



February 2020

Participate in the **27th Annual Taste of Marietta Sunday, April 26, 2020 from 11:00am-7:00pm!**

This fun event, an annual favorite of the community, is designed to promote and showcase the restaurants of Marietta and Cobb County. The festival uses all four sides of the Marietta Square and has had great success! Enclosed is an application for Cobb County restaurants. Due to excessive demand of the festival, a restaurant selection process is instituted each year. Because past events have been so popular, the fire department requires us to limit the number of restaurants participating to assist in crowd control. **Not all applicants will be chosen.** In an effort to allow event-goers the opportunity to “taste” local restaurants, only a certain percentage of businesses without a store-front will be chosen to participate in the festival. Restaurants with a physical location receive priority.

The registration fee includes:

- 10'x10' tented space.
- One 8-foot table & 2 chairs
- Health Department Permit and facilitation
- Promotional materials and inclusion in festival advertising
- Booth banner with your restaurant name on day of festival

Each restaurant is required to give a \$500 deposit check made out to the Marietta Welcome Center. The deposit check will be returned after the festival as long as the rules and regulations are followed and your area is clean upon check out.

PLEASE NOTE: Due to health department requirements, ALL COMPLETED FORMS MUST BE SUBMITTED BY **MARCH 20, 2020. Please turn in your application ASAP! There is limited space.**

We hope to see you at the 27^h Annual Taste of Marietta!

Courtney Spiess

Restaurant Vendor Information and Marketing & PR

Direct: 770-257-0429

Office: 770-429-1115

courtney@visitmariettaga.com



Sunday, April 26, 2020

Festival Rules & Regulations

The Taste of Marietta festival must comply with the requirements of the City of Marietta Parks & Recreation Department, Marietta Fire Department, Marietta Police Department and Cobb County Public Health. **Please read these rules and regulations of the festival, sign the last page, and return it with the application, deposit check, and registration fee. Failure to comply with these rules and regulations will result in forfeiture of the \$500 deposit.** The festival will provide ample site management to check vendor set up to avoid possible problems before the festival begins.

We look forward to a safe and successful Taste of Marietta!

Courtney Spiess - Restaurant Vendor Information, Onsite Coordination

- Festival hours are 11:00 a.m. – 7:00 p.m.; set up time is 6:00 a.m. – 9:00 a.m. Vendors will receive a site layout and tiered check-in time prior to the festival.
- **“Tastes” should range from \$1.00 to \$5.00, as these are the festival’s advertised prices. Tastes should be a small portion of food, not full servings.** We have had complaints from festival-goers saying that the restaurants are all serving large portions for the highest price, and therefore they are unable to eat from all the vendors they would like. Please consider serving smaller portions for less money. Everyone - including you - will benefit.
- **To be a food vendor in Taste of Marietta, you MUST have a restaurant that is located in Cobb County.**
- You are allowed to promote your restaurant at your booth, but you must have a Roaming Advertising Permit - purchased in advanced – to hand out samples/coupons/postcards away from your booth. You may not sell food when roaming, but you may pass out free samples. The cost of this permit is \$250 per person. The use of megaphones while roaming is prohibited. **Vendors violating the Roaming Advertising regulations will immediately forfeit the \$500 deposit.**
- Restaurant booth sites will be dependent upon the logistical requirements such as electricity, alternating food types, and placement of open grills. Every effort will be made to accommodate special requests, but there will be **no guarantees of site placement.**
- Electricity is NOT included in your registration. You may purchase outlets, but there is a limit to help ensure the safety of everyone at the event. Please see the separate note about electricity in this packet for more information.
- The City of Marietta requires the area around each tent site be cleaned prior to the restaurant leaving the site, including the concrete/sidewalks around the tent. Failure to check out with festival site management will result in forfeiting the \$500 deposit. Each street will have a site check out coordinator who will be responsible for checking you out. You must sign out and initial before leaving the site. Please do not start breaking down your site until 7:00 p.m.
- **Do not pour grease onto street, grass, or in drains.** Grease traps will be located at each entrance to the park on all four (4) sides. Failure to comply will result in forfeiting the \$500 deposit.
- To avoid damaging the sidewalks and park area **tar paper (roofing paper)** is now **REQUIRED**. Tar paper can be found at any hardware store and will allow easier clean-up for you. Site management will check all vendors set up prior to the festival. If setting up on the brick sidewalks, sidewalks must be completely covered to avoid staining or

breaking the bricks. Failure to comply will result in forfeiting the \$500 deposit.

