

Bodega Bay Fisherman's Festival Food Vendor Information/Application

Application will be received up to March 13th or until spots are full. Application period may be extended on a case by case basis. The Fisherman's Festival planning board has final say on acceptance or denial of application.

The Fisherman's Festival is a nonprofit, volunteer run project of the Bodega Bay community. Many residents, their relatives and friends generously give of their time and talents to assist in making this two day event fun for everyone. Proceeds from the festival provide support for our schools, scholarships for students and on-going support of community services. The Festival is advertised on radio stations, in newspapers and magazines throughout Northern California. Locally, we utilize roadside signs, postcards and flyers placed in local establishments. The festival is a long-time tradition in Bodega Bay and many people return each year. It is a fun festival with music, entertainment, local food and crafts.

IMPORTANT NOTE:

Because it has been the tradition from its beginning, the festival organizers sell fish & chips, chowder, oysters, beer, wine and soft drinks. We are restricting all outside food vendors from the sale of these particular foods/beverages.

SPACE RENTAL:

Food vendor spaces range from 10'w x 15' d to 20'w x 15' d.

The cost for the 2 day festival is:

\$750 for entree vendor (single Space 10' W x 15' D)

\$1000 for entree vendor (double space 20' W x 15' D)

\$450 for non-entree vendors (Single Space 10' W x 15' D)

\$650 for non-entrée vendors (Double Space 20' W x 15' D)

No additional fees or percentage of gross sales taken from your sales. The fee includes entry on both days for three staff members. Any additional persons will be charged the normal entry fee. Children 12 years and under are free.

****You must provide your own power source. Depending on your booth location you may be able to connect to our generator but you must provide your own cords and power is not guaranteed and there will be no power during the night. Power arrangement must be made ahead of time with the food vendor coordinator.**

**** You are also responsible for your own water and dishwashing. There are a couple water spickets on site but water is not guaranteed by the festival.**

FIRE SAFETY:

Please review the **FIRE REGULATIONS FOR PORTABLE EXTERIOR FESTIVAL COOKING BOOTHS** found on the application. **Signing of the application verifies you have read and understand the requirements.**

PARKING/ACCOMMODATIONS:

Parking on the street or off the festival site will be required for ALL vehicles during the festival weekend unless other arrangements are made with the food vendor coordinator prior to the festival. No overnight RV parking/camping on the festival grounds. It is imperative that you book overnight accommodations as soon as possible as local campgrounds/hotels can fill up quickly. Both Sonoma County Parks and California State Parks have campgrounds in the area. Sonoma County Parks website is www.sonoma-county.org/camping or call (707)565-2267. The State of California Parks website is www.reserveamerica.com or (800)444-7275. Hotels in the area include Bodega Bay Inn, Bodega Coast Inn, The Inn at the Tides, Bodega Harbour Inn and Bodega Bay Lodge.

LOCATION:

Westside Park 2400 Westshore Road Bodega Bay, CA 94923. The Festival is held on a paved area adjacent to the beautiful Bodega Bay Harbor. While we usually have wonderful weather in April/May but coastal weather is unpredictable. Please note that this is an outdoor show and is subject to strong winds and rain. If selected, you must come prepared with weights or tie-downs for your booth. A broom, in the event of rain is advisable. You must be prepared in the event of adverse weather conditions. We do not offer refunds for inclement weather. The event is rain or shine. In the case of weather that is dangerous to festival goers then the event will be cancelled and payment will be refunded. Refunds will not be offered if event is not cancelled.

APPLICATIONS:

For consideration, the following items must be received by us:

- A fully completed application (email)
 - Two photographs of your food booth with size requirements (email)
 - Your California resale number (email)
 - Full description of food offered including menu (email)
 - Current permit from the Sonoma county Health Department and valid for the festival dates (email)
 - Copy of your insurance with "Bodega Bay Fisherman's Festival" named as additional insured. (email)
 - A check or money order for space rental payable to the Bodega Bay Fisherman's Festival. (mailed)
- PO Box 576, Bodega Bay, CA 94923-0576

Your application will be denied if all items are not received.

Bodega Bay Fisherman's Festival
Food Vendor Information and Application
Due March 13th

Name: _____ Date: _____

California Resale Number: _____

Health Department Permit: _____

Business Name/Web-site address: _____

Mailing Address: _____

City: _____ State: _____ ZIP: _____

Cell Phone: _____ E-mail address: _____

Size of booth: _____

Description of food to be offered (or attach menu):

Note: Food offered may not include the following:

Fish & Chips, Chowder, Oysters, Beer, Wine, Soft Drinks.

These items are provided by the festival already.

Names of workers assigned to booth: 3 per day. Additional attendees must pay gate fee

(Note: Names may be submitted via email 2 weeks before event)

Saturday

Sunday

Please email this full application and all following items to: joshp707@yahoo.com

- ___ Application
- ___ California Resale Number
- ___ Health Department permit
- ___ Photo of your truck set-up and space required/map
- ___ Menu with prices
- ___ Copy of your insurance with "Bodega Bay Fisherman's Festival" named as additional insured.

Please mail payment to:

Bodega Bay Fisherman's Festival

Attn: FOOD VENDOR Chair

PO BOX 576, BODEGA BAY, CA 94923-0576

___ Check/Money order for space rental payable to Bodega Bay Fisherman's Festival

Fee Schedule:

- ___ \$750 for entree vendor (single Space 10' W x 15' D)
- ___ \$1000 for entree vendor (double space 20' W x 15' D)
- ___ \$450 for non-entree vendors (Single Space 10' Wx 15' D)
- ___ \$650 for non-entrée vendors (Double Space 20' W x 15' D)

*****Sign to verify you understand and agree to Fire Safety Requirments and Festival Guidelines:**

Name:

Signiture

DEADLINE

We must receive your application via email no later than March 13th. Acceptance/decline notification will be emailed to you . Payment is due minimum 3 weeks before festival.

