



2017 Taste of Grove City & Business Expo



**March 15, 2017
5:00 p.m. – 8:00 p.m.
South-Western Career Academy
4750 Big Run South Road, Grove City**

Dear Food Participant,

We are very excited to kick off our 9th Annual Taste of Grove City and Business Expo! Local businesses are given the opportunity to introduce their products and services to members of the community while local restaurants, caterers, deli's and other food establishments will provide samples of their food. Last year we broke records with the number of business and food participants that came as well as community attendance.

Food Participant Registration Fee: \$33

Food Participant Registration and payment deadline is February 10, 2017.

NOTE: Food Participants requesting to be placed in the location they were in last year will be honored if their application is received by February 3, 2017.

We will again be holding a People's Choice Ballot for Best Restaurant and Best Pizza! The winners from both categories will get recognized on our Social Media and website as the year's "Best Restaurant", and "Best Pizza" of Grove City.

This event is open to the public for a \$8.00 admission fee. Proceeds from this event benefit the Grove City Food Pantry and the Grove City Area Chamber of Commerce.

The Chamber will provide Food participants:

- Advertising / Marketing for the event
- Your business logo/name and location on the map
- One 5' x 3.5' table w/skirt
- Electric, refrigeration and water access

Food Participants will provide:

- Food samples
- Extension cords (if electric is needed)
- Digital image of your logo emailed to marilyn@gcchamber.org by **February 10th**
- Signage for your table / Table cloth
- Promotional items (if you choose) for your table
- Chafing dishes, serving utensils, etc. if needed

Please RSVP to Marilyn Reiner, of the Grove City Area Chamber of Commerce, via e-mail to: marilyn@gcchamber.org; via fax to: 614.875.1510; or mail to: 4069 Broadway, Grove City, OH 43123. Please call the Chamber Office at 614.875.9762 with any questions or concerns.

**Attachments: Food Participant Application
Rules and Regulations for Food Participants
Franklin County Health Department Temporary Food License**

Grove City Area Chamber of Commerce
4069 Broadway, Grove City, OH 43123
Ph: 614.875.9762 Fax: 614.875.1510
www.gcchamber.org



March 15, 2017
5:00 p.m. – 8:00 p.m.
South-Western Career Academy
4750 Big Run South Road, Grove City

FOOD PARTICIPANT APPLICATION

Food Establishment Name: _____

Address: _____
City State Zip

Primary Contact: _____

E-Mail: _____

Phone: () _____ Fax: () _____

Type of Food(s) Offered: _____

Water and other beverages will be sold by the South-Western Career Academy and cannot be offered by the Food Participants

Limit of 1 space per Food Participant

_____ \$33 per space for Food Participants

Check all access required:

_____ Electric Needed _____ Water Needed _____ Refrigeration Needed

Food Participant Registration and payment deadline is February 10, 2017.

A completed application consists of a signed copy of the Food Participants Rules and Regulations, a completed Food Participant Application form with payment of \$33, and a completed Temporary License Permit for the Franklin County Health Department.

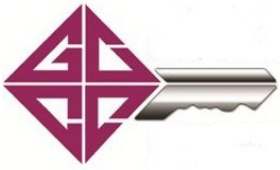
NOTE: Food Participants requesting to be placed in the location they were in last year will be honored if their application is received by February 3, 2017.

_____ **Check Enclosed** _____ **Check No.** _____ **Amount**

Credit Card Information: _____ MasterCard _____ Visa

Card Number: _____ V-Code: _____

Expiration Date: _____



Food Participants Rules and Regulations

What products are allowed and who may participate?

Generally, any Chamber member restaurant, caterer, deli, etc. may participate. Food Participants can bring/make any item that is on their menu to give away as samples. *Non Chamber members may participate for a higher registration fee.*

What products are not allowed?

Restaurants are not permitted to bring any type of water or soda, as that is reserved for our host, South-Western Career Academy.

How do I Register?

