

IN MEMORY OF ED MICCIOLO
24TH ANNUAL ROSLYN
FALL FESTIVAL & CAR SHOW
Saturday, September 21, 2024, 12 PM to 5 PM

VENDOR APPLICATION

Vendor Registration Due: August 24, 2024
Rain Date: September 28, 2024

Easton Road from
East Avenue to
Woodland Road

Hosted by Abington Township, the
Roslyn Boys and Girls Club, and the
Roslyn Business Association

Please join the Roslyn Valley Business Association (RVBA) for the 24th Annual Roslyn Fall Festival and Car Show. Located along Easton Road between East Avenue and Woodland Road, the Fall Festival and Car Show has over thousands of attendees each year. The event will have a mixture of food, goods and service vendors, car collectors and enthusiasts, live entertainment and children’s activities.

There are a total of 50 vendor locations available. Vendors will be selected on a first-come, first-served basis. The RVBA maintains the right to refuse entry or to remove anyone who is providing products or services other than those clearly stated within the “Description of Product/Services” the day of the event. All required documentations and payments, including this application are due August 24, 2024. There will be no day of event vendor registration. Vendors MUST bring their own table. We hope you will join us!

Name of Business/Organization: _____

Name of Owner/Attendee: _____

Business Address: _____

Business Phone: _____ **Event Day Phone:** _____

Fax Number: _____ **Email:** _____

Description of Products/Services: _____

Size of Display Space: Each Vendor Space is 10' x 20' **# of Spaces Requested:** _____

Registration Fee: \$25 per Vendor Space **Total Check Amount:** \$ _____

Special Requirements for Display: _____

Check Items Needed: Power _____ Other _____

Please continue to page 2

CONDITIONS OF PARTICIPATION

1. A non-refundable \$25.00 advance registration fee is required **for each 10' x 20' vendor space**. You may reserve multiple adjoining spaces for \$25.00 each.
2. Your display area must be clearly defined by your **own table, booth or tent area** which should be a maximum of 10' wide x 20' deep to fit in the basic display area.
3. Vendor admittance will begin at 10:00 AM. Vendors will stop taking new customers at 4:30 PM.
4. The RVBA reserves the right to regulate all products and their manner of display.
5. The RVBA reserves the right to refuse entry or remove any vendor which is providing services or products not clearly defined in this application.
6. You must receive clearance and space numbers from the RVBA prior to display set-up.
7. There will be no vendor registration the day of the event.
8. You must remove all trash generated in your display area by the end of the event.
9. By submitting this application, you warrant, on behalf of yourself and the organization, group or other entity on whose behalf this application is submitted, that any necessary permits or approvals from any agency having jurisdiction have been obtained, including but not limited to the State of Pennsylvania Health Department and/or the Montgomery County Department of Health. The applicant/vendor assumes all responsibility for obtaining any necessary permits or approvals in advance of the event.
10. Food Truck Vendors or vendors who will be utilizing vehicles for natural gas, propane or electric cooking will be checked during the event by the Abington Township Fire Marshal. Attached below is a safety fact sheet.

I agree to the conditions above, and that all information supplied is true and accurate.

Signature of Business Owner

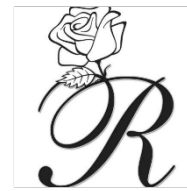
Date

INSTRUCTIONS

Make checks payable to Roslyn Valley Business Association. You will receive a final event confirmation and instructions approximately one week prior to the event. You will be called the morning of the event if rain date implementation is necessary. Please mail to the address below or send by email to bellsmom43@gmail.com and return the original check to:

**Roslyn Valley Business Association
1342 Arnold Avenue, Roslyn, PA 19001**

For additional information, please contact Gina Mattes at bellsmom43@gmail.com or visit the event page at www.abingtonpa.gov/RoslynFallFest.



Hold Harmless/Indemnity Agreement

The undersigned agrees to comply with rules and regulations of the Roslyn Valley Business Association (RVBA), including all codes and applicable ordinances. Noncompliance will result in your removal from the event with no refund. The undersigned further certifies that he or she is the responsible party submitting this application and that he or she is authorized to 1) execute on behalf of the group, and 2) accept legal process on behalf of the group.

