

2019 Mariposa Folk Festival Food Vendor SAMPLE Application

Business Name:	ABC RESTAURANT		
Please Circle ONLY One:	Owner Operator <input checked="" type="checkbox"/> OR Franchise Operator		
Full Mailing Address:	123 Nutritious Blvd., Hungry, ON. T4P 9H8		
Owner/Contact(s):	Joe Goodfood Marion Superchef		
Phone:	705-320-1111	Email:	ABCfoods@rogers.com
Fax:	705-320-1112	Website:	www.abcfoods.ca

Welcome to the Food Vendor Application process! All prospective food vendors are required to complete this application, which will be judged against competitors for such things as, but not limited to, quality, price, type of food items, whether the same fits into the variety and balance of food options important to festival patrons, etc.* Past patron surveys have shown a strong interest in vegetarian, organic and international menu items. As well, there is a commitment to honouring environmental concerns in all areas of Festival operations, and the Festival encourages commitment to the adoption of environmental practices. This application process will provide you with an opportunity to showcase your business and product in relation to these criteria so that we can make informed decisions in food vendor selection. Good Luck!

ABOUT YOUR BUSINESS:

Please describe any environmental or sustainable practices that you embrace in your **day-to-day business operations**.

For example: On a day-to-day basis... Do you use organic produce? Buy produce from local farmers? Do you use suppliers who have fair trade credentials and/or who are socially and environmentally responsible? Do you use alternative energy, biodegradable products? Do you reduce, re-use and recycle extensively? Etc. Please be specific, as judges are attuned to green washing (i.e. vague and/or unlikely claims lacking detail) and need details in order to accurately assess this area.

We use ceramic serving ware in our small restaurant, and when we take our food to events, always use biodegradable products for serving. We have blue boxes in our restaurant and recycle anything possible as well as composting all appropriate waste. We have a solar panel on the roof and draw 30% of our energy from this source. We attempt to use seasonal produce and modify our menu accordingly. We also buy local (Orillia and area) produce from the Orillia farmer's market whenever possible, and get Ontario produce as a second choice. Although we aren't applying to serve coffee at the festival, when we serve it at our restaurant we make sure that it is fair trade certified. We fill client's personal travel mugs when they present them at our counter and provide a 25 cent discount for using reusable mugs.

COMMUNITY INVOLVEMENT:

If this applies, please tell us about any involvement your business has in supporting and contributing to your local community.

For example: Do you provide discounts to non-profit agencies? Have you donated product, service or space? Do you otherwise support a local cause? Etc.

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We have sponsored several children’s teams over the years, and this year, are sponsoring a girl’s soccer team. On occasion we have donated coffee and wraps for local charitable fundraisers (ABC charity, XYZ non-profit organization). We have a senior’s discount for those over 65 years of age and over. We have a hall attached to our restaurant which we have offered, and continue to offer, free of charge for not-for-profit organizations. When we participate in local festivals and events, we donate 5 per cent of our proceeds back to the event. for local planning of future events.

ABOUT YOUR PRODUCT(S)/ MENU:

This is your opportunity to tell us about each product that you intend to sell at Mariposa Folk Festival and how it meets the criteria as noted. **Please note that successful food vendors will be required to execute a contract, which will specify the items, and their cost, permitted on your menu at the festival. The product description you define here, including prices, is what you are committing to and, if successful, will be contracting to. No changes will be permitted. Additionally, submission of this application will be considered your authorization permitting us to discuss any menu items with The Health Unit.** Please remember to include any beverages that you hope to sell at the festival. As well, consider offering breakfast options with your menu as interest in this area has grown in recent years with the increase in on site camping.

1. Product/Menu Description – please include information as follows:

Describe your product(s)/menu. (Example – whole grain wrap stuffed with veggies, chicken and hummus) Is the product International, vegetarian, organic, trans-fat free, gluten free, whole wheat, other, etc? Please make sure that you include information regarding the toppings /variations on your product that you offer.

As well, please describe any unique product creation practices. For example, is it made by hand and/or through a process unique to your business? What sets it apart from other products that other vendors offer within the same food category? What makes it original? Etc.

2. Serving Size – please clearly identify the exact size of product and /or vessel that you will use to dispense your product (example – 9 inch round plate, 4 X 6 X 2 inch rectangular fry container, 8 oz cup). Please note that all food items **MUST be dispensed on fully compostable serving ware** from a Festival approved supplier (as per Food Vendor Greening Guidelines).

3. Green Production Practices – if applicable, please provide any relevant information about each menu item. This may include such information as... Does this product include local ingredients (be specific), organic ingredients, fair-trade ingredients? Were the animals pasture-raised, drug-free? Is this product free of fillers, additives, preservatives, artificial colours, etc.?

