

CLAYBANK JAMBOREE

Arts & Crafts Festival

Saturday, October 6, 2018 Downtown Ozark 9 AM until 4 PM

PLEASE READ CAREFULLY. CHANGES HAVE BEEN MADE TO THE WAY WE ASSIGN BOOTHS.

Assignments WILL NOT be based on your previous booth assignment.

Several changes have been made to the Jamboree this year. In order to maximize the available electricity and expand the Jamboree these changes are necessary. Booth space assignments will be based on several different components and will be assigned first come—first serve.

Vendor Set Up Time: Oct. 6th beginning at 5:00 A.M. and complete by 8:00 A.M. Sign In Begins at 6 AM

Craft / Children's or Informational Vendors: You must list all of your products, goods or services on the application. We limit the number of booths we allow in each category and use the information for booth placement. These booths cannot sell food.

Food Vendors: see Food Vendor Information

Booth Space - Spaces are 12'x12' and do not include tents or tables. If your trailer is larger than 12'x12' you will need to purchase additional spaces.

Electricity: Standard 120 volt hook ups available. Electricity is limited. Generators are only permitted in certain spaces you must call to make arrangements for these.

Sales Tax: Forms will be provided for you. If you have any questions please call the number on the form.

If you have additional questions, please call (334) 774-9321 or email us at info@ozarkalchamber.com Thank you for your interest in this annual event which continues to expand each year!

Claybank Committee

- Please Complete the Applicable Areas on the Attached Application (Deadline to enter Sept. 6)
- Payment Must be Included with Your Application
- Applications / Payments will NOT be accepted on the day of the Jamboree
- You may pay by cash, check, debit / credit card
- No Refunds After Sept. 6
- Return your application and payment to:

Claybank Jamboree; 294 S. Painter Avenue; Ozark, AL 36360

Booth Assignments will be mailed by September 20th

OFFICE USE ONLY DATE REC'D		2018 BOOTH #	
Order Red'd #Pmt Amt. \$	Pmt. Type:	# Of Booths	S:
ELECTRICITY: Yes / No # of Hook-ups	FOOD: Yes / No	Grill:	Propane:
TRAILER: Yes / No		Previous Year Booth	n #
NOTES:			
VENDOR INFORMATION			
Last years' booth #?:	(Reference only. Booth a	ssignments are not base	ed on these)
Vendor Name:	Email:		
Daytime Phone:	Alternate Pho	ne:	
Address:			
City:			
VENDOR BOOTH (Sales) \$70.00 x # space	es needed # of booths	\$	
· · · ·	es needed. # of Booths		
	es needed # of booths		
ELECTRICAL HOOKUP (120V hook up) # of hoo			
DEADLINE TO ENTER: SEPTEMBER 6—AFTER	· /	\$	25.00 After Sept 6
TOTAL AMOUNT ENCLOSED		\$	
GRILL: YES NO PROPANE: YE	S NO		
Tent: YES NO Circle One Trailer:	YES NO Trailer	r dimensions:	
Electricity will be used for the following equipment:			
My booth will be used to sell / promote these items	/ food:		
Additional comments:			
Payment Amount : \$	Check # Bill my	y V/MC/Disc/AE:	_
Print Name on Card:			
Card Number:		Exp. Date:	
Authorized Signature:			
I here by agree that the Ozark Area Chamber of Commy participation in the Claybank Jamboree Arts & C City of Ozark harmless from any liability as a result	Crafts Festival. I further agree to hol	ld the Ozark Area Chamb	er of Commerce and the
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Signature:		_ Date:	

FOOD VENDORS

If you are using a trailer, the earlier you arrive the better. Once vendors on either side of you begin setting up you may not be able to get your vehicle through to your space.

Grease / Charcoal disposal is prohibited on site. Take these items with you to dispose of later.

Anyone disposing of these items on the street, sidewalk or in the drain system will be sent an bill for \$500.00 for clean up.

You must adhere to the Dale County Health Department guidelines.

Guidelines are:

- Must have overhead protection. A pop-up tent will suffice
- Must have a way to wash hands. This may be done by a 5 gallon bucket with a splash of chlorine bleach in it (100 parts per million)
- All food preparation personnel must use disposable gloves. Another person needs to take the money
- All food must be protected from insects, such as flies. Keep all food covered while holding
- All food must be prepared onsite, or in a permitted and inspected facility. No food will be sold that is prepared in a facility where a regulatory authority cannot inspect
- All potentially hazardous food will be discarded within four hours of preparation if not sold
- Hot holding temperature will be 135F or hotter
- Cold holding temperature will be 41F or colder
- Utensils cannot be used for more than 4 hours without washing, rinsing, and sanitizing. Bring several pairs
- If you have any questions concerning the Dale County Health Department Guidelines, please contact Ashley Andrews at 334-774-5146

By signing the Claybank Application and submitting your payment you agree to these guidelines.