- The City of Marietta Fire Department requires all open grills to be **outside the tent**. You will have at least 10 feet between your tent and the curb behind you to put your equipment. All smokers and open flame grills must be surrounded by a barricade. As a result, you will be charged per linear footage. Each barricade fencing is 4 ft high and 6 ft wide and costs \$35 per section.
- Consuming alcohol as a vendor is prohibited. If caught violating this policy, you will be asked to leave and may be asked to forfeit your \$500 deposit.

The following are requirements from the Cobb County Public Health:

- All restaurants must complete and return a temporary health permit application prior to the festival. **THESE WILL BE PROVIDED TO ALL RESTAURANTS and must be submitted to Courtney with the application materials.**
 - All BBQ grills must have a cover. Quick-cooking grills are not required to have a cover; however, food must be cooked, put on a plate, and taken inside the tent for preparation.
 - The grill must be at least 13 feet from the public.
 - Outdoor cooking that utilizes open flame or exposed flame shall not be performed within 10 feet from a tent or canopy.
- The City of Marietta Fire Department requires you to have a fire extinguisher at your tent (You must provide your own- it is NOT provided by the Fire Department or Marietta Welcome Center.)
- Beer, wine, soft drinks, and bottled water will be sold at the concessionaire tents. Restaurant vendors may NOT sell beer, wine, or soft drinks. Water may only be sold if approved in advance and purchased from the water sponsor. The water may not be sold at a rate different from that set by the concessionaire. Vendors may sell other beverages such as iced tea and fruit punch. NO hard liquor of any kind is allowed.
- All food items and beverages must be approved by Marietta Visitors Bureau prior to the festival. Please fill out the menu board form. No sales after the 7pm close time. If you are selling food after 7pm you will forfeit your deposit.
- Overhead booth decorations reaching higher than the banner area are prohibited unless otherwise approved by the coordinators.
- **NO** trailers for food service are permitted, unless otherwise approved by the Marietta Visitors Bureau. There will be a Food Truck Alley at the festival, but there is a separate application to complete for food trucks.
- Restaurants must provide their own extension cords and cleaning supplies.
- If you have requested more than one booth space, please note on the application if you want the booths to be side by side or in separate locations.



A note about electricity....

**Very important!! Please read thoroughly.
If you do not understand, ask questions!**

The City of Marietta is happy to be able to provide electricity for the Taste of Marietta. However, because of limitations and to ensure the safety of the festival the following regulations will be strictly enforced this year. **You MUST make sure your equipment follows these requirements in advance because there will be no exceptions made the day of the festival.**

Please note the following:

- All power is ground fault protected and **will not be bypassed.**
- Each duplex outlet (\$50 per outlet, 2 outlets max) is on a 20 amp circuit. That means if you have 2 outlets, you have a total of two 20 amp circuits, which will allow you to plug in 4 cords.
- **Each duplex outlet can have a MAX of 20 amps. That means two cords plugged into one duplex outlet cannot draw more than 20 amps combined.**
- **One heavy duty 20 amp is preferred.**

If you fail to check your equipment in advance and it pulls more than 20 amps or continues to trip the circuit, you will not be able to use it at the festival! We are not responsible for power strip failures.

- If bringing a power strip, the items plugged into the strip cannot exceed 20 amps combined.
- All extension cords must be 12 gauge or higher. Nothing smaller than 12 gauge will be allowed. Please make sure you bring an extension cord(s) with ample length to connect to your tent, we recommend one 100 ft. extension cord or two 50 ft. cords.
- No generators are allowed.
- Any cords that are in an area that the public will be walking need to have something covering them so that they aren't a trip hazard.

Please understand we are enforcing these rules to ensure the safety of our food vendors and festival attendees. We thank you for your corporation!



Sunday, April 26, 2020

Please make a copy of this signature page to keep for your records.

Please note that you and your staff working the event are responsible for knowing and following these rules and regulations. Failure to comply with these rules will result in forfeiture of your \$500 deposit.

