



47<sup>th</sup> Annual Lakedell Country Fair  
August 31, 2024  
2024 Food Truck Application

Thank you for your interest in the 47th Annual Lakedell Country Fair. This year we will be offering food truck space outside in conjunction with the vendors, and bench show for \$75 (includes one free admission ticket). Please note that a space is not considered secured until the following documents are filled out and returned to the Lakedell Ag Society office. Please make sure all documents are handed in by August 15, 2024.

- \_\_\_ Signed and Completed Food Truck Application Form
- \_\_\_ Signed Terms and Conditions Agreement
- \_\_\_ Special Event Food vendor Notification Form (Prior to August 1, 2024)
- \_\_\_ Payment in Full (Cash, Cheque, or etransfer to lakedellag@xplor.net.com)

Company: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Address: \_\_\_\_\_

Product: \_\_\_\_\_ Requirements: (power etc.) \_\_\_\_\_

Outdoor Vendor	Food Truck ___ x \$75 = \$___	Extra Tickets ___ x \$10 = \$___	Total Cost of Tables & Tickets = \$_____
Paid in FULL	_____ Cash	_____ Cheque # _____	_____ Credit
Payable to Lakedell Ag Society			

Thank you for your participation and we look forward to seeing you at  
Alberta's Largest One Day Fair!

# 47th Annual Country Fair

## August 31, 2024

### 2024 Terms & Conditions Agreement

1. **Fair Hours: 9:00 am – 4:30 pm, Saturday, August 31, 2024**
2. **Setup Times**
  - a. **Outdoor Food Truck: 9am to 10am, August 31, 2024.**
3. A food truck space is not considered secured until the LAS is in receipt of all of the following:
  - a. Food Truck Application Form
  - b. Terms & Conditions Agreement
  - c. Special Event Food Notification Form
  - d. **Payment in FULL**
4. Cancellation Policy: NO REFUNDS
5. The Food Truck is responsible for being set up and in place by 10am, selling by 11am, and staying in place until at least 4:30pm.
6. The Food Truck agrees that no moving in or out of goods or dismantling will be permitted during the entire Fair event prior to 4:30 pm, August 31, 2024. The Food Truck also agrees to move from the fair by 6:30 pm August 31, 2024.
7. The Food Truck agrees to staff appropriately during show hours, it is not to be left unattended.
8. No vendor will not be allowed to move in until payment has been made in full.
9. All applicable municipal, provincial and federal regulations, including those pertaining to fire, health, safety and liquor must be complied with. The vendor assumes sole responsibility for same.
10. Food Trucks shall comply with all local and provincial ordinances covering licenses, permits, etc. if required.
11. All electrical hookups must be CSA approved.
12. Sound or audio/video equipment must be subdued sufficiently to not cause nuisance to other exhibitors.
13. The LAS reserves the right to cancel this contract at any time, or refuse entry or require to leave (without refund) any visitor, exhibitor, or person who, in the opinion of the LAS Directors, Employees or organizing committee is unfit, intoxicated or is in any way interfering with the smooth operation of the show, the set-up or dismantling thereof.
14. The LAS reserves the right to reject, prohibit or relocate vendors for the good of the show.
15. The LAS shall not be responsible for loss or damage to displays or property of the vendor arising from any cause whatsoever, nor for any other claims or liabilities which may arise as a result of the granting of this agreement. The LAS shall not be responsible for personal injury caused to the vendor, his agents or employees while they are in the trade show areas or arising from their participation in the trade show. The vendor agrees to indemnify the LAS, its Directors, Employees, Members and Volunteers, for any and all loss suffered by him or by any member of the public by reason of the negligence of the exhibitor, his agents or employees. The vendor is liable for any loss or damage caused by the vendor to others or the Exhibition Facility. Vendors are advised to contact their own insurer to arrange appropriate insurance coverage.

**The undersigned acknowledges that he has read the contract and hereby agrees to abide by and be bound by the terms, conditions, rules and regulations contained in this document.**

Vendors Name (Please Print) \_\_\_\_\_

Vendors Signature \_\_\_\_\_ Date \_\_\_\_\_



Forward completed notifications to your nearest Environmental Public Health office no later than 30 days prior to the special event. Contact information available on Page 5.

Please review the Food Vendor Information Package for specific requirements as you complete this form.

Submit all changes by email to your local public health inspector or your nearest Environmental Public Health office 14 days prior to the special event.

Note: Do not complete this form if

1. You are only offering **low-risk home-prepared foods** (LHRPF) as outlined in [Alberta Health's LRHPF Fact Sheet](#) (food processed, prepared, packaged or labelled by an individual in that individual's private dwelling) or,
2. You are operating a mobile food establishment (food truck, cart, trailer) and hold a valid Alberta food handling permit and are operating according to your approval with no extra equipment or set up (i.e. external BBQ or smoker)

All VENDORS must be set up at least ONE hour before the special event.