The RVBA assumes no responsibility for the activities described herein. To the fullest extent permitted by law, _____ shall defend, indemnify and hold harmless the RVBA and any and all agents, employees, representatives, servants and elected and appointed officials, and reimburse the RVBA for its costs, including attorney fees, with respect to all claims, penalties, fines, damages, losses, liabilities, demands and actions made against the RVBA for personal injuries, property damage, business losses or other monetary losses arising out of the act(s), failure to act, operations or other activities of _____, including any of _____'s agents, employees, contractors or subcontractors, arising out of this Agreement.

By signing below, I acknowledge that I have read and understand the above Hold Harmless and Indemnity Agreement.

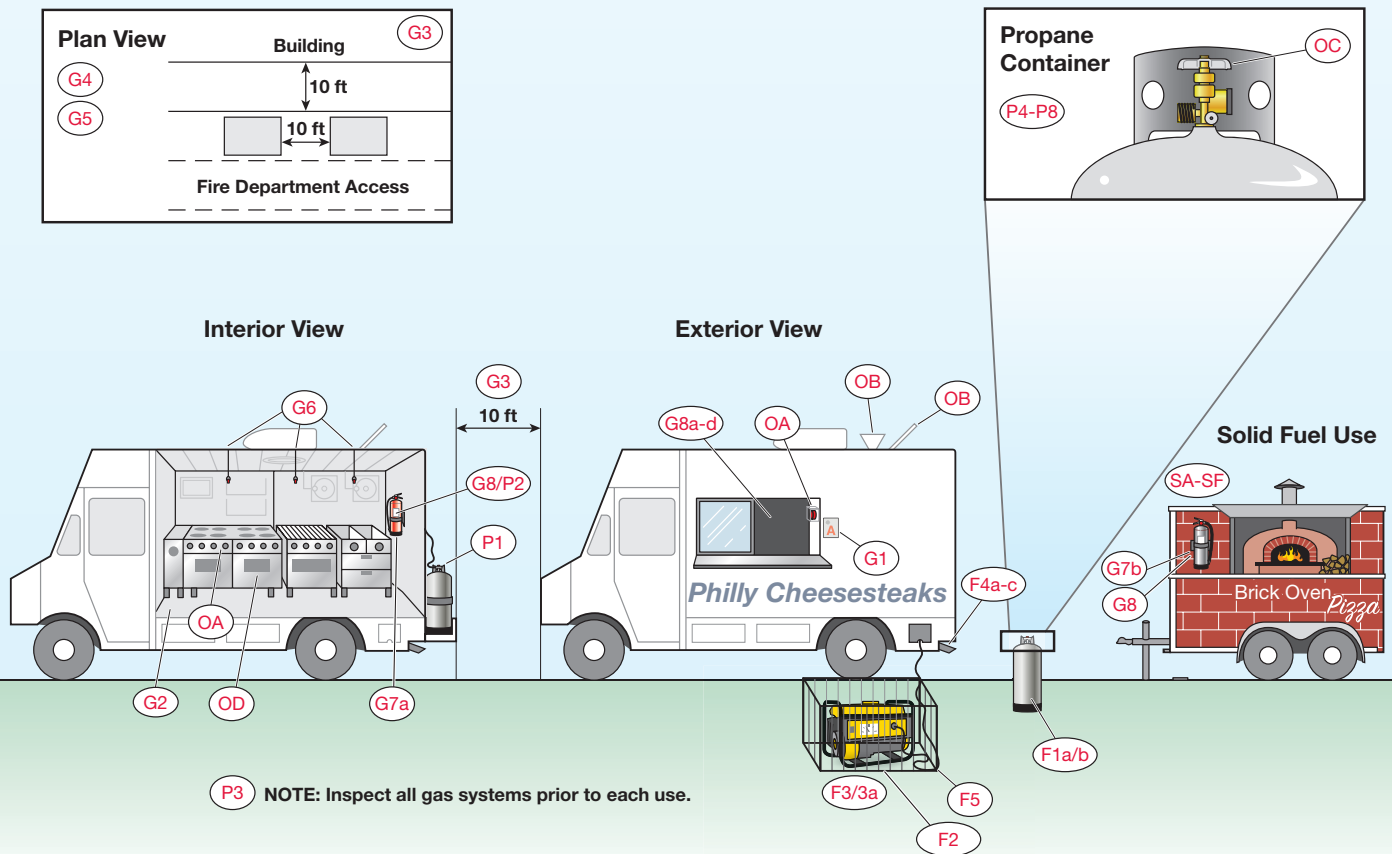
Organization Name: _____

Printed Name: _____

Date: _____



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1, Chapter 17 in NFPA 96, and Chapter 16 in NFPA 58.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.13.8] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials or as prescribed by the AHJ. [96:17.2] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- Check that appliances that produce grease-laden vapors and that might be a source of grease in the hood, grease removal device, or duct are protected by fire-extinguishing equipment. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.11]: **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [96:17.11.1(1)] **G8a**
 - Proper method of shutting off fuel sources [96:17.11.1(2)] **G8b**
 - Proper procedure for notifying the local fire department [96:17.11.1(3)] **G8c**
 - Proper procedure for how to perform simple leak test on LP-Gas connections [96:17.11.1(5)] **G8d**



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- ❑ Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- ❑ Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] [1:10.14.11.2 for carnivals only] **F1b**
- ❑ Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.6.2.2] **F2**
- ❑ Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- ❑ Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- ❑ Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - ❑ At least 12 ft in all directions from openings, air intakes, and means of egress [96:17.6.2.3(1)] **F4a**
 - ❑ Directed away from all buildings [96:17.6.2.3(2)] **F4b**
 - ❑ Directed away from any mobile or temporary cooking operations [96:17.6.2.3(3)] **F4c**
