**Food Concessions General Rules and Expectations**

The Haddam Neck Fair Association plans to hold the Haddam Neck Fair annually as we have for over 100 years, however, we reserve the right to make changes as required or necessitated by local Department of Public Health, the Connecticut Association of State Fairs, and the State of Connecticut.

All Food Concessionaires are required to furnish **CERTIFICATES OF INSURANCE**, including **Product** **Liability**, naming the **Haddam Neck Fair Association** as an additional insured. These certificates are to be executed by your Insurance Agent or authorized representative NOT by you, the Concessionaire. Coverage amounts must be stated on the certificate with a minimum of $2,000,000 Liability. In addition, you are required to supply your **State Tax Identification Number.**

**The Fair Association reserves the exclusive rights to sell all cold beverages at the Fair**.

Cooking oil, grease, or similar residue must be disposed of by the food vendor in a proper manner.

The Fair Association has no disposal for used oils or grease. Dumpsters are provided for bulk waste. Styrofoam cups, plates, etc. are discouraged and recycled products encouraged.

**\*\*\* All Concessionaires will be prohibited from bringing alcohol on the Fair Grounds.**

**\*\*\* THIS WILL BE STRICKLY ENFORCED!!!!!!!!!**

**All Concessionaires must be set up and ready for the town inspection by 12:00 Noon on Thursday prior to the fair gate opening on Friday.**

**All Concessionaires must comply with all State, Federal, and local Regulations and all Concessionaires must have a SAFE SERVE CERTIFICATE.**

**All vendors must obtain a permit from the CONNECTICUT RIVER AREA HEALTH DISTRICT (**[**WWW.CRAHD.org**](http://WWW.CRAHD.org)**) and the Fire Marshal, by way of inspection.**

The **Fire Marshal** provided the following as general guidelines for his inspection:

1. Propane tanks that are over 12 years from the manufacture date are expired and will not be allowed to operate. The only exception is if the tank was recertified to current standards, adding another 5 years to its life.
2. All tanks must be firmly secured to a trailer, post, or other stable structure.
3. All propane regulators must be rigidly attached to the structure.
4. All systems will be checked for leaks. If leaks are found, the unit will not be allowed to operate until repairs are made and have been verified.
5. Fire extinguishers must be present and have a current inspection tag.
6. Ansul systems must have a current inspection tag.
7. Extension cords may be used. The cords length shall not be excessive, and the gauge of the cord must be appropriate to the appliance being used.
8. Strip outlets shall not be used in food trailers.
9. Two dates for inspections will be announced. Inspections are required prior to operating.

Food vendor locations are limited at the Haddam Neck Fair and food vendors are invited by the Haddam Neck Board of Directors on a case by case or food variety bases.

For more information contact:

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