



# 2024 PEACH FESTIVAL Food Vendor Application

Mail application with check (money order after May 1) and required lists and photos.  
to: Georgia Peach Festival, P.O. Box 2001, Fort Valley, GA 31030

<p>Vendors who market food, rides and face painting must have their insurance agent mail or email us a Certificate of Insurance showing current liability insurance coverage before space can be confirmed. Certificate must name Georgia Peach Festival, Inc. as an Additional Insured.</p> <p>Applicants must submit photos and lists of proposed items for sale. Chairs, tents, and canopies are not provided.</p> <p><a href="mailto:georgiapeachfestival@gmail.com">georgiapeachfestival@gmail.com</a></p>	<p style="text-align: center;"><b>Fort Valley May 31, 2024 - June 1, 2024</b></p> <p>Food Vendor Fees: \$250 <b>Byron June 8, 2024</b> Food Vendor Fees: \$150</p> <p style="text-align: center;"><b>Both Fort Valley, May 31-June 1 /Byron, June 8, 2024</b></p> <p>Food Vendor Fees: \$350</p> <p>Georgia Grown Members FV \$200 / Byron \$100 / Both \$300</p> <p>Limited Electricity ONLY IN FORT VALLEY \$50 extra</p> <p style="color: red; font-size: small;">*Price after May 1 for late registration is an additional \$50</p>	<p>By submitting an application to the Georgia Peach Festival, Inc., vendor indicates that he/she has read Terms of Contract for Food Booth, Amusement Booth and/or Arts &amp; Crafts Booth and accepts the full terms of the contract. No personal or business checks accepted after May 1; after May 1, submit money order only. 50% refunds for cancellation if written notification is received before May 1. Space assignments are determined based upon the best interests of the Georgia Peach Festival. This contract neither implies nor grants any preferential location.</p>
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Name:	Company:
Address:	City/State/Zip:
Phone:	Fax:
Email:	
Check One: <input type="checkbox"/> Food Booth <input type="checkbox"/> Other (please describe)	
Past Exhibitor: <input type="checkbox"/> Yes <input type="checkbox"/> No    Electricity: <input type="checkbox"/> Yes <input type="checkbox"/> No    Check One: <input type="checkbox"/> Table <input type="checkbox"/> Tent/Canopy <input type="checkbox"/> Truck <input type="checkbox"/> Other (describe)    Generator: Yes <input type="checkbox"/> No	

<p><b>WAIVER:</b> I hereby make application for booth space for sale purposes in the 2024 Georgia Peach Festival. In signing this application, I agree to abide by all the rules and regulations previously set forth. I assume all risks associated with this event and hold harmless the Georgia Peach Festival, Inc., its employees, agents, and volunteers. Having read this waiver and knowing these facts and in consideration of your acceptance of my entry, I, for myself and anyone entitled to act on my behalf, waive and release all sponsors, their representatives, and successors, and any individual or group associated with this event from all claims and liabilities of any kind arising out of my participation in this even, even though that liability may arise out of negligence or carelessness on the part of the persons named in this waiver. I grant permission to all the foregoing to use any photographs, motion pictures, recordings, verbal or written agreements, or any other record of this event for any legitimate purpose including publicity.</p>	Late Fee After May 1	
	No. of Byron Spaces _____ x \$150 =	_____ x \$200
	No. of Fort Valley Spaces _____ x \$250 =	_____ x \$300
	No of Spaces both Byron and Fort Valley _____ x \$350 =	_____ x \$400
	Georgia Grown ___xFV \$200 ___xByron \$100 ___ Both \$300	___xFV\$250 ___xByron\$150 ___xBoth\$ 350
	Electricity Only in Fort Valley (0 or 1) _____ x \$50 =	_____ x \$100
	Total Enclosed for Booth(s) and Electricity =	
	<div style="color: red; font-size: small;">* Price after May 1 for late registration is an additional \$50</div> Check Number of Money Order Number:	
Date:	Please verify the following:	
Print Name:	Photos and Lists Enclosed? <input type="checkbox"/> Yes <input type="checkbox"/> No	
	Certificate of Insurance Enclosed (if required)? <input type="checkbox"/> Yes <input type="checkbox"/> No	
	Signature:	

Notice: Under Georgia Law, there is no liability for an injury or death of an individual entering these premises/areas if such injury or death results from the inherent risks of contracting COVID. You are assuming this risk by entering these premises/areas. Submission of this application indicates your full acceptance of the terms of this contract. Mail completed application with proposed menu or merchandise list & photos of booth, merchandise, or rides. Include check (money order after May 1) with application. Submission of this application indicates your full acceptance of the terms of this contract. Mail completed application with proposed menu or merchandise list & photos of booth, merchandise, or rides. Include check (money order after May 1) with application.

