YOU'RE INVITED TO DOWNTOWN BARRIE'S GRAAFT BEER BEBO FESTIVAL HERTIAGE PARK | JULY 5-7

~~

10 BREWERIES • FOOD TRUCKS • 5 RIBBERS • BREWMASTERS SESSIONS

TRUCK REGISTRATION FORM

Truck name			
Food Type(s)		Full Menu	Limited
Menu Notes			
Contact Name	Contact Phone		
Contact Email			

OWN B

R & BBQ

CRAFT BEER & BBQ FESTIVAL CONTRACT WHAT YOU ARE AGREEING TO



Downtown Barrie Business Association (BIA)

93 Dunlop Street East, Unit 102 Barrie, ON L4M 1A8 Phone: 705-734-1414 Fax: 705-734-1227 info@downtownbarrie.ca

This Agree	ment is made this	day of	, 2019
BETWEEN		OF THE FIRST PART and	
	herein called "the Downtown Barrie (BIA)"	herein called "the Participant"
OF THE SEC	COND PART.		

WHEREAS the Downtown Barrie (BIA) is organizing and promoting an event called the Downtown Barrie Craft Beer & BBQ Festival to be held in Heritage Park on Barrie Waterfront, in the City of Barrie, in the Province of Ontario on Friday July 5th, Saturday July 6th, and Sunday July 7th, 2019;

AND WHEREAS the Downtown Barrie (BIA) is desirous of contracting with the Participant for the supply and sale of barbecued pork ribs and related products (the "Agreement");

NOW THEREFORE WITNESS in consideration of the mutual covenants hereinafter expressed the Parties hereto covenant and agree as follows:



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PARTICIPATION FEE-

- The Participant shall pay the sum of \$1,130 Can. (or \$1,000 + HST) ("the fee") to the Downtown Barrie (BIA) for the privilege of being granted a license as an Official Participant to sell additional approved food products at the Craft Beer & BBQ Festival on or before Wednesday June 19th, 2019. Cheques must be made payable to the **Downtown Barrie** Business Association (BIA).
- 2. The funds paid herein shall be non-refundable except in the event of cancellation of the Downtown Barrie Craft Beer & BBQ Festival by the Downtown Barrie (BIA).

DAMAGE DEPOSIT—

- 3. The Participant shall provide a second post-dated cheque made out to the **Downtown Barrie Business Association (BIA)** in the amount of \$100 (Can.) to be used as a damage deposit. This cheque must be provided on or before Wednesday June 19th, 2019; however it can be post dated for Sunday July 7th, 2019. This cheque will be deposited in the event of any additional costs that are incurred due to professional external environmental cleanup as per the City of Barrie Environmental Services Dept.
- 4. In the event that the costs incurred due to professional external environmental cleanup are more then the damage deposit, the Participant shall be responsible for paying the difference and the difference will be split equally amongst all applicable Vendors.

INSURANCE-

- 5. The Participant shall at all times have in force an insurance policy in a minimum amount of Two Million Dollars (\$2,000,000.00), with a Five Million Dollars (\$5,000,000.00) Aggregate, covering public liability, bodily injury, food products liability, property loss and property damage. The **Downtown Barrie Business Association (BIA)** and the **City of Barrie** shall be named as an additional insured on such policy and a certificate of insurance in conformity herewith shall be delivered to the Downtown Barrie (BIA) on or before Wednesday June 19th, 2019.
- 6. The Participant hereby agrees to indemnify and hold harmless the Downtown Barrie (BIA) and the City of Barrie from and against any and all claims, including without limitation, all claims for personal injury or property damage arising from the conduct of any work or by through any act or omission of the City of Barrie or the Downtown Barrie Business Association (BIA) against all costs, counsel fees, expenses and liabilities incurred in or about any such claim or any action or proceeding brought as a result thereof.

HOURS OF OPERATION-

- 7. The Participant shall attend at the Craft Beer & BBQ Festival and be open for business at all times during the following hours:
- Friday July 5th from 11:00 a.m. until 11:00 p.m.
- Saturday July 6th from 11:00 a.m. until 11:00 p.m.
- Sunday July 7th from 11:00 a.m. until 7:00 p.m.

FOOD ITEMS FOR SALE & HEALTH STANDARDS-

8. Downtown Barrie covenants with the Participant that the total number of Participants licensed by it to sell 'Food Vendor' food and related products shall not exceed TWELVE.

