



2022 Hogs and Hens Festival Food Vendor Application

Friday, October 14th – Saturday, October 15th

This form is for all those who will be vending. If you would like to participate in the Southern BBQ Network Competition as a cook team ONLY, please complete the Non-Vending Application.

Contact Person: _____

Business Name: _____

Email Address: _____

Phone: (Can we text you?) _____

Social Media Handles: _____

South Carolina Business License Number: _____

Are you SC DHEC Certified? _____

Are you participating in the SBN BBQ Competition? * _____

***There is a \$50 entry fee for competitors. See page 5 for more information regarding the competition.**

Mailing Address: _____

City State Zip

Requirements:

We will not process any application that does not include:

- Photo of Setup
- Signature on Rules and Regulations
- Proof of Insurance, City listed as additional insured
- Photo of Menu with Pricing (Festival staff reserves the right to reject certain menu items)

Vendor Selection:

The City accepts vendors on a first come first serve basis, while ensuring different categories of vendors are included. Spaces are limited to 10-13 food vendors depending on size and power requirements. The City will ONLY accept 8 BBQ vending teams.

Important Times:

- **Setup Time**
 - Thursday, October 13th from 4:00 PM – 7:00 PM
 - If you arrive after 7:00 PM, there will be no lift to assist you into your spot. If you're unable to arrive before 7:00 PM, please make a note of that on your application so the City can try and accommodate you.

- **Festival Hours (Vendors MUST be serving during this time. Failure to do so will negatively affect your chances of acceptance at future City Events.)**
 - Friday, October 14th from 5:00 PM – 10:00 PM
 - Saturday, October 15th from 10:00 AM – 8:00 PM

Vehicles, including golf carts, are NOT allowed on the Square during festival hours. If you need to drive onto the Square, you must do so **before** festival hours begin. Festival hours begin at 12:00 PM on Friday and 9:00 AM on Saturday. Vendors MUST stay until the conclusion of the festival and will not be able to drive onto the Square until the Festival ends, the streets are clear, and the green light has been given to you by our public safety team. Failure to comply with these public safety rules will negatively affect your chances of acceptance at future City events.

Fire Code:

The City's Fire Chief will be coming around to each vendor after load in to issue each vendor a permit. Permits will be given on the basis of the 2018 International Fire Code Regulations, adopted by South Carolina in 2020. Please note that while you may have received a permit in other municipalities, Abbeville MUST issue its own permit yearly in accordance with the interpretation of the City's Fire Chief.

Permits are valid within the City limits for the full year in which they are obtained. However, an inspection still may be required later in the year.

Vendors who fail to meet fire code, and therefore fail to gain their permit, will NOT be allowed to cook/serve ANY food from their food trucks/trailers. Absolutely NO refunds for your vending space will be given if you do not meet the fire code.

Vendors are strongly encouraged to meet with the Abbeville City Fire Chief prior to the festival to gain their permit. Questions about the inspection should be directed to Abbeville City Fire Chief Chris Clemmons at cclemmons@abbevillecitysc.com or at 864-366-9461.

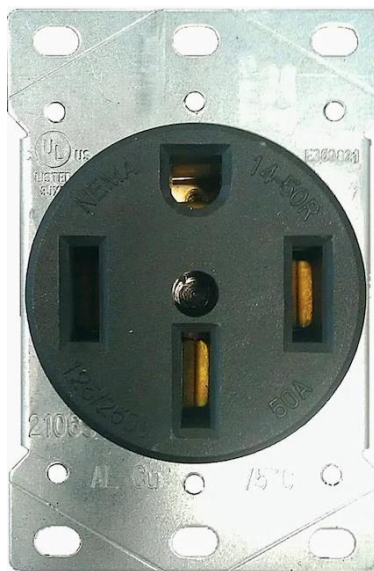
Vendors should carefully read over the International Fire Code Regulations at the bottom of this application to prepare for the festival.

Power:

Power is available in either 15 amps, 30 amps, or 50 amps. Please refer to the receptacles below to determine which power source you will need. We ask that you carefully review the name plate on each piece of equipment to determine max amperage needed for your booth. Please note that 15 amps is not pictured. If you need two 15 amps receptacles, please select that option on page 3. If you have further questions regarding power, reach out to City Staff as soon as possible. All vendors must bring 100 consecutive feet of quality, outdoor electrical cord. If your power needs are different than what is indicated on your application, you will be charged an additional \$50 if the City is able to accommodate your needs. However, the City cannot guarantee it will be able to honor any variations from what is submitted on this application. This will also negatively affect your chances of being accepted to future City events. (There are limited numbers of each type of plug and only so much amperage our lines can hold.)



