Food Vendor Application for June 18, 2022, beginning at noon in South Park.

Sponsor/Business Name ____________________________________________

Contact Person __________________________________________________

Mailing Address __________________________________________________

City/State/Zip ____________________________________________________

Phone Number ___________________  Best Time to Contact ______________

Email ______________________________________________________________________________________

Description of Product: ______________________________________________________________________

___________________________________________________________________________________________

Do you have a tent/canopy (circle one)?  YES  NO

(Cottin’s Hardware and Rental at 1832 Massachusetts St. in Lawrence will give a 10% discount to anyone renting a tent for our 2022 Juneteenth Celebration.)

The Vendor Fee for the 2022 Juneteenth Celebration is $150.

Make checks payable to: Lawrence KS Juneteenth Organization
Please send payment, along with this application, by May 15, 2022, to:
Lawrence KS Juneteenth Organization, P.O. Box 4584, Lawrence, KS  66046

NOTE: By signing this application, I agree to accept full responsibility for my own products, including loss by any means or damage to inventory or person. I acknowledge that I am responsible for any insurance that I deem necessary. I have also read the food safety information attached to this application and will comply with these safety requirements.

_________________________________  ______________________  _____________
(Print name) (Signature) (Date)

Thank you for your support!

Lawrence KS Juneteenth Organization is a 501(c)(3) non-profit organization.
Food Safety Rules - 2022

1. Wear gloves when handling food. Only raw products may be handled with bare hands, but hands must be washed immediately after handling raw products.

2. Hand washing is very important. There will be arrangements made for hand washing.

3. Hot foods must be kept hot while holding for sale (135F or higher). This means a warmer of some sort is necessary. Whether you use a grill, sternos beneath pans or a steamer; this must occur.

4. When keeping perishable foods cold simply use a cooler with plenty of ice and keep all items stored in individual containers while touching the ice.

5. All foods must come from a licensed facility.

6. All food must be covered during the holding process with foil, pan lids or plastic wrap. This keeps pests (flies) away and off the food.

7. Paper towels are the only product that is safe for drying hands, wiping off equipment or utensils. Do not use rags or cloth towels! Cloth will hold residue and create bacteria fast.

8. Have plenty of utensils for cooking or serving. If a utensil falls to the ground or touches a raw product, you will need to be able to replace it with a clean utensil.

9. Do not recycle plates or cups.

Please sign the application form indicating that you have read these safety rules before mailing the application with your vendor fee.

Keep this page for your files.