



NAPLES GRAPE FESTIVAL
September 23rd and 24th, 2023 -- 10am to 5:00pm

FRESH FOODS VENDOR APPLICATION

(Applications received after June 1st are charged a \$25.00 late payment fee)

Name: _____ Business Name: _____
Mailing Address: _____
City / State / Zip Code: _____
Telephone: (Daytime) _____ (Evening) _____ (Cell) _____
Web Site _____ E-Mail _____

ATTENTION TO ALL MOBILE FOOD TRUCK & TRAILER VENDORS ONLY THERE ARE NEW NYS LAWS REGARDING FIRE / SAFETY FOR UNITS THAT HAVE TO BE COMPLIANT WITH. CONTINUE TO SCROLL THROUGH THIS PACKAGE AND READ. THE COMPLIANCE AGREEMENT MUST BE RETURNED WITH APPLICATION.

All food vendors (including past and new applying must supply a full menu and an emailed image of your tent, trailer truck set-up. Must be sent along with application.

FEE STRUCTURE FOR VENDORS USING ONLY A TENT SET UP:

(Totality of space required must include additional tents, tables, canopies, signs, doors, etc.)

_____ \$500 (10' x 10') _____ \$550 (15' across x 10' deep) _____ \$650 (20' across x 10' deep)

FEE STRUCTURE FOR ALL TRAILERS / FOOD TRUCK VENDORS:

Contact us for exact costs for food trucks and trailers
Call 585-749-2248

ELECTRIC FEES – to be paid at time of application along with space fee

_____ \$60.00 additional charge per 20 amp, 120 volt circuit (Maximum 2)

_____ \$80.00 additional charge per one 30 amp, 220 volt circuit (Maximum 1)

All Food Vendors must supply your own outdoor specific ample length, Heavy Gauge extension cords and plugs. Other special requests will be considered only at time of application receipt.

--- Full Payment must be included with application. Payments made via check and or through a charge card will be deposited and processed upon receipt of application. No postdated checks or asked for delays in processing credit card are allowed. All booth fees include a \$35.00 processing fee. Should application be denied for any reasons, a refund will be issued by the Naples Grape & Arts Festival LLC, minus the \$35.00. Checks returned for insufficient funds will be charged \$30.00, and application processing is withdrawn until new form of payment (paid by money order or bank check only) is received for the total amount of the booth fee and insufficient funds are paid.

--- A letter of Acceptance, or Decline will be emailed to you within two weeks of receipt of us receiving your application.

--- Applicants accepted will receive space assignments and grounds layout information by the end of August 2023.

-- With receipt of dated emailed letter of Acceptance or Wait List **NO REFUNDS WILL BE ISSUED UNDER ANY CIRCUMSTANCES** without the consent of the President or Director of Operations.

---- You are required to have available NYS Health Board Certification. This festival is in Ontario County and is your responsibility to notify the Ontario County Health Board for approval.

---- As a vendor of Fresh Foods, I agree that the Naples Grape & Arts Festival, LLC President, or Director of Operations, all associated Executive Committee Members, Naples Rotary Club, Naples Historical Society, Staff and Volunteers, Town of Naples, Village of Naples, and Naples Central School will not be held responsible, for any personal theft (including product offered for sale / vehicles, etc), or personal injury suffered during or as a result of your participation in the Naples Grape Festival.

---- All payments made by check should be made payable to the Naples Grape Festival.