- ❑ Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.9.1] **F5**

Propane System Integrity Checklist

- ❑ The main shutoff valves on a container for liquid and vapor are either accessible without the use of tools, or other equipment is provided to shut off the container valve. [58:16.3.4] **P1**
- ❑ Ensure that during cooking operations at least one person is trained in emergency response procedures and knows how to shut off fuel sources, change out LP-Gas containers, and the properties of LP-Gas. [58:16.8.1] **P2**
- ❑ Visually inspect LP-Gas systems daily for damage and proper operation prior to each use. [96:17.8.2.3] **P3**
- ❑ Perform pressure testing on all new or modified piping systems. [58:16.6.10] **P4**
- ❑ Perform leak testing on cylinder connections with a noncorrosive leak-detecting fluid or other approved leak detection method each time a cylinder(s) is replaced. [58:16.11.5] **P5**
- ❑ Document leak testing and keep documentation in the mobile food facility. [58:16.11.3, 16.11.3.1] **P6**
- ❑ Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:16.6.8.1] **P7**
- ❑ Where a gas detection system is installed, ensure that it is tested monthly. [96:17.8.2.2] **P8**

Operational Safety Checklist

- ❑ Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- ❑ Operate cooking equipment only when exhaust systems are on. [96:12.1.1] **OB**
- ❑ Close LP-Gas container valves when system is not in use. [58:6.26.8.3] **OC**
- ❑ Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- ❑ Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- ❑ Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- ❑ Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- ❑ Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- ❑ Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1, 15.9.3.6.2] **SE**
- ❑ Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

Learn More

- ▶ Get free digital access to NFPA codes and standards at: nfpa.org/docinfo
- ▶ Read the latest news and updates at: nfpa.org/foodtrucksafety
- ▶ Review the following and other NFPA resources at: nfpa.org
 - NFPA 1, *Fire Code*, 2024 Edition
 - *NFPA 1 Fire Code Handbook*, 2021 Edition
 - NFPA 10, *Standard for Portable Fire Extinguishers*, 2022 Edition
 - NFPA 58, *Liquefied Petroleum Gas Code*, 2024 Edition
 - *LP-Gas Code Handbook*, 2024 Edition
 - NFPA 70®, *National Electrical Code®*, 2023 Edition
 - *National Electrical Code® Handbook*, 2023 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2024 Edition
 - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition

