

Please read the attached rules and requirements which must be signed and returned with your application. Application must be RECEIVED by Friday, December 6, 2024. Payment is due upon submission of application. Complete application and payment online at kingholidaycelebration.com/downloads OR make money order/cashier's check payable to: MLKCC, Inc.

Mail to: MLKCC Holiday Celebration PO Box 122063, Fort Lauderdale, FL 33312

Food Vendor Applicant Information –Please print legibly

Name of Business:			
Contact Person:			
Street Address:			
City:	State:		Zip code:
Best Contact #:		E-mail Address (Required):	

Please LIST all items for sale:

MULTICUTURAL UNITY FES'IIVAL GOSPEL EXPLOSION ITEM PURCHASE PURCHASE ITEM PRICE PRICE

Please **SELECT vendor method** you wish to sell items.

Food Vendor Tent = \$400	Food Vendor Truck = \$500			
Includes: Signage, Tent, 6ft. table & 2 chairs	Includes: N/A			
ADDITIONAL INCENTIVES:				
I am interested in applying for vending opportunities for BOTH: MULTICULTURAL UNITY FESTIVAL and				
GOSPEL EXPLOSION for the discounted price of Food Vendor Tent = \$400 \$350 and Food Vendor Truck = \$500 \$450 .				
EARLY BIRD SPECIAL: \$50 off total vendor amount if application is received by November 15, 2024				
TOTAL AMOUNT ENCLOSED \$ Check	one:Money OrderCashier's Check			

In submitting this application, vendors agree to all conditions set forth. Applicants stipulate that the Dr. Martin Luther King, Jr. Celebration Committee, Inc., The City of Fort Lauderdale and representatives have made no representation, promises or guarantees regarding vendor locations, media coverage or preferential treatment of any kind and reserve the right to deny any prospective vendors requesting to be a part of the event.

Signature:	
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Date:

Print Name:

Any questions or concerns, please email kingholidaycelebration@gmail.com or leave a message at 754-800-1963.









MULTICULTURAL UNITY FESTIVAL – GOSPEL EXPLOSION

Monday, January 20, 2025 Saturday, January 25, 2025

King Holiday Celebration

2025 VENDOR APPROVAL IS REQUIRED:

All vendors must comply with State of Florida tax guidelines

1. All vendors must provide \$1 Million liability insurance naming the City of Fort Lauderdale as additional insured

100 N Andrews Ave Fort Lauderdale, FL. 33301

2. All vendors must provide <u>vehicle coverage- "Proof of an insurance policy, issued by an insurance company</u> licensed to do business in the state, protecting the licensee and the city from all claims for damages to property and bodily injury, including death, which may arise from operations under or in connection with the license. Such insurance shall be in at least the amounts of <u>three hundred thousand</u> <u>dollars (\$300,000.00) for injury for each occurrence and one hundred thousand dollars (\$100,000.00) per person."</u>

MANDATORY MEETING

IMPORTANT: All applicants **MUST** have a representative attend the mandatory meeting. During this time details of the parade lineup and vendor requirements will be discussed.

ILA (1526) Union Hall, 440 NW 6th Street, Ft. Lauderdale, FL 33311-Monday, January 6, 2025 at 6:30pm

FOOD VENDOR RULES

Placement of each vendor will be determined by the City of Fort Lauderdale and MLKCC, Inc.

*Multicultural Unity Festival	Gospel Explosion			
Set Up Begins at 8 AM	Set Up Begins at 10AM			
All vehicles must be removed from the field by 10:00am	All vehicles must be removed from the field by 10:30am			
Vendors must be set up and operational by 10:30am	Vendors must be set up and operational by 11:00am			
Clean up must be complete and vendors out of the park by 5:00 pm.				

- 1. The Dr. Martin Luther King Jr., Celebration Committee will provide signage for each tent. All vendors must be totally self-contained and self-sufficient (i.e., supplying own ice and power) and supply all necessary display and sale items as indicated on vendor application.
- 2. Booth should be attractive and appealing to event patrons (tables covered, skirted if applicable, decorated, etc.) Vendor may bring additional table and chairs, if needed.
- 3. Space must be kept clean at all times. Heavy-duty garbage bags must be used for disposal in designated area.
- 4. Food vendors must also take all of their own refuse (such as oil/grease, charcoal, etc.) out of the area at the end of the event. Dumping at the field will not be allowed.
- Vendors are required to provide a fire extinguisher in food tent or truck. Food vendors are also required to adhere to the rules and regulations attached in this packet for a Temporary Food Vendor, as provided by Florida's Department of Business and Professional Regulations.
- 6. Food vendors must read and comply with the "Temporary Event Food Service Requirements" attached in this packet. If any vendor is found in violation of any rules and regulations or failure to comply with rules and guidelines for this event, the vendor will be asked to vacate the premises by the local authority on site.

<u>PLEASE REMEMBER</u>:

Failure to comply by these rules may result in your not being allowed to participate in the event.

RELEASE: I, the undersigned, do hereby forever discharge, release and hold harmless the MLKCC and the City of Fort Lauderdale Parks and Recreation Department, and their sponsors of and from any and all manner of action, suits, damages, or claims whatsoever arising from any loss or damage to the person or persons or property of the undersigned while in the possession or under the supervision of the MLKCC and City of Ft. Lauderdale. I hereby consent to all rules and regulations established for the event and understand that the MLKCC & City of Ft. Lauderdale will have final authority. If accepted, I understand that my fee will not be refunded if all or part of the event is cancelled due to inclement weather or other facts or other acts of GOD over which the MLKCC & City of Ft. Lauderdale have no control. <u>I further understand that my fee will NOT be refunded if I am accepted and choose not to attend</u>. I have read and agree to abide by the vendor requirements included with this application.