30 amp



50 amp

Power Needed:

Please select your requested power option.

- 15 amps: \$30
- 30 amps (two 15-amp plugs): \$50
- 30 amps (true 30-amp plug): \$50
- 50 amps: \$100

Space:

Spacing is available in either 15 feet, 20 feet, 25 feet, and 30 feet. If you need more space than 30 feet, please reach out to City Staff to discuss options. Selection must be an accurate measurement of your ENTIRE setup. **Your measurement must include the tongue of the trailer.** Refer to the image below to determine the length of your setup. **Vendors who exceed their selected amount of space will be responsible for additional costs. (\$50 per five feet)**



Space Needed:

Please select your requested spacing option.

- | | |
|--------------------------------------|--------------------------------------|
| <input type="radio"/> 15 feet: \$200 | <input type="radio"/> 35 feet: \$400 |
| <input type="radio"/> 20 feet: \$250 | <input type="radio"/> 40 feet: \$450 |
| <input type="radio"/> 25 feet: \$300 | <input type="radio"/> 45 feet: \$500 |
| <input type="radio"/> 30 feet: \$350 | <input type="radio"/> 50 feet: \$550 |

Which best describes your setup?

- Truck
- Trailer
- Tent
- Cart

If you are a truck or trailer, which side will you be serving from? _____

Menu:

How would you classify your menu?

- BBQ
- Concessions
- Dessert
- Mexican/Spanish
- Frozen Treats/Beverages
- Asian
- Greek

Southern BBQ Network Competition:

If you are competing in the SBN Competition, carefully read over SBN’s rules and regulations on the City of Abbeville’s website. More information such as turn in times will be sent once vendors are accepted. **NEW THIS YEAR!** We’re excited to host Hogs and Hens as an open competition and offer monetary prizes to the Grand Champion, Grand Champion Reserve, as well as first place in all five categories. (ribs, chicken, pulled pork, brisket, and hash) The City must have a current W9 on file for cook teams/cookers in order to issue payment. **To win Grand Champion, teams are required to compete in ribs, chicken, and pulled pork. Brisket and hash are ancillary categories.**

- Grand Champion: \$500
- Grand Champion Reserve: \$200
- 1st Place for Ribs, Chicken, and Pulled Pork: \$175
- 1st Place for Brisket and Hash: \$100

I agree by the rules stated in the contract and agree to comply with all DHEC rules and regulations. I understand that all promotion of my items must take place within the confines of my booth. I further understand that the City of Abbeville and all their representatives are not responsible or liable for damages including but not limited to, loss suffered before, during, or after each event I have applied to as a result of the display of my work, equipment, or material. I understand that there are no refunds or rain checks due to inclement weather. The City of Abbeville reserves the right to refuse booth space based on event guidelines. If these guidelines are not upheld, my booth will be closed immediately, and my funds will not be refunded.

Signature: _____ Date: _____

Please mail completed application to PO Box 40 Abbeville, SC 29620 or e-mail application to ebledsoe@abbevillecitysc.com. **DO NOT send payment at this time.** Once you receive an acceptance email, you will be asked to verify acceptance and send payment within 30 days. Deadline for applying is Friday, September 9th or until all spaces are filled, whichever is first.

Mobile food vendors have grown in popularity and have become a routine attraction at special events and local venues. Our goal is to ensure these operations are conducted in a safe manner to help ensure the continued operation of the business while reducing potential hazards that may threaten public safety. Routine inspections will be conducted for mobile food vendors to identify and eliminate basic fire hazards, educate vendors on potential hazards, while promoting a safe and livable community.