- 9. The Participant **must submit a detailed list of items to be sold** within the leased space. It is the sole discretion of Downtown Barrie to approve of the items to be sold. If the Participant has items not disclosed nor approved by Downtown Barrie for sale at any time during the event Downtown Barrie has the right to request removal of said item. If the Participant continues with the sale of said item they will be asked to pack up and leave the event without any refund. Should this happen the likelihood of the Participant returning to the event the following year is very unlikely.
- 10. All product costs are the responsibility of the Participant.
- 11. Sampling of 'Food Vendor' food product is not permitted anywhere in the event area.
- Health standards will be maintained in accordance with the Simcoe Muskoka District Health Unit (SMDHU). "Temporary Food Establishment Guidelines". Each Participant must complete the Health Unit Form.

ELECTRICAL & WATER ACCESS-

- 13. The Downtown Barrie (BIA) will provide access to the Participant for electrical power and water as available, but does not guarantee compatibility or operation. A back-up service is recommended.
- 14. The Downtown Barrie (BIA) will not supply heating for water. The Participant shall provide means of heating water and shall create an area for hand washing and clean up purposes in conformity with applicable government Health regulations.
- 15. The Downtown Barrie (BIA) shall not provide electrical cables and water hoses.
- 16. The Participant is responsible for ensuring that all water hoses to access water meet the Health Standards & Requirements required by the Simcoe Muskoka District Health Unit (SMDHU).
- 17. The Parties covenant and agree that the Downtown Barrie (BIA) and the City of Barrie shall not be liable to the Participant or anyone claiming through it in the event power supply is interrupted or lost at any time. Electrical disconnects resulting from faulty equipment or overload shall be the responsibility of the Participant and reconnects shall be at the Participant's expense.

CLEANUP-

- The Downtown Barrie (BIA) shall provide clean-up of the overall general areas of the Craft Beer & BBQ Festival site during and following the event.
- 19. The Downtown Barrie (BIA) shall provide appropriate units for disposing of grease and grey water
- 20. The Participant shall be responsible for the provision and installation of ½ inch sheets of plywood and 90 pound rolled roofing material to cover all cooking areas in order to prevent

damage to grass and other surfaces. All electrical outlets and equipment must be covered entirely throughout the entire event. The Participant must keep the area clean and change such material as necessary.

- 21. The Participant shall be responsible for proper disposal of all waste including trash and ash in their respective areas using facilities provided by the Downtown Barrie (BIA) for disposal of same.
- 22. The Participant shall remove rolled roofing and plywood and all trucks and trailers from the event area at the conclusion of the event on Sunday night, July 7th, 2019. The Participant shall clean up their site at the event site and will leave the site in the same state as when they found it prior to the start of Craft Beer & BBQ Festival. No trucks or cars are permitted on the grounds (except by special permission) during the event; parking shall be in area provided by the Downtown Barrie (BIA). The Participant and his/its staff and agents will be allowed to occupy one motor home or trailer overnight in the park.

PROPANE SAFTEY CERTIFICATES & OTHER PERMITS—

23. The Participant shall be responsible for all permit fees or vendor permits required by law. The Participant shall have fire extinguishers on site as required by fire regulations of the City of Barrie and shall comply generally with all laws and regulations of the City of Barrie in relation to its operations under this Agreement. The Participant shall provide a copy of certified Propane Safety Certificate.

SECURITY & AMPLIFIED SOUND-

- 24. The Downtown Barrie (BIA) shall provide overnight security on the site, however the Downtown Barrie (BIA) and the City of Barrie shall not be responsible for loss or damage to the Participant's site or to the contents thereof.
- 25. The participant agrees not to use any amplified sound in or near the Participant's site at the event site during the Craft Beer & BBQ Festival.

This Agreement may be transmitted by facsimile and the reproduction of signatures by facsimile will be treated as binding as if the signatures were originals. Each party to this Agreement undertakes to provide the other party with a copy of the Agreement bearing original signatures forthwith upon demand.

IN WITNESS HEREOF the Parties have set their hands and seals on the date aboe first written.

SIGNED, SEALED AND DELIVERED

DOWNTOWN BARRIE CRAFT BEER & BBQ FESTIVAL

Witness to the signature of

Per

Witness to the signature of

Witness to the signature of the Participant

The Participant

Per

Downtown Barrie Business Association (BIA)

93 Dunlop Street East, Unit 102 Barrie, ON L4M 1A8 Phone: 705-734-1414 Fax: 705-734-1227 info@downtownbarrie.ca





Tel: 705-721-7520 Toll tree: 1-877-721-7520 www.simcoemuskokshealth.org Your Health Connection

Vendor Application for Event Permit

(Special Events, Farmers Market)

This application must be submitted at least 10 days prior to any event. Complete and sign form. Fax the completed form to Simcoe Muskoka District Health Unit office at 705-721-1495. If you require assistance, please call *Health Connection* at 705-721-7520 (1-877-721-7520) ext 8811

