

Great Western War XI

October 8-13, 2008

<http://www.caid-gww.org>

Food Merchant Requirements

Stewards

Merchants: THLady Alana Buchanan and THLady Justina Marie de Burgundy, merchants@caid-gww.org

Food Merchant Requirements

- All Food Merchants are required to obtain a Temporary Food Facility Permit from Kern County. You may find the application forms at: <http://www.co.kern.ca.us/eh/FoodPage.asp>
- All Food Merchants will be responsible for following the rules set forth in the Temporary Food Facility Guidelines, which includes but is NOT limited to the hand washing station and utensil washing stations. It is your sole responsibility to ensure all requirements are met. A copy of the guidelines may be found at: <http://www.co.kern.ca.us/eh/pdfs/Food/TemporaryFoodFacilityGuidelines.pdf>. **Once you have obtained your permit please forward a copy to the Merchant Steward.**
- The theme of décor, sales items, and the dress of all persons associated with the booth must be consistent with the acceptable historical time period of the SCA (approximately pre-1650). An attempt must be made to make your sales booth appear pre-17th century.
- To ensure a period atmosphere and a positive War experience for everyone, a balance of food types must be maintained. A menu of food/drink items for sale must be submitted with your pre-registration packet. Once approved by the staff of Great Western War the menu must be adhered to throughout the event (minor changes of style but not of substance would be allowed). No additional items may be added to the menu without consultation with the Merchant Steward. Our goal is to offer the populace a balance of goods available while giving each merchant the opportunity to offer different menus.
- Electrical hook-up will be provided with a refundable deposit for the twist-lock connectors. Please feel free to supply your own connectors. You may use your own generator provided that it is rated "super quiet" (50-70 decibels or less). No other generators will be allowed.
- Space will be available in the parking lot adjacent to the Merchant Village for trailers.
- Trash cans will be placed in the area immediately in front of the food court. Liners for these trash cans will be supplied. Regular pick-up of these cans will be arranged two times per day. During heavy sales hours booth staff will be required to monitor and empty these trash cans as needed. A designated trash collection area will be readily accessible to the vendors.
- No grey water, oil, or food residue is to be dumped/poured on the ground in any area of the event. Dumping must be done in appropriately labeled grey water receptacles on site, provided by the war staff.
- **All Food Merchants are required to have a Valid Fire Extinguisher**