



# 2019 ANNUAL KAOLIN FESTIVAL

Friday & Saturday, October 11-12, 2019  
Sandersville School at Linton Park (Former SES)  
514 N. Harris Street, Sandersville, GA

## The Kaolin Food Court Application

NAME: \_\_\_\_\_  
ORGANIZATION/ CLUB \_\_\_\_\_  
ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_  
STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_ DAYTIME PHONE \_\_\_\_\_  
CELL PHONE \_\_\_\_\_ EMAIL ADDRESS \_\_\_\_\_

### Set-Up Hours

Friday, October 11 12:00pm to 5:00pm  
Saturday, October 12 6:30am to 8:00am

### Festival Hours

Friday, October 11 6:00pm to 11:00pm  
Saturday, October 12 8:30am to 4:00pm

- Booth spaces are 12' X 12' and all vendors are required to provide their own tent, tables, chairs, etc.
- All food vendors must submit a detailed menu of food items to be sold during the Kaolin Festival prior to application approval.
- All food vendors will be responsible for grease cleanup in your area, so please bring materials to cover the ground where you will be cooking.
- All food vendors are required to submit a food permit application to the Washington County Health Department (attached). Health department representatives will perform inspections the morning of the Festival.
- Vendors not in compliance with regulations will be closed and escorted off of the food service area. There will be no refund for this violation.
- Water will not be available. Please bring bottled water from an approved source.
- NO smoking permitted by any food vendor in Food Vendor area.
- We ask that you please unload your items and pull your vehicle to our reserved vendor parking prior to set-up. There will be no dismantling of booths prior to the conclusion of the Festival.
- All vendors are responsible for collecting Georgia Sales Tax in the amount of 8%.
- Deadline for application is Friday, September 20, 2019. This is a first-come, first-serve reservation.
- Applications turned in after deadline, if accepted, will require a \$25.00 late fee.
- No refunds will be issued after Friday, September 27, 2019.
- The Kaolin Festival Committee reserves the right to request additional information from the vendors or request a vendor not to sell an item(s).

*I will vend Friday & Saturday  
(Set up must be complete by 5pm)*

Please  
Check  
One

*I will vend Saturday Only  
(Set up must be complete by 8am)*

I would like to reserve: \_\_\_\_\_ 12'X 12' Space(s) At **\$125.00 EACH** \$ \_\_\_\_\_  
 I would like to request: \_\_\_\_\_ Electrical Outlet(s) At **\$ 10.00 EACH** \$ \_\_\_\_\_  
**LIMIT 2 – (Standard 110 Outlet-list any other need):**  
**Total \$ \_\_\_\_\_**

### \*\*\$15.00 Discount For Chamber Members

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I have carefully read these regulations and agree to abide by them for this festival. I will not hold Washington County, The City of Sandersville, The Washington County Chamber of Commerce, The Sandersville School Board Authority or the above named person(s) responsible for any loss or damage to the work or persons participating or any injury which might occur while participating.

SIGNATURE OF EXHIBITOR: \_\_\_\_\_ DATE: \_\_\_\_\_

Enclose check payable to the Washington County Chamber of Commerce  
Mail To: 603 South Harris Street, Sandersville, GA 31082



**WASHINGTON COUNTY HEALTH DEPARTMENT**

**201 Morningside Drive  
Sandersville, Georgia 31082  
478.552.3210 fax 478.553.1832**

**Minimum Regulations for all Temporary Non-profit Food  
Events**

1. **ALL FOOD MUST BE PREPARED ON SITE. Do not bring items that you prepared in your home kitchen.** This includes everything from baked beans and cole slaw to barbecue and candy apples.
2. Home canned items such as relishes, pickles, pepper sauce, and homemade barbecue sauce can not be sold or served unless inspected or approved by the Department of Agriculture. All food including ice must be from an approved source.
3. Any water hoses must be food grade which are typically white. No green or black garden hoses will be allowed as water supply for food preparation.
4. Hot foods must be held at 140 degrees F. or above and cold foods must be held at 45 degrees F. or below.
5. A food grade thermometer is required.
6. Please return your **completed and signed** application to the Washington County Health Department **10 days prior** to the event at the address above.
7. Bakery items must be on a separate table or a separate booth altogether.
8. Don't forget your hand wash station. A water dispensing container to wet and rinse hands, **soap (not hand sanitizer)**, paper towels, and a container to catch and dispose of the wastewater.
9. These regulations apply to everyone **selling** food that is not commercially prepackaged.

If you have any questions, please call between 8:00 and 4:30 Monday thru Friday.  
Thanks again for your cooperation.

Cordially,

Jason B. Smith  
Environmental Health Specialist IV

Emily J. Bryan-Swindell  
Environmental Health Specialist III

PLEASE TYPE OR PRINT LEGIBLY

**NON-PROFIT TEMPORARY FOOD SERVICE PERMIT APPLICATION**  
**WASHINGTON COUNTY**

NAME OF CONCESSION/FOOD BOOTH (AS IT IS TO APPEAR ON PERMIT)

NAME OF ORGANIZATION OR BUSINESS OWNER

ORGANIZATION OR BUSINESS ADDRESS                      CITY                      STATE                      ZIP CODE                      PHONE NUMBER

PERSON IN CHARGE OR BOTH OR AUTHORIZED AGENT

PERSON/AGENT ADDRESS                      CITY                      STATE                      ZIP CODE                      DAYTIME PHONE NUMBER

NAME OF EVENT                      BEGINNING DATE                      ENDING DATE

MENU

EQUIPMENT TO BE USED AND NUMBER OF EACH

DESCRIBE METHOD TO PROTECT PREPARATION, COOKING, AND DISPLAY AREA

HOW WILL SOLID WASTE AND WATER WASTE BE DISPOSED

NAME AND PHONE NUMBER OF APPROVED RESTAURANT WHERE FOOD WILL BE PREPARED (IF APPLICABLE)

FOOD SERVICE PERMIT NUMBER

BRIEFLY EXPLAIN YOUR PROPOSAL FOR TRANSPORTING FOOD TO EVENT AND WHAT FACILITIES WILL BE PROVIDED FOR KEEPING FOOD HOT OR COLD AS REQUIRED

*The undersigned hereby certifies that he/she has received a copy of the Non-Profit Temporary Food Service Guidelines.  
I further certify that I have read, understand, and agree to comply with the provisions of said guidelines and with the rules and regulations for Temporary Non-Profit  
Food Service O.C.G.A. 26-2-391 Article 14.*

SIGNATURE (REQUIRED)                      BUSINESS OWNER OR AUTHORIZED AGENT                      DATE

FOR MORE INFORMATION CONTACT: JASON SMITH OR EMILY BRYAN-SWINDELL  
Washington County Health Department/Environmental Health Section  
(478) 552-3210  
**ALL APPLICATIONS MUST BE RECEIVED AT LEAST 10 DAYS PRIOR TO THE EVENT**