1. Product Description:	2. Serving Size	Price	3. Green Production Practices
Whole grain wrap stuffed with choice of organic chicken/turkey/beef and veggies -trans fat free, whole wheat. All wraps made in-house, flour rolled then baked in our stone-oven.	One – 6 inch or 9 inch wrap served in compostable paper	\$0.00 (6 inch) or \$0.00 (9 inch)	- organic turkey/chicken - organic, pasture-raised beef - veggies are not organic but are locally grown (Sebright) - wraps are not organic but are purchased from local Boo-boo’s Bakery

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Whole grain vegetarian wrap - trans fat free - whole wheat - vegetarian	One – 6 inch or 9 inch wrap served in compostable paper	\$0.00 (6 inch) or \$0.00 (9 inch)	- veggies are not organic but are locally grown (Sebright) - wraps are not organic but are purchased from local Boo-boo’s Bakery
Green Salad with veggies and balsamic / olive oil dressing – toppings include... - green pepper - onion - tomatoes - shredded dairy or non-dairy cheese	9 inch round plate salad will be heaping and fill plate	\$0.00	- veggies are not organic but all are locally grown (Sebright) - use of healthy olive oil / vinegar dressing with no preservatives / additives - product is naturally gluten free - dairy free option available
Fruit and Veggies juices - 100% juice, not from concentrate - organic and non-organic options - No additives nor preservatives - No added sugar	341 ml, non-organic 341 ml organic	\$0.00 (non-organic) \$0.00 (organic)	- Juice in glass rather than plastic - Made in Ontario from a small, family run operation who grow all of their own produce to make the juices (ABC company, Niagra Falls, Ontario)

ABOUT YOUR REQUIREMENTS:

Do you require hydro hook-up? Yes No

- Please see **Food Vendor Electrical and Utilities Guidelines** for details regarding MFF electrical capacity and expectations for vendors. You will be required to detail your electrical needs and contract to same, if you are selected to be a vendor.

Do you require grey water management? Yes No

Do you require fresh water supply? Yes No

What size of lot do you need for your set-up? 12 (W) X 14 (D), e.g., 10 feet wide frontage X 12 feet deep.

- **THOSE WITH A TRAILER, please make sure to include the length of the tongue when identifying the lot size.**
- Please note, DUE TO SPACE RESTRICTIONS, MFF HAS A MAXIMUM LOT SIZE OF 25 FEET IN WIDTH/FRONTAGE for food vendors, so those with set up larger than 25 feet wide need not apply. Vendors between 20 and 25 feet will incur a surcharge of 1% of gross income for each additional foot over 20. Because space at MFF is at a premium, vendors with a smaller requested lot size (in particular frontage) will be judged more favourably in the judging process. **Please note that the lot size identified here is what you will be held to, if successful.**
- **Please be very clear regarding depth requirements needed to accommodate all equipment, including vehicles. Please note that (generally) you won’t be able to occupy more width at the back of your lot than what you have applied for as frontage.** If you hope to park a vehicle behind your lot, please specify this, the size of the vehicle, etc.

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If you are the successful applicant in your food category:

	YES	NO
Do you have 2 million in general liability insurance to which you can name Mariposa Folk Festival as an additional insured?	X	
If asked, would you be willing to open at 8am to accommodate the breakfast patrons? (Again, early opening provides you with additional points in competition, so if successful you may be contracted to an early opening time., which you will be required to fulfill)	X	
Are you willing/able to add coffee to your menu if this is identified as an area of need? Please note: Single serving coffee dispensing (eg. Keurig-style) are not permitted due to environmental concerns.		X

STATEMENT OF APPLICATION

I HAVE COMPLETED THIS APPLICATION FOR PARTICIPATION AT THE MARIPOSA FOLK FESTIVAL AND VOW THAT ALL INFORMATION SUPPLIED IS ABSOLUTELY CORRECT. I HAVE READ, UNDERSTAND AND AGREE TO ABIDE BY ALL PARTS OF THE FOOD VENDOR GENERAL GUIDELINES, THE FOOD VENDOR GREENING GUIDELINES AND THE FOOD VENDOR ELECTRICAL AND UTILITIES GUIDELINES. I ACKNOWLEDGE THAT VIOLATION OF ANY PART MAY RESULT IN IMMEDIATE EXPULSION FROM THE PARK WITH NO REFUND ON SECURITY DEPOSIT, AND IN EXCLUSION FROM FUTURE EVENTS. FURTHERMORE, I ACKNOWLEDGE THAT EMAIL WILL BE THE PRIMARY MEANS OF COMMUNICATION WITH THE FOOD VENDOR COORDINATORS.

Vendor Name: (Please Print)	Joe Goodfood and Marion Superchef		
Vendor Signature:		Date:	January 03, 2019 (Due Feb 4, 2019)

*in the interest of "best fit," MFF personnel reserve the right to overturn judged results.