For questions about the event, go to www.TasteofMarietta.com

I have read and agree to comply with the attached rules and regulations.

Restaurant/Company: _____

Print Name: _____

Signature: _____ Date: _____

Please send this signed page back with your Application, Deposit Check, Registration Fee, Menu Board and Judging Form, and Health Department Permit Form.

Marietta Welcome Center
4 Depot Street
Marietta, GA 30060
Attn: Courtney Spiess
courtney@visitmariettaga.com
Phone: 770-257-0429

2020 Cobb County Restaurant Vendor Application 27th Annual Taste of Marietta – April 26, 2020

Please Print

Restaurant Name: _____

Contact Name(s): _____ Onsite Contact: _____

Restaurant Address: _____

City: _____ Zip: _____

Phone: _____ Offsite Emergency Contact Name and Number: _____

Email address: _____ Website: _____

Fees

Vendor Space includes (1) 10' x 10' tented space, (1) 8' table, (2) chairs, Health Permit **Note: If getting more than one space, please note if spaces should be together or in separate locations**	\$600 each x _____ = _____ Do you have a store front? Yes _____ No _____
10 amps outlet—Two outlets max **Please note electricity is NOT included in your registration** NO generators are allowed! Please read separate note regarding electricity.	\$50 each x _____ = _____ 2 OUTLETS MAX PER SPACE
Barricade/fencing for smokers/open flame grills **Each piece of fencing is 4 ft high and 6 ft wide. Please read note regarding barricades.	\$35 each x _____ = _____
Extra Tables (8 ft. tables)	\$15 each x _____ = _____
Extra Chairs	\$4 each x _____ = _____
T-Shirts	\$15 each x _____ = _____ Please indicate sizes _____
Roaming Advertising (see rules & regulations)	\$250 each x _____ = _____
TOTAL AMOUNT ENCLOSED	\$ _____

Your \$500 required deposit check is kept on file and only cashed if you fail to follow the attached Rules & Regulations.

Return ALL application materials to:

Please make checks payable to:

Marietta Welcome Center

Attn: Courtney Spiess

4 Depot Street

Marietta, GA 30060

(Please reference Taste of Marietta in Memo)

No applications accepted after FRIDAY, MARCH 20, 2020



27th Annual Taste of Marietta Sunday, April 26, 2020

Please complete this form and the enclosed Temporary Food Service Permit and return it to the Marietta Visitors Bureau by **Friday, March 20, 2020**. You can scan and email the completed forms to courtney@visitmariettaga.com or mail to 4 Depot Street, Marietta, GA 30060.

****PLEASE NOTE: Remember, you are supposed to serve a taste/sample of food and NOT a whole meal/serving! By serving less food for less money, festivalgoers will be able to spend and eat more and visit more restaurant booths, therefore everyone will be more successful!****

This year, menu boards will be blank and will allow you to write directly on it what you will be serving. This allows you more flexibility to adjust your menu prices, so be sure to bring an 8.5X11 printed menu or marker to write with.

<u>Menu Item</u>	<u>Price</u>
Serve a taste/sample, NOT a full serving/meal	(\$1.00 - \$5.00) STRICTLY ENFORCED

How should your restaurant name appear on the booth banner?

What equipment will you be bringing to Taste of Marietta? (Grills, smokers, fryers, warmers, etc.) Please be as specific as possible. Also please read enclosed information on electricity requirements and smokers/open flame grill regulations.

All paperwork is due by March 20, 2020!

Thank you for being part of Taste of Marietta! You will receive the Site Layout a few days before the event along with event day details. Please call Courtney Spiess (770.257.0429) with questions. See you April 26th!

Please scan and email forms to courtney@visitmariettaga.com or you can mail them to 4 Depot Street, Marietta, GA 30060!



Food Judging and 2020 Awards of Distinction

All Taste of Marietta restaurants are eligible for the following “Awards of Distinction.” Our hosts will announce the winners on stage at 3:00 p.m. and then the Visitors Bureau will bring the award to you later that day.

Restaurants will be assigned a time to bring their samples to the 2nd floor of the Earl Smith Strand Theatre. Therefore, you must indicate in advance (by returning the following form) if you are interested in participating in the food awards. Everyone can participate, but it is not required.

