



VENDOR REQUEST APPLICATION

City of Lufkin Parks & Recreation Sports and Special Event Vendors 2024

APPLICATION INFORMATION

Name of Organization / Business: _____

Applicant Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Cell: _____

Email Address: _____

Organization/Business Website: _____ Social Media: _____

Organization / Business Type:

_____ FOR-PROFIT; Event proceeds go to: _____

_____ NON-PROFIT * attach proof _____ INDIVIDUAL

EVENT OF INTEREST

EVENT INFORMATION & LOCATION

Please check all that apply:

Spring Baseball/Softball Opening Day
Morris Frank Park Sports Complex

Other
Name of event: _____

Spring Soccer Tournament
Kit McConnico Park Soccer Complex

Date of event: _____

Location of event: _____

Fall Soccer Tournament
Kit McConnico Park Soccer Complex

Baseball/Softball Tournament
Date: _____ Location: _____

EVENT TYPE AND LOCATION

Event History: Is this your first event with LPAR? YES NO

What events have you attended as a vendor for the City of Lufkin?

List events: _____

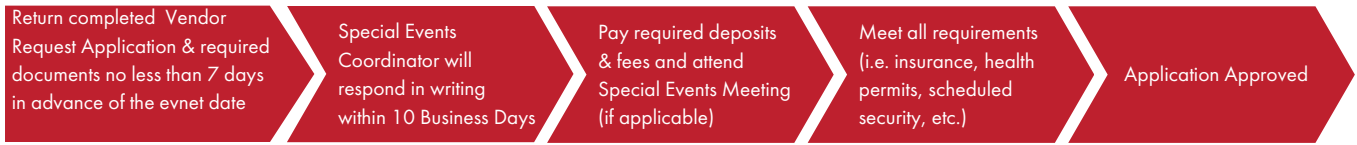
Date application submitted: _____

Table of Contents

Vendor Request Process and Submittal.....	01
Vendor Guidelines.....	02
Food and Beverage.....	03
Temporary Event/Special Event Application....	04-05
Fire Rules.....	06-07
Vendor Request Application Checklist.....	08
Signature and Indemnity Agreement.....	09



VENDOR REQUEST APPLICATION PROCESS & SUBMITTAL



A vendor request application will be reviewed once the following documents have been received:

- Completed Vendor Request Application. Applicable forms and documents should also be included (i.e., proof of non-profit status, food and beverage vendor form, vendor pictures etc.). Checks should be made payable to “City of Lufkin.”

ADDITIONAL INFORMATION:

The applicant must submit any amendments and/or revisions to the original application in writing. Revisions are subject to the review of the Special Events Coordinator.

Staff will also provide applicants consultation to troubleshoot issues, resolve problems, provide feedback, and answer questions. Depending on the size and type of event, the vendor may be required to attend a special event meeting with staff before a permit is issued.

APPLICATION SUBMITTAL:

Mail: City of Lufkin Parks & Recreation

Department Attn: Special Events Coordinator 516 Montrose St Lufkin, TX 75901

E-mail: Scan & e-mail to: rflores@cityoflufkin.com

Applications must be complete and include all required documents. Applications received that are deemed incomplete will be returned to the applicant. Please note that the submittal of your application should not be construed as final approval or confirmation of your permit application.

VENDOR GUIDELINES

VENDOR SPACE IS LIMITED:

The number of vendor spaces is predetermined and limited. The Lufkin Parks and Recreation Department assigns spaces.

EQUIPMENT DELIVERY AND PICK-UP:

The vendor or a representative must be present during equipment and supply deliveries to ensure proper placement.

Equipment should be picked up as soon as possible after the event's conclusion. Equipment such as tables, chairs, etc, are the vendor's responsibility and will not be provided. Vendors are responsible for their equipment in case of loss or damage.

SALES TAX:

Vendors that sell a product must collect sales tax. If the vendor is exempt, proof must be submitted. All vendors are responsible for reporting their own taxes to the Texas State Comptroller. Vendors must supply a copy of the sales tax certificate to the Special Events Coordinator. The sales tax certificate must be on display during the event.

