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Contact Information
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2025 Food Vendor Application Guidelines

North Carolina Folk Festival: September 12-14, 2025

Important Dates

- Application Deadline: 11:59pm on Feb 28, 2025
- Notification of acceptance (by email): Mar 25, 2025
- TFE Permit Application Deadline (Guilford County Department of Public Health): Apr 25, 2025
- Deadline for additional materials: Apr 30, 2025
- Deadline for contract and payment of fees: June 13, 2025
- Deadline for vendor cancellation with partial refund: Aug 1, 2025

Application Process

Please be prepared before beginning the application. Vendors will be required to submit the following in the application:

- Two (2) or more images of your food vending operation (both inside and out)
- Two (2) or more high-quality images of your menu offerings/specialties.
- 1 photo/scan of drawn layout of food vending operation with measurements (exterior layout)
- A non-refundable application fee, paid online.

Applications are submitted online at <http://www.ncfolkfestival.com/vendors/>. Applicants will receive email confirmation of their successful submission. *If you do not receive a confirmation, email food@ncfolkfestival.com.* Applications do not guarantee acceptance. Vendors must apply each year; acceptance in a previous year does not guarantee acceptance in future years.

Selection Process

Food Vendors at the North Carolina Folk Festival will be evaluated with the following criteria:

- product quality & uniqueness
- previous vending experience (serving large crowds)
- overall presentation
- business location (local/regional)

Food Vending Categories

Vendors will be chosen for the following categories:

- NC/regional foods
- Fair foods
- Foods of NC newcomer communities
- Snacks/desserts
- Specialty beverages

The Festival may limit specific offerings to ensure a wide selection of items to its attendees.

All applications will be reviewed and scored based on menus, presentation of food vending operation and food, ability to feed large crowds and location, with vendors who best meet these criteria being selected. The North Carolina Folk Festival reserves the right to deny any application without explanation.

Vending at the North Carolina Folk Festival

With good weather, the North Carolina Folk Festival draws a large number of attendees to downtown Greensboro. The number of vendors accepted varies from year to year and depends on many factors, including the amount of space available within the footprint of the Festival. Vendors selected to participate in the North Carolina Folk Festival will receive an acceptance email. The acceptance email (and or subsequent communications) will include information that must be collected by the North Carolina Folk Festival, including:

- Food Vendor Tent/Trailer/Truck operation needs & specifications
- Full Food Vendor Menu, including specifying which menu items fit special diets
- Temporary Food Establishment (TFE) permit
- Promotional information
- Certificate of Insurance (COI) listing NC Folk Festival for approved vendors

NC Folk Festival Food Vending - Hours of Operation

Food vendors will be open:

- Friday: 5:30pm to 10:00pm
- Saturday: 11:30am to 10:00pm
- Sunday: 11:30am to 6:30pm

Hours are subject to change. Vending Operations must be staffed for all hours of Festival operation. The festival goes on rain or shine unless extraordinary weather presents a safety issue. All vendors are expected to be open during the hours listed above unless they are notified by Festival personnel.

Vendors may continue to sell up to thirty (30) minutes after the last performance at their location (not surpassing 11pm). Vending hours may vary based on assigned location (see *Vendor Placement*).

Food Operation Space Pricing & Payment

The basic food vendor space fee is **\$1,300**. The vendor space fee includes:

- Space of up to four hundred square feet (400 sq. ft.) with a maximum tent depth of twenty feet (20 ft.) and a maximum tent/vending operation of width of thirty feet (30 feet). Please note widths beyond thirty feet (30 ft.) require approval.
- 1 x 20 amp/120 Volt circuit. Please note additional electrical hookups beyond the standard circuit will incur additional fees.

Operations that cannot fit within the four hundred square foot (400 sq. ft.) space will be charged an additional fee of \$10 per each additional square foot (1 sq. ft.) increment. The square footage is calculated by total width (frontage/service side + tongue length) multiplied by total depth (depth + awning/condiment table). As spaces are limited and not uniform, vendor space size is considered when vendors are accepted. Providing inaccurate size information is grounds for any acceptance to be revoked.

The Festival reserves space upon receipt of payment by vendor. Full payment of all vendor fees must be submitted by the deadline for contract and payment of fees (see *Important Dates*). Please do not send vending fees until you have received notification your application was accepted into the Festival.

Refunds

There will be no refunds made after the deadline for vendor cancellation (see *Important Dates*). No refunds will be issued for inclement weather.