Mail to: Georgia Peach Festival, P.O. Box 2001, Fort Valley, GA 31030  
For More Information Contact (478)825-4002

# Food Vendor Information

Keep this page for your records!

## 2024 Festival Dates

**Friday & Saturday, May 31 - June 1, 2024 in Fort Valley and Saturday, June 8, 2024 in Byron**

Vendors who market food, rides and face painting must have their insurance agent mail or fax a Certificate of Insurance showing current liability insurance coverage before space can be confirmed. The Certificate of Insurance must name the Georgia Peach Festival, Inc. as an Additional Insured.

**Georgia Peach Festival P.O. Box 2001 Fort Valley, GA 31030 / (478)825-4002 / [georgiapeachfestival@gmail.com](mailto:georgiapeachfestival@gmail.com)**

Georgia Peach Festival, Inc. retains the right to reject any vendor application. Space assignments are determined based upon the best interest of the Georgia Peach Festival. This contract neither implies nor grants any preferential location.

**Food vendors must display a current food permit from the Georgia Peach Festival, Inc.**

Vendors must submit merchandise lists and photos with applications.

By submitting an application to the Georgia Peach Festival, Inc., vendor indicates that he/she has read Terms of Contract for Food Booth, Ride Booth, and/or Arts & Crafts Booth and accepts the full terms of this contract.

## TERMS OF CONTRACT FOR FOOD BOOTH

1. ALL PROCEEDS from vendor sales will belong to the vendor. No commissions will be assessed. Vendors are responsible for collecting sales tax and for reporting earnings to the IRS.
2. STORAGE OF MATERIALS during the Georgia Peach Festival must be confined within the area assigned to you. Plan for storage within your area when designing the configuration of your booth area. Booth space will be limited to 15' x 12'.
3. VENDORS ARE EXPECTED to provide their own tables and display boards. Do not tape, tack, or otherwise affix any materials or signs to walls, trees, lamp posts or other surfaces on public or private property. Canopies may be anchored by cinderblocks or sandbags only. No ground stakes are permitted.
4. VENDORS ARE RESPONSIBLE for transporting and placing their own booths. Labor to erect booths will not be provided.
5. NO VENDORS OR THEIR REPRESENTATIVES shall conduct themselves in a manner offensive to general standards of decency or good taste. The Exhibit Committee reserves the right to screen all booths and exclude inappropriate items. In the event of inappropriate behavior, the booth will be forced to close, and all fees will be forfeited.
6. WHEN VACATED, booth space must be left clear of paper, packing materials, or other refuse. Do not discard cartons or packing materials anywhere downtown or in the festival area. These items must be stored in your vehicle and taken with you upon departure.
7. VENDOR SETUP may begin in Byron at North Peach Park between the hours of 9am and 11am. All booths must be fully set up and operational by 12pm and remain open until 10pm. **No vendors will be admitted after 12pm Saturday.**
8. VENDOR SETUP may begin in downtown Fort Valley at 11am-4pm on Friday or between the hours of 6am and 8am on Saturday. All booths must be fully set up and operational by 5pm Friday & 9am Saturday remain open until 10pm. **No vendors will be admitted after 4pm Friday & 8am Saturday.**
9. POWER is available in Fort Valley at an additional \$50 per duplex outlet. Each Fort Valley outlet is 110 volts, 20 amps. 220 power is not available. Portable, quiet generators are permitted. Power is not available for campers/RVs.
10. PROOF OF INSURANCE must be provided by each food vendor. Each vendor must ask his insurance agent/company to provide the Georgia Peach Festival with a Certificate of Insurance naming the Georgia Peach Festival, Inc. as an Additional Insured. Vendors are expected to carry their own insurance coverage to protect their merchandise from damage, loss, or theft incurred while participating in the Georgia Peach Festival. No insurance or guard services will be supplied by the Georgia Peach Festival. Participation in the Georgia Peach Festival is at the vendor's own risk. **The GPF is a rain or shine nonrefundable event & there will be NO REFUNDS in the event of bad weather.**
11. When accepted as a vendor, your confirmation package will include the minimum requirements and an application for a temporary food service permit from the Georgia Peach Festival, Inc. You must complete the temporary food application and return via email. ([georgiapeachfestival@gmail.com](mailto:georgiapeachfestival@gmail.com)). The Georgia Peach Festival, Inc. will inspect your booth shortly after you set up on Friday evening or Saturday morning. Food permits must be displayed throughout the Georgia Peach Festival.
12. SUBMIT A COMPLETE MENU of proposed food items and photos of booth. To preserve the integrity of each food vendor's market, this menu will be screened, and a final approved menu returned with your confirmation. Only items on the approved menu will be allowed for sale at the Georgia Peach Festival. Food vendors may not sell non-food items.

