

## CLEVELAND DRAGON BOAT FESTIVAL EXHIBITOR/VENDOR GUIDELINES

Set-up (tables, chairs, table skirts, canopies, etc.) are the responsibility of the vendor. No intrusive equipment (screws, nails, etc.) may be used to anchor equipment to the Boardwalk.

**Food vendors** that use an open flame/charcoal method of cooking **MAY NOT** be located on the Boardwalk. These booths will be located on the grassy area adjacent to the Boardwalk.

**Food vendors** that DO NOT use an open flame/charcoal method of cooking (such as propane gas), **MUST** use a 4 foot by 8 foot (4'x8') plywood platform to prevent cooking grease and oil stains on the Boardwalk.

### FOOD VENDOR GUIDELINES CITY OF CLEVELAND DEPARTMENT OF PUBLIC HEALTH

The following guidelines have been prepared by the City of Cleveland's Department of Public Health to insure that all Cleveland Dragon Boat Festival vendors, which include the handling and sale of food products, are conducted in a safe and sanitary manner. The Health Department's goal in developing these **minimum guidelines** is to protect the Health and Welfare of all citizens and visitors of our City and the Cleveland Dragon Boat Festival.

**Each Food Service Operator is responsible for adhering to the following guidelines:**

1. Possess a **Permanent** or **Temporary** food service license. The license **MUST** be posted. Vendors that do not possess a Permanent Food License must obtain a Temporary Food Service License. Contact the Flats Oxbow Association at 216-566-1046 for assistance in obtaining this Temporary Food Service License. An application is required that includes a **\$40.00 fee**.
2. Have a proper and adequate method of refrigerating/heating foods to proper temperature.
3. Keep food covered at all times to protect from contamination by sources such as dust, dirt, files and other debris.
4. All food must be stored off the ground.
5. All operations must have covered waste receptacles.
6. All operations must have some type of hand washing.
7. All operations must have access to toilet room facilities.
8. All operations must have heavy-duty wiring, if electrical appliances are used. This is to be installed so as not to create safety hazards or a safety issue.
9. Cook and serve foods under cover (tent or canopy) to minimize contamination of foods (Check with Fire Prevention).
10. Provide three (3) containers, one to wash, one to rinse, and one to sanitize all common utensils coming in direct contact with food, such as:
  - a. Cutting Boards
  - b. Pots
  - c. Dishes, etc.
11. Food employees may not contact ready-to-eat foods with their bare hands. They must use approved utensils, such as:
  - a. Spatulas
  - b. Tongs
  - c. Deli Tissue, or
  - d. Single Use Gloves

(FOOD WORKERS MUST WASH THEIR HANDS BEFORE PUTTING ON GLOVES)

12. Food employees shall wear hair restraints.
13. All operations must have a probe thermometer.