--- By my dated signature below I have read and understand the Rules & Regulations of applying and participating as set forth by the Naples Grape & Arts Festival, LLC

Signature _____ Date _____

For Festival Committee Use:

Date Received _____ Check # _____ Charge: _____ Amount _____ Elect. \$ _____ App. # _____
Space # _____ Vendor Code _____ Confirmation Sent _____



NAPLES GRAPE FESTIVAL CREDIT CARD CHARGE FORM

**IF PAYING VIA CREDIT CARD THIS FORM MUST BE FILLED IN
AND RETURNED WITH APPLICATION
PLEASE WRITE CLEARLY & ACCURATELY**

Name As It Appears On Card: _____

Credit Card Billing Address: _____

(Street Address)

(City, State, Zip Code)

Telephone No. of Card Holder: _____

CC Acct. No. As Shown On Card: _____

Expiration Date: _____

CVV Code (On Back of card): _____

\$ Amount to Charge Credit Card: _____

Email Address to mail receipt to: _____

Name of Person Authorized to provide the above credit card info.: _____

Phone Number for Authorized Person providing information: _____

Signature of Individual Authorizing Charge: _____

For Further Information, Contact:
Jo Anne Alliet, Director of Operations (585) 749-2248
Naples Grape Festival
P.O. Box 70
Naples, New York 14512
E-Mail: naplesgrapefest@gmail.com
Website: www.naplesgrapefest.org



ATTENTION TO ALL MOBILE FOOD TRUCK & MOBILE FOOD TRAILER VENDORS

Following is the reading regarding the new NYS Fire Safety Protocols for all vendors of the fresh food category who use either a full mobile truck or a pull behind trailer. Please read through the document fully.

It is also necessary that you return the Compliance checklist signed and dated, copies of your vehicle inspection, proof of valid vehicle registration, and proof of current insurance along with your application and payment. Note: if your current vehicle inspection, vehicle registration, or current insurance copies indicate they will be expiring prior to the date of the festival, it will be necessary for you to send us updates prior to setting up.

We appreciate your help in making this new process as expedient as possible. The Naples Code enforcement officer will be inspecting all equipment for compliance on Friday 9/22 during the setup process.



TECHNICAL BULLETIN Rev. 1

Code Effective Date: May 12, 2020¹

Source Document: 19 NYCRR Part 1225—Fire Prevention²

Topic: New and Existing Mobile Food Preparation Vehicles

This document provides clarification of the requirements for new and existing *mobile food preparation vehicles* (MFPVs). MFPVs are in use across the state and present some unique hazards to the public, to employees, and to firefighters. The scope of the 2020 Fire Code of New York State (2020 FCNYS) is to establish “*regulations affecting or relating to structures, processes, premises, and safeguards* [from hazards].” (See Section 101.2)

Section 319 of the 2020 FCNYS establishes provisions for MFPVs. For the purposes of the Uniform Code, MFPVs are defined in the 2020 FCNYS as:

Vehicles that contain cooking equipment that produce smoke or grease-laden vapors for the purpose of preparing and serving food to the public. Vehicles intended for private recreation shall not be considered mobile food preparation vehicles.

According to the definition, a vehicle that does not contain cooking equipment that produces smoke or grease-laden vapors is not subject to the requirements of Section 319.

Section 102.2 of the 2020 FCNYS indicates that:

The construction and design provisions of this code shall apply to:

- 1. Structures, facilities and conditions arising after the adoption of this code.*
- 2. Existing structures, facilities and conditions not legally in existence at the time of adoption of this code.*
- 3. Existing structures, facilities and conditions where identified in this code.*

The following are generally deemed *construction and design* provisions:

- Section 319.3 requires “*a kitchen exhaust hood in accordance with Section 607.*”
- Section 319.4.1 requires “*automatic fire extinguishing systems in accordance with Section 904.12*” for the, protection of cooking equipment.
- Section 319.5 contains the provisions for the appliance connection to fuel supply piping.
- Section 319.7 contains the provisions for cooking oil storage tanks, where provided.

Section 102.3 of the 2020 FCNYS indicates that:

The administrative, operational and maintenance provisions of this code shall apply to:

- 1. Conditions and operations arising after the adoption of this code.*
- 2. Existing conditions and operations.*

¹ The “Code Effective Date” for this Technical Bulletin is May 12, 2020, which is the effective date of the 2020 update of the New York State Uniform Fire Prevention and Building Code (the Uniform Code).

