



Dickinson Little Italy Festival

of Galveston County

2022 Little Italy Market (Vendor) Application & Agreement

Saturday March 19th, 2022

DESCRIPTION: The Dickinson Little Italy Festival of Galveston County (aka DLIFGC) is a family friendly event occurring annually in Dickinson, TX during the month of March, on the Saturday of or the Saturday preceding the feast day of St Joseph, with the purpose of honoring and exhibiting Sicilian-Italian customs, traditions, food, music, contests, games, and culture!

“Dickinson grew to be the largest Italian community in the county.”

Company Information (Vendor)

Company Name: _____

Website: _____ Phone #: _____

Fax #: _____ Mailing Address: _____

City: _____ State: _____ Zip: _____

Primary Contact Information

Person responsible for submitting application, receiving information/updates, abiding by terms of agreement.

First Name: _____ Last Name: _____

Title: _____ Company Branch Location _____

Mailing Address: _____ City: _____ State: _____

Zip _____ Email Address: _____

Phone #: _____ Mobile # _____ Fax # _____

Booth Selection

# of Booths	Please select: Booth Size, Booth type, and whether or not Power is needed.	Fee due before Feb. 15, 2022
	10x10 Non-Food Vendor	\$95.00
	10x10 Food Vendor: <i>Vendor responsible for obtaining temporary food permit from Galveston Co. Health Department/Compliance/Requirements</i>	\$95.00
	Informational Booth for G.C. Community based Non-Profit organizations: <i>Limit 1 per group; 1st come, 1st served; SALE OF ITEMS PROHIBITED; limited availability</i>	Waived
	Electrical Connection (20 amp Plug) addl. fee for outlet > 1500 w	\$50 (addl.\$____)
Total of All Fees Due:		\$_____

Inquiries/Register/Updates- Contact: Esther Louviere: dlifgc.elouviere@gmail.com by phone 281-932-5717 OR Debbie Flores: dflores2902@gmail.com by phone 281-705-9286

DATE _____ APPLICANT'S SIGNATURE _____

Site Information for _____ (Vendor/Company Name)

Describe ALL items you wish to sell/display & price range of items (If ALL Items are NOT listed here, they cannot be sold): _____

MISSION: The mission of the Dickinson Little Italy Festival of Galveston County is to regenerate a sense of community and stimulate vitality and nostalgia of local Texas history by preserving, honoring, and celebrating the vast Sicilian-Italian history and culture which has been prevalent in Galveston County for over a century.

VISION: The vision for the DLIFGC as an IRC 501 (c) (3) non-profit is to assist with community based support in education, local Texas and Cultural history, and the arts.

Terms of Agreement

Vendor applicant agrees that if accepted as a vendor at this event, vendor & vendor’s representatives will abide by all terms, conditions, & rules as set forth in this Agreement, as well as any new or additional rules which may be modified or later required by Dickinson Little Italy Festival of Galveston County (aka DLIFGC) or any of their designated representatives, which include but are not limited to:

SCHEDULE for March 19, 2022	6:30AM	Vendors begin setup
	9:30AM	Procession through festival, we ask all vendors to minimize noise
	10:00AM	Vendors open
	5:50PM	Begin cleanup & removal of all trash, merchandise, booth, etc.

- Applicant must be over 21, and have a person 18 or older at the booth at all times.
- Only Items or Food specified in agreement as listed in “Site Information” may be sold.
- Vendor will provide tent, table, and chairs for the space rented. Tent will be set up according to city/event specs.
- Beverages will not be sold UNLESS the vendor is accepted and approved as a specialty beverage vendor.
- Booth Sharing by Vendors is not permitted.
- Applicant is responsible for collecting and remitting to appropriate authorities ALL local, county, and state taxes.
- All pertinent laws, ordinances, & regulations regarding health & safety shall be strictly observed as mandated by the Galveston County Health Department, TABC, and city of Dickinson.
- Must provide proof of liability insurance as designated by the City of Dickinson with application/booth fee. For limits & info, refer to pg. 3 <https://www.ci.dickinson.tx.us/DocumentCenter/View/2973/FACILITY-RENTAL-APPLICATION>
- Food vendors must register & obtain their own temporary food permit: GALVESTON COUNTY HEALTH DISTRICT TEMPORARY FOOD ESTABLISHMENT PERMIT REQUEST <https://www.gchd.org/home/showdocument?id=4654>
- Food vendors are responsible to schedule their own inspection with GC Health Dept. and ensure compliance. DLIFGC will NOT provide the temporary food permit from the Galveston County Health District.
- **VENDOR, ON SIGNING THE AGREEMENT EXPRESSLY RELEASE, HOLD, KEEP, SAVE HARMLESS AND INDEMNIFY THE FOREGOING PERSONS AND ENTITIES, NAMED ORGANIZATIONS AND COMMITTEES, ITS DIRECTORS AND OFFICERS, AND INDIVIDUALS FROM AND AGAINST ALL CLAIMS FOR SUCH A LOSS, DAMAGE, OR INJURY.**