FREE ITEMS/ GIVEAWAYS:

All "free" items and Giveaways must be disclosed to the Special Events Coordinator for approval. No booth may give away or sell food or drinks without approval.

VENDOR SPACES:

Vendor booths cannot be shared or subleased. Vendors failing to comply with the rules and guidelines may be required to leave the event and will not be refunded a fee. Vendor booths may not block aisles with displays or persons promoting the booth. All vendors must stay within the designated event area. Mobile vendor sales are not allowed.

REFUNDS:

Vendor fees are non-refundable. In case of inclement weather or event cancellation, a refund will be issued to the applicant.

TRASH/VENDOR SPACE

If it becomes necessary for the City of Lufkin to clean up any event area, the permit holder may be invoiced for all clean-up costs, including a clean-up fee of \$50.00 per hour per employee.

EQUIPMENT DELIVERY AND PICK-UP:

The event organizer or a representative must be present during equipment and supply deliveries to ensure proper placement.

Equipment should be picked up as soon as possible after the event's conclusion.

TENTS & CANOPIES:

Tents and canopies are allowed but must be secured to prevent injury. All large tents (larger than 200 square feet) should be secured with water barrels, as stakes could damage the street or water/irrigation lines. If water barrels are not an option, you must get pre-approval from the Special Events Coordinator to use stakes and ensure water/irrigation lines are marked before set-up begins. Any tie-downs need to be flagged in a manner so they are recognizable to prevent pedestrians from running into or tripping over them. Any stakes must be covered (i.e. with a tennis ball or bale of hay) to mitigate injuries from tripping and/or falls. Please note that tents, tent poles, or tie-downs cannot be placed in pedestrian walkways. Tents & canopies cannot be set up where the tents themselves, poles, or ties downs cover or encroach on a walkway or sidewalk.

ELECTRICITY:

If your vendor booth needs more electricity than what is already at the event site, then the vendor will need to supply their own generators for additional power. Vendors may only use QUIET generators. Vendors must also provide their own extension cords. To avoid tripping hazards, all electrical wires or extension cords must be covered or staked down.

WATER:

Existing faucets or hose bibs at an event site may be used for water connections. Please note that food-grade hoses are required, and the use of irrigation connections is strictly prohibited. Some locations will require a water key to access, so please be sure to request the use of water through the application process.

All hoses must be covered or staked down to avoid tripping hazards.

FOOD & BEVERAGE

TEMPORARY HEALTH PERMITS:

If food or beverages are served or sold, you or your vendor may need to purchase a temporary health permit from the Angelina County and Cities Health District. The Angelina County and Cities Health District can be reached at (936) 632-1139 or by visiting: <https://www.acchd.us/index.php> Temporary Health Permits must be obtained a minimum of 10 days prior to the event.

Temporary Health Permits issued between 3 and 10 days prior to the event will incur a late fee. No Temporary Health Permits will be issued within 3 days of the scheduled start of an event. Vendors without permits cannot open or operate during an event. Noted violations will result in the possible revocation of the organizer's Special Event Permit.

ALCOHOL:

The sale or promotion of alcohol is prohibited.



If food or beverages are served or sold, vendors may need to purchase a temporary health permit from the Angelina County and Cities Health District.



Business Name:			
Applicant Name:		Phone:	
Applicant Address:		City:	State: Zip:
Event Name:		Start Date:	End Date:
Event Address:		Is the event inside city limits? Yes No	
Event Sponsor/Organizer:			
List all food(s) to be prepared:			
Food preparation address and/or service area (Private Home Not Allowed):			

Application Type:	<input type="checkbox"/> Single Event - \$50 Valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. <input type="checkbox"/> Farmers Market - \$100 Valid for one individual booth or unit, permit expires one year from issuance date. ONLY FOR COLD HOLD OF PHF - NO COOKING
Exemption:	<input type="checkbox"/> Non Profit 501 (C) Organization: Proof of exemption from the IRS is required when submitting application. <input type="checkbox"/> Religious Organization: A religious origination meeting the definition of a church with the IRS must provide proof of exemption when submitting the application.