Complete and return the Food Participant Application with \$33 by February 10th. A completed application consists of a signed copy of the Food Participants Rules and Regulations, a completed application form with payment, and a completed Temporary License Permit for the Franklin County Health Department. (The Chamber needs all 3.)

What is included in my fee?

The fee will reserve a guaranteed space for the day of event. You will be notified before the event where you will be located in an acceptance letter. The Chamber will provide advertising and marketing. Your name/logo will also be promoted in our program, indicating where people can find you at the event. The Chamber will provide you with one 5 X 3.5' table with table skirt, electric, water and refrigerator access.

How are spaces assigned?

Spaces are assigned first based on electricity needs and where our outlets are located, then spaces are assigned based on date of application acceptance.

When does the Taste of Grove City & Business Expo start?

March 15, 2017 from 5:00 p.m. – 8:00 p.m. Food Participants may begin setting up at 3:00 p.m. on day of the event but must be completed by 4:30 p.m. Food Participants can pull up to the door to unload, however we ask that you park behind the Career Academy so we can open parking to our patrons.

What do I need to bring?

Food Participants will be expected to bring: Food samples, extension cords (if needed), chafing dishes (if needed), table cloth, any serving utensils that are needed and paper plates, plastic ware, etc.

Franklin County Health Department

Please remember, your application will not be considered without the completed Application for a Temporary Food License and \$33 application fee. *Food Participants must display a Temporary Food Vendor License provided by the Franklin County Department of Health.*

Clean up

Food participants are required to clean up their spaces at the close of the event. Accordingly, all debris, boxes, sacks, etc., must be removed.

