

## 2024 T-Town Burn Down Extravaganza Information

### Date & Times

Saturday November 16, 2023 – 11AM to 6PM

Sunday November 17, 2023 – Noon to 5 PM

[www.t-townburndown.com](http://www.t-townburndown.com)

### Where:

Seagate Convention Center

401 Jefferson Avenue

Toledo, OH 43604

[www.glasscitycenter.com](http://www.glasscitycenter.com)

## 2nd Annual T-Town Burn Down Hot Sauce Extravaganza

### EXHIBITOR AGREEMENT

401 Jefferson Avenue

Toledo, OH 43604

Please Print Legibly

Name of Company: \_\_\_\_\_

Contact: \_\_\_\_\_

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

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

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

Email: \_\_\_\_\_ Website: \_\_\_\_\_

Standard 10' x 10' Booth: \$350 \_\_\_\_\_

### Additional Cost Only If Wanted:

T-Town Burn Down T-Shirt \$15 \_\_\_\_\_ Size(s): \_\_\_\_\_

ENTER TOTAL AMOUNT: \_\_\_\_\_

***If total payment, vendor form and certificate of liability insurance is not received by mail, Angry Irishman LLC, is hereby relieved of all responsibility under this agreement.***

TO SUBMIT PAYMENT: Mail vendor form, certificate of liability insurance with your payment to the address listed below. Everything listed must be included to reserve your space.

**Angry Irishman LLC**

**PO BOX 111**

**Woodville, OH 43469**

**PLEASE MAKE CHECK PAYABLE TO T-Town Burn Down LLC**

**Vendors MUST supply own set-up for event**

## **T-TOWN BURN DOWN EXTRAVAGANZA Rules & Regulations**

General Rules: All exhibitors must follow all rules and regulations listed.

- 1) **Any cancellations, once confirmed as a vendor, will not be reimbursed under any circumstances.**
- 2) You cannot sell any alcohol, mixers or any beverages. Exclusive to the Convention Center
- 3) Vendors are not permitted to sell outside company's product at their booth. Doing so will cause said vendor pulled from the expo.
- 4) Please mail proof of insurance coverage \$1 million, or higher, with your vendor agreement information.
- 5) Certificate Holder:

Seagate Convention Center

401 Jefferson Avenue

Toledo, OH 43604

**As additional insured, the following statement MUST be added to the policy:**

**"Certificate holder listed as additional insured as follows: Angry Irishman LLC, T-Town Burn Down LLC and the owners of the Seagate Convention Center and its related facilities, their respective employees, officers, directors, stockholders, members, partners and agents, 11/16/2024 & 11/17/2024."**

- 6) All trash generated during show hours will be thrown away at the receptacles provided. All exit ways must be always kept clear of any trash or debris, at all times during the expo.
- 7) All decorations and items with the exhibitor booth must be fire retardant and must meet all requirements of local fire codes.
- 8) No equipment, booth(s), signs, displays or other items will be allowed to obstruct any emergency phones, alarms, sprinkler heads, sprinkler connections/valves or hose connections. This includes tents and canopies of any kind. Please NO balloons.
- 9) Angry Irishman LLC cannot accept shipments or packages for any vendor(s).
- 10) Angry Irishman LLC is not responsible for lost or stolen items, Exhibitors should not leave valuables or personal items of any kind on tabletops, behind booth drapes or any unsecured areas of the expo center. Please remove all such items from the show floor at the close of the show each day. During move-out, do not leave your booth unattended until all you display items and materials have been packed/crated.
- 11) Exhibitor must provide table and chairs for their booth, unless rental has been established. Two (2) weeks prior to the expo, you will receive your schedule for loading dock time slot and exhibitor layout map.
- 12) All exhibitors are allowed to leave booth space set up overnight.

### **Specific rules for Exhibitors Sampling Food Products**

Any exhibitor who is sampling food must comply with all the following rules and regulations. Failure to do so will cause vendor to be removed from the Expo center and no refund will be given.