Vendor Placement

The Festival will assign vending locations to each vendor. Food vendor placement and the location of food courts are subject to change. No space will be held without a completed contract and full payment.

The following factors impact food vendor placement on the festival site:

- Operation type
- Fuel type
- Electrical needs
- Operation layout & dimensions
- Menu offerings

Set Up

If you have a self-contained unit, such as a trailer, you must arrive and set up between 10:00am and 6:00pm on the Thursday before the Festival. Trailers must be placed and support vehicles removed before placement of other vendors around can take place.

If you are using a food truck, you must arrive and set up by 2:00pm on the Friday of the Festival.

If you are vending from a tent, you must arrive for set-up before 12:00 pm on the Friday of the Festival.

Food Vendor Operations Regulations

- Vendors must restrict all activities to their assigned space - no space-sharing or subletting is permitted. Vendors may not trade, switch, or set up in another area without approval from the Festival. Vendors may not advertise outside of their operation space (this includes, but is not limited to, the use of rovers, flyers, and disposable menus.)
- Condiment tables and beverage coolers are the only things allowed in front of food vendor spaces and must remain within the boundaries of the vendors' assigned space. Food Vendors that would like to erect a tent to protect customers from sun/rain must obtain permission from the Festival.
- Food vendors are not permitted to provide free sampling of food or beverage items.
- Food vendors must maintain a separate service line for Performers and Staff. The Festival will provide signage for this line.
- Food vendors must accept festival scrip tickets as payment from Performers and Staff for which you will be reimbursed.
- Raffles are not allowed.
- Camping is not allowed on the festival site.
- Generators are not allowed. Exceptions may be made on a case-by-case basis for food truck operations.
- Playing music from your operation is prohibited.
- There will be overnight security on Friday and Saturday, however Food Vendors should secure all items. Fixtures and materials are left overnight at the vendors' risk. The Festival's insurance will not cover personal property or items vendors rent; vendors must obtain their own insurance.
- Rental of tents and/or rental and delivery of cooking equipment must be coordinated with Food Vendor Coordinator.
- Vendor is responsible for a clean food vending area, free of debris, both during Festival hours and overnight. Food should not be left out overnight, including display food.
- Vendors should furnish sufficient change for their sales transactions. The Festival cannot provide change to vendors.
- Vendors are responsible for providing their own nighttime lighting.
- Vendors are responsible for providing staff. Parking for staff is the responsibility of the vendor.
- Vendors are responsible for bringing carts/hand trucks to move supplies on site, including ice purchased from the Festival.
- Vendors may not use the NC Folk Festival logo on any products without permission from the Festival.

Vending Space Covering

Vendors bringing their own tent need to provide proof that the tent is compliant with all pertinent regulations for flammability. The Greensboro Fire Department requires a sewn-in label on the fabric or the manufacturer's certification of flame treatment or the label from the product used to treat the material. Tarps are not an acceptable canopy.

All tents must be screened in on all sides, per Guilford County Health Department regulations, using flame-retardant materials meeting Greensboro Fire Department codes.

Vendors needing a rental tent MUST make arrangements through the Festival. Rental tents and tent vendors not approved by the Festival will not be allowed access to the Festival site. Please contact the food vendor coordinator via food@ncfolkfestival.com for more information.

Rental Equipment

Food Vendors that are renting tents or other equipment for use during the Festival must contact the Food Vendor Coordinator prior to making rental arrangements. All tents must be rented through the Festival. Any cooking equipment must be picked up prior to the Monday following the Festival, as most vending locations are public spaces that will be cleared and returned to regular public use by Monday morning. The Festival is not responsible for any unattended rented equipment that is stolen or damaged.

Menu & Signage

Only menu items approved by the Food Vendor Coordinator and the Guilford County Health Department may be sold at the Festival. Vendors must list on their application all items they wish to sell. Items not listed and approved may not be sold and must be removed from vendor's space and menu. Food Vendors are largely accepted based on menu offerings. Removals/additions are only allowed with pre-approval by the Festival.

Non-food items may not be sold. Vendors are not granted exclusive rights to sell any particular item.

Food vendors must maintain professional signage and menu boards in good condition. Hand-written signage must look nice and be readable. All menu signage must include pricing and must be easy to read. Vendors are not allowed to change pricing during the course of the Festival. We recommend notating Gluten-Free, Dairy-Free, Nut-Free, Vegetarian, and Vegan items to make it easier for people with dietary restrictions to locate these menu items.

