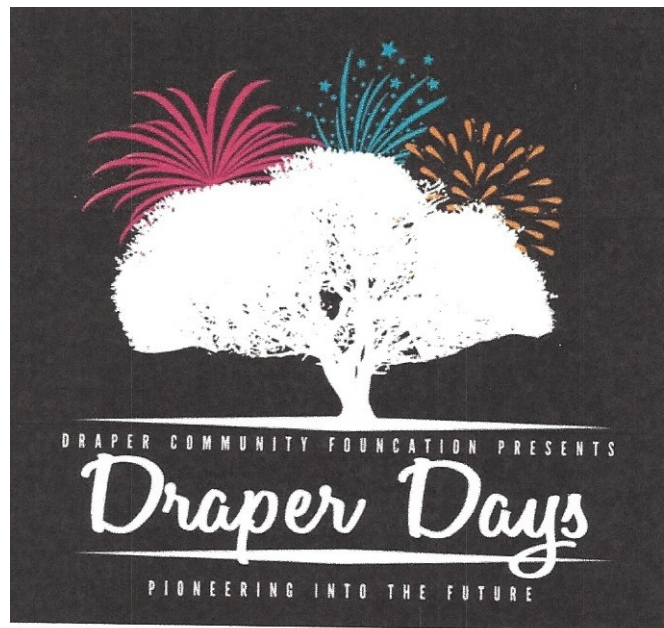


2019 Draper Days



Vendor Packet

This handbook has been prepared as a guide for you to plan for a successful experience during Draper Days.

Draper Days or its designee(s) reserves the final and absolute right to interpret these rules and regulations and to settle and determine all matters, questions or differences in regards thereto, or otherwise arising out of, connected with, or incident to Draper Days. It further reserves the right to determine unforeseen matters not covered by these rules.

Violations of any of the terms set herein forfeit all monies, rights and privileges.

It is your responsibility to be knowledgeable of these rules and regulations.

If you have questions please contact:

Lisa Gunderson, Vendor Chair
lisa.draperdays@gmail.com
801-949-5835

Doug Dredge, Food Vendor Chair
doug.draperdays@yahoo.com
801-209-9231

Lori Bird, Event Chair
lori.draperdays@gmail.com
801-508-4517

AJ Clayson, Co-Chair
AJ.draperdays@gmail.com
801-759-6110

Draper Days is the largest event held in Draper City. There are approximately 30,000 to 40,000 people who attend the main events at Draper City Park. This year the event will be held on July 19-20, 2019. This is an opportunity to showcase your business by reserving a booth. We welcome information booths, marketing services or products, as well as those that offer on-site services or products. Candidates for public office may also purchase a booth for campaigning purposes.

Applications and Forms

- *Merchandise Vendor Application Form
- *Food/Concessionaire Application Form
- *Draper Days Single Event Business License Application Form

***These forms must be completed and returned to Draper Days for approval**

***We reserve the right to review and approve or deny any application for any reason**

Draper Days Dates & Hours

Friday, July 19th, 5-10pm

Saturday July 20th, 10am-10pm

Location

Draper City Park, 12500 S 1300 E, Draper UT 84020

Booth Information

Merchandise Vendors

\$450. *includes 10x10 space, canopy with sides, 1 table and 2 chairs
\$50 non-refundable deposit

*Vendor must pay additional \$20 non-refundable Single Event Business License Fee and complete & submit Single Event Business License Application prior to reserving booth space

*Power is available for an additional \$50

*All sales are final. No refunds after June 1st.

*No refunds will be given due to inclement weather

*No refunds will be given due to power issues

*Draper Days does not guarantee exclusivity

*No booths will be relocated

\$250. Non-Profit

Food Vendors/Concessionaires

New Vendor

\$480 *includes 10x10 foot booth space with power
\$50 non-refundable deposit

*Vendors must pay additional \$20 non-refundable Single Event Business License Fee and complete & submit Single Event Business License Application prior to mandatory vendor meeting on July 1st.