- 1) The Food and Drug Administration Food Code is the public health guidance document for all food shows. All food items offered for sampling must comply with the conditions under which it is prepared, stored, displayed and all other sanitary conditions related food items at the show must meet the food code.
- 2) Exhibitors are responsible for providing documentation that all products being sampled and/or sold are from an approved source. These documents must be provided before being accepted into the show.
- 3) Exhibitors must follow best practices for food handling and preparation, including without limitation the following practices:
  - a) Product labels must be correct.
  - b) NO bare hand contact with ready to eat foods will be allowed.
  - c) Food contact surfaces must be smooth and easy to clean.
  - d) All booths must have sanitizing solution OR sanitizing wipes for sanitizing surfaces.
  - e) Each booth must have a hand washing station; consisting of water from a gravity fed container, catch basin (bucket), soap and paper towels. Gel sanitizer may be used IN ADDITION TO good hand washing.
  - f) Serving containers must be clean and sanitary.
- 4) Exhibitors must have documentation that all products transported have maintained in a safe manner and must be available to health inspectors. This can be accomplished by providing temperature logs showing properly maintained temperatures at departures, arrival and during event.
- 5) Exhibitors sampling food other than chips and food trucks must have proper hot/cold holding temperature logs. Food and meats must be kept in separate cooler containers, raw and cooked meats, as well as different species meats must be kept separate.
- 6) Exhibitors MUST HAVE accurate, calibrated thermometers to always ensure correct product temperatures, whether in storage or on display.
- 7) Exhibitors are not allowed to cook in any of the Seagate Center's kitchens.

- 8) Exhibitors offering "SUPER HOT" sauces, including those made with natural peppers OR extracts MUST forewarn customers of the extreme nature of the product(s). Exhibitors may be held liable for injuries or illness caused by their products being tasted.

### **Vendors providing samples other than chips and or spoons:**

#### Specific Rules for Exhibitors Sampling Food Products:

1. Any exhibitor who is sampling food must comply with all of the following rules and regulations.
2. The Food and Drug Administration Food Code is the public health guidance document for all food shows. All food items offered for sale or sample must comply with the conditions under which it is prepared, stored, displayed and all other sanitary conditions related to food items at the show must meet the food code.
3. Exhibitors are responsible for providing documentation that all products being sampled and/or sold are from an approved source. These documents must be provided before being accepted into the show.
4. Exhibitors must follow best practices for food handling and preparation, including without limitation the following practices:
  - a. Pre-cooked meats should be used.
  - b. Product labels must be correct.
  - c. No bare hand contact with ready to eat foods will be allowed.
  - d. Food contact surfaces must be smooth and easily cleanable.
  - e. All booths must have sanitizing solutions or sanitizing wipes for sanitizing surfaces.
  - f. Each booth must have a hand washing station consisting of water from a gravity-fed container catch basin (a bucket), and soap and paper towels. Gel sanitizer may be used in addition to good hand washing.
  - g. Serving containers must be clean and sanitary.
5. Exhibitors must have documentation that all products transported have been maintained in a safe manner and must be available to health inspectors. This can be accomplished by providing temperature logs showing temperatures at departures, arrival and during the event.
6. Exhibitors must have proper holding temperatures for hot and cold food. Food and meats must be kept in separate coolers, raw and cooked meat as well as different species of meats must be kept separate.
7. Exhibitors must have accurate, calibrated thermometers to ensure correct product temperatures at all times, whether in storage or while on display. 8. Exhibitors may only distribute "bite size" samples of no more than two (2) ounces of food or beverages free of charge. All samples need to be provided in a single service container. Serving sample from a common container is not permitted.
9. Super-Hot Sauces, including those made with natural peppers, is the exhibitor's responsibility to alert the consumer of the extreme nature of the sauces. Exhibitors may be held liable for injuries or illness caused by their products being tasted.
10. Exhibitors must provide T-Town Burn Down LLC three (3) weeks prior to the Expo when they are going to have prepared food samples. All product sampled must comply with Expo policies.

**I hereby agree that I have read and understand the rules for the 2nd Annual T-Town Burn Down and agree to abide by the rules. I further state that all information provided above is honest and accurate. I agree that the company name and product names I have listed, are as they should appear on potential award, contest and any press materials. The contest rules have been established for the best interest of all concerned. All interpretation of rules and final decisions will rest with the organizers. The decision of the organizers is final, binding and conclusive in all matters. By signing the vendor entry form you understand and agree to abide by the decisions of the expo organizers.**

**All vendor applications must be received no later than October 14th, 2024. Any entries received after said date will not be considered for participation.**

**I have read the Term and Conditions of this contract and agree to abide by ALL rules and regulations.**

**SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_**

Booth spaces will be assigned on a first come basis. Thank you for participating in the 2nd Annual T-Town Burn Down Expo. Let's work together and make this great!