Ice

Ice is available for purchase from the Festival on site during the event. The festival will reconcile the amount owed within 2-3 weeks after the end of the Festival. If the vendor owes the Festival, payment will be due by the end of September.

Refrigeration/Freezer Service

The Festival will offer Food Vendors refrigeration and freezer rental space for an additional fee:

- Price per shelf may range from \$30-\$90 each for the entire weekend.
- Shelf sizes will range from 3'-5'W x 14"-24"H x 14"-24"D.
- Interest in refrigeration/freezer space will be collected with other information after Food Vendors are accepted. A registration form will be sent out after Food Vendors have been contracted. Payment is not due until after the Festival.

Food Safety Requirements

- Any vendor not complying with City, County and State regulations may be immediately shut down and not permitted to return for future Festivals. Food preparation techniques must meet City, County, State and Festival statutes.
- Vendors must comply with all Federal, State, and local health regulations. For more information, contact the Guilford County Department of Public Health.
- Vendors must comply with Festival guidelines for the disposal of grey water, grease/oil, and coal ash. Food vendors will be provided a potable water hook up within 100 feet of their space. All vendors are responsible for providing their own food-grade hose and backflow preventers. Both will be inspected by the Guilford County Department of Public Health.
- All vendors must minimize bare-hand contact with food products.

Fire Code Requirements (contains NEW Fire Codes going into effect July 1)

All food vendors must comply with the codes for combustibles, canopies, fuel tanks for cooking, fire extinguishers and solid fuel as follows:

- **All food vendors must have a portable fire extinguisher** affixed with a current inspection tag that carries a minimum of a 2A-10B or 2A-10B(C) rating. **For those vendors using cooking equipment involving solid fuels or vegetable or animal fats are required to have a Class K wet-chemical fire extinguisher.** Residential extinguishers are not acceptable.
- **All mobile food preparation vehicles with cooking equipment must be protected with an automatic fire extinguishing system** complying with **Section 904.13 of the NCFC.**
- Automatic fire extinguishing systems must be maintained and inspected by a qualified company as required by the referenced standard applicable to the system.
- All mobile food preparation vehicles must be separated from buildings, structures, canopies, tents, combustible materials, vehicles, and other cooking operations by a minimum of 10 feet.
- Spaces between vending operations may not be used for seating or storage. These are to remain open air areas.
- All mobile food preparation vehicle exhaust must be directed away from openings, air intakes, and any means of egress.
- **All tents must be anchored to the ground with a 40 lb weight PER LEG.** Water-filled weights are not permitted.
- All propane tanks must be firmly secured on a hard, non-combustible surface that cannot be knocked over. Vendors must supply their own surface on which to secure tanks; the ground alone does not qualify. Bungee cords are not an acceptable form of securing propane tanks. Propane tanks need to be 10 feet away from electrical meters, open flame, freezers and refrigerators, 10 feet from your tent.
- All mobile food preparation vehicles with cooking oil storage containers can hold up to 120 gallons and must be secured to avoid spills during transport.
- All mobile food preparation vehicles with cooking oil tanks must be metallic (UL 80 or UL 142) or non-metallic (listed for use with cooking oil and specific temperatures; cannot exceed 200 gallons per tank).
- All mobile food preparation vehicles with gas cooking appliances must be securely installed and safely connected to fuel supply lines with connectors complying with ANSI Z21.69/CSA 6.16.
- All mobile food preparation vehicles with LP-Gas Systems must meet the following requirements:
 - Gas Capacity: LP-gas containers must not exceed 200 pounds of propane.
 - Security: Containers must be securely fastened to the vehicle to avoid movement.
 - Construction: Containers must meet NFPA 58 standards.
 - Protection Against Damage: Piping and fittings must be secured to prevent damage.
 - Gas Alarm: Must have a listed LP-gas alarm near the gas system.
- All mobile food preparation vehicles with cooking equipment that produces grease must have a proper kitchen exhaust hood compliant with **Section 606 of the NCFC.**
- All mobile food preparation vehicles must be up to date on cleanings, maintenance and inspections for exhaust systems prior to the Festival.

- All mobile food preparation vehicles should be stabilized and secured while setting up for food preparation as follows:
 - Chock blocks/wheel stops. Not less than two chock blocks not less than 5 inches by 5 inches by 12 inches in size and dished to fit the contour of the tires shall be used during food prep operations of mobile food preparation vehicles.
 - Engage the emergency brake and block the wheels to avoid rolling.
- Vendors are required to use Festival power sources, however, in the event that a food vendor's generator must be used, generators and other internal combustion power sources shall be separated from tents or membrane structures by not less than 20 feet and shall be isolated from contact with the public by fencing, enclosure, or other approved means.
- For detailed Fire Code requirements, please see **Section 319 of the 2024 NCFC**.

Vehicles On Site

Unless otherwise stated prior to the Festival, Food Vendor support vehicles are only allowed within the Festival footprint during the following times:

- Friday: until 4pm & after 10:30pm
- Saturday: until 11am & after 10:30pm
- Sunday: until 11am & after 7pm

Times are subject to change. For the safety of festival attendees, vehicles are not allowed within the site during festival hours, or while people occupy the site. Parking spaces will be provided for a maximum of two (2) support vehicles, depending on space. Parking spaces may be off site.

Electricity

Food Vendors may not use their own generators during the Festival. Food Vendors are required to connect to Festival-provided power sources. The fee for on-site electricity will depend on usage. The first 20 amp/120V circuit of electricity is included in the basic vendor fee. Additional needs/requests for electricity beyond this base amount must be included the application. The fee structure for additional electricity beyond the first 20 amp/ 120V circuit is:

- 20 amp 120V (standard 120V plug) - \$45 per additional line
- 20 amp 120V (NEMA 6-20) - \$140 per additional line
- 20 amp 120/240 twist lock (NEMA L14-20) - \$140 per additional line
- 30 amp 240V twist lock (NEMA L14-30) - \$170 per additional line
- 50 amp 120/240 Cal. Std. twist lock (CS63-65C) - \$195 per additional line (Please let us know if your 50 amp twist connector is not a Cal Std.)
- 50 amp 240 range plug (NEMA 6-50 or N2EMA 14-50) - \$195 per additional line
- 6 gauge 4 conductor 50 Amp cable (Bare ends) - \$195 per additional line

Approved vendors will fill out an electricity order form following acceptance. Vendors are required to submit the electricity order requirements by the deadline for additional materials (see *Important Dates*).

Vendors must place electrical plugs where the Festival directs them. Vendors should bring one 12-gauge cord per 20-amp circuit and other outlet strips as needed. Cords should be labeled with the business name. Cords not of acceptable gauge will be disconnected. All electrical service connections will be provided to within 30 feet of the vendor space. Vendors are responsible for providing their own power cords and power distribution from the service connection to and within their vending space.

A 20 amp/120V circuit requires a 3-conductor 12-gauge power cord with plugs that have functioning ground circuits. Use of 14- or 16-gauge is not acceptable. **Vendors are not allowed to use male-to-male cords to connect to Festival power.** There is no guarantee that additional hookups will be available other than those pre-ordered and prepaid. Only power cords rated for the power level of the connection being used will be allowed. Use of power taps, beyond those contracted for, could result in immediate cancellation of the vendor's contract.

Tear Down

Vendors may not begin to dismantle or remove vending operations during Festival Hours of Operation. Vehicles are not allowed on site until 7pm (or other specified time) on Sunday. Be aware that pedestrians may still be present on Festival grounds during load-out.

All spaces/vending operations must be broken down by 9pm on the Sunday of the North Carolina Folk Festival. Any vendors failing to completely clean up their vending areas must pay a clean-up fee. Appropriate ground cover should be used in the cooking and food preparation area to ensure that after the festival is over, the ground will be free from oil and food waste contaminants. Any spills or debris must be cleaned up prior to leaving.

Trash & Grey Water Disposal

Vendors must properly dispose of trash, waste cooking fats, hot coals, ash, cardboard and grey water as directed by Festival personnel. All wastewater must be disposed of in festival-provided grey water containers. All waste cooking fats must be disposed of in festival-provided waste oil containers. No waste cooking fats should be disposed of in regular trash or in grey water containers.

No dumping grey water on ground, street or in storm drains. Any illegal dumping will incur a \$200 fine and be reported to the Guilford County Health Department.

Other Considerations

Permits & Inspections

If you are accepted by the Festival as a food vendor, you are responsible for obtaining approval for a Temporary Food Establishment (TFE) permit from the Guilford County Health Department before entering into a contract with the North Carolina Folk Festival. You will be sent a link to the TFE Application once accepted. Vendors must submit their TFE application by the deadline (see *Important Dates*).