² The Uniform Code is contained in Title 19 of the Official Compilation of Codes, Rules and Regulations of the State of New York (19 NYCRR) Parts 1220 through 1227 and the publications incorporated by reference into those Parts, including, but not limited to the 2020 NYS specific code books which are based on the 2018 International Code Council books.

The following are generally deemed *operational and/or maintenance* provisions:

- Section 319.2 requires operating permits in compliance with Section 105.6.
- Section 319.4.2 requires a portable fire extinguisher “*in accordance with Section 906.4.*”
- Section 319.6 contains the provisions for cooking oil storage containers.
- Section 319.8 contains the provisions for LP-gas systems, “*where LP-gas systems provide fuel for cooking appliances.*”
- Section 319.9 contains the provisions for CNG systems, where CNG fuel is used for cooking appliances. • Section 319.10 contains the provisions for the “*maintenance of systems on mobile food preparation vehicles.*”

In accordance with Section 102.2 of the 2020 FCNYS as noted above, MFPVs legally existing prior to May 12, 2020 are not required to comply with the *construction and design* provisions of the 2020 FCNYS, including those provisions found in Section 319. In accordance with Section 102.3 of the 2020 FCNYS, **all** MFPVs shall comply with the *operational and/or maintenance* provisions of the 2020 FCNYS, including those provisions found in Section 319. It is the responsibility of the owner of a MFPV to prove to the satisfaction of the local authority having jurisdiction (AHJ) that a MFPV was legally in existence in order to be exempt from the *construction and design* provisions of the 2020 FCNYS. Proof of legal existence that could be accepted by the local AHJ includes but is not limited to: records of NYS Health Department and/or County Health Department approvals, use permits issued by AHJs, or other documentation proving the MFPV operated with cooking equipment that produced smoke or grease-laden vapors for the purpose of preparing and serving food to the public prior to May 12, 2020.

The information contained in this bulletin is not intended as a comprehensive listing of all Uniform Code requirements applicable to MFPVs. Additional provisions of the Uniform Code, as well as provisions of other local, State, and federal agencies may apply.

John R. Addario, PE, Director
Division of Building Standards and Code

[NY] CHAPTER 1 SCOPE AND ADMINISTRATION

[NY] 105.6 Operating permits.

Where the stricter of the authority having jurisdiction's Code Enforcement Program or a Part 1203—Compliant Code Enforcement Program requires an operating permit to conduct an activity or to use a category of building, no person or entity shall conduct such activity or use such category of building without obtaining an operating permit from the authority having jurisdiction. The procedures for applying for, issuing, revoking, and suspending operating permits shall be as set forth in the stricter of the authority having jurisdiction's Code Enforcement Program or a Part 1203—Compliant Code Enforcement Program.

SECTION 319 MOBILE FOOD PREPARATION VEHICLES

319.1 General.

Mobile food preparation vehicles that are equipped with appliances that produce smoke or grease-laden vapors shall comply with this section.

319.2 Permit required.

Permits shall be required as set forth in Section 105.6.

319.3 Exhaust hood.

Cooking equipment that produces grease-laden vapors shall be provided with a kitchen exhaust hood in accordance with Section 607.

319.4 Fire protection.

Fire protection shall be provided in accordance with Sections 319.4.1 and 319.4.2.

319.4.1 Fire protection for cooking equipment.

Cooking equipment shall be protected by automatic fire extinguishing systems in accordance with Section 904.12.

319.4.2 Fire extinguisher.

Portable fire extinguishers shall be provided in accordance with Section 906.4.

319.5 Appliance connection to fuel supply piping.

Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturer's installation instructions. Movement of appliances shall be limited by restraining devices installed in accordance with the connector and appliance manufacturers' instructions.

319.6 Cooking oil storage containers.

Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons (454 L), and shall be stored in such a way as to not be toppled or damaged during transport.

319.7 Cooking oil storage tanks.

Cooking oil storage tanks within mobile food preparation vehicles shall comply with Sections 319.7.1 through 319.7.5.2.