*All sales are final. No refunds after June 15th_

*No refunds will be given due to inclement weather

*No refunds will be given due to power issues

*Draper Days does not guarantee exclusivity

*No booths will be relocated

Ice is available for an additional \$50

Prepaid Vendor (2019 pre-payment)

*guarantees 10x10 foot space and power.

*Vendors must submit 2019 D/D and Single Event Business License Applications

*Vendors must pay \$20 non-refundable Single Event Business License Fee

*All sales are final. No refunds after June pt_

*No refunds will be given due to inclement weather

*No refunds will be given due to power issues

*Draper Days does not guarantee exclusivity

*No booths will be relocated

Ice is available for an additional \$50

Pre-payments for 2019

\$430 *Includes 10x10 foot space with power.
\$50 non-refundable deposit

*guarantees 10x10 foot space and power.

*Vendors must submit 2019 *DID* and Single Event Business License Applications

*Vendors must pay \$20 non-refundable Single Event Business License Fee

*All sales are final. No refunds after June 1st_

*No refunds will be given due to inclement weather

*No refunds will be given due to power issues

*Draper Days does not guarantee exclusivity

*No booths will be relocated

Vendor Information

Vendors may not sell weapons of any kind. This includes, but is not limited to knives of all kinds, swords, guns, rifles and ammunition.

Vendors are permitted to provide their own generator, providing it does not interfere with the operation of other vendors. Vendors are not allowed to plug their generators into power sources of any kind. Draper Days staff reserves the right to require vendors to discontinue the use of their generator if it is determined a nuisance or a risk.

Vendors who purchase a power available booth must have a 10-gauge power cord to connect to power sources.

Vendors are responsible to secure their space overnight Thursday and Friday. Draper Days will supply zip ties at check-in. Security will be provided in the park both nights.

Check-In

Check-in will be located in the SE corner of the park in the red brick pavilion (South Pavilion) beginning Thursday, July 18th at 10:30am, Friday, July 19th at 3pm and Saturday, July 20th at 8am.

Check-Out

Sprinklers will go on at noon on Sunday. Please return your table and chairs to the closest pavilion and leave your space clean.

Please Note

*Booth locations are subject to change

*Booth sharing is permitted but **both** participants must submit a complete Event Application and Single Event Business License Application for approval.

Glow Toy Sales

All vendors with glow toys to be sold inside the Draper Nights Concert venue must

- 1) have paid booth fees in full;
- 2) have and wear a sales badge in order to sell items anywhere in the park. **This will be strictly enforced. Vendors not wearing a sales badge will be asked to leave the venue.;**
- 3) must supply list of sales people's names to the Vendor Chair no later than June 15th_

Vendors participating inside this venue will pay 20% of all proceeds back to Draper Days. NO EXCEPTIONS!!

Set-up/Un-Load Schedules

Vendors will be required to adhere to the following schedule.

Thursday July 18th, North Parking Lot

Merchandise Vendors

Booth#	1-10	10-10:30am
	11-20	10:30- 11 am
	21-30	11- 11:30am
	31-40	11:30am-12pm
	41-50	12-12:30pm
	51-60	12:30-1pm
	61-70	1-1:30pm
	71-80	1:30-2pm
	81-90	2-2:30pm
	91-100	2:30-3pm
	101-110	3-3:30pm
	111-120	3:30-4pm
	121-130	4-4:30pm

Utility golf carts will be available to assist you.

Food Vendors

Food Court #1	9-10:30am
Food Court #2	10:30am-12pm
Food Court #3	12-1:30pm
Food Court #4	1:30-3pm

Utility golf carts will be available to assist you.

Inspections will start promptly at 3pm on Thursday July 18th

The Fire Marshall reserves the right to shut down any vendor who is not in compliance with Food Truck Licensing and Regulations as set forth by the County and/or State.

All Food trucks must have copies of Single Event Business License, Food Handlers Permit and Fire Extinguisher on site at time of inspection. **NO EXCEPTIONS!**

Mandatory Food Vendor Meetin2

All vendors are **required** to attend a mandatory meeting to be held on Monday, July 1st in the North Pavilion at Draper City Park.

