

## THAI FESTIVAL VENDOR APPLICATION

**Saturday September 10<sup>th</sup> 2016**

**Time: 11:00 am – 5:00 pm**

**At North Seattle College NE parking Lot**

Company or Vendor Name: \_\_\_\_\_ DBA: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

**Please check the following:**

	Vendor Fee	Cost
<input type="checkbox"/>	<b>General vendor (no snack/food)</b>	<b>\$50</b>
<input type="checkbox"/>	<b>Snack vendor with no animal product</b>	<b>\$70</b>
<input type="checkbox"/>	<b>Snack vendor with open flame </b>	<b>\$170</b>
<input type="checkbox"/>	<b>Food vendor without open flame</b>	<b>\$150</b>
<input type="checkbox"/>	<b>Food vendor with open flame </b>	<b>\$250</b>
	<b>Electric outlet</b>	<b>\$25/ea</b>
	<b><u>Fee is non-refundable for any cancellation after July 31, 2016.</u></b>	
	<b>Total:</b>	_____

**Vendor Requirements:**

- MUST bring their own canopy/tent (size: 10' x 10'), tables, and chairs.
- **Food vendor MUST fill out King County Application (attached) & submit along with THAI FESTIVAL Application.**
- Please submit all applications and check payable to:  

**Thai Association of Washington State**  
 12006 98<sup>th</sup> Ave NE Suite #204  
 Kirkland, WA 98034  
 Questions? Call: 425-954-5556

**\*All vendors must remain open during all festival hours of operation between 11:00 am and 5:00 pm. Please put your initial below after you have read and understand the responsibilities below.**

\_\_\_\_\_ **CLEAN-UP:** Vendors are responsible for cleaning up their booth and service area. Dumpsters are provided for trash and recyclable materials. Vendors are responsible for providing and maintaining their own separate trash and compostable containers. Any failure to remove materials/ waste at the end of the event may result in a forfeiture of the damage deposit.

\_\_\_\_\_ **SET-UP:** Set up time is 8:00 AM to 10:30 AM Saturday, September 10<sup>th</sup>. Check in with event staff at the information booth to get your booth number. Your vehicle must be removed from the site immediately thereafter. Generators are NOT allowed. Booths will be inspected prior to opening of the event.

\_\_\_\_\_ **TAKE-DOWN:** All items must be completely removed from the event site by 8 PM Saturday, September 10<sup>th</sup>.

\_\_\_\_\_ **SALES TAX:** Vendors must be responsible to file their own sales tax.

Signature: \_\_\_\_\_ Print Name: \_\_\_\_\_ Date: \_\_\_\_\_



2016

BLANKET EVENT FOOD VENDOR APPLICATION

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. TURN IN TO EVENT COORDINATOR. EVENT COORDINATOR MUST SUBMIT ALL VENDOR APPLICATIONS AT LEAST 14 DAYS PRIOR TO EVENT.

Blanket event BO# \_\_\_\_\_

Note: Event coordinator will have this number

1. Event Name: THAI FESTIVAL 2016 Event Coordinator: DUEN AUESIRIWONG  
Event Coordinator Email: DUENAJA@HOTMAIL.COM Phone: 425-293-4002  
Event Location: NORTH SEATTLE COLLEGE City: SEATTLE ZIP: 98103  
Event Start Date: 09/10/16 Event End Date: 09/10/16 Start Hour: 11:00 End Hour: 17:00

2. Name of Booth: \_\_\_\_\_ Contact Person: \_\_\_\_\_  
Email: \_\_\_\_\_ Phone: \_\_\_\_\_

3. Prep Kitchen. All advance food preparation, cooling, and storage must be done in an approved kitchen facility.  
Kitchen Name: \_\_\_\_\_ Kitchen Contact Person: \_\_\_\_\_ Phone: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ ZIP: \_\_\_\_\_

Completing this application does not constitute approval to operate.

Please submit your food vendor application and menu to the blanket event coordinator. The coordinator will submit all applications as a packet. Once the application is approved, no changes may be made without approval. Do not submit your individual application to Public Health.

4. Food Preparation and Menu

<b>LIST ALL FOODS</b> Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	Raw	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 155°F</i>		Ice chest	Ice Chest	Grill
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
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NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F