







FOOD VENDOR QUALIFICATION PACKET FOR EVENTS AT PUBLIC FACILITIES







Thank you for your interest in providing concession or catering services for public events at public facilities owned by the following public Entities: City of Grand Junction, Mesa County, City of Fruita and the Town of Palisade. These public Entities have joined to establish a cooperative process that allows a qualified food vendor to be *pre-qualified* to work *any* public event, private- or Entity-sponsored, at any of the facilities owned by the public Entities. In addition, these Entities work with certain private Main Event sponsors to provide information to food vendors (see page 8) and a list of interested vendors to the sponsors.

With this process, food vendors only need to submit the required qualifying documents listed in this packet <u>once</u> (per vehicle, trailer, booth, etc.) annually and then may apply to event coordinators for as many events held at public facilities as they desire. Qualified food vendors will be listed on the Concessionaire and Caterer Information web page serving <u>all four</u> Entities and maintained by the City of Grand Junction. The web page can be found at:

gjpr.org/vendorinfo

Private- or Entity-sponsored event coordinators are required to choose from the qualified list on the web page if their event is held at a public facility.

Note: This process is not an application for any event. Application for specific events is a separate process. Contact the event coordinator.

Packet and/or Insurance Requirement Inquiry's:

Jennifer Howard (Office location is at the Parks and Recreation Office – 1340 Gunnison Ave) jenniferh@gjcity.org (970)254-3866

Required Documents to Submit

Read this **Food Vendor Qualification Packet for Events at Public Facilities** in its entirety. See below for agency contact information. **USE THIS LIST AS A CHECKLIST!**

- 1. Page 6 of this Packet. Vendor information and check off public Entities for which you wish to qualify.
- 2. Page 7 of this Packet. Terms and Conditions, sign and date.
- 3. Current year Mesa County Health Department Vendor Approval (call 970-248-6900)
- 4. Current year fire suppression inspection/exemption certificate.
- 5. Current year State of Colorado Sales Tax License.
- 6. City of Grand Junction Sales Tax License, if you have chosen on page 6 to qualify for Grand Junction public facilities.
- Certificate(s) of insurance (COIs) for EACH Entity you chose on page 6 (read page 5)
- 8. Additional Insured Endorsement page(s) for EACH COI, <u>or</u> if your policy has a Blanket Endorsement, send that with the policy number on it (read page 5).
- 9. A menu for event coordinators to view on the web page. It can be simple or fancy.
- 10. Photos of your concession for event coordinators to view on the web page, preferably in operation. (Caterers are exempt although photos of your product are welcome.)
- 11. Auto Liability Certificate of Insurance (COI) for (1) Food Trucks (truck and concession are one unit), or, (2) haul vehicles that remain parked in the event space/area (read page 5 for limit requirements). Haul vehicles that park in public parking areas do not need any proof of Insurance.
- 12. **For delivery-only** licensed retail food establishments (like pizza or box lunch delivery) the following is required: page 6, page 7, Mesa County Health Department Vendor Approval (call 970-248-6900), and menu/photos to post on web page.

NOTE: Once ALL of your required documents have been turned in, allow up to 5 business days for the process to be complete and to be placed on the Approved Vendor List.

Submit required documents to:

MAIL OR DROP OFF:

Parks Administration Attn: Jennifer Howard 1340 Gunnison Ave Grand Junction, CO 81501 OR

EMAIL TO:

jenniferh@gjcity.org

Note: Do not submit any event fee payment(s) with your qualification documents. Event fee payment(s) are **only** required for the food vendors selected to service an event. Contact the event coordinator for more information about individual event fees.

Note: Food vendors selected for City of Grand Junction events (Except JUCO and Hospitality Suite) must complete and submit a Concessionaire Payment Form and the associated fee payment (10% of Gross Sales Excluding Taxes) to the Parks and Recreations Division no later than the end of business, within three (3) business days after the end of the event. The form can be found at **gicity.org/638/Approved-Food-Vendors**.

Contact information:

Mesa County Health Department Vendor Approval Form: Ph. 970-248-6900 https://health.mesacounty.us/retail-food-safety/ then click on vendor application under the Food Vendors section.

Colorado State Sales Tax License: https://tax.colorado.gov/how-to-apply-for-a-colorado-sales-tax-license City of Fruita Administration: 970-858-3663, https://www.fruita.org City of Fruita Parks and Recreation: 970-858-0360

Town of Palisade Administration and Parks and Recreation: 970-464-5602, http://www.townofpalisade.org

City of Grand Junction Parks & Recreation: 970-254-3866, gipr.org
City of Grand Junction Sales Tax License: 970-244-1521, http://www.gjcity.org/385/Sales-Use-Lodging-Taxes

Fire Suppression Certification Contact Information:

Grand Junction Fire Department Division of Fire Prevention – 970-549-5800

- Fire Prevention Specialist Rusty Ratzloff – 970-549-5854

Lower Valley Fire District's Fire Marshal - 970-858-3133 ext. #3

Clifton Fire Protection District/Palisade Fire Department - 970-434-5448

Fire Suppression Requirements

What do I need?