Food Vendors 6:30pm

Merchandise Vendors 7:30pm

Vendors must have completed and submitted their Draper Days and Single Event Business License and purchase their booth prior to this meeting. Food Vendors must have their Food Handlers Permit from the county at this meeting. **Any vendor who has not met this deadline will forfeit all monies and will not be allowed to open their booth.**

Rodeo Food Vendors

Inspections will start promptly at 3pm on Thursday, July 11th.

All vendors must be present for inspections.

The Fire Marshall reserves the right to shut down any vendor who is not in compliance with Food Truck Licensing and Regulations as set forth by the County and/or State. All vehicles must have their local fire department safety inspection tag to be located on the inside of the rear most door at the time of the Fire Marshall's inspection.

All vendors must have copies of Single Event Business License, Food Handlers Permit, Fire Extinguisher and safety inspection tag on site at time of inspection. **NO EXCEPTIONS!!**

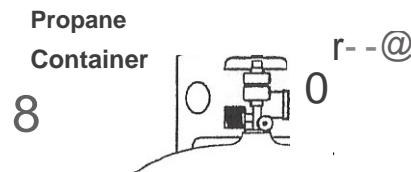
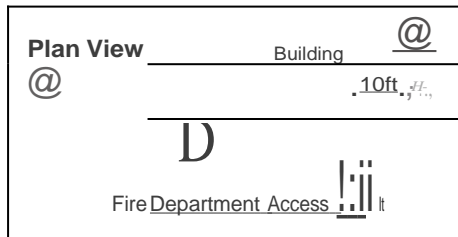
Cancellations and Refunds

New Exhibitors and concessionaires must provide written notice of cancellation. If notice is received before June 15, 2019 the vendor fee, less the deposit & Single Event Business License Fee will be refunded. Exhibitors and Concessionaires cancelling after June 15, 2019 will forfeit all monies.

Pre-payments for 2019 Draper Days Exhibitors and concessionaires guarantees a 10x10 foot booth space with power. Exhibitors and concessionaires must provide written notice of cancellation. If notice is received before June 1, 2019 the vendor fee, less the deposit & Single Event Business License Fee will be refunded. Exhibitors and Concessionaires cancelling after June 1, 2019 will forfeit all monies.

Pre-payments for 2019 Draper Days Exhibitors and concessionaires guarantees a 10x 10 foot booth space with power. Exhibitors and concessionaires must provide written notice of cancellation. If notice is received before June 1, 2019, the vendor fee, less the deposit & Single Event Business License Fee will be refunded. Exhibitors and Concessionaires cancelling after June 1, 2019 will forfeit all monies.

Draper Days is not responsible for loss of sales for any reason including but not limited to inclement weather, power issues, excessive noise from the carnival, concert venue or other attractions in the park. Draper Days is not responsible for exclusivity.



Interior



Exterior View



@ '@

NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see Annex 8 in NFPA 96.

GENERAL SAFETY CHECKLIST

- D Obtain license or permits from the local authorities. [1:1.12.8(a)] **CI**
- 0 Ensure there is no public seating within the mobile food truck. **G2**
- D Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. (96:7.8.2; **96:7.8.3** for carnivals only) **G3**
- D Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- D Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **GS**
- 0 Check that appliances using combustible media are protected by an approved fire extinguishing system. [**96:10.1.2**] **G6**
- 0 Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [**96:10.9.3**] **G7a**
- 0 Where solid fuel cooking appliance produce grease vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [**96:14.7.1**] **G7b**
- 0 Ensure that workers are trained in the following: (96:B.15.1): **G8**
 - 0 Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - 0 Proper method of shutting off fuel sources (96:10.4.1) **G8b**
 - D Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - D Proper procedure for how to perform simple leak test on gas connections (58:6.16; 58:6.17) **G8d**

