



## **Congratulations!**

Phantom Gourmet invites you to serve one special, signature food at the Phantom Gourmet Food Festival Saturday June 25, 2022 from 11:00AM to 3PM. We'll take over Exchange and Pleasant Street **Malden!**

Because we want to handpick the participants and view you as the star of this event, there is no charge to participate, other than your food and labor to provide at least 3,500 tastings. A tasting is bite a food such as 1/16th of a pizza. As a vendor, you'll receive:

- 1) Sampling opportunity to 8,000 Phans
- 2) Inclusion on TV preview show on myTV 38, WBZ4 and Phantom Gourmet 900,000 Phan Facebook page
- 3) Inclusion on PhantomGourmetFoodFestival.com

To participate, return these:

- 1) Participation Agreement
- 2) Propane and Electrical request form
- 3) Application for Open Burning
- 4) Temporary Food Service Application with copy of your existing town license
- 5) Insurance Certificate request

Keep these documents for your records:

- 6) Fire Department Info
- 7) Health Department information
- 8) Event Do's and Don'ts

Please complete **AS SOON AS POSSIBLE to confirm your space for the event.** We will handle all permitting. You can email [Tina@PhantomGourmet.com](mailto:Tina@PhantomGourmet.com). We hope you will be a part of The MOST delicious party in history!

**This form must be completed and sent back to Phantom Gourmet**

## **2022 Phantom Gourmet Food Festival Participation Agreement**

Name of Business \_\_\_\_\_

Address \_\_\_\_\_

Item to be Served \_\_\_\_\_

Contact Person \_\_\_\_\_

Phone # Work \_\_\_\_\_ Phone # Cell \_\_\_\_\_

Email Address \_\_\_\_\_

**Please Initial Each:**

\_\_\_\_\_ I agree to provide the food, labor, paper products and materials needed for no less than 3,500 samples.

\_\_\_\_\_ I agree to adhere to all terms contained in this packet

\_\_\_\_\_ I am the owner or have permission of the owner to participate in this event

\_\_\_\_\_ I will also provide a valid certificate of general liability, workman's compensation and vehicle insurance to Phantom Gourmet naming Phantom Gourmet as additionally insured. (See insurance info page for more detail)

\_\_\_\_\_ Vendor agrees to hold harmless and indemnify Phantom Gourmet Inc. for any liability arising out of the installation and operation for the Food Festival. All confidential and proprietary information about Phantom Gourmet Inc and pertaining to the Phantom Gourmet Food Festival will remain confidential.

\_\_\_\_\_ Vendor is responsible for any damage to tent / or missing rental equipment provided by Phantom Gourmet and may be held liable for replacement costs associated with equipment.

\_\_\_\_\_ Vendor agrees not to change menu item being served within 45 days of the event due to marketing and permitting purposes.

Your name (please print): \_\_\_\_\_

Signature: \_\_\_\_\_ Title: \_\_\_\_\_

Date: \_\_\_\_\_

**This form must be completed and sent back to Phantom Gourmet**

## **2022 Phantom Gourmet Food Festival**

### **Fuel and Electrical requirements**

**Name of Your Company** \_\_\_\_\_

#### **Propane/Butane/Sterno**

Please be very specific about cooking fuel. You must bring **EXACTLY** what you fill but here and the application for open burning that is submitted to the fire department (see following page).

The most common size propane tank is 20 pounds. Please tell us the number of tanks you are bringing and the weight of each tank (i.e. 2-20 lbs and 1- 30lb tanks).

If you bring too much fuel onsite, you may be turned away and your propane permit revoked by the inspector from the fire department. Please pay extra attention to this part of the application and the tank storage requirements. You must also list sterno or butane here if you plan on using it to heat or warm food item.

Number of tanks/fuel \_\_\_\_\_ Weight/size of each \_\_\_\_\_

#### **Power**

We need to know exactly what you need for power. For Example, one must be 220 volts/30 amps and the other must be 220 volts/ 20 amps, so it may be put in place before you arrive on site. If a particular plug is required to hook up to your equipment, please send photos so we can be ready for you.

Number of outlets \_\_\_\_\_

Voltage and Amps for each outlet \_\_\_\_\_

Please describe the equipment you will be plugging in (for example :1 freezer, 1 laptop) \_\_\_\_\_

#### **Booth**

We will provide:

- A 10'x10' space with (1) 10'x10' tent

- (2) 8' banquette table with purple kwik cover tablecloth

**\*Due to fire regulations, you cannot bring your own tent unless you send us a copy of your burn permit**

\*You should bring your own signs, decorations, marketing materials, etc.