All mobile food preparation vehicles whose operation uses appliances that produce smoke or grease-laden vapors require an operational permit annually. These permits are issued by these local fire departments or districts: the Grand Junction Fire Department, Lower Valley Fire District, Clifton Fire Protection District, or the Palisade Fire Department. Vendors only need to obtain a **single permit from a local fire department or district**. The term "grease" refers to animal and vegetable fats and oils that are used to cook foods or that are a byproduct of cooking foods. For mobile food preparation vehicles that don't use these appliances, a verification letter provided by a local fire department or district stating that an operational permit is not needed shall be required. Vendors only need to obtain a **single letter from a local fire department or district**. Operational permits and verification letters are valid until December 31st of the year issued and are required to be obtained annually. Failure to obtain or maintain a valid operational permit or verification letter could jeopardize participation in this program and is a violation of the International Fire Code.

What's looked at?

Operational permit requirements include, but are not limited to:

- **Exhaust hood** Cooking equipment that produces grease-laden vapors shall be provided with a Type I kitchen exhaust hood in accordance with the 2018 International Fire Code (IFC).
- **Fire protection** Cooking equipment shall be protected by an approved automatic fire extinguishing system, with a current system inspection by a qualified individual, in accordance with the IFC. Portable fire extinguishers, both Class K and Class
 - A:B:C, shall be provided in mobile food preparation vehicles as required by the IFC.
- **Cooking oil storage tanks** Cooking oil storage tanks within mobile food preparation vehicles shall comply with the IFC.
- Liquid propane (LP) gas systems Where LP gas systems provide fuel for cooking appliances, such systems shall comply with the IFC. A UL 1484 Listed propane alarm is required to be installed and hardwired into the electrical system in mobile food preparation vehicles equipped with propane appliances.
 - **Compressed natural gas (CNG) systems** Where CNG systems provide fuel for cooking appliances, such systems shall comply with the IFC. A listed and approved methane alarm is required to be installed in vehicles equipped with CNG appliances.
- **General Fire Code and Life Safety** All mobile food preparation vehicles are required to comply with all electrical, exiting and egress, combustible storage, and hazardous materials and activities requirements of the code.

How do I get a permit?

To obtain a Mobile Food Preparation Vehicle Operational Permit, contact one of the fire department's or district's Fire Prevention Bureau of Division to schedule an inspection. The inspection will last approximately 30 minutes. Upon a successful inspection, a permit will be issued. If the inspection results in a failure, a reinspection must be scheduled after corrections have been completed. Permits are only issued to mobile food preparation vehicles that have successfully passed the inspection.

If an operational permit is not needed for your operation, verification of this by the fire department or district is required. Contact one of the fire department's or district's Fire Prevention Bureau or Division to coordinate this verification. If it is determined that an operational permit is not needed, a verification letter stating this will be provided.

I want to know more!

Additional information on permitting requirements can be found on all the valley's fire department's and district's websites. If you have specific questions, please contact any of the agencies listed on page 3 of this packet.

Insurance Requirements

The selected Concessionaire or Caterer agrees to procure and maintain, at its own cost, policy(s) of insurance sufficient to insure against all liability, claims, demands, and other obligations assumed by the Concessionaire or Caterer pursuant to this Section. Failure to procure or maintain insurance as required below could jeopardize participation in this program.

Every policy required shall be primary insurance, and any insurance carried by the Owner, its officers, or its employees, or carried by or provided through any insurance pool of the Owner, shall be excess and not contributory insurance to that provided by Concessionaire or Caterer. No additional insured endorsement to any required policy shall contain any exclusion for bodily injury or property damage arising from completed operations. The Concessionaire or Caterer shall be solely responsible for any deductible losses under any policy required below.

Concessionaire or Caterer shall procure and maintain and, if applicable, shall cause any Subcontractor of the Concessionaire or Caterer to procure and maintain insurance coverage listed below. All coverage shall be continuously maintained to cover all liability, claims, demands, and other obligations assumed by the Concessionaire or Caterer pursuant to this Section. Submit this page to your insurance agent so they can confirm that you have the required coverage and to obtain the required Certificate of Insurance and Endorsement.