******* All applications must accompany payment, proof of payment and your application is required onsite for regulatory review. Noncompliance may result in discontinuation of the temporary event. *******

Temporary Event Requirements

PERMIT REQUIRED: Each temporary food establishment under Angelina County & Cities Health jurisdiction, unless operated by a non-profit registered as a 501(C) organization, shall have a valid permit issued by the Environmental Division. The single event permit is valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. Application shall be submitted 30 days prior to the event. The application and proof of payment shall be kept onsite for review at the special event. Failure to provide all information required will delay the permit

FOOD HANDLER: At least one certified Food Handler shall be on-site at the time of the temporary food event. Proof required with application submission. Proof required onsite of the special event for review by the regulatory authority.

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. Food prepared in a private home is not allowed. The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats-145°F. Time/temperature control for safety (TCS) foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, cut melon, raw seed sprouts, cooked vegetables, meat, and seafood) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature

thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of TCS foods. Packaged foods shall not be stored in direct contact with water or undrained ice. Keep all food receipts for review by the regulatory authority.

EQUIPMENT: Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Hand wash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

TOILET FACILITIES & WASTE DISPOSAL: Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

BOOTH CONSTRUCTION: Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority, such as but not limited to tarps. Overhead protection above food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

ADVISORY: Section 228.222 (a) of the Texas Food Establishment Rules provides that “The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or TCS foods, and when no health hazard will result, may waive or modify requirements of these rules.” Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT THE ENVIRONMENTAL DIVISION AT

Phone: (936) 632-9109

E-mail: aturner@acchd.us

Office: 503 Hill Street, Lufkin, TX 75904

Pursuant to Health and Safety Code Chapter 431 and Title 25 of the Texas Administrative Code, and in reliance on statements and representation made by licensee, the licensee shall be subject to all applicable rules, and agrees to abide by the regulations and orders of Angelina County & Cities Health District now or hereafter in effect. This health permit is valid until the date of expiration unless revoked for non-compliance and is NON-TRANSFERABLE.

Applicant Signature

Applicant Name (Printed)

(Date)

FIRE RULES

Fire Safety

Location: All tents, canopies, or other membrane structures cannot be within 20 feet of lot lines, buildings, other tents, parked vehicles, or internal combustion engines. Guy lines included.

Exits:

Exit requirements for tents:

- A. Any openings must remain open unless covered by a flame-resistant curtain. Curtains shall be of a color, or colors, that contrast with the tent.
- B. Opening curtains must be free sliding on a metal support
- C. Exit supports on openings must be 80 in. above floor level
- D. When opened no part may obstruct exits
- E. All tents and Canopies must have at least one exit. Occupant loads of 10 to 199 must have at least 2 means of egress (exits) with a width of 72 in. each
- F. 200 to 499 must have at least 3 means of egress with a width of 72 in.
- G. 500 to 999 must have at least 4 means of egress with a width of 96 in.

Exit Signs:

Exits shall be clearly marked when the occupant load is 50 or more

Labels: All tents as defined by the fire code and being used for a structure, shelter, or fully enclosed shall have a Flame-Retardant Certificate indicating the size of the tent, type of fabric, and the chemical used to treat a fire. This DOES NOT apply to canopies. Fire Department Access: Fire Department Access Roads will always be made available during the event so emergency apparatus can have access to all structures.

SMOKING:

- A. NO SMOKING in tents or canopies
- B. No smoking signs shall be conspicuously posted

Exposed Flame: Open flame or other devices emitting flame, fire, heat or any flammable or combustible liquids, gas, charcoal or other cooking devices shall not be permitted inside or within 20 feet of the tent unless approved by the Fire Marshal.

Portable Fire Extinguishers: Portable fire extinguishers shall be provided as required within 75 feet of travel distance. Fire Extinguishers need to be secured or mounted for ease of access.