TFE Permit Applications must be submitted whether you're a permitted Guilford County Food Truck, Trailer, or Push Cart, regulated by the Department of Agriculture, or other mobile food unit. Exemptions will be forwarded from the Health Department where applicable.

If you are currently a permitted Guilford County Food Truck, you are exempt from the need for a TFE Permit and would be allowed to leave the Festival site each evening after vending hours. You are still required to submit an application and your menu to the Health Department for review. If you opt to park your food truck at the Festival for the entirety of the weekend, you may do so, but a TFE permit would be required.

All other Guilford County permitted Mobile Food Units, such as a trailer or push cart, are required to obtain a TFE permit as they will not be able to move once placed in their vending space. All tents will be required to obtain a TFE permit.

All food operations requiring a TFE will be inspected by a Guilford County Health Inspector. All food operations cooking on site will be inspected by a City of Greensboro Fire Marshal. Vendors will not be permitted to begin their food prep and/or vending operations at the Festival until their food and vending operation has been inspected and determined to be in compliance with Guilford County Health Department regulations and Greensboro Fire Department Fire Code.

Inspection schedule:

- Inspections by the Guilford County Health Department inspectors will be conducted upon completion of set-up, no later than 3:00pm on Friday of the Festival.
- Inspections by the Greensboro Fire Department for all vendor tents/food operations (including food trucks and trailers) cooking food will be inspected by Fire Marshals on Friday of the Festival.

If required, the \$75 TFE permit fee payment should be submitted directly to the Guilford County Health Department by the stated deadline.

Marketing

All vendors will be listed as an official component of the North Carolina Folk Festival. This may include but is not limited to the North Carolina Folk Festival website, mobile app, program guide, social media, and email newsletters.

Taxes & Insurance

Vendors are responsible for all local, state, and federal taxes. Vendors must provide a certificate of insurance (COI) in the amount of \$1,000,000 (one million dollars). The certificate must include language naming indemnified parties as additional insured as respects to the NC Folk Festival. This language will be specified in acceptance documents.

The festival disclaims any authority of control over the operation of vendors. Vendors assume all rights and responsibilities for the conduct of their operations including, but not limited to obtaining liability and general coverage insurance for vendor-related activities and adhering to all local and state ordinances and regulations. The Festival does not have separate vendor coverage under any insurance it may maintain.

Post-Festival Data Collection

Post-Festival, we will send out a form to collect data to understand gross sales for the weekend, for use in reports and grants applications, and to calculate the Festival's economic impact on the area.

Vendors who fail to comply with or repeatedly violate these guidelines may be expelled and/or not invited to apply in future years. The Festival reserves the right to amend these guidelines as needed, at any time.

Contact Ling Sue Withers by email food@ncfolkfestival.com with questions and concerns.

In the event of a dispute, the decision of the North Carolina Folk Festival Operating Team will be accepted as final.



NC Folk Festival Regulations, Guilford County Health Department Guidelines & NC Fire Codes

Please carefully review the following compilation of Guilford County Health Department Guidelines, NC Fire Codes & NC Folk Festival regulations.

TEMPORARY FOOD ESTABLISHMENT (TFE) PERMIT

The NC Folk Festival is a three-day festival. As such, most vendors will load into their assigned vending space and not be able to move until after the completion of the event. The only exception to this applies to FOOD TRUCKS that already possess a Guilford County permit. Note: There are a limited number of spaces in the Festival vending areas that will allow for movement, so food trucks may be allowed to leave the festival each night to return to their respective commissaries, but only with advance notice to and approval from the Festival.

ALL VENDORS MUST SUBMIT A TEMPORARY FOOD ESTABLISHMENT (TFE) PERMIT APPLICATION TO THE GUILFORD COUNTY HEALTH DEPARTMENT (GCHD).