\*If you have any questions please email [tina@phantomgourmet.com](mailto:tina@phantomgourmet.com)

This form must be completed and sent back to Phantom Gourmet

## CITY OF MALDEN

MASSACHUSETTS  
BOARD OF HEALTH

### APPLICATION FOR A TEMPORARY FOOD/CATERERS LICENSE

IT IS ILLEGAL TO DISPOSE OF GREASE, FOOD WASTE OR ANY OTHER DEBRIS IN THE CITY'S STORM DRAIN. PLEASE DISPOSE OF PROPERLY.

Event: Phantom Gourmet Food Festival

Location: Pleasant Street & Exchange Street Malden

Date (s) & Time of Event: Sat June 25th 11AM-3PM

- Please include copies of:**
- Serv safe certificate**
- Allergen certificate**
- BOH license from the city/town they are located (Malden restaurants excluded)**

1) Establishment Name:
2) Establishment Address:
3a) Establishment Mailing Address (if different):
3b) Email Address:
4) Establishment Telephone No:
5) Applicant Name & Title:

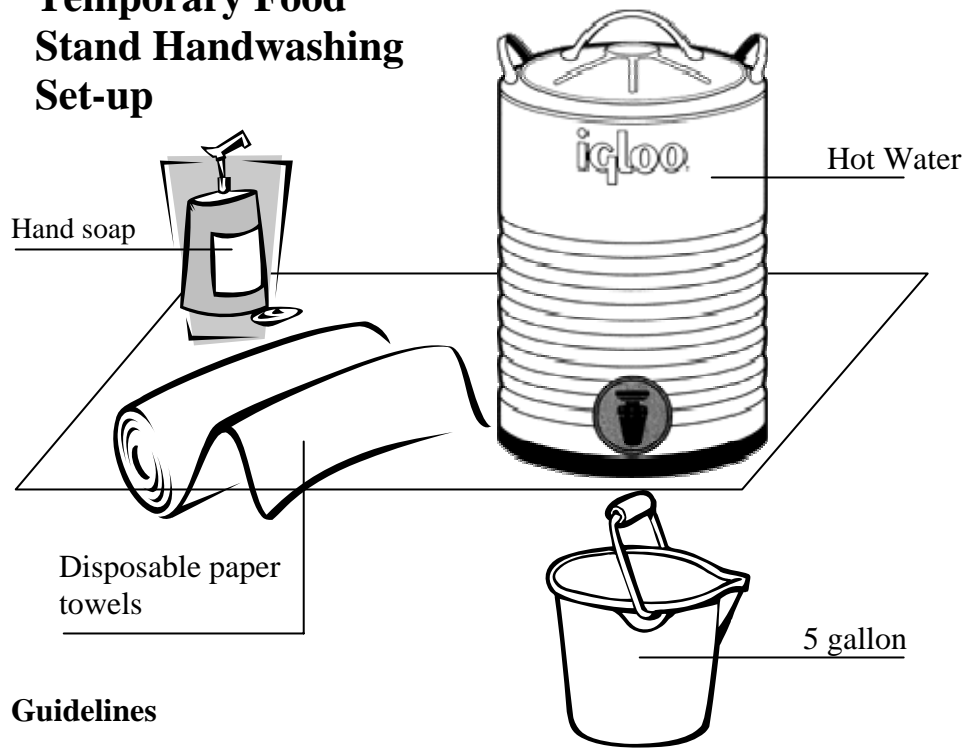
Signature of Applicant: \_\_\_\_\_

Equipment such as BBQs, propane stoves, grills, should be partitioned or otherwise segregated from the public. A distance of at least 4 feet by partition or by other means to protect the food and patrons from burns or splashes of hot grease.

Use a food thermometer to check temperatures of both hot and cold potentially hazardous food. There must be, at a minimum, **at least one working thermometer** for hot and cold food temperature checks at the temporary event.

Condiments must be dispensed in single service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent contamination of the food by food workers, patrons, insects or other sources.

## Temporary Food Stand Handwashing Set-up



### Guidelines

#### Handwashing

1. An accessible and functional hand washing facility **with hot water** shall be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
4. Disposable paper towels shall be provided with each handwashing facility and will be properly disposed of after being used.
5. Any of the following set-ups can be used as a handwashing facility:
  - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser shall be provided.
  - Minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a valve. This valve shall enable a constant flow of water when opened. The waste water shall be collected and disposed of to a sanitary sewer. Soap from a sanitary dispenser shall be provided.
6. An accessible and functioning commercial hand sink will accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for hand washing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water.

**Please read and keep for your records**



## **Fire Department Information**

If you are cooking on site or using any warming or heating systems, please read the following information carefully. You **MUST** complete the permit application included.

Accepted warming/heating/cooking systems for events:

- \*Propane
- \*Butane
- \*Sterno
- \*Electrical and heat systems for keeping food warm

**Propane tanks must be securely anchored or stored in separate milk crates onsite and the correct fire extinguishers onsite (See Fire Department Event Guidelines next page)**

When calculating the amount of fuel to be used, be sure to include the total amount to be used over the duration of the event for your location. Please be as specific as possible.