Printed Name: _____

Signature: _____ Date: _____

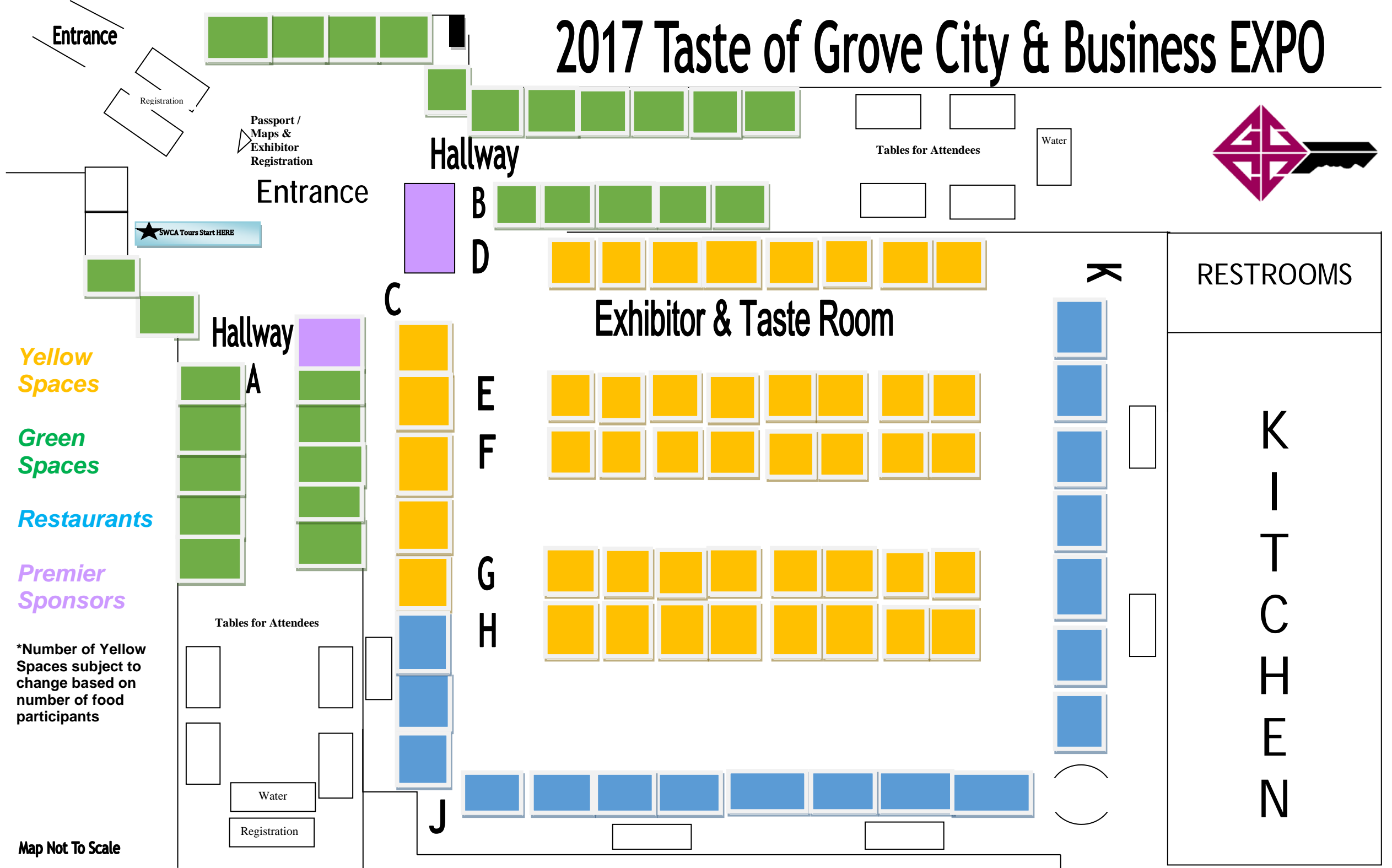
Grove City Area Chamber of Commerce

4069 Broadway, Grove City, OH 43123

Ph: 614.875.9762 Fax: 614.875.1510

www.gcchamber.org

2017 Taste of Grove City & Business EXPO



Entrance

Registration

Passport /
Maps &
Exhibitor
Registration

Hallway

Tables for Attendees

Water

Entrance

★ SWCA Tours Start HERE

*Yellow
Spaces*

*Green
Spaces*

Restaurants

*Premier
Sponsors*

*Number of Yellow
Spaces subject to
change based on
number of food
participants

Hallway

Tables for Attendees

Water

Registration

Map Not To Scale

RESTROOMS

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Application for a License to Conduct a Temporary:

(check only one)

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to: **Franklin County Public Health**
4. Return check and signed application to: **Franklin County Public Health
280 E. Broad Street, Room 200 (2nd Floor)
Columbus, Ohio 43215-4562**

- Food Service Operation
 Retail Food Establishment

Call (614) 525-3160
If you have any questions

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing a license. This action is governed by Chapter 3717 of the Ohio Revised Code.

Name of temporary food facility			
Location of event			
Address of event			
City		State	ZIP
Start date	End date	Operation time(s)	
Name of license holder		Phone number	
Address of license holder			
City		State	ZIP
List all foods being served/sold			

I hereby certify that I am the license holder, or the authorized representative, of the temporary food service operation or temporary retail food establishment indicated above:

Signature

Date

Licensors to complete below

Valid date(s)	License fee: \$33.00 Per Day
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Application approved for license as required by Chapter 3717 of the Ohio Revised Code.

