

ANTIQUÉ SHOW FOOD VENDOR
New Harmony Business Associates
P O Box 45
New Harmony IN 47631
812-682-3050

Organization _____

Contact _____

Address _____

City _____ State _____

Zip _____ Phone: _____ Cell:: _____

Email: _____

____ Electricity (Please provide number of outlets needed and amps per outlet)

REGISTRATION DEADLINE: MAY 15
(Late Fee of \$20 will be charged after this date)

TYPE OF FOOD: _____

Registration Fee: \$100

(Make check payable to New Harmony Business Associates, Mail to P.O. Box 45, New Harmony, IN 47631)

FOOD SAFETY POLICY

Reason this policy is important:

For children, it only takes a small amount of toxins in contaminated food to cause serious illness. It is important to practice safe food handling, food preparation, and food storage to prevent the contamination of food served to Festival Visitors.

Procedure and Practices, including responsible person(s):

Food Preparation areas and staff:

- No one with signs of illness or is diagnosed with an illness will be responsible for handling or preparing food.
- Those who prepare food should not change diapers and vise versa, whenever possible. When this is not possible, careful hand washing procedures will be followed.
- Hand washing sinks will be separate from food preparation sinks.
- Food preparation counters will be made of a solid surface, in good repair, and kept clean and sanitized.

Food Storage:

- Food will be stored according to the *Caring for Our Children* guidelines: Food Storage Chart.
- Refrigerators will be maintained at 40° F or lower and freezers will be maintained below 0° F. A thermometer will be in the refrigerator/freezer at all times.
- Foods not requiring refrigeration will be stored 6 inches off the floor in easily cleanable, dry storerooms.

- Dry, bulk foods not stored in original packaging will be stored in a sealed container that is labeled and dated. (Cardboard boxes should not be used. They attract pests.)

Cooking: (See Food Holding Temperature Chart)

- All ground beef and pork will be cooked to reach 160° F. Poultry will reach 170° F. Dark poultry will reach 180° F. All other foods will be cooked to reach at temperatures listed on the holding temperatures chart.
- Food that has been served and not eaten (leftovers) from plates, serving bowls, and pitchers (any item taken out of the kitchen and served) will be discarded.

Sanitation: (see Sanitation Policy)

- Cleaning products will be stored in original containers and away from food.
- Cutting boards will be made of a solid, nonporous surface. Wood will not be used and those with cuts or crevices.
- A dishwasher on the hot cycle will be used to wash dishes and other utensils. If washed by hand, the following process will be followed:
 - Use a 3-compartment sink or three basins for washing, rinsing and sanitizing.
 - 1st sink: wash dishes in hot water with dish detergent. Cloths used for washing are laundered after each use.
 - 2nd sink: rinse dishes with hot water.
 - 3rd sink: soak dishes for at least 1 minute in 1/2 teaspoon of bleach to 1 gallon of warm water.
 - Let air-dry. Use a dry rack drain board for drying.
- All washable bibs, washcloths, napkins are be laundered after each use.

Vending:

- Food provided by a central kitchen or vendor from off-site locations will be obtained by approved sources and inspected by the local health authority.
- Settings will have provisions for holding hot food at 135° F and cold food 40° F or below until served. _____ (staff title/name) will check temperatures of all vendor food and will be responsible for maintaining the temperatures until the food is served.
- Utensils used to serve food will be properly cleaned and sanitized. All trash and debris must be picked up and disposed of properly from the Vendors assigned area.

Applicant understands and acknowledges that they are responsible for **obtaining a temporary permit from the Posey County Health Department** applicable to the sale of food and/or beverages at “Golden Raintree Antiques Show”.

This permit must be posted on your booth. The Posey County Health Department will do a walk by inspection some time during the festival.

I have read the participant registration form and vendor information page and agree to abide by the above policies and rules established for the New Harmony Antiques Show. I agree that the festival is not liable for loss, damage or injury to me or my property during the New Harmony Antiques Show, in New Harmony, Indiana. I hereby release the NHBA-Antique Show, New Harmony, Indiana committee from all liability arising out of the event.

Signed Name: _____

Printed Name: _____

Date: _____