

## GRANTOBERFEST

### EXHIBITOR AGREEMENT - I agree to abide by show rules, regulations and policies:

1. Grantsburg Area Chamber of Commerce, affiliates, event location property owner(s) and workers assume no risk and shall not be held responsible for any damage, injury, loss, legal action or expenses that may arise or come to an exhibitor or his/her employee, property, or to the public from any cause whatsoever.
2. The Grantoberfest Committee reserves the right to cancel any or all future reservations made by any exhibitor that acts in any manner deemed to be detrimental to goodwill of the event.
3. The Grantoberfest Committee has the right to decline applications; in which case a letter/email notifying the vendor will be sent.
4. Refunds considered upon review of the Grantoberfest committee only.
5. Each exhibitor shall leave the premises in the same manner as found before the show.

### FOOD VENDORS

Unless you are a civic group / non-profit, we ask that you provide us with a copy of your current permit from the WI Department of Agriculture or Department of Health in order to operate a "Temporary Restaurant" where you plan to prepare, serve or sell food items. For more information please visit [www.dhs.wisconsin.gov/fsrl/pubs](http://www.dhs.wisconsin.gov/fsrl/pubs) or contact us at [contact@grantoberfest.com](mailto:contact@grantoberfest.com)

I understand that I must meet the requirements and follow the rules of the Dept of Health and Dept of Ag including:

A) Potentially hazardous food, such as meat and dairy products, must be maintained at safe temperatures. (41 degrees Fahrenheit and below or 135 degrees Fahrenheit and above.) Meat products need to be cooked to their appropriate temperatures.

B) Food serving utensils and single service items must be protected from dust, flies and other sources of contamination.

C) All food and beverages served at the event are to be from approved sources. No home prepared food permitted.

D) Smoking, eating and/or drinking in food handling service area is prohibited. Food handlers must wash their hands prior to handling food after eating, drinking, or smoking, using restroom facilities, and/or performing and other duties. All food handlers must wear gloves.

E) The preparation (breeding, mixing, chopping, etc.) of potentially hazardous food at the event is prohibited. These food items may be cooked and served but not prepared at the site of the event.

F) Condiments (ketchup, mustard, etc.) must be provided in single service containers or in approved dispensers such as pump or squeeze type bottles or covered containers with appropriate serving utensils.

G) Ice must be obtained from an approved source. No other food or beverage items may be stored in ice intended for human consumption.

I) Stands not requiring the use of a three compartment sink should have on pail of detergent water and one pail of sanitizing solution for the proper cleaning of counter and surfaces. All food handlers must wear gloves.

10. I understand that I will be held responsible for any fees or fines that may occur if I do not follow the State Department guidelines.

**Exhibitor's Signature:** \_\_\_\_\_ **Date** \_\_\_\_\_

Please read the above exhibitor agreement and food vendor requirements, sign, and return application (please keep a copy for your records) with fees to:

Grantoberfest  
23138 S Williams Rd.  
Grantsburg, WI 54840

***\*Make checks payable to Grantsburg Chamber of Commerce***