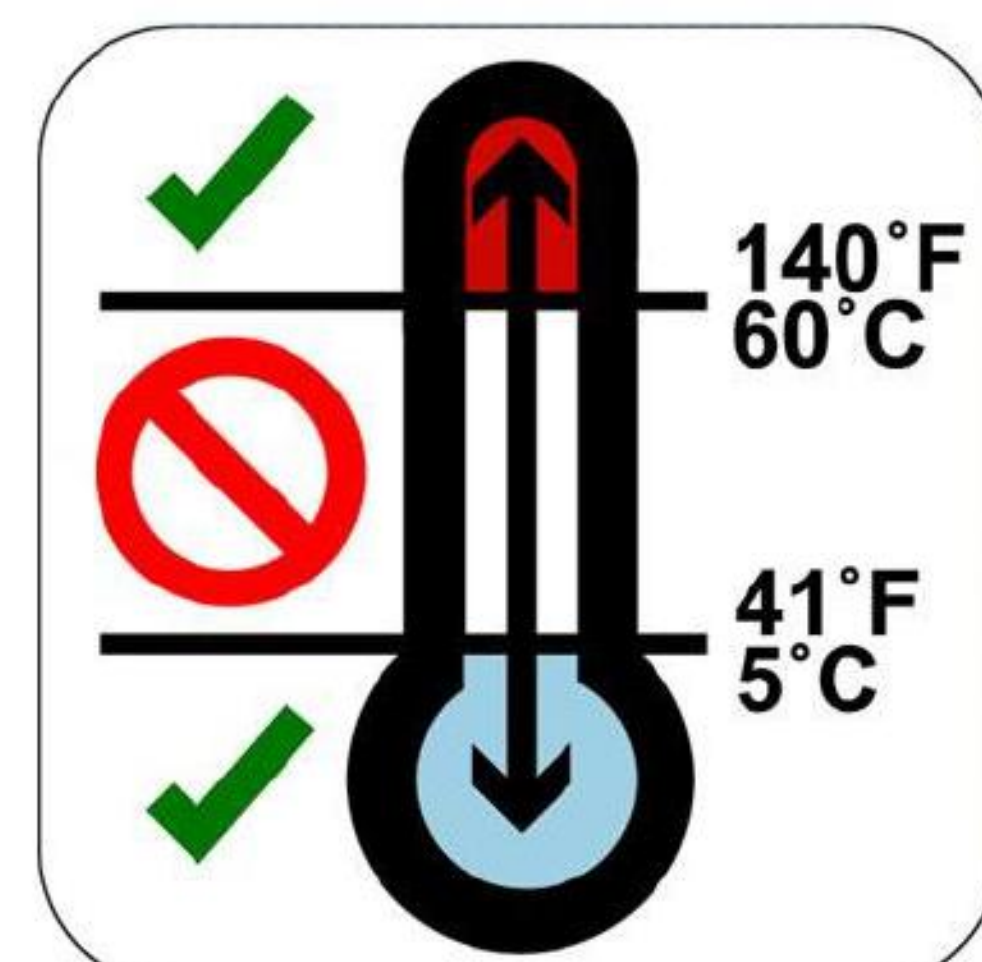
Note: Businesses that already possess the appropriate approved permits from GCHD may be exempt from having to pay the permit application fee, but they will still be required to submit the TFE application form for purposes of participating in the NC Folk Festival. The same is true for vendors that sell foods that are typically exempt (like ice cream, snow cones, etc.) from the requirement to have a TFE permit. If you think you are exempt, you may submit the TFE permit application to the GCHD without payment, and they will alert you if the fee is required.

A TFE permit must be obtained from the Health Department before regulated foods can be prepared or sold. TFE Permits will be issued as soon as an inspection of your facility determines that it is in compliance with the regulations and pre-approved menu.

FOOD PROTECTION

All food items must be from an approved source and be stored in the original packaging materials. No home processed food is allowed. A complete menu must accompany your TFE application. All ice must be from an approved source.

Per Guilford County Health Department, cold foods must be maintained at 41°F or less.



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TRANSPORTING PREPPED FOODS

Regulations for a TFE require food to be brought in commercially-prepared and prepackaged IF it is not going to be made onsite. For some food items this may be problematic since most vendors cannot leave every day. Operators may be allowed to make their food at the commissary, packaging it in a Ziploc-type bag with the date, label of ingredients and transporting it cold to be reheated on the truck. This may require additional refrigeration space, which is offered by the Festival. Food transported on Festival grounds must be covered and/or closed to protect from contamination.

Questions about this can be addressed by the Guilford County Health Department. Be prepared to describe how you intend to transport or have your food delivered onsite in a sanitary and temperature-regulated manner.

FOOD PREPARATION

Permitted mobile food units will need to provide a detailed menu including how each item is prepared and being transported to the event for approval by the Guilford County Health Dept.

Temporary Food Establishments must have all potentially hazardous food purchased in ready to eat and/or cook form. All other preparation of food is required to be onsite and can begin ONLY AFTER permit is written.