International Fire Code:

The 2018 International Fire Code (IFC) includes regulations for mobile food vendors and has been mandated for statewide adoption on January 1, 2020. A self-survey has been created (see page 2) to assist you with achieving and maintaining compliance with some of the common issues impacting mobile vendors. Some of the significant changes contained within the latest edition of the code include:

- Operations that produce grease-laden vapors will require the installation of an exhaust hood that is protected by an automatic fire extinguishing system.
- LP-gas alarms listed and marked as suitable for use in vehicles will be required in vehicles near LP-gas components. UL 1484 listing is recommended and will become a requirement in future versions of the code.
- Fuel gas systems shall be inspected annually by an approved inspection agency. Once the inspection takes place and passed, a sticker must be placed on the gas system indicating the name of the inspection agency and the date the satisfactory inspection took place.

For additional information please review the NFPA Food Truck Safety Fact Sheet. <https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-trucks/FoodTruckFactSheet.pdf>

Mobile Food Vendor Fire Safety Self-Survey

This document is provided as a courtesy to assist you with identifying routine fire safety issues and general compliance but may not be all inclusive. These surveys improve safety by eliminating basic fire hazards, educating employees on hazards, and help ensure a safe and livable community. The list below is intended to act as a guide to help you begin promoting fire safety.

A. SETUP	N/A	YES	NO
1. Ensure that emergency access routes are free and unimpeded to allow for emergency personnel to gain access.			
2. Confirm the mobile food vendor is located at least 10 feet from other mobile food vendors.			
3. Verify the mobile food vendor is located at least 10 feet from other buildings.			
4. Mobile food vendor located at least 10 feet from hydrants.			

B. GENERATOR	N/A	YES	NO
5. The generator must be located at least 10 feet from hydrants.			
6. Generator is setup in a way that keeps the fumes from the surrounding buildings and vendors.			
7. If refueling is necessary, establish a refueling plan for the generators or similar items.			
8. Onsite fuel kept in an approved safety can or removed from the area.			

C. PROPANE	N/A	YES	NO
9. Ensure that all propane tanks are properly mounted or secured while in use or in the general area.			
10. The propane shutoff valves must always be accessible to ensure they can be utilized if needed.			
11. Propane hoses and connections must be in good repair and free from leaks.			
12. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturers installation instructions.			
13. The maximum aggregate capacity of LP-gas containers transported on the vehicle shall not exceed 200 pounds.			
14. A listed LP-gas alarm is installed near LP-gas components per manufacturer's instructions.			
15. LP-gas containers have been inspected by an approved inspection agency			

D. ELECTRICAL	N/A	YES	NO
16. Extension cords are only used on a temporary basis, only for portable items, never in place of permanent wiring.			
17. Breaker box does not have any open slots or circuits, circuits are clearly labeled, breaker covers remain closed.			
18. All electrical junction box covers, outlet covers, and switch plates are secured in place.			
19. Electrical panel must always be kept clear and accessible.			
20. Extension cords must be in good repair, free from damage to the cord or plugs			
21. Grounding must take place when required during the use of an extension cord.			

E. EXIT PATH	N/A	YES	NO
22. The egress path must always be clear of any obstructions to include during food preparation and serving.			
23. The egress path from the mobile food vendor must be clearly recognizable and clear of any tripping hazards.			
24. Doors serving as the exit discharge from the mobile food vendor must open completely with ease.			
25. Adequate path must be provided to the public right of way when exiting the mobile food vehicle.			

F. FIRE EXTINGUISHER	N/A	YES	NO
26. When cooking operations are taking place a minimum 2A:10BC fire extinguisher is required.			
27. When cooking operations produce grease laded vapors, one 1.5-gallon Type "K" extinguisher is required.			
28. Deep frying: one 1.5-gallon Type "K" extinguisher is required for every 4 fryers with an oil capacity of 80 pounds.			
29. All fire extinguishers must be appropriately visible, accessible, distributed, mounted, and inspected.			

G. KITCHEN HOOD	N/A	YES	NO
30. The hood exhaust must be clear of trees or any other obstructions, additionally the fan must be running when cooking.			
31. Hood exhaust system must be cleaned, operational, & tagged by a qualified vendor (report maintained in the vehicle).			
32. Hood suppression inspected & tagged by a qualified vendor within the last 6 months (report maintained in the vehicle).			

H. COOKING OIL	N/A	YES	NO
33. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons and shall not be stored in such a way as to be toppled or damaged during transport.			

I. GENERAL	N/A	YES	NO
34. Ensure the cooking surface is clean/free of combustible materials.			
35. Storage, stock, etc. is orderly and not excessive in nature ensuring that items do not become a safety concern.			