FUEL & POWER SOURCES CHECKLIST

- 0 Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. (1:10.14.10.1 for carnivals only) **F1a**
- 0 Ensure that refueling is conducted only during non-operating hours. [**96:8.18.3**] **F1b**
- 0 Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [**96:8.16.2.2**] **F2**
- 0 Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- a Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F1a**
- 0 Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - D At least 10 ft in all directions from openings and air intakes (96:B.13) **F4a**
 - D At least 10 ft from every means of egress [96:B.13] **F4b**
 - Q Directed away from all buildings [1:11.7.2.2] **F4c**
 - CI Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- 0 Ensure that all electrical appliances, fixtures, equipment, and wiring comply with the NFPA 70®. [**96:8.18**] **F5**

For more of these resources,
become an NFPA member

PROPANE SYSTEM INTEGRITY CHECKLIST

- 0 Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- D Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- D Inspect gas systems prior to each use. [96:8.19.2.3] **P3**
- 0 Perform leak testing on all new gas connections of the gas system. (58:6.16; 58:6.17) **P4**
- 0 Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **PS**
- D Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- 0 Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [**58:6.26.5.1(B)**] **P7**
- 0 Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [**96:8.19.2.1**] **PS**

OPERATIONAL SAFETY CHECKLIST

- 0 Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- 0 Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2: 96:14.2.3] **OB**
- 0 Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- 0 Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [**96:11.4**] **OD**

SOLID FUEL SAFETY CHECKLIST (WHERE WOOD, CHARCOAL, OR OTHER SOLID FUEL IS USED)

- D Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- 0 Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- D Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- 0 Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- D Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- 0 Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [**96:14.9.3.8**] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2015 Edition
NFPA 1 *Fire Code Handbook*, 2015 Edition
NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition
LP-Gas Code Handbook, 2017 Edition
NFPA 70(1), *National Electrical Code*® 2017 Edition
National Electrical Code Handbook, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition
NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

Utah State Fire Prevention Board Approved

Food Truck Fire Safety Check List

Date: _____ Truck Name: _____ Truck # _____

Owners Name: _____ Business Address: _____

Inspectors Name: _____ Fire Dept. _____ Phone# _____

Unless otherwise noted references are from Utah State adopted NFPA documents

LPG Containers and Piping

- LPG piping is code compliant
- Approved LPG containers [58:6.24.3]
- Containers installed outside or in vaportight cabinets accessible from outside [58:6.24.3.3]
- LPG containers mounted securely [58:6.24.3.4]
- Containers protected against impact [58:11.8.3]
- Protection of cylinder valve [58:6.24.3.4(G)]
- Shut off valve is readily accessible (58:6.24.4.I(3))
- Flexibility between regulator and fixed piping [58:6.24.5.1(B)J]
- LPG cylinders shall not be installed, transported, or stored inside the vehicle [58:6.24.3.2]
- No fueling or tank exchange during event or with public present [IFC 313.1.1]

LPG Appliances

- All appliances installed on vehicles shall be approved [58:6.24.7.2]
- Appliances shall be readily accessible [58:6.24.7.7]
- Appliances shall be protected to minimize damage in transit [58:6.24.7.8]
- Appliances shall not block egress [58:6.24.7.9]
- Install permanent caution plate [58:24.7.10]

Hood system

- Type I hood with grease laden vapors [96:4.1.9]
- Fire ext. system in hood with tag [96: Ch. 10]
- Proper ventilation and grease filters (96: Ch. 7 & 8)
- Hood cleaned at regular intervals [IFC 609.3.3.2]
- Ext. system serviced every 6 mo. [IFC 904.12.6.2]

Fire Extinguishers

- All cooking vehicles 2A10BC [58:6.24.8.1]
- K extinguisher if required [IFC 906.4]

Out of Service

- LPG system shall be leak free [58:6.24.9.2]
- Cylinders and/or containers shall be closed [58:6.24.9.3]
- Vehicle shall not be parked near heat sources, open flame, other ignition sources, or open pits. [58:6.24.9.4]

Access

- Fire apparatus access roads shall not be obstructed [IFC 503.4]

Electrical

- Electrical hazards shall be abated [IFC 605.1]
- Electrical panels shall be accessible [IFC 605.3] Be reasonable!
- Extension cords shall not replace permanent wiring [IFC 605.5] Should expect exterior cords
- No open junction boxes [IFC 605.6]
- Safe use of generators [IFC 313.1.1]

