

**COUNTY OF ESSEX
DEPARTMENT OF PARKS, RECREATION AND
CULTURAL AFFAIRS - 155 Prospect Avenue, West Orange, NJ 07052**

Joseph N. DiVincenzo Jr.
County Executive



Daniel K. Salvante
Director

Dear Vendor,

January 28, 2025

We are currently in the planning stages for our Annual 2025 Essex County Cherry Blossom Festival, family friendly events within our Branch Brook Park in Newark, N.J. The events will feature an assortment of food choices, craft vendors, live entertainment and activities for all ages.

2025 Essex County Bloomfest Festival

Application of Interest to Participate as a Food Vendor, vendors will be assigned to an event.

Choose From Available Date(s) Below

Saturday, April 12th

Sunday, April 13th

Events are held rain or shine.

Application Deadline: February 28th

Vendor Space is limited.

Contact: _____
Company: _____
Address: _____
City, State & Zip: _____
Daytime Phone: _____
Cell: _____
Email: _____
Website: _____

Tell us about your set-up, (check one) Food Truck Trailer Booth

Truck/Cart Dimensions:

Height: _____ Width: _____ Length: _____

Please list your menu with prices below. You may also attach a copy to this application

- | | |
|----------|-----------|
| 1. _____ | 6. _____ |
| 2. _____ | 7. _____ |
| 3. _____ | 8. _____ |
| 4. _____ | 9. _____ |
| 5. _____ | 10. _____ |

Putting Essex County First

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Participation Guidelines:

Participation Fee (per event): \$350.00

Please provide a valid Credit Card number for the participation fee:

Card Number: _____

CCV: _____ Exp date: _____

Other accepted forms of payment will be via Money Order or Check, Payable to: EC Dept. of Parks.

Vendor must be self-sufficient, site has no power or water source.

Please attached a copy of your Certificate of Insurance listing County of Essex (465 Dr. MLK Jr. Blvd., Newark, NJ, 07102) as additionally insured, a copy of your Mobile Food Unit License or Temporary Food Establishment License, a copy of Safe Food Handling Certificate.

****NO Alcohol Vendors will be accepted****

If this application is approved it will serve as your contract and you will be notified by phone and e-mail of your acceptance to participate in this year's Bloomfest.

Event Date: TBD Saturday, April 12 **OR** Sunday, April 13th

Check-in Time: TBD – 7:00am – 9:00am

~Must be set up and ready for business by 10am

~Spaces will be assigned at arrival (if hitched trailer - **MUST** be unhitched)

Application submission does not guarantee participation, all accepted vendors will receive written confirmation 14 days before date of event.

Breakdown time: Saturday, April 12th at 3:00pm (food prep stops at 2:30pm)
Sunday, April 13th at 5:00pm (food prep stops at 4:30pm)

NO EARLY BREAKDOWN!

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Note, Festival is held in areas of the park that may not perfectly level or may be very muddy. Be prepared for the weather, including windy conditions.

Essex County is not liable for theft or damage of products during the festival, including but not limited to damage caused by weather, terrorist act, government regulation, riots, disaster, or strikes.

All vendors are considered Independent Contractors not employed by the County of Essex.

In the event you cannot attend the event, be advised there are no refunds.

Signature of Applicant: _____

Return Application and all supporting documents to:

Maria Robinson
Essex County Department of
Parks, Recreation & Cultural Affairs
155 Prospect Ave., Suite 100
West Orange, NJ 07052

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Appendix Page I

Essex County Office of Public Health

INDIVIDUAL TEMPORARY FOOD

STANDS REQUIREMENTS TO OPERATE

- Potentially hazardous foods must be stored at temperatures **below 41 degrees Fahrenheit** (under refrigeration) or **above 140 degrees Fahrenheit** (hot holding) at all times, except when undergoing necessary preparation.
- A metal-stem thermometer must be available and used to check internal food temperatures. A thin tipped probe thermometer is required for thin foods like hamburgers.
- All potentially hazardous foods must be heated to **165 degrees Fahrenheit or above within 30 minutes. Hamburgers must be cooked to a temperature of 155 degrees Fahrenheit or above.**
- Crock pots, steam tables or other hot holding devices are not to be used as a means for cooking/heating up foods. (Can only be used for holding proper temperatures once food has already been cooked).
- All refrigerators must have indicating thermometers with the temperature maintained at **minimum of 41 degrees or below.**
- **The use of ice in cubes or blocks is not acceptable for food storage due to the “thawing” factor. Only mechanical refrigeration or dry ice is permitted.**
- Avoid bare hand contact with food during preparation and service by use gloves, tongs, spatulas, forks, single service disposable gloves, wax paper, paper plates and napkins.
- All foods must be prepared on the premises.
- **Leftovers may not be used. No leftovers are to be served or sold.**
- Cans of soda stored in ice must have 50ppm of bleach.
- Wiping cloths to be used on table tops and counters must be stored in a separate bucket of sanitizer (one (1) capful of liquid bleach added to one gallon of water).
- All equipment must be clean and wiped down with the bleach solution on all food contact surfaces.
- Smoking, eating or drinking while working in booths is prohibited.
- A refuse container with a tight-fitting lid must be available for garbage.
- No pets are permitted on the grounds.
- **Hand washing facilities must be available for use.** The facility should consist of at least running water, soap, individual paper towels, and a bucket to collect dirty water. (A five (5) gallon or larger insulated container kept supplied with warm water delivered through a continuous-flow spigot is acceptable).
- Each operator must be at the booth for an initial inspection.
- A list of food suppliers and food handlers must be submitted and approved prior to opening (have information available on site).
- The grounds must be left clean when finished.

Vendor Signature: _____ Date: _____

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Per the Essex County Office of

Public Health Management

1. Provide Food Protection Managers Certification
2. Provide Cottage Food Operator Permit

Health Department Inspects Vendors at Event.

Cottage food product means non-TCS* food that a cottage food operator prepares and includes:

1. Baked goods, including bread, rolls, biscuits, cakes, cupcakes, pastries, and cookies;
2. Candy, including brittle and toffee;
3. Chocolate-covered nuts and dried fruit;
4. Dried fruit;
5. Dried herbs and seasonings, and mixtures thereof;
6. Dried pasta;
7. Dry baking mix;
8. Fruit jams, fruit jellies, and fruit preserves;
9. Fruit pies, fruit empanadas, and fruit tamales (excluding pumpkin);
10. Fudge;
11. Granola, cereal, and trail mix;
12. Honey and sweet sorghum syrup;
13. Nuts and nut mixtures;
14. Nut butters;
15. Popcorn and caramel corn;
16. Roasted coffee and dried tea;
17. Vinegar and mustard;
18. Waffle cones and pizzelles; and
19. Upon written application to the Public Health and Food Protection Program, other non-TCS food.

Cottage food operator means a person who holds a New Jersey Cottage Food Operator Permit.

***Non-TCS food** means a food which will not support the growth of disease-causing bacteria. A non-TCS food does not need time and temperature controls to remain safe for consumption.

TCS food means a food that requires time and/or temperature control for safety to limit pathogenic microorganism growth or toxin formation

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