



Taste of East Cobb 2026

Restaurant Rules & Regulations Agreement

Event Details and Rules

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

- **Event will be held rain or shine** and application fees are non-refundable.
- 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 Health Department will not be onsite to certify each restaurant's compliance with the Health Department regulations. However, each restaurant is responsible for abiding by and completing all steps of the [Self-Inspection Checklist for Temporary Food Facilities](#). The completed checklist must be displayed at the booth through the event.**
- 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 the booth area during the event.
- Restaurants are required to bag all trash and place it in the designated areas and trash cans provided. Restaurants are also 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 or in trash bins.**
- **Restaurants may not serve nor give away water, sports drinks, or sodas of any kind, as WBPA will be exclusively selling these 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 items may be given away or exchanged for cash.**
- Restaurants may charge no more than 8 tickets per "taste"; **however, we strongly encourage them to range 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 the following week.

Proof of Insurance Requirements

All restaurants and exhibitors must furnish a current **Certificate of Insurance (COI)** with the following information:

- General liability insurance, including products and completed operations coverages, of no less than \$1,000,000 per occurrence.
- Taste of East Cobb listed as additional insured and event date of May 2, 2026, is also included in [Description of Operations](#)
- Taste of East Cobb named as [Certificate Holder](#) with the event address included: (Taste of East Cobb, 955 Johnson Ferry Road, Marietta, GA 30068)



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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, and paper towels.
- Tent/table/chair set-up and removal.
- Trash removal (No grease removal is included.)
- 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 container to be used throughout the event.
- Handout menus, coupons, and/or other promotional materials are strongly encouraged as a way to promote the restaurant.

Please note the following instructions from the Health Department:

- Extra serving utensils are required unless the booth contains a 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 checklist on Food Vendor Operation:
<https://cobbanddouglasspublichealth.com/wp-content/uploads/2013/02/Checklist-for-Temporary-Regular-Food.pdf>
- For a complete list of Cobb County Health Department rules please visit
<https://cobbanddouglasspublichealth.com/programs/environmental-health/food-service/#fsa>