

**Rules & Regulations**

This is a **Kansas City Barbeque Society (KCBS)** sanctioned event and all KCBS rules will be enforced

**Waiver of Liability:**

I agree to abide by the rules, regulations, and guidelines established by KCBS, Ozark Marketing Company, Ozark Horse Trader and Howell County Health Department. As consideration for accepting this entry, I, the undersigned intend to be legally bound, hereby, for myself, my heirs, executors and administrators, do hereby release and forever discharge the Ozark Marketing Company and Ozark Horse Trader, its agents and employees from all rights and claims for damages I may have against the Ozark Marketing Company and Ozark Horse Trader, its agents and employees for all injuries suffered by me in this event. I further agree to indemnify and hold harmless Ozark Marketing Company, Ozark Horse Trader and its agents and employees from any all claims for personal injury or property damage caused by my negligence. Further, I hereby grant full permission to Ozark Marketing Company, Ozark Horse Trader, or agents authorized by them, to use any photographs videos, recordings or any other record of this event for any legitimate purpose. I understand that there are a limited number of vendors able to participate in this event, and I understand that the sending of this application and payment does not guarantee me or my business' entry into this event. You will be notified directly by Ozark Marketing Company when your vendor form is accepted in this event. An official copy of these terms shall be always posted on the event Facebook and may be updated from time to time without further notice. Sign Application and mail with **check or money order** to:

Ozark Marketing Company  
 ATTN: Vanessa Williams  
 PO Box 807  
 West Plains, MO 65775  
[GiveLocalFirst@gmail.com](mailto:GiveLocalFirst@gmail.com)  
 417-256-3131

# GIVE LOCAL FIRST - CHARITY BBQ FESTIVAL

MAY 17 & 18, 2024

THE HEART OF THE OZARKS FAIRGROUNDS - WEST PLAINS, MO

BBQ Festival Vendor Form  
 Make Checks Payable to: Ozark Marketing Company  
 Payment Due by April 30, 2024

- \$200.00 Chicken Coop Booth- Includes 10'x10' Space
  - 20 available
  - Retail only
- \$250.00 Chicken Feed Booth- Includes 15' x 20' space
  - 10 available
  - Food vendor

Vendor Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Contact Number: \_\_\_\_\_

Items To Be Sold: \_\_\_\_\_

T-Shirt Size (1): \_\_\_\_\_ Extra T-Shirt Size(s) \_\_\_\_\_

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

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



- Add Ons:**
- 8 ft folding table - \$10.00
  - Folding Chair- \$5.00
  - Double Space - \$75.00
  - Extra T-Shirt(s) - \$20.00

Due for Add Ons: \$ \_\_\_\_\_  
 +  
 Vendor Fee \$ \_\_\_\_\_  
**Total Enclosed: \$ \_\_\_\_\_**



# GIVE LOCAL FIRST - CHARITY BBQ FESTIVAL

MAY 17 & 18, 2024

## THE HEART OF THE OZARKS FAIRGROUNDS - WEST PLAINS, MO

**BOOTH.** The stand or booth should have overhead protection and, in most cases, be fully enclosed. There may be openings for a serving window and a door for entry; however, the door is to be kept closed during operation. Screening material may be used for the walls, doors and the serving window(s). The floor of the stand should be hard, smooth, and constructed of easily cleanable materials. All food preparation, food storage and service are to be done within this enclosed area. *Screening may not be necessary if flying insects or other pests are absent due to the location of the food stand, the weather, or other limiting factors. Asphalt, concrete, or plywood may be acceptable floor surfaces in temporary food stands.*

**HAND SINK.** Adequate hand washing facilities consist of a hand sink equipped with hot and cold running water, soap, paper towels, wastebasket and signage. A temporary sink set-up can be made that consists of a vessel full of water with a spigot type dispenser, soap, paper towels, a waste-basket and a bucket to collect wastewater. *Remember to wash hands: before starting or returning to work, after eating, smoking, or using the restroom, when changing duties, before putting on gloves and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for handwashing.*

**BARE HAND CONTACT.** A food employee's bare hands may not touch ready-to-eat-foods. Tongs, spatulas, deli tissues, or gloves must be used.

**FOOD.** All foods and beverages are to be prepared on-site or at a food establishment currently under inspection. It is a good idea to have a recent inspection document on hand. There are exceptions in place for religious, non-profit, and charitable groups, and small food processors allowing them to serve home prepared foods.

**COOKING.** An essential part of food safety is assuring that proper final cooking temperatures are met. Proper cooking temperatures for some common foods are:

**Chicken: 165o degrees \* Fish/seafood: 145o degrees \* Hamburgers: 155o degrees \* Pork: 145o degrees WAREWASHING.**

Warewashing may be done in a three-bin sink or temporary set-up using bus tubs. First, items should be washed in hot, soapy water. Second, they should be rinsed in clean, warm water. Third, they should be chemically sanitized in warm water with an approved sanitizer. Finally, the items should be air-dried.

**WATER.** Sufficient potable water needs to be on hand. If the unit is a mobile temporary stand, the tank is to be constructed of a durable, corrosion resistant material that is easily cleanable. Vents, inlets and outlets should be screened, or positioned so that they are protected from contaminants. Prior to use or after repair, the tank and system should be flushed and sanitized.

**WASTEWATER.** Wastewater needs to be disposed of through an approved sanitary sewage system. Do not dump wastewater on the ground or in the street. Mobile units equipped with a holding tank, must be sized fifteen (15) percent larger than the water supply tank.

**STORAGE.** All foods and single-use or service articles—paper plates, cups and lids—should be stored at least six (6) inches above the floor or ground and protected from contamination.

**SANITIZER AND WIPING CLOTHS.** An approved sanitizer should be provided (chlorine or quaternary ammonium compounds, or iodine). Wiping cloths should be stored in the sanitizer when not in use. When using bleach to sanitize, mix one teaspoon of unscented bleach to each gallon of water.

**HAIR RESTRAINT.** Food vendors should wear hats, scarves, visors or hairnets that are designed and worn to effectively keep hair from contacting exposed food.

**TRASH.** Trash must be handled in a manner so that it does not create a nuisance or is an attractant to pests. The container should be covered when full or not in constant use. Solid waste is to be disposed of properly.

**FOODS STORED IN ICE.** Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water.

By signing this agreement, I agree to the following:

1. I have read the waiver of liability and agree to such
2. To abide by all rules and regulations set forth by Ozark Marketing Company
3. My vehicle, equipment, tent etc. must stay within my assigned area
4. Generators are encouraged as electricity is limited
5. Gates will be open for the public Friday 5:00PM–9:00PM and Saturday 11:00AM-9:00 PM
6. Check-In is Friday between 2:00PM – 4:00PM.
7. Vendors must remove their items from the area on Saturday evening between 9:00PM -10:30PM. All trash shall be disposed of in designated areas
8. All vehicles must be moved to the designated parking area by 4:30 on Friday
9. Vendor fees are non-refundable after March 31, 2024
10. This is a rain or shine event.
11. All Howell County Health Department regulations apply
12. Vendor is responsible for all sales tax

Signature of Vendor: \_\_\_\_\_ Date: \_\_\_\_\_