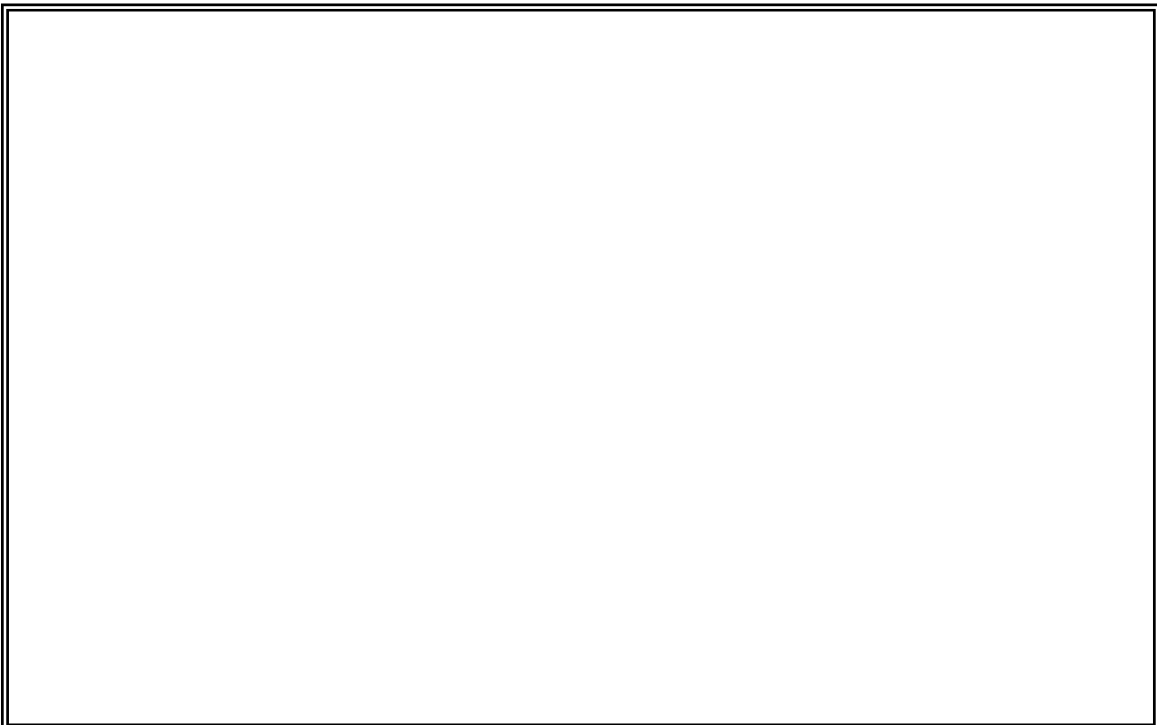
By	Date
Audit no.	License no.

Please take notice: No home produced foods will be permitted unless you comply with cottage foods regulations or have a home baker's license from the Ohio Department of Agriculture. All foods must be prepared and/or cooked on site or in a licensed facility.

1. Where did you purchase the food you will be selling (name of licensed facility or supplier)?

2. If you will be using any support facilities such as a restaurant, refrigerated truck, etc., where food will be stored or prepared, list those below. If you won't be using any other facilities, go to number 3.

3. Draw an overhead view of how you will set up your temporary food operation. Indicate the location of any hot-food holding or cold-food holding areas, and any food equipment you will be using. Also, show your utensil washing and hand washing locations as well as storage and food preparation areas.





Franklin County Public Health
280 East Broad Street
Columbus, Ohio 43215-4562
(614) 525-3160
www.myfcph.org

Temporary Food Requirements

Food Safety Program

Keep This Page For Your Use

- If utensils, dishes, etc., will need to be washed, three buckets or other containers must be available to wash, rinse, and sanitize them. Liquid soap and an approved sanitizer must be available at all times if utensil washing is required. Regular (unscented) bleach may be used as a sanitizer. Use one tablespoon of bleach per gallon of water.
- A fourth bucket or chemically treated towelettes must be used to wash hands. Soap and paper towels must be available at all times if a bucket is used.
- Hot-holding temperatures must be maintained at 135 degrees F. or more. Cold holding temperatures must be maintained at 41 degrees F. or less. Keep coolers out of direct sunlight to help maintain cold food at the proper temperature.
- All food and food-related items (cups, plates, etc.) must be stored off the floor or ground.
- All wastewater must be poured into a holding tank or a sink drain that goes to a sanitary sewer. Do not pour water on the ground or down a storm drain.
- A stem thermometer must be available to check for proper temperatures.
- Bare-hand contact of ready-to-eat food must be avoided by using tongs, utensils, or disposable gloves.
- Employee hair must be under control when working with food.
- A temporary food license must be purchased.