

2013

4th of July Festival

Fairbanks Street Block Party

Thursday, July 4, 2013 - 12:30pm—3:00pm

<u>Vendor Registration Form</u>

Fee: \$5.00

Contact Name:							
Business Name:							
Address:							
City:							
State:							
Zip Code:							
Cell Phone:							
Email:							
Electrical:	Yes		No				
Please describe to	ype of activ	ity, craft, o	r food vend	ding that v	vill be taki	ng place	at your

The fee for booth registration is \$5.00. This fee must be paid in advance with submission of the registration form. Registration Deadline: June 28, 2013, 3:00pm. Food vendors are required to comply with Alaska Department of Environmental Conservation regulations and requirements and must obtain a food permit from DEC prior to the event. Proof of permit must be submitted with your registration. A blank permit application is attached. The City of Valdez is no longer able to provide tents. Electrical service can be accommodated on a first come, first served basis. Vendors are also responsible for chairs, tables, and other necessary amenities.

For more information or to submit your registration please contact the Valdez Convention & Visitors Bureau at (907) 835-2984. Registrations may be returned in person at 104 Chenega Avenue, by fax at (907) 835-4845 or by email to sprather@valdezalaska.org.



Application for Temporary Food Service Permit

Alaska Department of Environmental Conservation Division of Environmental Health Food Safety & Sanitation Program



Responsible Person Telephone Responsible Person Telephone Mailing Address City State Zip	Purpose (check one) [─────────────────────────────────────	☐ 2-3 Day Eve	ent 🗆 4-7 D	av Event	8-28 Day Event	☐ Recurrin	a □ School F	undraiser
Fax Same of Event and Location Dates of Event									
Fax Stating your status. Fax Stating your status. Before completing this application, read the "Temporary Food Service Checklist". Have you read this material? Yes No No Stating your status. Will all foods be prepared at the temporary food service booth? Yes: Fill out Section A No: Attach a copy of the signed agreement for use of an approved kitchen, listing dates, times, preparation and the storage of food items and fill out Sections A & B List all temenuitem, and for each item check which preparation procedure will occur. SECTION A - At the booth: FOOD	Mailing Address			10	`itv		State	Zin	
Name of Event and Location	Mailing Address				літу		Otato	219	
If you are 501(c)(3), please include a copy of the letter from the IRS stating your status. Before completing this application, read the "Temporary Food Service Checklist". Have you read this material?	Email Address			<u>'</u>			Fax	<u>'</u>	
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FOOD Thaw Cut/assemble Cook Cool Cold Holding Reheat Hot Holding Portion 1.	☐ Yes: Fill out S ☐ No: Attach a c storage of List each menu item, a	ection A copy of the sign food items <u>a</u> and for each it	gned agreemer nd fill out Sectem check	nt for use of	an approved & B		dates, time	s, preparation	and the
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