EVENT INFOR				121102		1211020) 0/100		
Name of Event:									
Event Address:									
Date of Event:		From: DD / MM / YYYY				H	ours of O	peration:	
To: DD/MM/			/ MM / YY	ΥY	Y				
Event Coordinat	tors Information:	Name:	Name: Phone No#:						
		Email:							
APPLICANT IN	NFORMATION								
Name (Contact)				Bus	siness Nan	ne:			
				Bus	siness No#	<i>t</i> :			
Address:				Fax	No#:				
Phone No#:				Em	ail:	I			
COORDINATO	R /ORGANIZER'	5 INFORM	IATION						
Name of Sponsoring Group or Agency: Phone No#:									
				Oth	er # (Busi	noss / Co			
						116337 06	<i>.</i>		
Contact Person	& Mailing Address	5:		Fax	No#:				
					E-Mail:				
				E-N	lail:				
TYPE OF FOO	D PREMISE AT E	VENT							
Mobile Prem	ise Inspect	ed Restaur	ant	Street fo	od Vending	g Cart	Tem	nporary Bo	oth
Food Handler N	ame:	Is	s Food ha	ndler ce	rtified? 🗆	Yes 🗆 N	o Date:_	DD / MM / Y	(YY
□ Request For	Exemption From R	egulations	(Religiou	us, Frate	rnal Orgai	nizations	or Servic	e club)	
NOTE: a donors li	st must be provided if	exempted fr	om regulati	ons and a	ccepting for	d from an	un- inspec	ted source.	
Menu Item Type of Food Pre (e.g. grilling, fryir		eparation Food Preco		ecooked	oked Food Cooked On-site		n-site	Food Storage On-site	
etc.)	.g,,	Yes	No	Yes	No	Pre-	Hot 60°C	Cold 4°C	
							Heating	(140°F) or hotter	(40°F) or colder



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TYPE OF EQUIP		VENT					
Water Supply S Potable water supp		s: 🗆 Vos (if vo	s complete po	t question on wate	r source) [] No	
	Bottled \		S, complete nez				
	Bottled V Water T						
				Other (specify):			
Water Source		: Food-grade m		′es □ No	Length.		
		evices providec					
	Ice supplied	d to vendors:		′es □ No			
				(If yes, sou	Irce of water	used to make ice)	
Hydro						/	
	-		🗆 Yes 🗆 No		r available:	🗆 Yes 🗆 No	
Power supply:	🗆 Municipa	al <i>(City/Town)</i> _					
	Generat	or	□ N/A	Premise			
	Refrigerate	d truck availabl	e: 🗆 Yes 🗆 I	10			
Sewage, Waste	Water & Ga	arbage Dispo	sal				
Method of Sewage	Disposal:	Municipal	Private	/Septic			
Method of Waste V	Vater	□ Holding Ta	nk 🛛 Grey w	ater Containers	□ Other, spe	cify:	
Disposal:		None Available, please explain:					
Food Storage/ Transportation							
Food Storage/ I	Fransportati	on					
How will food be		on	ontainer	Cooler v	vith ice		
		□ Insulated c					
How will food be	transported	☐ Insulated co☐ Refrigerate	d vehicle	□ Cooler v □ Other: _ ler with ice (4°C or l			
How will food be to the event?	transported	☐ Insulated co ☐ Refrigerate rigerator (4°C or	d vehicle ≀lower) □Coo	\Box Other: _	ower) 🗆 Re	frigerated Truck	
How will food be to the event? Cold Holding Equipment Cooking	transported	□ Insulated co □ Refrigerate rigerator (4°C or est Freezer (-18°	d vehicle ≀lower) □Coo	☐ Other: _ ler with ice (4°C or l] Othe <u>r</u> :	ower) 🗆 Re	frigerated Truck	
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Multiple Event Participation Form

If you are attending more t Please note: If you are se for these events you have <u>application</u> detailing the typ	rving the same foods a specified below. If the	as detailed above on the ap food served/sold at anothe	oplication, you de	o not need to ent please su	o submit an	application food vendor
Name of the Event	Location of the Event	Date of the Event	Operating AM/PM			indicated
					□ Yes	🗆 No
					□ Yes	□ No
					□ Yes	🗆 No
					□ Yes	🗆 No
					□ Yes	🗆 No
EQUIPMENT LAYOU	JT & PHOTOS –	Mav be required				
Name(print):		Signature:		_	Date: D / MM / YY	~~~
		FOR OFFICE USE OI		L	U / IVIIVI / T T	Ϋ́
Office: Date:	DD/MM/YYYY	PHI:		Approved:	□Yes [No
Inspectors Notes				<u></u>		