GUIDANCE FOR GENERAL AND AUTO LIABILITY INSURANCE REQUIREMENTS (see below for details):

- Submit General Liability Certificates of Insurance (COI), one for <u>each</u> Entity for which the vendor chooses to qualify as indicated on page 6 (read below for limit requirements).
- General Liability policies include an Additional Insured Endorsement, either individual to each COI's
 Certificate Holder or a Blanket Endorsement. Submit which ever one your policy has. Include the policy
 number on the Endorsement. Endorsements typically have "PLEASE READ CAREFULLY, THIS
 ENDORSEMENT CHANGES YOUR POLICY" at the top of the page.
- Auto liability insurance COIs are required for (1) food trucks (truck and concession are one unit) and (2)
 haul vehicles that stay parked in the event space/area with the concession unit. Read below for limit
 requirements. Proof of insurance is not required for haul vehicles that drop the concession unit in the
 event area and park in public parking areas.
- Each Entity chosen shall be the CERTIFICATE HOLDER of their certificate. Here are theaddresses:
 - City of Grand Junction, 1340 Gunnison Ave, Grand Junction, CO81501
 - o Mesa County, P.O. Box 20,000, Grand Junction, CO 81502
 - o City of Fruita, 325 E Aspen, Fruita, CO 81521
 - o Town of Palisade, P.O. Box 128, Palisade, CO 81526

For All Concessionaires and Caterers – REQUIRED MINIMUM LIMITS

(a) <u>WORKER COMPENSATION INSURANCE</u> is required by State law and is the responsibility of the Food Vendor to comply. Exemption from Worker Compensation may only be granted directly from the State of Colorado.

(b) GENERAL LIABILITY INSURANCE for your food vending business: minimum combined single limits of

City of Grand Junction\$1,000,000 each occurrence and \$1,000,000 aggregate.Mesa County\$1,000,000 each occurrence and \$1,000,000 aggregateCity of Fruita\$1,000,000 each occurrence and \$1,000,000 aggregateTown of Palisade\$1,000,000 each occurrence and \$1,000,000 aggregate.

Provide Certificate(s) of Insurance and the Additional Insured Endorsement(s) for EACH Entity you chose on page 6.

- (c) <u>AUTOMOBILE LIABILITY INSURANCE</u> minimum requirements for (1) food truck (concession and truck are one unit) type vehicles that carry inventory where sales are made at the assigned event space from that vehicle directly to the customers **and** (2) those haul vehicles that remain *parked at the assigned event space/area*: minimum combined single limits for <u>bodily injury</u> and <u>property damage</u> of not less than \$1,000,000 are required. *Provide certificate(s) of insurance from for EACH Entity you chose on page 6.*
- (d) Vendors are responsible for having insurance renewals sent by their insurance provider to Parks and Recreation prior to their expiration. If we do not receive the renewed insurance documents prior to expiration, the vendor will be removed from the Approved Food Vendor list upon policy expiration.

Terms and Conditions

- 1. The Owner: The Owner consists of the City of Grand Junction and/or Mesa County and/or City of Fruita, and/or the Town of Palisade, Colorado and is referred to throughout this Solicitation. The term Owner includes those stated or its' authorized representatives.
- 2. Concessionaire is defined as "the owner or operator of a concession; one that operates a refreshment stand at a recreational center and pays a fixed sum and/or a percentage of revenue to the entity with the ability to assign exclusive rights for an area or facility".
- 3. Caterer is defined as "a person who, as a profession, provides food, supplies, and service at social gatherings or events".
- 4. Alcohol: Alcohol shall not be sold or supplied by any Concessionaires/Caterers to any of their patrons or employees. Concessionaires/Caterers and their employees shall not have any alcohol on site and shall not consume any alcohol on site and/or while providing services during events. Concessionaires/Caterers and their employees shall not have any alcohol consumption at least 8 hours prior to providing services for an event.
- 5. Unruly or threatening behavior or verbal abuse will not be
- 6. Tobacco use is strictly prohibited on park grounds.
- 7. Intoxication is strictly prohibited while working as a Concessionaire/Caterer within the Owner's boundaries.
- 8. Appropriate dress attire is required from each concessionaire and their employees.
- 9. The aforementioned Owners assume no responsibility for the security of items on display or personal items. Security service will be provided at the event location to look after the event grounds as a whole. No special consideration will be given to any individual Concessionaire or Caterer.
- 10. Concessionaires/Caterers are responsible for the delivery, handling, take down and removal of their booth, mobile unit, displays, advertising material and the like from the grounds.
- 11. Concessionaires and Caterers shall only provide their services at official events for which they are selected by either the sponsoring entity or event promoter, within Mesa County. Concessionaires and Caterers shall not be authorized to provide services at any City, County, or Town -ownedproperties that they are not officially invited to by the sponsoring entity or event promoter, within Mesa County. Example: If there are no official events taking place at Lincoln Park, then no Concessionaires and/or Caterers shall be authorized to provide their services at that location.
- 12. Food Regulations: Concessionaires and Caterers shall ensure that all food products meet Food and Drug Administration, Department of Agriculture, and Mesa County Department of Health rules and regulations.
- 13. Food Quality: Foods and products provided shall be of the highest quality, freshest stock. Where applicable, items shall be of top grade quality unless otherwise specified or an agreed upon substitution.