COOKING EQUIPMENT

Chafing dishes are not permitted for keeping food warm. You may use grills, griddles, hot boxes (Alto-Shaam style), and steam tables. Former oil drums repurposed as a grill are not permitted.

REFRIGERATION/FREEZER SPACE

Adequate mechanical refrigerators and freezers with accurate thermometers must be provided. Ice, freeze packs and ice chests are not permitted to refrigerate foods. You will be required to describe any back up refrigeration and freezer space that you will be using.

The Festival will have refrigeration and freezer space for rent by the shelf. The refrigeration and freezer trailers will be located in central locations TBD. Vendors are responsible for

getting to and from this location on their own. We highly recommend bringing a dolly/trolley/hand cart/wagon to transport items from refrigeration/freezer to vending space.



ENCLOSURES

All unpackaged foods must be stored, handled, prepared and cooked inside an approved enclosure. No outdoor cooking or handling of open food products are allowed. All cooking areas on tents and trailers must be screened or glassed-in on all four sides. A small (18" – 24") pass-through window can be provided for serving food to customers.



SCREENED IN TENTS

Vendors bringing their own canopy/tent need to provide proof that the canopy/tent is compliant with state/county/city regulations for flammability. **The Greensboro Fire Department requires a sewn-in label on the fabric or the manufacturer's certification of flame treatment or the label from the product used to treat the material.** Tarps are not an acceptable canopy.

Screening must be enclosed on all sides and extend all the way to the ground. Tents and screening must be secured.

If a tent is set up next to a food truck or trailer to be used for cooking or storage of food items, it will also need to be screened. This excludes pop-up tents covering condiments for customer use.

All equipment must be under cover. (This excludes propane tanks, which must be at least 10 feet away from **all** tents, per Fire Code.)



ANCHORING TENTS

All tents must be properly weighted. Tents must be anchored to the ground with a **40 lb weight per leg**. WATER BARRELS MAY **NOT** BE USED FOR WEIGHTS.



PROPANE TANKS/GENERATORS

Propane tanks shall be secured to the trailer/truck or securely fastened AT LEAST 10 FEET FROM YOUR TENT AND NEIGHBORING TENTS. Be sure to have a long enough hose to comply with this regulation.

Safety valves for propane tanks shall be pointed away from tent.

Generators are prohibited unless otherwise specified by the Festival. Power is provided to food vendors by the Festival. In the event of unforeseen circumstances, generators used with food vendors utilizing tents shall be separated from the tent by a minimum of 20 feet.



HANDWASH AREA

An approved handwashing facility must be provided inside the enclosure. At least a 2-gallon closed container of potable water, equipped with a cutoff valve and a bucket to catch wastewater must be provided and used. A pump soap dispenser filled with anti-bacterial soap and single-use/ disposable paper towels are required.

CLEAN AND SANITARY EQUIPMENT

All equipment and utensils must be clean and sanitized as needed. Household bleach and a spray bottle should be provided for sanitizing equipment and utensils. A means for providing hot water for cleaning equipment and utensils is needed. Three basins of sufficient size are needed to wash, rinse and sanitize multi-use utensils.

3-COMPARTMENT SINK

GCHD requires each vendor not returning to a commissary at night to have a 3-compartment sink (or 3 basins) for washing of cookware and utensils with adequate space for air drying washed items.

The Festival will provide a Sanitation Station on the Festival site for those vendors who do not have the required 3-compartment sink or 3-tub set up. This screened-in tent will include hot water, a handwashing station and sets of washing tubs. Vendors are responsible for bringing their own sanitizer and test strips.