Protective mats or other approved means shall be placed over electrical cables on walkways.

Generators:

Generators shall be at least 20 feet from any structure or canopy and not accessible to the public.

Combustible Materials:

Flammable or Combustible materials/liquids shall be at least 50 feet from all tents, canopies and structures.

Cooking Tents:

- A. Must be a separate tent from the public
- B. Must be at least 20 feet away from other tents and structures
- C. Restrictions do not apply to warming devices with no open flame or heat

Cooking:

- A. Cooking and Heating shall NOT be located within 10 feet of an exit or combustible materials.
- B. All cooking tents, canopies, and trailers must have an approved 2A:10BC fire extinguisher
- C. If vegetable or animal fat is present, a Class K extinguisher is required
- D. All food vendors shall have a Temporary Health Permit and have a passing inspection by the Angelina County and Cities Health District prior to the start of the event.

LP Gas:

- A. No storage of LP gas containers is allowed in any tent or canopy
- B. Safety release valves shall be pointed away from tents
- C. 500 gallons or less, the tanks shall not be under the tent but may be located at the edge of the footprint of the tent.
- D. Tanks shall be secured in the upright position and protected from vehicular and pedestrian traffic

Cooking in Trailers:

- a. Cooking done inside a trailer shall be required to have a Type I hood system that is UL300 or UL300A rated if using deep fat frying
- b. Hood systems should be inspected every 6 months
- c. All gas, solid, or liquid fuel burning inside a trailer must be vented to the outside with an approved venting system and spark arrestor





Vendor Request Application Checklist

REQUIRED:

- Completed Vendor Request Application
- Pictures or website of vendor items or setup
- Sales tax certificate

IF APPLICABLE:

- \$30 Non-Food Vendor Fee
- \$40 Food Vendor
- Proof of non-profit status
- Food & Beverage Form
- Proof of Health Department Food Certificate

Mail all documents to:
City of Lufkin Parks & Recreation
Attn: Deputy Director of Recreation
516 Montrose St
Lufkin, Texas 75901

Scan and email to: rflores@cityoflufkin.com

Questions? Please call (936) 633.0250

NOTES ABOUT YOUR EVENT

Write notes here:

SIGNATURE & INDEMNITY AGREEMENT

I, the undersigned, hereby confirm that the information state above is true and correct to the best of my knowledge.

Signature of Applicant

Date

I, THE UNDERSIGNED APPLICANT, AGREE TO INDEMNIFY AND HOLD HARMELSS THE CITY OF LUFKIN, ITS OFFICERS, EMPLOYEES, AGENTS, AND REPRESENTATIVES AGAINST ALL CLAIMS OF LIABILTY AND CAUSES OF ACTION RESULTING FROM INJURY OR DAMAGE TO PERSONS OR PROPERTY ARISING OUT OF THE SPECIAL EVENT.

Signature of Applicant

Date

-----END OF APPLICATION-----

For City of Lufkin Use Only:

By signature, the City approves this Event, subject to all requirements.

Signature of City Manager or Designated Rep

Date

Additional Comments: _____

FOR OFFICE USE ONLY

EVENT NAME: _____

DATE APPLICATION RECEIVED: _____

APPLICATION RECEIVED BY: _____

APPLICATION COMPLETE YES
 NO, IF NO, APPLICANT RETURN DATE: _____

FEES PAYMENT TYPE: _____ DATE: _____

NON-PROFIT STATUS: YES

LIST OF FOOD & BEVERAGE VENDORS: YES; NOTES: _____

ELECTRICAL YES QUANTITY _____ LOCATIONS _____

GREY WATER CONTAINERS YES QUANTITY _____ LOCATIONS _____

S.E. COMMITTEE MEETING REQUIRED DATE: _____

INSURANCE REQUIREMENTS:
 GENERAL LIABILITY FOR EVENT
 HOST LIQUOR LIABILITY
 AMUSEMENT / INFLATABLE / ANIMALS
 OTHER RENTAL EQUIPMENT

ADDITIONAL NOTES: _____