General Requirements

- No Smoking sign [IFC 310, 6107.2]
- No public in vehicle [IFC 710-14-5(j)]
- Business license
- No fueling during event or with public present [IFC 313.1.1]
- LPG gas detector installed (R710-14-5(8))

Comments: _____

Owner/Operator Signature: _____ Phone# _____

Approved: Y N Approval Date: _____

Correction and re-inspection required: Y N

FIRE DEPARTMENT

- A) Daycare/Preschool (annually) up to 7 children ----- **\$50.00**
 (i) Over 7 children \$75.00
- B) Assisted Living Facilities (annually)----- \$150.00
- C) Retirement Facilities (annually)----- --\$250.00
- D) Group Home/Residential Treatment Facility (annually)----- \$150.00
- E) Aerial Fireworks Display (Private Show)----- **\$250.00**
- F) Fire Department Standby Per Unit/Apparatus (per hour)----- **\$250.00**
 (i) Per Firefighter/Inspector (per hour) \$75.00
- G) Temporary Firework Stands/Sales----- \$250.00
 (i) Deposit \$250.00
- H) Tent, Canopies, & Temporary Membrane Structures (in excess of 400 sq. ft.)----- \$100.00
- I) High Pile Combustible Storage (up to 20 ft.)----- **\$150.00**
 (i) (above 20 ft.) \$250.00
- J) Open **Burning**----- **\$25.00**
- K) Fire Investigation Report (cost of media is not included)----- \$25.00
- L) Mobile Food Truck **Inspections**----- **\$100.00**
 (i) 1st Re-inspection FREE
 (ii) 2nd Re-inspection ----\$50.00
 (iii) 3rd Re-inspection \$75.00
- M) Alternative Life Safety Systems Plans Examination (per hour)----- **\$75.00**
 (i) Hood Suppression Systems \$75.00
 (ii) Clean Agent Systems \$75.00
 (iii) Carbon Dioxide Systems \$75.00
 (iv) Clean Room Systems \$75.00
 (v) Supplemental Alarm Systems ----- \$75.00
- N) Commercial False Alarm (annually)----- 1st FREE
 (i) 2nd False Alarm \$250.00
 (ii) 3rd False Alarm \$350.00
 (iii) Additional False Alarm Requires Fire-watch (maximum of 30 days)-----
- O) Residential False Alarm (annually)----- 1st FREE
 (i) 2nd False Alarm \$100.00
 (ii) 3rd False Alarm \$200.00
- P) Re-inspections (failure to complete outstanding items from initial inspection)
 (i) 2nd **Re-inspection**----- **\$75.00**

(ii) 3rd Re-inspection-----\$75.00
 (iii) 4th Re-inspection \$150.00

Q) Residential Fire Sprinkler System Inspections (2 included)-----\$75.00
 (i) Re-inspection \$75.00
 (ii) 2nd Re-inspection \$150.00

HAZARDOUS MATERIALS PERMIT FEES-as per 2015 IFC Section 105

A) Hazardous Materials (annually)*
 (i) Solid lbs. (< 500 lbs.)-----\$200.00
 (ii) Liquid Gal. (< 55 gal.) \$200.00
 (iii) Gas Cub. ft. (< 200 cub. ft.) (Corrosive or Oxidizer) \$200.00
 (iv) Oxygen (< 500 gallons cub. ft.) \$200.00

8) Hazardous Materials (annually) *
 (i) Solid lbs. (> 500 lbs.)-----\$250.00
 (ii) Liquid Gal. (> 55 gal.) \$250.00
 (iii) Gas Cub. ft. (> 200 cub. ft.) (Corrosive or Oxidizer)----- -\$250.00
 (iv) Oxygen (> 500 gallons cub. ft.) \$250.00

C) "H" Occupancy Backup Generator (annually) **-----\$150.00

D) "H" Occupancy Hazardous Materials Dispense & Use (annually) *
 (i) Liquid Gal. (< 500 gal. **tank.**)-----\$200.00
 (ii) Gas Cub. ft. (< 500 cub. ft.) \$200.00