**Event Details - When and where is the event?**

Event Name:

Event Address:

Event organizer's name: \_\_\_\_\_

Organizer's email:

Phone number:

**Vendor Details - When will your booth operate? Who do we contact to discuss this application?**

Name of vendor or company:

When will your booth operate?	1st Day:	Start Time:	End Time:
	2nd Day:	Start Time:	End Time:
	3rd Day:	Start Time:	End Time:

If additional days, provide details:

Name of booth manager / vendor:

Facility address:

City:

Province:

Postal code:

Email:

Phone Number:

Will manager be on-site while the booth is operating?      Yes                  No

If no, who will be on-site while the booth is operating?

Name:

Position:

Phone Number:



## Food Safety

How will foods/beverages be protected from contamination? (eg. lids, sneeze guards, pre-packaged foods, other)

During display and service at the event?

Will you be preparing **raw** meat, seafood or poultry?      Yes                  No

If yes, how will you ensure foods are fully cooked?  
(ie 74C or 165F)

<p>Handwashing and dishwashing sinks: Please refer to the vendor information package for sink requirements for special events.</p>	<p>Check all that apply.</p> <p><b>Plumbed hot and cold running water</b> (Required for events longer than 3 days)</p> <p><b>3 compartment sink with hot &amp; cold running water</b> (130L water storage tank &amp; 10% larger wastewater tank)</p> <p><b>2 compartment sink with hot &amp; cold running water</b> (75L water storage tank &amp; 10% larger wastewater tank)</p> <p><b>Handwashing sink plumbed with hot and cold running water</b></p> <p><b>Temporary handwashing station</b></p> <p><b>Hand sanitizer (must be approved by public health inspector)</b></p>
<p>Sanitizer: Note: Sanitizer concentration test strips are required for chosen sanitizer.</p>	<p>Chlorine (bleach)</p> <p>Quaternary ammonium compound (quats)</p> <p>Other</p>
<p>Thermometers:</p>	<p>probe thermometer                  infrared thermometer</p>
<p>Cooking and reheating equipment: (eg. BBQ, stove, grill, oven, microwave) Note: Physical separation barriers are required for BBQs or open cooking equipment.</p>	<p>List all items.</p>
<p>Cold holding equipment: (eg. fridge, cooler)</p>	<p>List all items.</p>
<p>Hot holding equipment: (eg. steam table, BBQ, grill)</p>	<p>List all items.</p>
<p>Food transportation - hot and cold holding equipment (e.g. coolers, cambros)</p>	<p>List all items.</p>
<p>Any other food preparation equipment not mentioned above?</p>	<p></p>

**Utilities and Equipment Provided by Vendor - What services are you providing?**

Utilities:	Provided by Event Organizer <input type="checkbox"/> Permanent electrical outlet <input type="checkbox"/> Generator <input type="checkbox"/> Other
Garbage containers:	Provided by Event Organizer Number of Garbage Cans
Wastewater disposal:	<input type="checkbox"/> Provided by Event Organizer <input type="checkbox"/> Municipal Sewer    City/Town <input type="checkbox"/> Holding tank        Final disposal
Potable water supply: (ie municipality, water hauler) Note: All water must be from an approved public water source.	<input type="checkbox"/> Provided by Event Organizer Source

**Physical Structure of Booth - How will your booth be constructed?**

Location:	Inside a building                      Outside
If operating outdoors, the booth will be:	<input type="checkbox"/> Enclosed <input type="checkbox"/> Covered Tent <input type="checkbox"/> Open top <input type="checkbox"/> Other
Construction materials: (eg. vinyl, painted plywood, stainless steel)	Floors
	Walls
	Ceiling
	Counters/Tables

**Booth Layout - How will you set up your booth?**

Include a booth layout showing the location of:  Photographs may be submitted.	<input type="checkbox"/> sinks <input type="checkbox"/> cooking equipment <input type="checkbox"/> food storage equipment
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**Who completed this form?**

Name  Date  Save this form and email to nearest address below. Contact information available on Page 5 of this form.
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Please forward the completed Special Event Vendor Notification to the Special Event Organizer. If you are unable to contact the Special Event Organizer, please forward to the nearest address below. A map is provided for your reference. **Central intake line 1-833-476-4743.**

**Northern Alberta**

Environmental Public Health  
[north.specialevents@ahs.ca](mailto:north.specialevents@ahs.ca)

**Edmonton Area**

Environmental Public Health  
[edm.specialevents@ahs.ca](mailto:edm.specialevents@ahs.ca)

**Central Alberta**

Environmental Public Health  
[center.specialevents@ahs.ca](mailto:center.specialevents@ahs.ca)

**Calgary Area**

Environmental Public Health  
[cal.specialevents@ahs.ca](mailto:cal.specialevents@ahs.ca)

**Southern Alberta**

Environmental Public Health  
[south.specialevents@ahs.ca](mailto:south.specialevents@ahs.ca)