Each participant will be able to enter up to 2 dishes and they may not be in the same category. **Your entry dish must be something you are serving at the festival!** The categories are listed below. In addition, each entry will automatically be entered into the running for the “Tastiest Taste” award, which is presented to the overall best food dish by the judges.

The following are the awards and categories that will be assigned:

The Big Chicken

Serves a landmark chicken dish

Best Seafood Dish

A delicious seafood dish that rivals them all

Finger Lickin’ Good

The tastiest food eaten with the hands

Tastiest Beverage

From smoothies to teas and everything in between.

Must be non-alcoholic!

Best International Cuisine

Tasty treats from outside our borders

Most Unique

Probably not found in your everyday kitchen

Best Comfort Food

What grandma would serve you when you were a kid

Dangerously Delicious Dessert

Will tempt even the most serious dieter

Blazin’ BBQ

BBQ so good it would make a vegetarian eat meat again

Tastiest Taste

Overall award for the best food dish



Food Judging and 2020 Awards of Distinction

Yes! I am interested in participating in the food judging and awards at Taste of Marietta.
Please assign me a time slot for me to bring my food samples to the judges.

Restaurant Name: _____

Contact Name: _____ Phone #: _____

Email Address: _____

I wish to enter up to **two dishes** in the following categories (please circle):

(The Tastiest Taste award will be chosen by the judges and may come from any category.)

The Big Chicken

Best Seafood Dish

Finger Lickin' Good

Tastiest Beverage

Best International Cuisine

Most Unique

Best Comfort Food

Dangerously Delicious Dessert

Blazin' BBQ

You will be asked to bring a sample of **two dishes** to our judges. It will be a sample from which all 5 judges can have a bite or small serving of. Judges will be provided with silverware, plates, and napkins. More details and information will be provided with your time slot. Please call Courtney Spiess at 770.257.0429 if you have any questions!



Nonprofit Sponsored Temporary Food Service Permit Application

Please complete in duplicate and forward the original application along with a copy of I.R.S. Form 501C, or a letter determining tax-exempt status from the Georgia Commissioner of Revenue, as proof of nonprofit status.

Date _____ **DHD #** _____

Event Name: _____ Event Location: _____

Event Organizer: _____ Organizer Phone #: _____

Date(s) of Operation: _____ Daily Hours of Operation: _____

Booth Name: _____

Person in charge of booth: _____ Phone #: _____

E-mail of person in charge: _____

Representative / Agent: _____ Phone #: _____

Representative / Agent Address: _____
 Include suite # Street # and Name Suite City State Zip Code

E-mail of Representative / Agent:

The undersigned hereby applies for a permit to operate a Nonprofit Temporary Food Service Establishment pursuant to the O.C.G.A. 26-2-390 thru 26-2-393. A copy of I.R.S. Form 501(c) or a letter determining tax-exempt status from the Georgia Commissioner of Revenue must be provided to the County Health Authority as proof of nonprofit status.

Applicant Signature

Date

Return the completed application to the Center for Environmental Health:

Cobb County:

1738 County Services Parkway SW, 2nd Floor, Marietta, GA 30008-4012
 Office: (770) 435-7815 | Fax: (770) 431-7410

Douglas County:

8700 Hospital Drive, 1st Floor, Douglasville, GA 30134-2264
 Office: (770) 920-7311 | Fax: (770) 920-7317

Item #	** List All Foods / Beverages and Ingredients	Where Purchased	Onsite Prep Yes / No If NO, where?	Thawing	Holding Temps (Cold / Hot)	Cooking Temps	Reheating Temps

**** Due to the increased risk of food borne illness, the preparation of the following is prohibited unless an established hazard control program has been implemented per O.C.G.A. 26-2-392: (1) pastries filled with cream or synthetic cream; (2) custards; (3) salads containing meat, poultry, eggs, or fish; (4) Products similar to products stated in #1 and #2. **Attach Hazard Control Program documentation for review if planning to serve one or more of these items.**

1. How will foodhandler's hands be washed? (i.e.) a hand sink or large container with a spigot for holding water with a catch bucket below)

2. How will food be protected from contamination by hands? _____

3. What type container will be used for solid waste disposal in the food facility? _____

4. How will liquid waste / grease be disposed of? _____

5. How will food be protected from flies and other environmental contamination? (e.g. use of screened tent)