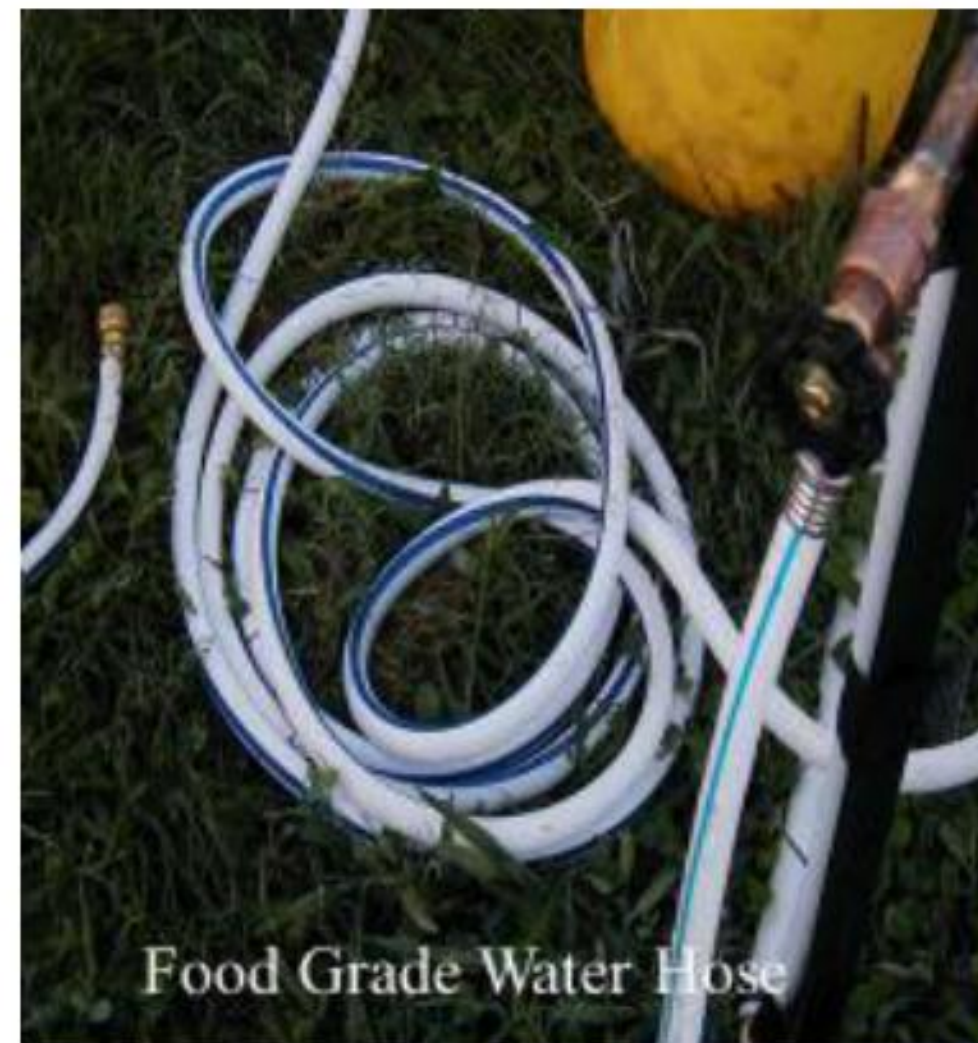


FOOD GRADE HOSE/PORTABLE WASTE DISPOSAL

A minimum of 100 feet of Food Grade Water Hose is required.

Portable waste disposal for all the wastewater can be a Blue Boy (as shown) or a 5-gallon bucket. The Festival will have Grey Water disposal barrels for emptying of wastewater vessels.

We provide:



Food Grade Water Hose

Guilford County
Department of
Public Health
www.guilfordhealth.org

**You provide: Hose &
Blue Boy or Bucket**

Portable waste disposal bin



FIRE SUPPRESSION SYSTEMS

Fire Marshals will be inspecting ALL vendors cooking food, including **FOOD TRUCKS** and **TRAILERS**. Each vendor is required to have:

1. **Minimum 2A-10:BC multipurpose fire extinguisher required** for every food vendor (tent, trailer or food truck);
2. **Class K (chrome) portable fire extinguisher required** for every food vendor with a deep fat fryer(s); (in addition to #1 above).
3. **Current service tag (<= 12 months)** for every portable fire extinguisher(s);
4. **All mobile food preparation vehicles with cooking equipment must be protected with an automatic fire extinguishing system** complying with Section 904.13 of the NCFC.
5. **Current service tag (<= 6 months)** for every fixed fire suppression system;



Updated 1/14/25



ELECTRICAL CORDS

All electrical service connections will be provided to within 30 feet of the vendor space. NO MALE TO MALE ELECTRICAL CORDS OR ADAPTERS are allowed. Double male end "adapters" are dangerous and a fire hazard.

Guilford County Health Inspectors will be inspecting all vendors before prepping and cooking can begin, unless the Health Department has exempted you from needing a TFE permit.

Greensboro Fire Marshals will be inspecting all vendors selling cooked food prior to selling to the public. All fire suppression systems should be inspected, and hoods cleaned before the event.

Any vendor making changes after inspection, making them non-compliant with any of the above policies, may be shut down and not allowed back for future festivals.

These regulations are subject to policy changes at the discretion of above-mentioned organizations. Vendors will be alerted to any updates.