E) "H" Occupancy Hazardous Materials Dispense & Use (annually) *
 (i) Liquid Gal. (> 500 gal. **tank.**)-----\$500.00
 (ii) Gas Cub. ft. (> 500 cub. ft. or any highly toxic gas) \$500.00

F) Other Occupancy Hazardous Materials Dispense & Use (annually) **
 (i) Liquid Gal. (> 500 gal. **tank.**)--- \$200.00
 (ii) Gas Cub. ft. (> 500 cub. **ft.**)-----\$200.00

G) Aerosol Products (annually) **
 (i) Gas Cub. Ft. (> 500 **lbs.**)-----\$200.00

H) Flammable Cryogenic Fluid (annually) **
 (i) Liquid Gal. (indoors > 1 gal. outdoors > 60 **gal.**)-----\$200.00

I) Storage Tanks (above ground) Installation (flammable)*
 (i) Gas Cub. Ft. (< 500 cub. **ft.**)-----\$200.00
 (ii) Oversight of installation (per hour) ** \$75.00

J) Storage Tanks (below ground) Installation (flammable)
 (i) Gas Cub. Ft. (< 500 cub. **ft.**)-----\$200.00
 (ii) Oversight of installation (per hour) ** \$75.00

K) Storage Tanks (above ground) Installation/removal (flammable/combustible)*

(i) Liquid Gal. (> 500 gal.)	- - - - -	\$400.00
(ii) Oversight of installation/removal per hour **		\$75.00
L) Storage Tanks (belowground) Installation/removal (flammable/combustible)*		
(i) Liquid Gal. (> 500 gal.)		<u>-\$400.00</u>
(ii) Oversight of installation/removal (per hour) **		--\$75.00
M) _____		
Pyroxylin Plastics, Cellulose Nitrate (pyroxylin) Plastics (annually)*		—
(i) Solid lbs. (> 25 lbs.)		\$200.00
N) Body Shop/Garage (under 5000 sq. ft.) (annually) **	· · · · ·	\$200.00
O) Gas Station (annually)*		\$200.00
P) <u>Open Flame for Proximal Audience/Approved Indoor Fireworks</u>		
(i) Per Event*		<u>\$20000</u>
(ii) Per Firefighter/Inspector (per hour) **		\$75.00
Q) Application of Flammable Finishes, Spray, or Dip) ** - - - - -		\$200.00
(i) More than 9 sq. ft. for Flammable Liquid Spray Application or > 55 Gal. for Dip Tank Operations -----		
R) Fire Stand-by, Special Events (concerts, sports events, pyrotechnics, etc.) (per hour/per inspector) **		\$75.00

* Fees are assessed separately

** Fees are assessed accumulatively (added to base line permit fee)

Authorization by Code:

IFC 105.1.1 Permits Required, Fees Can be Assessed IFC 113.1 Permit Fees

IFC 105.1.2 Types of Permits

IFC 105.2.2 Inspection Authorized

R710 Public Safety, Fire Marshal.

R710-14. Food Truck Licensing and Regulation

R710-14-1 Purpose; Jose .

The purpose of this rule is to establish criteria for the fire safety inspection of a food truck.

R710-14-2. Authority.

This rule is authorized by S.U.C.A. 53-7-204 (1)(b)(i) and 11-56-104(4)(a).

R710-14-3 Definitions.

U.S. "Authorized Having Jurisdiction" means the State Fire Marshal; his duly authorized representative, or the local fire enforcement authority;

(2) "Board" means Utah Fire Prevention Board;

(3) "Certified Inspector" means a person who meets the qualifications listed in this Rule to conduct food truck fire inspections;

(4) "Food truck" means a fire safety inspection of food truck;

"Food truck" means the definition found in Section 11-56-102(3);

(5) "Food truck" means the definition found in Section 11-56-102(5);

(6) "LPG" means liquefied petroleum gas; and

(7) "SFM" means State Fire Marshal or authorized deputy.