Signature:

Date:









MULTICULTURAL UNITY FESTIVAL – GOSPEL EXPLOSION Monday, January 20, 2025 Saturday, January 25, 2025 King Holiday Celebration

TEMPORARY EVENT VENDOR REQUIREMENTS

Department of Business & Professional Regulation Division of Hotels and Restaurants

Microsoft Word - 5022-057 Temporary Event Checklist--2015-09-30 (myfloridalicense.com)

ALL FOOD VENDORS MUST:

- 1. Provide a proper fire extinguisher with a current state inspection tag;
- 2. 2A10BC size or larger (vendors who have heating devices or electric)
- 3. 40BC size or larger (vendors with deep fat fryers). K or 3A40BC is OK
- 4. Provide a hand wash station:
 - a. Container of water with on/off valve
 - A. Bucket of sufficient depth to catch waste water
 - b. Soap and paper towels
- 5. Provide gloves for ready to eat foods or hand sanitizer and handling procedure
- 6. Provide a dishwashing station:
- 7. B.3 compartment sink is preferred, or if limited foods, 3 bus pans or buckets
 - a. A way to make hot water (a stove or coffee maker)
 - b. Bleach, soap, and a test kit
- 8. Provide food grade hoses and an anti-backflow valve (a check valve)
- 9. Provide extra utensils
- 10. Wash all fruits and vegetables prior to prepping/service
- Provide adequate means to maintain food at safe temperatures (for example: cooler with ice packs and chafing dishes).
 41 degrees Fahrenheit or below and 140 degrees Fahrenheit or above.
- 12. Secure propane tanks at least 6 (six) feet from cooking appliances.
- 13. Provide method to protect food on display (covers, plastic wrap, and sneeze guards)
- 14. Provide proof of source for food that was prepared elsewhere (example: grocery store, restaurant or school cafeteria)
- 15. Provide overhead protection (fire rated tent/canopy)
- Keep all food preparation under canopy/tent (except charcoal and other cooking equipment required by the Fire Department inspector to be outside tent/canopy)
- 17. Provide flooring if on dirt or other dust-producing surface
- 18. Provide container to hold wastewater until it can be properly disposed
- 19. Provide a copy of the Division of Hotels and Restaurants License
- 20. Provide a probe thermometer (0 degrees to 220 degrees Fahrenheit)









MULTICULTURAL UNITY FESTIVAL – GOSPEL EXPLOSION

Monday, January 20, 2025 Saturday, January 25, 2025 **King Holiday Celebration**



Division of Hotels and Restaurants

www.MyFloridaLicense.com/dbpr/hr TEMPORARY EVENT CHECKLIST

Water, Plumbing and Waste

- Adequate water supply from an approved source provided
- п Food-grade potable water hose/containers used to convey/transport water
- Access to a three-compartment sink, if not installed in unit, for washing and sanitizing utensils and equipment
- Sewage/wastewater disposed into approved sewerage system
- п Covered garbage receptacle provided; garbage/trash removed timely

Hand Washing

□ Handwashing facility provided (e.g., Igloo□ cooler with on/off valve); bucket/catch basin provided Soap and disposable towels provided

Physical Facilities

- Overhead protection for all food equipment, food preparation and storage areas, and warewashing areas
- Dustless flooring graded to drain (concrete, machine-laid asphalt, wood chips, grass, gravel, etc.)
- Overhead protection and walls (if needed) must protect from weather and windblown dust/debris
- Ability to protect unit against the entrance of flying insects/other vermin at 4-30 day events

Food Safety

- All food prepared onsite and/or obtained from an approved source (food prepared under the Cottage Food Law is not permitted food may not be stored or prepared at a private residence)
- Employees experiencing symptoms of foodborne illness (vomiting, diarrhea, jaundice) not permitted to work
- Time/temperature control for safety (TSC) food held hot maintained at 135DF or hotter
- п Cold TCS food maintained at 41DF or colder
- TCS food cooked and reheated for hot holding to the proper temperature
- TCS food cooled from 135°F to 70°F within 2 hours and 135°F to 41°F within a total of 6 hours П
- П TCS food cooled from ambient temperature to 41°F within 4 hours
- п Thermometers in all hot and cold holding units
- Probe type thermometer available for operator's use to check food temperatures
- Ready-to-eat food protected against cross contamination from raw animal foods
- No bare hand contact with ready-to-eat food
- п Displayed food protected against customer contamination (e.g., sneezeguard, packaging, etc.)
- Food stored at least 6 inches off floor/ground

General

- Adequate supply of spare utensils provided if three-compartment sink is remotely located
- Single-service items protected
- Sanitizer and test kit provided if chemical sanitization/wiping cloths utilized
- Portable fire extinguisher (if heat-producing or hot holding equipment present)
- п Copy of current DBPR public foodservice license, if applicable (1-30 day events)
- Department of Agriculture and Consumer Services (FDACS) food service permit, if applicable (1-3 day events) п
- Original FDACS permit letter and decal for MFDV, if applicable (1-30 day events)
- Cashier's check or money order for license fee (1-3 day event \$91; 4-30 day event \$105; annual \$456)
- Owner's Social Security number (required), federal tax identification number (FEIN), and sales tax number for license application