Propane amounts permitted for event will be strictly enforced by the Fire Department. This information is located on the Open Burn application provided in the paperwork package. If there is any overage of propane on site that differs from the amount filed for on application once vendor is permitted, the Fire Department may revoke your propane permit and shut down vendor at any time until vendor is in compliance.

**Even if you are using sterno or electric to cook you must bring a fire extinguisher. The most common extinguishers are ABC (trash, wood, paper, liquids, gas, electrical) or K (cooking oil or grease).**

**This is a public safety issue and will be taken very seriously.**

# Malden Fire Permit Application

**PERMIT**

FP-006 (REV. 1.2018)

**APPLICATION FOR PERMIT TO STORE AND USE PROPANE IN COMPLIANCE WITH 527 CMR 6.0  
AND IN ACCORDANCE WITH PROVISIONS OF MGL 148, AS PROVIDED IN SECTION 10A.**

**Permit**

FP-006 (REV. 1.2018)

Please bring the proper fire extinguisher. If you have any questions about what type to bring please email  
Tina@PhantomGourmet.com

Application Date:

### Owner Information:

In accordance with the provisions of MGL 148 § 10A this permit is granted to:

Company Name:

Event Date:

Company Address:

(Number)

(Street)

(Location of tanks on the Food Truck: Ex: Under, driver's side, passenger, back, left side, etc.)

Phone #:

Email:

Fuel Type & Number of Cylinders:

Cylinder Capacity:

gal or lbs:

### Description of what the propane is being used for?

This permit is granted for the storage of the above mentioned number of tank(s) and size(s) to be used at

Vending/Event  
Location:

Exchange & Pleasant St. Malden Phantom Gourmet Food Festival Sat June 25, 2022

(Number)

(Street)

(Location on site - Ex: East lot, left of main entrance, etc.)

Site Contact:

Tina Schindler

Site Contact Phone:

339-222-1864

Applicant  
Signature:

*\* by entering my name in the signature section of this application, and by checking this box I accept & acknowledge that my typed name serves as a signature by authorized agent.*

Do Not enter any information below this line --- FD USE ONLY

Do Not enter any information below this line --- FD USE ONLY

### Fire Department:

Storage Permit #:

**CLA**

Expiration  
Date:

Paid:

FD Approval:

Rank:

Date:

Comments:

# Please read and keep

## DO'S AND DON'T's:

Do not hand out bags, takeout containers, or provide more than one sample per person. We need to make sure that all the Phans get a chance to sample your Phan-tastic food.

Do not throw things into the crowd (we need to maintain an orderly, safe environment).

Do bring your most outgoing and fun employees that are at least 18 years old. You must bring at least 4 workers and no more than 10.

Do bring a banner you can hang from your tent so Phans can see your logo. Feel free to give our menus, coupons, T shirts, or anything that will help market your business to Phans.

Day of event all vendors **MUST** check in upon arrival at the beginning of the Exchange Street near Starbucks.

Upon arrival you will be given your Health and Fire Permit, wristbands for your employees and be directed to your location at the event. You **MUST** have your permits and wristbands before you are escorted down to your location.

- Please arrive by 9:00 AM.
- We will take you to your space on the street.
- Park vehicles you won't need to reach during the event in a or garage. There may be a charge.
- Be ready to serve by 10:30 AM. We will be opening at 11 AM for VIP.
- \*\*\*If you miss any of the deadlines above, you will be turned away. We're very sorry, but this is the only way we can guarantee smooth operations.
- \*\*\*Please remember that you must follow, exactly, the procedures from the Fire Department (you must bring a milk carton for each propane tank, the exact amount of propane or sterno you gave on your permit form, and a 40BC fire extinguisher) and Health Department (hand washing).
- You and your staff will be given identification allowing you to access the street. If your staff does not all arrive at the same time you are responsible for meeting them at a gate to give their wristband for access.
- Only serve Phans that have wristband or event laminate.

Thank you, Thank you, Thank you!



# Please read and keep

Please provide the following certificates from your insurance company



Please provide a Certificate of Insurance reflecting a commercial general liability policy with a limit of at least \$1 million, workman's comp insurance and \$1 million vehicle coverage. (Note: Vehicle insurance will be required if your vehicle will be parked on the street during the event).

The Certificate of Insurance must name the following entities as **additionally insured** for the Phantom Gourmet Food Festival event:

**This Certificate must be valid through June 25, 2022**

Phantom Gourmet, Inc.  
P.O. Box 269  
47 Harvard Ave.  
Allston, MA 02134

The Certificate of Insurance can easily be provided by your insurance agent.

**All certificates can be  
emailed to [Tina@phantomgourmet.com](mailto:Tina@phantomgourmet.com)**