R710-14-4 Certified Inspector Qualifications (Ins)

U.S. Only a certified inspector may conduct an inspection.

(2) A certified inspector shall be affiliated with a AHJ as an employee.

en A certified inspector shall hold a current license as a State

inspector. The certification and complete the food truck fire safety

inspection training approved by the SFM

R710-1.4-S Inspection Procedures and Criteria,

(1) The AHJ shall use the inspection checklist approved by
the Board

(2) A food truck shall comply with the following standards for
inspection:

(a) no patrons are allowed inside the food truck;

(b) patron seating may not be limited to a Food truck
or mobile or temporary cooking vehicle;

(c) gas-fired appliances shall be electric to the food truck;

(d) generator shall be used according to the listing and label
and not required to be mounted on the food truck; and

(e) a listed LPG or liquid propane gas detector shall be:

installed in the truck at floor level near the cockpit;

(3) The AHJ may re-inspect a food truck, after it has passed
inspection, for the following items:

(a) damage to truck or equipment;

(b) removal or reinstallation of appliances or other equipment;

(c) modifications to the food truck that were not included in the
original inspection;

(d) remodel of the food truck;

(e) issues not included in the original inspection such as:

(i) free-standing LPG tanks;

(ii) generator location;

(iii) cooking outside;

(iv) exterior seating; or

(v) truck placement;

(f) parking and location;

(g) Cleanliness issues that create a potential health hazard such
as an accumulation of grease;

h imminent, a ards t o fife or property; or

ti} current tag on 'fire cxnnguis.hi n g sysrem.

{4} If a f.qglJ tl\lik passe ij n inspecti on , the A.HJ w ill provide

one food truck.op erator i.vith a fir e saf€C!, in spection sticker.

Rll 0-14-6. Inspernon Suckers .

t1} The5FM !\ill prov1t1e inspectionst'ickm to an AHJ. f!lo

other stit ker moy be u d toinoi t e g Jn;i:ro v ,i!!!,

{2.J Th e fa a,d t ru ck operator shal place the lrn;pettion sticker

insir,le the lfe'gf mo5t !;Joor of tll-e foad tmid ;,

(3) Tnie 1nspern on sti o,,:e 1s vauci for one 't<ear from ME d ate

of t he in5pec on .

UI0-14-7. Conflicrs.

In t he event where separate requirements 111:rt illi n tQ the rne

sl uattonin the .same code, or between diffe re nt codes a, adopted,

the mit1re re5t rictive requiremerrt: sh-i;!!! govern, i.'!S clet emi i n <.l by the

A.HJ.

KEY: fire prevention, fo-0(f truck

Oat e o,f Ena-ctment or Last Sutm.annve Am endm iEnt : N e.v Rul e

Notice of OJ11 tinuittion:

Aut ho rizing,. an.d lm ementcd er Interpreted Law: S.3- 7- 204;

U 5&a104(4)(a}

Cleanliness and Trash Disposal

All exhibitors/concessionaires are responsible for keeping their lease space neat and orderly. Throughout day and at the end of each day exhibitors/concessionaires will be required to keep their space clean and place all trash in the receptacles provided. Draper Days staff/volunteers will clean the aisle areas throughout the day and after the event has closed for the day. Anything put out after cleaning is the responsibility of the exhibitor/concessionaire.

When the event is over it is expected that the leased space be vacated and left clean and free of debris. All tables and chairs should be returned to the nearest pavilion.

Food/Concessionaire Information:

All exhibitors/concessionaires serving food must obtain a Temporary Event Permit from the Salt Lake Valley Health Department. These include but are not limited to existing restaurants, fast-food operations, caterers, churches, community or school organizations, volunteer and social groups. Each concessionaire/exhibitor is responsible for obtaining their own permit.

The permit is issued by the Salt Lake Valley Health Department 'in-person' only, so you will have the opportunity to discuss any questions with them. At the interview a copy of your food handler permit or manager certification will be required.