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For More Information Contact (478)825-4002**





# Georgia Department of Public Health Temporary Food Service Establishment Application

**VENDOR APPLICATION MUST BE RECEIVED 30 DAYS BEFORE THE EVENT**  
**A TEMPORARY FOOD SERVICE OPERATION MAY NOT OPERATE FOR MORE THAN FOURTEEN (14) CONSECUTIVE DAYS**

The Food Service Rules and Regulation, Chapter 511-6-1.08(2) outlining the requirements for temporary food service establishment should be read in the early stages of planning.

Event Name: \_\_\_\_\_

Event Location: \_\_\_\_\_

Event Organizer: \_\_\_\_\_

Name of Organization: \_\_\_\_\_

Mailing Address: \_\_\_\_\_  
**Street # and Name                      Suite                      City                      State                      Zip Code**

Date(s) of Operation: \_\_\_\_\_ Daily Hours of Operation: \_\_\_\_\_

Booth Name: \_\_\_\_\_

Person in charge of booth: \_\_\_\_\_ Phone #: \_\_\_\_\_

E-mail of person in charge: \_\_\_\_\_

Structure Type:     Tent     Mobile unit    Other (Specify): \_\_\_\_\_

Applicant Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Applicant Address: \_\_\_\_\_  
**Street # and Name                      Suite                      City                      State                      Zip Code**

