



ROCKBRIDGE REGIONAL FAIR AND EXPO FOOD AND BEVERAGE VENDORS GUIDE

EVENT DATE:

Rockbridge Regional Fair and Expo, Thursday, August 27, 2020 from 4:00pm to 10:00pm, Friday, August 28, 2020 from 4:00pm to 11:00pm, and Saturday, August 29, 2020 from 2:00pm to 11:00pm. Please note: there is no rain contingency for this event.

EVENT SITE: Locher Pavilion Field located at 515 9th Street, Glasgow, Virginia 24555.

HOURS:

Vendors will be permitted to set up on Wednesday, August 26, 2020 from 2:00pm to 8:00pm. Each day of the fair vendors will be allowed to bring vehicles in prior to 3pm on Thursday and Friday and prior to 1pm on Saturday for set-up purposes. **VENDORS ARE EXPECTED TO BE READY TO SERVE THE PUBLIC AT THE SCHEDULED OPENING HOUR OF THE EVENT.** Vendors will not be permitted to set up after the scheduled opening hour. Vendors are expected to be fully disassembled and off the event property by 12:00pm on Sunday, August 30, 2020. The provisions for hours are subject to change in the event of inclement weather.

REGISTRATION FEE:

The registration for this event is \$150.00 prior to August 1, 2020. Beginning August 1, 2020, the registration fee is \$250.00. The registration fee must be paid by cash, check, money order (made payable to RRFE, Inc.) or via invoice payable through Square.

VENDOR FEES:

Each for-profit vendor will be assessed 5% of their gross sales for the three-day event. Non-profit vendors (must be able to show 501(c)3 status) will not be assessed any additional amount beyond the registration fee.

REQUIREMENTS/RESTRICTIONS:

1. Vendors are expected to provide all equipment, materials, stands, tables and other items relating to their individual concession.
2. Vendors shall only sell food and drinks at their booth; no other activities will be permitted.
3. Tents used must be fire resistant according to the State Fire Marshall. Vendors working with grease or open flames are required to have a Fire Extinguisher K.
4. Trash cans and trash removal will be provided by the Virginia Horse Center. Vendors should make their own arrangements regarding safe and sanitary disposal of grease, coals, unused food, etc. Disposal of vendor trash in the provided trash bins for the event is unacceptable and not permissible.
5. Vendors may be granted access to electric and water hook ups; however, these spaces are very limited and will be assigned based on availability and order of registration. Any electricity sources provided by vendors must use heavy duty outdoor extension cords, these cords must be secured to eliminate any tripping hazard, and vendors are responsible for supplying electrical adaptors. All water hook ups must use white food grade hoses.
6. Vendors must provide their own source of water and ice (if not at a water hook up).

7. There will be no “first” or “exclusive” rights to sell particular foods or beverages; however, food vendor spaces are limited, and we will attempt to diversify food sold during the event. **All food and beverages to be sold must be listed on each food vendor’s registration form. Sales by a vendor will be limited to the foods and beverages listed on the registration form. All final menu prices (including sales tax) must be listed at the time of sale.** Food vendors are accepted on a first come, first served basis as to selling of foods unless the food vendor is a Fair Sponsor. The Rockbridge Regional Fair and Expo, Inc. will inform a food vendor of items to be sold by other food vendors, as disclosed on their registration forms, upon request of such food vendor. A food vendor may be asked to remove a food item prior to or at the event if it is: a) already offered by two other food vendors or b) not disclosed on their registration form.
8. All food vendors must possess commercial general liability insurance, in an amount acceptable to the Rockbridge Regional Fair Board. Proof of such insurance must accompany the registration form.

HEALTH DEPARTMENT APPROVAL:

Unless exempt pursuant to applicable law, the Health Department must approve each vendor. Evidence of Health Department approval must accompany the registration form. Final acceptance is contingent upon the approval of the Health Department. Any food vendor which is a non-profit organization should complete an Application for Temporary Restaurant Permit. **Please note the Health Department will be inspecting food vendors during the event.**

SALES TAX:

Unless exempt pursuant to applicable law, all vendors are required to pay a tax on all sales made at the event – currently 5.3% to the Commonwealth of Virginia and food & beverage tax of 4% to the County of Rockbridge. Questions concerning sales tax should be directed to Virginia Department of Taxation, Office of Customer Service, P.O. Box 1115, Richmond, VA 23218, (804) 367-8037. Vendors who already have a state sales tax number and report sales tax regularly to the Department of Taxation should file their reports in the usual manner. Questions regarding food and beverage tax should be directed to the Commissioner of Revenue, County of Rockbridge, 150 South Main Street, Lexington, VA 24450, (540) 463-3431.

PARKING:

Parking for vendors will be in the general parking area for the venue.

SITE LOCATION AND ASSIGNMENT:

Vendors will be assigned vending sites by the Rockbridge Regional Fair Board on the day prior to the event unless the vendor is a sponsor. If the food vendor is a sponsor, then the sponsor may choose a vending site in the designated food court. The Rockbridge Regional Fair Board reserves the right to change the location of, or dismiss, any food vendor in the exercise of its sole and absolute discretion.

MONEY FOR CHANGE:

Vendors are expected to provide sufficient currency and coin to make change. The Rockbridge Regional Fair Board will not be able to make change for vendors.

ADDITIONAL INFORMATION:

The Rockbridge Regional Fair Board reserves the right to make determinations concerning matters not addressed in this Guide, and any such determination shall be binding to the vendors.

Additional information or clarification concerning the procedures, provisions and regulations cited in this Guide is available by calling or emailing Janelle Vess at (540)460-0061 or janelle.vess@gmail.com.