Office hours for permit application:

9:00 a.m. to 4:00 p.m., Monday through Friday

Bureau of Food Protection

788 E. Woodoak Lane (5380 South), Murray, Utah 84107-6379

(385) 468-3845

www.slvhealth.org

The person in charge must demonstrate adequate knowledge of food safety and sanitation practices in order to receive a Temporary Permit. A permit may be revoked if an operator does not comply with health regulations. Permits are not transferable. Multiple vending booths or locations operated by the same owner will each need a separate valid permit. Permit holders must demonstrate the ability to adequately supervise separate locations.

Before applying for a permit, please decide on the following:

- *The complete menu including beverages.
- *The booth structure (whether provided by the event sponsor or the vendor).
- *The equipment that will be required, including a hand washing station.
- *Methods to maintain hot and cold product temperatures.
- *How all foods will be transported and stored.
- *Where and how clean-up of equipment will be done.
- *Who will be in charge of the booth (must have a Food Handler Permit).
- * No food for the public may be prepared or stored in a private residence.
- * Temporary Event food booths are inspected by the Health Department.
All violations must be corrected.
- * Un-permitted or unsafe food practices will result in food removal or booth closure.

Draper Days Staff and the Salt Lake Valley Health Department must be notified of significant changes in menu, operating facilities, business name, and any other conditions that may affect the quality of food service. **Draper Days reserves the right to shut down food concessionaires at any time if there's any food safety concerns.**

Operators must vend from a site that meets the following minimum structural requirements:

- 1) A roof, awning or other top covering, impermeable to weather, over the entire food preparation, service, clean-up and storage area.
- 2) Two side walls (not screening), which will reduce the entry of dust and dirt, and exclude non-authorized personnel.
- 3) The front service wall will be a counter, half-wall or table draped to the floor. The back wall may be open for employee access, or solid as desired.
- 4) The floor must be a surface of plywood, concrete, asphalt or other acceptable cleanable material. Flooring must be supplied if the vending site is on dirt, gravel, grass or poorly drained surfaces.
- 5) All trailers, stands or structures, whether portable or fixed, must be professional looking, in good repair, structurally sound, neat in appearance and meet current Utah Fire Codes, State building, electrical, safety and sanitation codes. Disability access must also be considered. Exhibitors or Concessionaires not complying with these policies may be asked to dismantle and/or remove their exhibits or stands from the grounds.

6) All concessionaires/exhibitors are required to have all food and equipment storage areas screened from the public's view. Draper Days prefers all screens to be of the vinyl or canvas type and should not be see through.

7) No A-frame type (sandwich board) or any other type of freestanding sign may be placed outside of the leased space.

Grey Water & Grease Disposal

Exhibitors/Concessionaires are responsible for the disposal of all Grey Water and Grease Disposal

Grease must not be dumped into the sanitary sewer line or the storm water system.

Parking

All vendors are required to park at Draper Park Middle School, 13200 S 1300 East. A shuttle will be available to transport you to and from this location throughout the event.

Vendors are not allowed to park anywhere inside the park. This will be strictly enforced.

All vendors must have a dash plaque with their name, business name, booth # and cell phone clearly visible.

Handicap parking and shuttle service will be available at Draper Park Middle School. If you need special assistance please call AJ Clayson, 801-759-6110 prior to July 1st to make arrangements.

Security will patrol the Draper Middle School parking lot throughout the event.

In Conclusion

The purpose of Draper Days is to provide a forum for community activities, promote a positive image of Draper City, enhance the Community as a whole, and expose community members and visitors to the services available in Draper and surrounding communities. We ask all vendors wishing to participate to make their booth or activity consistent with these goals. We also recommend that whatever the ultimate purpose of your booth that you try to make it interactive by including a game, drawing or activity for the crowd

We look forward to working with you to make this the best Draper Days ever!

I, - - - - - hereby acknowledge that I have received, read and understand the materials enclosed in the 2019 Vendor Packet. I agree to abide the rules as setforth.

Signed By: _ _ _ _ _

Printed Name: _____

Business Natne: _____

Booth#: _____

Date: _ _ _ _ _