



Food Vendor Information Sheet

Event Date: May 6 – May 7, 2006 **Location:** Riverbend Music Center, Cincinnati, OH

Event Contact: Matt Dunne, Music & Event Management, Inc., (513) 232-5882 or via e-mail at cincycinco@memi.biz

Event Hours:

Saturday, May 6 - 12:00 PM to 10:00 PM. (Some areas of event may close earlier than 10 PM)

Sunday, May 7 – 11:00 AM to 8:00 PM (Some areas of event may close earlier than 8 PM)

Financial Commitment:

Each food vendor will be required to pay Cincy-Cinco 30% of their gross sales receipts. Cincy-Cinco has the right to impose certain cash control procedures for the purpose of tracking sales and computing its 30% share.

Cincy-Cinco will provide:

- A 10' x 20' booth structure from which vendor may prepare and sell product.
- Booth will include sidewalls and counter tops.
- Access to potable water
- 6 Vendor Passes per booth location for workers to gain access to the event site.
- One parking pass per booth.

Additional Food Vendor Responsibilities:

- You are responsible for completing necessary permits for Hamilton County. Please contact Matt Dunne at 513-232-5882 to obtain the correct permits or if you have any questions. You will not be allowed to open and sell product without a permit from the Hamilton County Department of Health. Each permit carries a \$50 fee to the County.
- You must provide all required preparation and storage equipment as well as adequate containers for collection of grease, ash and gray water. All cooking oil must be disposed of properly. Riverbend will provide a large grease bin on site for this purpose.
- You must place absorbent flooring material such as rolled roofing paper under all collection containers, on the floor of your booth and under all cooking equipment.
- Food must be stored at least 6" off the ground.
- You must have 3 buckets or a 3 compartment sink for cleaning cooking utensils and also have some system for workers to wash their hands.
- ***Whenever possible, use gas operated cooking equipment.***
- If you are doing any food preparation over an open flame or with gas operated equipment, you must have a fire extinguisher in your booth.