319.7.1 Metallic storage tanks.

Metallic cooking oil storage tanks shall be listed in accordance with UL 80 or UL 142, and shall be installed in accordance with the tank manufacturer's instructions.

319.7.2 Nonmetallic storage tanks.

Nonmetallic cooking oil storage tanks shall be installed in accordance with the tank manufacturer's instructions and shall comply with both of the following:

1. Tanks shall be listed for use with cooking oil, including maximum temperature to which the tank will be exposed during use.
2. Tank capacity shall not exceed 200 gallons (757 L) per tank.

319.7.3 Cooking oil storage system components.

Metallic and nonmetallic cooking oil storage system components shall include, but are not limited to, piping, connections, fittings, valves, tubing, hose, pumps, vents and other related components used for the transfer of cooking oil.

319.7.4 Design criteria.

The design, fabrication and assembly of system components shall be suitable for the working pressures, temperatures and structural stresses to be encountered by the components.

319.7.5 Tank venting.

Normal and emergency venting shall be provided for cooking oil storage tanks.

319.7.5.1 Normal vents.

Normal vents shall be located above the maximum normal liquid line, and shall have a minimum effective area not smaller than the largest filling or withdrawal connection. Normal vents are not required to vent to the exterior.

319.7.5.2 Emergency vents.

Emergency relief vents shall be located above the maximum normal liquid line, and shall be in the form of a device or devices that will relieve excessive internal pressure caused by an exposure fire. For nonmetallic tanks, the emergency relief vent shall be allowed to be in the form of construction. Emergency vents are not required to discharge to the exterior.

319.8 LP-gas systems.

Where LP-gas systems provide fuel for cooking appliances, such systems shall comply with Chapter 61 and Sections 319.8.1 through 319.8.5.

319.8.1 Maximum aggregate volume.

The maximum aggregate capacity of LP-gas containers transported on the vehicle and used to fuel cooking appliances only shall not exceed 200 pounds (91 kg) propane capacity.

319.8.2 Protection of container.

LP-gas containers installed on the vehicle shall be securely mounted and restrained to prevent movement.

319.8.3 LP-gas container construction.

LP-gas containers shall be manufactured in compliance with the requirements of NFPA 58.

319.8.4 Protection of system piping.

LP-gas system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage, and damage from vibration.

319.8.5 LP-gas alarms.

A listed LP-gas alarm shall be installed within the vehicle in the vicinity of LP-gas system components, in accordance with the manufacturer's instructions.

319.9 CNG systems.

Where CNG systems provide fuel for cooking appliances, such systems shall comply with Sections 319.9.1 through 319.9.4.

319.9.1 CNG containers supplying only cooking fuel.

CNG containers installed solely to provide fuel for cooking purposes shall be in accordance with Sections 319.9.1.1 through 319.9.1.3.

319.9.1.1 Maximum aggregate volume.

The maximum aggregate capacity of CNG containers transported on the vehicle shall not exceed 1,300 pounds (590 kg) water capacity.

319.9.1.2 Protection of container.

CNG containers shall be securely mounted and restrained to prevent movement. Containers shall not be installed in locations subject to a direct vehicle impact.

319.9.1.3 CNG container construction.

CNG containers shall be an NGV-2 cylinder.

319.9.2 CNG containers supplying transportation and cooking fuel.

Where CNG containers and systems are used to supply fuel for cooking purposes in addition to being used for transportation fuel, the installation shall be in accordance with NFPA 52.

319.9.3 Protection of system piping.

CNG system piping, including valves and fittings, shall be adequately protected to prevent tampering, impact damage and damage from vibration.

319.9.4 Methane alarms.

A listed methane gas alarm shall be installed within the vehicle in accordance with manufacturer's instructions.

319.10 Maintenance.

Maintenance of systems on mobile food preparation vehicles shall be in accordance with Sections 319.10.1 through 319.10.3.

319.10.1 Exhaust system.

The exhaust system, including hood, grease-removal devices, fans, ducts and other appurtenances, shall be inspected and cleaned in accordance with Section 607.3.