\_\_\_\_\_  
Applicant Signature

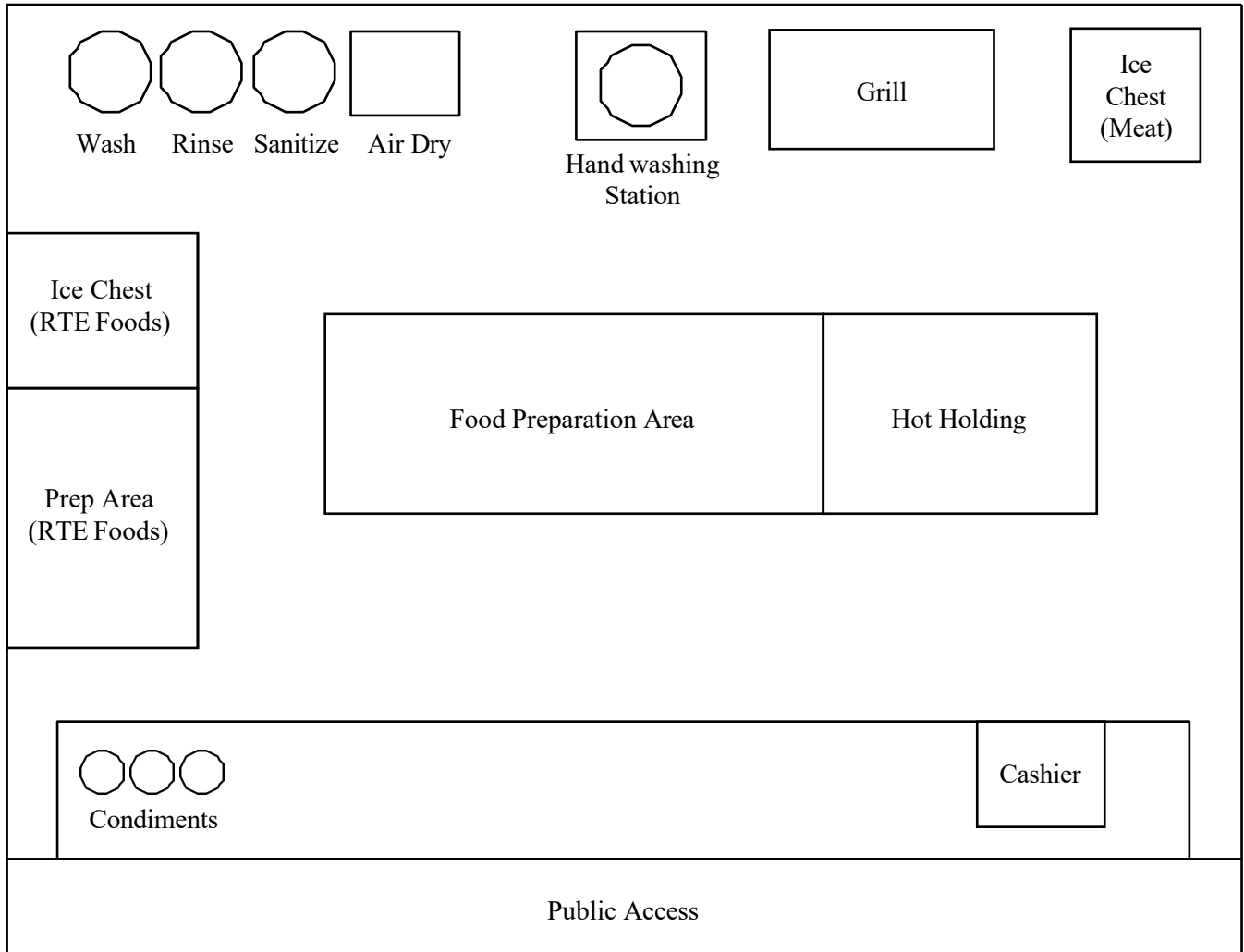
\_\_\_\_\_  
Date

**PLEASE SUBMIT A COPY OF YOUR MENU WITH THIS APPLICATION  
AND INCLUDE PAYMENT OF ALL APPLICABLE FEES**

**BOOTH SKETCH / FLOOR PLAN**

- A. Sketch the top view (overhead) and identify all equipment including hand wash facilities, cooking equipment, refrigerators (ice chest), worktables, storage areas, sanitizing bucket and sneeze guards.
- B. Type of floor, wall and overhead covering.


**SAMPLE SPECIAL EVENT FOOD FACILITY DIAGRAM**



**TEMPORARY FOOD SERVICE PLAN REVIEW DOCUMENTS**

**EQUIPMENT AND SUPPLIES**

1. How will the potable water be provided and heated? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. What types of wrapped single service and single use supplies will be used? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
3. What type of equipment will be used to maintain food at 135° F (57 ° C) and higher? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
4. What type of equipment will be used to maintain food at 41° F (5° C) or below? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
5. What type of equipment will be used to reheat refrigerated foods for hot holding or serving? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
6. What type of equipment will be used to cook time/temperature for safety (TCS) food? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
7. TCS food is to be transported to the event in a hot [135° F (57 ° C)] or refrigerated [41° F (5° C)] condition from an approved supplier or source. How will you transport these products?  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
8. How will equipment be placed to prevent food contamination? **Show the following on the BOOTH SKETCH / FLOOR PLAN diagram found on page 2:**
  - a) Method of storage off floor / ground that will achieve at least six (6) inches off the floor / ground.
  - b) Eight (8) feet separation of cooking and preparation services from patrons or vertical barriers installed where the required eight (8) feet cannot be achieved.
  - c) Food preparation and service tables.

9. How will equipment and utensils be washed and sanitized? What sanitizer and concentration level will be used?

a) Describe the on site washing and sanitizing set up to be used and **show placement on BOOTH SKETCH / FLOOR PLAN diagram found on page 2.**

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b) Permanent base of operation or food service establishment used for washing and sanitizing? Provide address and restaurant permit number (must have prior health authority approval).

