

Participant Provides:

- Non-refundable vendor space fee due upon receipt of contract. **Fiesta Georgia due August 15th, 2009 (Money order payable to Lanza Group, LLC, 1710 Defoor Avenue, Penthouse 2, Atlanta, GA 30318)**
- **Any applications after August 15th 2009 will have a late fee of \$200.**
- Operations of reserved area from 9:30 a.m. to 7p.m. on event day.
- Load in begins at 6:00 a.m. on event day and must be completed by 9:00 am.
- **Copy of business license 30 days prior to event.**
- **Proof of insurance due 30 days prior to event, comprehensive general liability insurance naming Lanza Group, LLC as additional insured.**
- **Clean up of area utilized**, leaving it as received, if vendor does not leave area in as received condition, clean-up charges may apply.
- **Grease removal and disposal is the responsibility of the vendor** to place in designated grease containers on site. **Clean-up charges will apply if grease is left behind.**
- Food vendors; please see attached important food vendor guidelines.

General Release:

- The applicant does hereby forever remise, acquit, fulfill and forever release Lanza Group, LLC.
- And it's members and/or Lanza Group, LLC of and from all matters of actions, costs, and causes of actions, claims, demands, liability, damages, and expenses which applicant ever had or currently has or may have against Lanza Group, LLC and its members, or by upon any reason of any matter, cause, or anything whatsoever arising out of the purposes for which this application is hereby submitted.
- The applicant shall and will assure and hold Lanza Group, LLC, harmless from and against any loss, damage or expense, including any attorney fees, Lanza Group, LLC, or its members may incur as a result of any claim, demand, suit, or proceedings made or brought against Lanza Group, LLC or its members based upon or as a result of any acts, errors or omissions of applicant, and from any claims, demands, or suit proceedings brought against Lanza Group, LLC, but not limited to:
 - a) Any claims or demands arising from contracts or understandings between the applicant and any third parties made to effectuate the purposes for which this Applicant is hereby submitted; and
 - b) Claims or demands arising as a result of personal injuries or property damage causes by an act of omission of the applicant.

Rules and Regulations:

- **No staking is allowed.** The size of a vendor space is a 10' wide by 10' deep (The staking of tents in Georgia International Horse Park is strictly prohibited due to underground utilities. Tents must be secured using alternative means, i.e. water barrels, sand bags, and cinder blocks). **Anyone caught staking will be fined.**
- **Absolutely no gum, stickers, and glass objects are allowed to be passed out on park property.**
- **Any liquid samples must be in a container no larger than 4oz.**
- No vehicles of any type are allowed on the grass.
- Vendors will receive a permit from Lanza Group, LLC, to gain entrance to his/her assigned space the day of the event.
- Each vendor is responsible for bringing his/her own easels, and/or any other exhibition equipment. An electrical outlet will be provided if requested in advance (Additional fee applicable)
- Each booth must remain staffed and opened for ALL HOURS OF EVENT. Lanza Group, LLC will not be accountable for emergency relief personnel. Early closing of vendor booth may result in ineligibility to participate in future events.
- Vendors are prohibited from advertising other events without approval of Lanza Group, LLC.
- It is required that vendors using cooking equipment have a 5lb. portable fire extinguisher.
- Approval of the vendor and/or the food, beverages, merchandise to be sold within the discretion of Lanza Group, LLC. No vendor shall not permit the sale, within his/her assigned space of any food, beverage, or merchandise which has not been disclosed in this application. Lanza Group, LLC reserves the right to stop sale of any food, beverage, or merchandise which it determines to be offensive, noxious or detrimental to the reputation of Lanza Group, LLC events. If for this reason a vendor's booth is shut down, there will be no refund of the permit fee.
- Each vendor will be responsible for the collection, reporting, and payment of the Georgia Sales Tax. Please contact The Georgia Department of Revenue for further information (404) 417-4477.
- **Please note that all vendors are subject to rules and regulations of Georgia International Horse Park. For more information, please visit: <http://www.georgiahorsepark.com/>**

Please mail or bring your application to our office Monday through Friday 9:00 A.M. to 4:30 P.M. **Only Cash or Money Order** payable to Lanza Group, LLC will be accepted. **Spaces will be assigned on a first come, first serve basis.** The sooner your application is received, the sooner you will be assigned a booth location. Applicants are subject to additional fees based on contract (ice, additional space, and electricity).

For more information call:

Yhon Sanchez (404) 350-0200 or ysanchez@lanzagroup.com
1710 Defoor Avenue, Penthouse 2,
Atlanta, GA 30318

It is understood that the event is an outdoor festival. The festival will take place **rain or shine**. In case of inclement weather, all efforts will be made to hold the event in accordance with public safety concerns. In case of delay or cancellation, no portion of fees paid will be refunded.