VENDOR APPLICANT ACKNOWLEDGES having read, understood, and will comply with the terms and conditions of this Agreement as set forth in this document. **DLIFGC** has the authority to execute this Agreement at any time prior to the event. Applicant can cancel participating in the event at any time, however once funds are submitted, they are non-returnable. Therefore, in consideration of mutual benefits & covenants hereunder, and for other good and valuable consideration, the receipt and sufficiency of which is hereby acknowledged, the Parties hereby agree that ANY monetary transactions are non-refundable. IF local, state, national, or public health restrictions or mandates regarding COVID-19 prevent the operation of this festival, applicant fees which have been collected may be credited to 2023 DLIFGC. In case of a rainout or inclement weather, **DLIFGC** may or may not reschedule the event to a later date. **DEADLINE FOR APPLICATION: 2/15/2022.**

Late pay subject to addl. Fee of \$225.00.

For most recent updates: www.DickinsonLittleItalyFestivalOfGalvestonCounty.com

DATE _____ APPLICANT’S SIGNATURE _____

**GALVESTON COUNTY HEALTH DISTRICT
TEMPORARY FOOD SERVICE ESTABLISHMENTS REQUIREMENTS**

COMPLETE FORM AND APPLY AT: <https://www.gchd.org/home/showdocument?id=4654>

GENERAL - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of the these rules.

RESTRICTED OPERATIONS – Only those potentially hazardous foods that require limited preparation; require minimal handling or require limited cooking time shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting the requirements of the law.

FOOD – Food shall be safe, unadulterated, honestly presented, and obtained from an approved source that comply with applicable laws. Food prepared in a private home, is considered to be from an unapproved source. This food may not be used or offered for human consumption.

Employees – While preparing food, employee may not work if sick; may not wear jewelry; and shall not eat, drink, or use tobacco.

Employee shall wear hair restraint, such as hats, hair coverings or net to prevent contamination of food, utensils, and single service articles.

HANDWASHING - A convenient hand washing facility shall be available for employee. A hand washing facility shall include an insulated container with a spigot that can be turned on to allow potable, clean warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle. Hand washing facilities are not required if the only food items offered are commercially prepackaged foods dispensed in their original containers. When handling ready-to-eat foods, employee shall utilize suitable utensils, gloves or a chemical hand sanitizer as barrier.

TEMPERATURES - The internal temperature of cold foods must be 41°F or below and hot foods 135° F or above. A metal stem thermometer shall be provided to check temperatures of hot and cold foods. Reheating for hot holding shall be done rapidly to 165°F and the time the food is between the temperatures may not exceed four hours.

ICE - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

DATE _____ APPLICANT'S SIGNATURE _____

WAREWASHING - Three clean containers with lids may be used, as alternative manual ware washing equipment - equivalent to a three-compartment sink.

Food contact surfaces of all equipment and utensils shall be washing, rinsing, and sanitizing. Liquid bleach shall be provided for sanitizing equipment and

utensils. ** A test kit that measures the concentration in mg/L of sanitizing solution shall be provided.

CLEANING – Equipment shall be cleaned in a way that prevents food contamination and the general area shall be kept clean at all times.

SINGLE-SERVICE ARTICLES - Only single-service tableware shall be provided to the consumer.

WATER – Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning

and sanitizing utensils and equipment. Water from an approved source includes: commercially bottled drinking water, closed portable water containers,

enclosed vehicular water tank, on-premise water storage tanks, or piping, tubing or hoses connected to an approved source.

STORAGE - Single-service items, food equipment and utensils shall be stored at least six inches above the flooring.

WET STORAGE - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of

its packaging, wrapping, or container or its positioning in the ice or water.

SEWAGE - A large covered container shall be provided to store wastewater until final disposal. All waste water and sewage generated from the

establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

STANDS OR BOOTHS - Booths or stands shall be constructed in such a manner as to prevent entrance of flies, dust dirt and other foreign matter. All

stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall

include shelves or other facilities to keep all food and supplies off the floor.

GARBAGE - All establishments shall have a covered garbage container.

RESTROOMS - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or

portable and shall be approved by the HEALTH AUTHORITY.

Handwashing Station ** Provide the appropriate test kit to check sanitize solution concentration

Minimum cooking temperatures: Ground meats -155°F All Poultry - 165°F Pork, beef, fish -145°F

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