319.10.2 Fire protection systems and devices.

Fire protection systems and devices shall be maintained in accordance with Section 901.6.

319.10.3 Fuel gas systems.

LP-gas containers installed on the vehicle and fuel-gas piping systems shall be inspected annually by an approved inspection agency or a company that is registered with the U.S. Department of Transportation to requalify LP-gas cylinders, to ensure that system components are free from damage, suitable for the intended service and not subject to leaking. CNG containers shall be the manufacturer's container label. Upon satisfactory inspection, the approved inspection agency shall affix a tag on the fuel gas system or within the vehicle indicating the name of the inspection agency and the date of satisfactory inspection.

CHAPTER 9 FIRE PROTECTION AND LIFE SAFETY SYSTEMS

906.4 Cooking equipment fires.

Fire extinguishers provided for the protection of cooking equipment shall be of an approved type compatible with the automatic fire-extinguishing system agent. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K-rated portable extinguisher in accordance with Sections 906.1, Item 2, 906.4.1 and 906.4.2 as applicable.

906.4.1 Portable fire extinguishers for solid fuel cooking appliances.

Solid fuel cooking appliances, whether or not under a hood, with fireboxes 5 cubic feet (0.14 m³) or less in volume shall have a minimum 2.5-gallon (9 L) or two 1.5-gallon (6 L) Class K wet-chemical portable fire extinguishers located in accordance with Section 906.1.

906.4.2 Class K portable fire extinguishers for deep fat fryers.

Where hazard areas include deep fat fryers, listed Class K portable fire extinguishers shall be provided as follows:

1. For up to four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity.
2. For every additional group of four fryers having a maximum cooking medium capacity of 80 pounds (36.3 kg) each: one additional Class K portable fire extinguisher of a minimum 1.5-gallon (6 L) capacity shall be provided.
3. For individual fryers exceeding 6 square feet (0.55 m²) in surface area: Class K portable fire extinguishers shall be installed in accordance with the extinguisher manufacturer's recommendations.



NYS MOBILE FOOD VEHICLE FIRE SAFETY CHECKLIST

Signed Compliance Checklist, copy of valid vehicle inspection, valid vehicle registration, and copy of current insurance MUST BE RETURNED WITH APPLICATION

- **Proof of Valid Vehicle Inspection**
- **Proof of Valid Vehicle Registration**
- **Proof of Current Insurance**
- **All Headlights/Directional/Brake/Marker/Reverse Lights, etc. Functional**
- **Vehicle Exhaust System Clear of Cargo, Free of Damage, etc.**
- **Two Wheel Chocks/Blocks and Proper Stabilization if Required**
- **Three or More Emergency Reflectors (no flares/no open flame)**
- **200 lbs. Maximum LPG (Propane)**
- **LPG Cylinders Secure and Protected from Damage, Including Crash Protection**
- **Generator Fuel Source Protected and Secured (if used)**
- **LPG (Propane) Tanks within Date (10 Years from Manufactures Date on Collar or 5 Years from Reinspection Date), Not Rusted, Painted, Damaged, etc.**
- **Automatic Extinguish System in Place and Inspected Within 6 Months***
- **Hood and Duct in Place and Cleaned within 6 Months or Sooner if Needed***
- **Maximum 120 gal. of Cooking Oil, Labeled, Properly Stored (including waste oil)**
- **Carbon Monoxide Detection in Place and Functional**
- **LPG/Explosive Gas Detection in Place and Functional (if applicable)**
- **All Electrical Wiring Installed as per National Electric Code/no Extension Cords in Place of Permanent Wiring/no Open Junction Boxes, etc.**
- **Class K Fire Extinguisher Present near Cooking Area, Inspected Within One Year***
- **One 10 Lb 5B:C (Minimum) or Two 2 ¾ LB 4B:C Fire Extinguishers Present, away from Cooking Area, Inspected within One Year ***

My mobile food vehicle is fire safety compliant,

Signed:

Business Name

Business Owner Signature

Date