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10. How will the required hand washing facility be set up? **Show the location on BOOTH SKETCH / FLOOR PLAN diagram found on page 2.**

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## CONSTRUCTION

Booths must have overhead protection over all food preparation, food cooking, food storage and dish

1. washing areas. What type of material is to be used (tarp, wood, metal etc.)?

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2. What are the floors to be constructed of (concrete, asphalt, tight wood or other material)? \_\_\_\_\_

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3. How will the walls, ceilings and entrances of the food preparation area be constructed to prevent the entrance of insects?

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4. What method is to be used as a barrier to flying insects at the service window areas?

- Screening (16 mesh)
- Air Curtain

5. Describe construction methods and materials that will be used for excluding insects and vermin from the food preparation areas, food service areas and from the water storage areas.

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**FOOD STORAGE**

- 1. What type of working containers will be used for food storage in the food preparation area? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- 2. How will bulk food storage containers be stored in the booth? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- 3. How will working containers of food supplies be protected from contamination during the event? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**FOOD PREPARATION**

- 1. What will be source for ice used?     Commercially made and bagged ice                       Ice from restaurant commissary

**Please note that ice procured from a self-dispensing, bag your own ice operation will not be accepted.**

- 2. All food and food supplies must be from an approved source. List the foods / supply source. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- 3. How will ice used for cooling or refrigeration be kept separated from ice used in beverages? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- 4. How will ice be dispensed for use in beverages? \_\_\_\_\_  
\_\_\_\_\_
- 5. Use the “**Food Processes Form**” on pages 8 and 9 to list all foods and their ingredients.



**FOOD HANDLING**

- 1. How will you prevent bare hand contact with ready to eat foods (check all that apply)?
  - Single use disposable gloves
  - Deli wax paper
  - Tongs
  - Spoons
  - Scoops
  - Other (describe): \_\_\_\_\_
  
- 2. How will you keep your food preparation areas protected from the public?
  - Distance (8 feet)
  - Barriers (describe barrier): \_\_\_\_\_

**PERSONNEL AND HYGIENE**

All food workers are required to restrain hair that is longer than 1/2 inch. Beard restraints will be required for beards and mustaches that exceed 1/2 inch in length. Hair and beard restraints will not apply to workers that serve only wrapped or packaged foods. Check below all that will apply.

- 1.
  - Hair nets
  - Beard / mustache nets
  - Cap
  - Scarf
  - Other (describe restraint): \_\_\_\_\_
  
- 2. How will you control the "No Jewelry" prohibition with your food workers? \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Food Processes Form**

Operator: \_\_\_\_\_ Event: \_\_\_\_\_ Event Date(s): \_\_\_\_\_

**INSTRUCTIONS:**

- INCLUDE BEVERAGES, ICE, ALL INGREDIENTS AND CONDIMENTS
- LIST APPLICABLE FOOD TEMPERATURES IN PROCESSING STEPS (SUCH AS COOKING AND HOLDING)
- USE ADDITIONAL PAPER FOR ANY FURTHER EXPLANATION NEEDED FOR AN ITEM

Item #	List All Foods / Beverages and Ingredients	Where Purchased	Onsite Prep Yes / No	Thawing	Holding Temps (Cold / Hot)	Cooking Temps	Reheating Temps	Comments on Food Handling

Item #	List All Foods / Beverages and Ingredients	Where Purchased	Onsite Prep Yes / No	Thawing	Holding Temps (Cold / Hot)	Cooking Temps	Reheating Temps	Comments on Food Handling

**DO NOT WRITE BELOW THIS LINE**  
***(DEPARTMENTAL USE ONLY)***

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\_\_\_\_\_  
Approved By

\_\_\_\_\_  
Date

Permit Restrictions: \_\_\_\_\_  
\_\_\_\_\_

Permit Effective Dates: Beginning: \_\_\_\_\_, \_\_\_\_\_ Ending: \_\_\_\_\_, \_\_\_\_\_

DISAPPROVAL: \_\_\_\_\_ DATE: \_\_\_\_\_, \_\_\_\_\_

Reason(s) for Disapproval: \_\_\_\_\_  
\_\_\_\_\_