- 14. Equipment: Equipment provided with specific brands of products such as freezers, nacho cheese dispenser, hot dog roaster, funnel cake machine, deep fryer, display warmers, etc. shall be owned by the Concessionaire.
- 15. Fee Payment, City of Grand Junction: Concessionaires or Caterers shall submit fee payments (10% of Gross Sales **Excluding Taxes) to the City of Grand Junction Parks and** Recreation Division no later than the end of business, 3 business days after end of event (Except JUCO and Hospitality Suite). Payment can be made via cash, check, or credit card, for which a receipt will be provided.
- 16. Tax payment: For City of Grand Junction, Concessionaires or Caterers shall pay taxes through regular City of Grand Junction tax payment methods. For all other Owners: Concessionaires or Caterers shall pay taxes through regular State of Colorado tax payment methods.
- 17. Right to Audit: The Concessionaires or Caterers shall maintain such financial records and other records as may be prescribed by the Owner or by applicable federal and state laws, rules, and regulations. The concessionaire or caterer shall retain these records for a period of five years after final payment, or until they are audited by the Owner, whichever event occurs first. These records shall be made available during the term of the contract and the subsequent five-year period for examination, transcription, and audit by the Owner, its designees, or other authorized bodies.
- 18. MSDS (OSHA Form 20): In compliance with the Occupational Safety and Health Act (OSHA) Hazardous-Material Amendment, OSHA 1910.1200. The Owner requires material safety data sheets on all potentially hazardous materials utilized within Owner operations. Therefore, delivery of products subject to the aforementioned laws and regulations will not be accepted unless accompanied by a satisfactorily completed OSHA-20 Materials Safety Data Sheet, or approved equivalent.
- 19. ANY VIOLATION(S) OF THESE "Terms and Conditions" MAY SUBJECT THE CONCESSIONAIRE TO IMMEDIATE TERMINATION OF APPROVAL AND IMMEDIATE DISMISSAL FROM THE EVENT BEING SERVICED. CONCESSIONAIRE/CATERER MAY ALSO BE PROHIBITED FROM APPLYING FOR FUTURE EVENTS.
- 20. Concessionaires/Caterers shall accept complete responsibility for their booth space, property, and employees while concession vending or catering at any event under the management of the Owner. Concessionaires/Caterers are responsible to leave the space they have occupied in good condition, and as they found it.
- 21. Concessionaire shall obtain and keep in force all required insurance coverage as outlined in this Packet.
- 22. Concessionaires/Caterers who provide services at Lincoln Park Stocker Stadium/Suplizio Field facilities and Las Colonias Amphitheater MUST purchase and sell Pepsi products ONLY. If you are purchasing for an event at Las Colonias Amphitheater, product is available from Pepsi or you may also contact Pinnacle Venue Services.

The under signee agrees to have thoroughly examined the entire Food Vendor Qualification Packet for Events at Public Facilities. If selected and/or approved, the under signee agrees to provide services and products in accordance with the terms and conditions contained herein.

Printed Name:		
Signature:	Date:	
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MAIN EVENT INFORMATION

Event coordinators will make selections of concessionaires based upon the needs and best interest of the sponsor and the specific event. Your chances for selection greatly improve if you meet the deadline date.

If selected for an event, the Concessionaire shall submit all fee payments to the appropriate event person. [Note: Food vendors selected for City of Grand Junction events (Except JUCO and Hospitality Suite) must complete and submit a Concessionaire Payment Form and the associated fee payment (10% of Gross Sales Excluding Taxes) to the Parks and Recreation Department no later than the end of business, within three (3) business days after the end of the event. The form can be found gicity.org/638/Approved-Food-Vendors, on the right you will see a "Resources" section, click on "Concessionaire Payment Form".

City of Grand Junction Southwest Arbor Fest, JUCO, 4th of July Fireworks Emily Krause, 970-254-3875



Downtown Grand Junction GJ Off-Road & Downtown Music Festival, Downtown Farmers Market, Parade of Lights and 4th of July Parade, Kyra Seppie, 970-255-4923 or 970-852-7915



City of Fruita Mike the Headless Chicken McKenzie Kimball, 970-858-0360, ext. 6409



Town of Palisade Palisade Bluegrass and Roots, Palisade Sunday Market Rebecca Loucks, 970-464-5602



Mesa County Mesa County Fair Stacy Pinnt, 970-255-7107



Fruita Area Chamber Fruita Fall Festival, Fruita Farmers Market Lindsey Brown, 970-858-3894



Palisade Chamber Brews & Cruise Festival, Palisade Peach Festival, Olde Fashioned Christmas, Independence Day Weekend 970-464-7458

OVG Events at the Amphitheater Maggie Lybarger, 970-263-5700