I understand and will abide by Fiesta Atlanta and Fiesta Georgia's food vendor rules. I understand that Fiesta Atlanta and Fiesta Georgia cannot be held liable for loss or damage to merchandise or for injury to anyone participating in the event.

Vendor Signature

Date

Fiesta Georgia

Food Vendor Guidelines

Placement of a Food Safety Program helps to protect the public from food borne illnesses. It is our mission to keep food facility operators in our area aware of, and in compliance with, the minimum standards established by the Georgia Department of Public Health.

Vendor Rules and Regulations

These are highlights of items and requirements for all selected vendors.

Vendors are responsible for knowing and following all guidelines.

- Vendors will only be allowed to sell approved items.
- Health permits to be displayed at booth.
- Power and basic area lighting are provided only if requested. Vendor is responsible for supplying all interior lighting, and extension cords.
- Booth space is for single operation only, no sub-leasing or sharing of space is allowed.
- All cooking on site must be done with the use of propane, electrical or charcoal. All equipment must have a cut-off valve.
- Vendors will need to provide flooring in their booths. One of the following or a combination should be used for flooring: canvas, plywood, plastic, tarp, roofing paper. If using flexible material, secure so as to prevent tripping hazards.
- Areas used for slicing, chopping, marinating, spicing, cooking, assembling ingredients and similar preparation activities must be fully enclosed and have a cleanable floor surface.
- All food handling and preparation shall take place within the food booth.
- Barbecue cooking is allowed outside of the booth. Other cooking equipment may be required by the Fire Department to be located outside the booth. Vendor must provide fire extinguisher.
- Food preparation surfaces must be smooth, easily cleanable and non-absorbent. Commercial cutting boards are required.
- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation.
- Water supply will be provided.
- All booths that handle non-prepackaged food are required to have hand wash station in their booth. Single service soap (pump bottle) and paper towels must be available at all hand wash stations. Liquid hand sanitizer is not as acceptable substitute for soap and water.
- All food handlers must wear gloves. It is important for the food handler to realize that gloves should not be used to avoid hand washing. Food handler shall keep their hands clean by washing with soap and water before food preparation activities and after smoking, eating or using the restroom.
- Bare hand contact with food is to be minimized. Food handlers shall use utensils, tongs, disposable plastic gloves or single tissue as much as possible when handling food. Tongs and other utensils must be washed and sanitized as needed to maintain them in a sanitary condition.
- Workers who have uncovered cuts or burns must not prepare, handle, or serve food. Bandages on hands must be covered with gloves.
- All employees must comply with local health codes and required to wear hair restraints, hairnets, hats or caps.
- Food handlers shall wear clean outer garments. An extra supply of clean aprons should be available.
- Eating and/or smoking are prohibited in food booths, or by workers while preparing and handling food.
- The booth operator or manager shall be responsible for all worker actions related to food handling and booth operations.
- All food, utensils and equipment must be protected from contamination and stored at least 6 inches off the booth floor on clean surfaces such as tables, shelving or pallets.
- Condiments available for self-service shall be prepackaged or held in an approved dispensing device (pump or squeeze bottle).
- Proper temperature control of potentially hazardous foods is essential to ensure safe food service. It is the responsibility of the booth operator to provide adequate equipment to maintain proper food temperature at all times, including transit. Maintain potentially hazardous foods at 45 degrees or below (meat, fish, poultry). Cooked food should be immediately placed in preheated hot holding units to maintain at 140 degrees or higher at all times.
- Grease removal and disposal is the responsibility of the vendor to place in designated grease containers on site
- Clean up of area utilized, leaving it as received, if food vendor does not take proper care of their clean-up, all charges incurred will be billed to say food vendor.
- No glass containers may be sold
- Fiesta Georgia reserves the right to reject the vendor's booth if they do not meet the quality of these standards.
- Operations of reserved area from 9:30 a.m. to 7p.m. on Sept 20th
- Load in begins at 7:00 a.m. on Sept 20th and must be completed by 9:30 am on Sept 20th
- Proof of insurance due by Aug 15th, comprehensive general liability insurance naming Fiesta Georgia as additionally insured: each occurrence \$1,000,000 CSL, aggregate \$2,000,000 CSL
- There will be no liquids sold at the park by any vendor. (i.e. water, beer, soda)
- Fiesta Georgia will take place rain or shine on Sept 20th , 2009
- Vendors will need to bring their own trash can and a tarp or ground protector to place under their booths

I hereby certify that the information contained in the application is true and correct; I have read the rules, regulations, guidelines and agree to comply with them to their consent.

Signature: _____ Date: _____