QUESTIONS?

Please contact Josh Perucchi

Email: joshp707@yahoo.com

Phone: 707-849-4334

FOR OFFICE USE ONLY

Date Application received:

ACCEPT DECLINE

FEE PAID:

Check #

Health Permit received:

Permit Expiration Date:

Insurance:

The Bodega Bay Fisherman's Festival is a 501c (3) California nonprofit charitable organization. All proceeds from the Festival benefit Bodega Bay Area community services.

Bodega Bay Fisherman's Festival

Fire Regulations for Portable Exterior Festival Cooking Booths

Booth Construction/Location:

1. Booths shall be located a minimum of 20 feet from any permanent structure. If conditions warrant, distance may be reduced as approved by the Chief.
2. Cooking booths must be separated from non-cooking booths by 10 feet.
3. All fabric or pliable canopy covers, side/back drops and decorative material must be:
 - a. inherently fire resistive and labeled as such; or
 - b. treated by a State Fire Marshal licensed applicator. If the booth is owner-occupied, it may be treated by the owner with a State Fire Marshal approved fire retardant chemical (empty can and dated sales receipt serve as proof.)
4. Exit openings shall be a minimum of 3 feet wide and 6 feet, 8 inches in height
5. Vehicles shall be parked a minimum of 20 feet from the booth.

Cooking Equipment:

1. All cooking equipment shall be of an approved type.
 2. Coleman stoves or equivalent may be used only with approved fuel and the following conditions:
 - a. No gasoline or kerosene is to be used
 - b. No fueling of stoves in booth
 - c. No storage of fuel in booth
 3. Butane or propane equipment shall conform to the following:
 - a. The maximum size for LPG tanks used inside of booths is 5 gallons
 - b. Tanks shall have a shutoff valve
 - c. Stove must have an on/off valve
 - d. Hoses must be of type approved for use with this equipment
 - e. Tank must be far enough away from stove to be shut off in case of fire--- not under table with stove on top.
 - f. Tank must be protected from damage and secured in upright position.
 - g. Tanks located outside of booths must have a pressure regulator if in excess of 5-gallon capacity.
 - h. No storage of extra butane or propane tanks in booth.
- 1 of 4
- i. Turn off tank when not in use.
4. All connections must be tested and may be done with soap and water solution.
 5. A minimum of 18 inches shall be provided between the booth backdrop material and cooking appliances. Clearance may be reduced as approved by the Chief.
 6. A minimum of 16 inches shall be provided between deep fat frying appliances/woks and open flame stoves.

Fire Extinguishers:

Each booth shall be provided with a minimum 2-A: 10-B:C rated portable fire extinguisher. Note that deep fat or flambé-type cooking operations may require additional and/or larger units, as per the Chief. Fire extinguishers shall conform to the following:

1. The fire extinguisher must be mounted or secured so that it will not fall over.
2. It must be visible and accessible and away from the cooking area.
3. It must be serviced within the last year, with a service tag attached.

Charcoal Barbecue Cooking:

1. Charcoal barbecue cooking is prohibited inside of booths.
2. Only commercially sold charcoal fuel may be used.
3. Charcoal cooking shall be performed only in areas away from public access and shall be located a minimum of 10 feet from any booth with a minimum of 15 feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used; no gasoline, kerosene, etc.
5. No storage of starter in booth.
6. Coals shall be disposed of only in metal containers that have been designed for such use and approved by the Chief. Dumping coals in trash containers is prohibited!

Wood Barbecue Cooking:

1. Wood barbecue cooking is prohibited inside of booths.
2. Wood barbecue cooking shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be as approved by the Chief.
4. Fuel wood shall not be stored inside of booths.
5. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Chief. Dumping coals in trash containers is prohibited!

Deep Fat Fry / Flambé Cooking:

Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall conform to booth construction requirements as previously outlined, but the top of the enclosure shall be OPEN or, when required by the Health Department, shall be provided with METAL SCREENING with a minimum height of 7 feet.

Gasoline Powered Generators:

1. All gasoline powered generators shall be maintained a minimum of 10 feet from all combustible materials and/or LPG tanks.
2. Refueling procedures:
 - a. Stop engine.
 - b. Use only an approved "safety can".
 - c. Storage of fuel shall be outside area away from all combustibles or ignition sources.
3. Fire Extinguisher:
 - a. Provide one 2-A: 10-B:C rated fire extinguisher.
 - b. Fire extinguisher must be visible and accessible, away from the generator.
 - c. Serviceable fire extinguisher(s) must have been serviced within the previous 12 months and must bear a State of California service tag showing the date of service.
 - d. Non-serviceable fire extinguisher(s) must have been purchased within the previous 12 months and must bear the sales receipt with the imprinted date of sale.

Housekeeping:

1. The Chief encourages the use of noncombustible materials in the cooking areas.
2. Remove trash accumulations regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.

Fire Safety Tips:

1. Know where the fire extinguisher is located and how to use it.
2. Do not leave food cooking unattended.
3. Do not wear loose-fitting clothing when cooking.
4. Keep combustibles away from heat sources. In case of emergency, dial 9-1-1.