event.</p>	
Authorized Signature: _____	Date: _____

Restaurant Application Checklist	
	Completed and signed Restaurant Application and Agreement <ul style="list-style-type: none"> Restaurant retains photocopy of completed pages 1 and 2 for records, and remaining pages for rules and event preparation
	Completed and signed Cobb & Douglas Public Health Application for Non-Profit Temporary Food Service Permit
	Submitted payment (see payment information on page 1)
	Submitted insurance information (see page 4 for insurance information)
	Submitted restaurant logo (email logo to tasteofeastcobb@gmail.com)



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Event Details and Rules

All restaurants must abide by rules and details outlined below without exception.

- **Event will be held rain or shine.**
- Booth set up can begin at 8:00 a.m. and must be completed by 10:15 a.m. Any vehicles used to unload food and equipment must be removed from the event area by no later than 10:30 a.m.
- Cobb County Public Health field agents will be onsite to certify each restaurant's compliance to Health Department regulations. **Restaurants may not serve food until booth and food have been certified by Cobb County Public Health.**
- Restaurant staff is required to park vehicles only in designated places. No vehicles may be parked adjacent to booth during the event.
- **Restaurant booth must be staffed for the entire six (6) hours of the event. No booth clean-up or equipment removal may begin prior to 5:00 p.m.** Vehicles will not be allowed to enter the event area prior to 5:15 p.m. or until deemed safe by the event coordinators. There is no fail-safe method to determine the exact number of people to be served, but recent events indicate attendance of 10,000 to 15,000 people.
- **Restaurants may only serve food in sample-sized portions. "All-you-can-eat" portions are not allowed. This is a "taste" event to promote the restaurant and its menu.**
- Any food re-supplies needed during the event may only be delivered to the designated drop-off area for pick up by restaurant staff. No vehicles are allowed in booth area during event.
- Restaurants are required to bag all trash and place it in the designated areas and trash cans provided. Restaurants are required to properly contain and remove all grease. **No grease, cooking oils, coals or remaining food may be left behind or emptied onto the parking lot and/or grass areas.**
- **Restaurants may not serve nor give away beverages of any kind, as WBPA will be exclusively selling beverages separately on-site.**
- No alcoholic beverages may be offered or consumed during the event.
- No glass containers may be used for serving customers.
- Food may only be exchanged for taste tickets. **No food or edible items may be given away or exchanged for cash.**
- Restaurants may charge from 1 to 5 tickets per "taste."
- Each restaurant will collect and retain the Taste tickets generated from its food sales. WBPA representatives will pick up tickets periodically during the event. The tickets picked up from each restaurant booth will be verified, totaled, and redeemed by WBPA at the conclusion of the event.
- Each restaurant's total ticket sales proceeds, as determined by WBPA, will be split 50/50 between WBPA and the restaurant. A check for the restaurant's 50% share of its proceeds will be issued at the end of the day.



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Items and Services to be provided by Taste of East Cobb

- One (1) restaurant booth, which shall consist of the following: one (1) 10-foot x 10-foot white open canopy tent; three (3) 6-foot tables, with tablecloths and skirting; two (2) folding chairs; one (1) frontal event identification sign; menu signage with ticket pricing; and electric power supply, as requested in Restaurant Application and Agreement.
- A shared wash station to provide running water for hand washing; hand soap, paper towels, and a bucket to catch wastewater.
- Tent/table/chair set-up and removal.
- Trash removal.
- Customer seating.
- Traffic management and security patrols.
- Event promotion/advertising.

Items & Services to be provided by Participating Restaurants

- Sanitizer for rinsing and storing wiping cloths, cutting blocks and/or surfaces.
- Cooking surfaces and/or any equipment needed for serving, warming, cooling and storage of food.
- Extension cords, as needed, for appliances.
- Containers (Plastic, Styrofoam, etc.) and utensils for serving food.
- Container to retain grease created during the event (if any).
- Staffing for your booth **throughout the event**.
- Ticket collection box.
- Handout menus, coupons, and/or other promotional materials are strongly encouraged as a way to promote the restaurant.
- Representatives of the Cobb County Health Department will be on site before the event starts to certify that each restaurant meets its requirements. Please note the following instructions from the health department:
 - Extra serving utensils are required unless booth contains 3-compartment sink.
 - Single service articles (plastic forks, spoons, knives, etc.) must be individually wrapped unless dispensed from a closed container by restaurant staff.
 - All cook staff must wear appropriate hair restraints.
 - For a complete list of Cobb County Health Department rules please visit <http://www.cobbanddouglasspublichealth.org>.

Proof of Insurance

All restaurants, vendors, and exhibitors must furnish:

- Current Certificate of Employer's Liability Insurance
- Certificate of Commercial General Liability Insurance, including products and completed operations coverages, of not less than \$1,000,000 per occurrence.
- Statement from issuing agent stating that policy covers participation in Taste of East Cobb.