THE TOWN OF
Windermere

# FOOD TRUCK / FARMERS MARKET SELECTION COMMITTEE

**Chair: Town Manager Robert Smith**
**Food Truck / Historic Preservation Board Liaison: Joan Foglia**
**Farmers Market / Windermere Tree Board Liaison: Frank Krens**
**Town Council Liaison: Mandy David**

***Agenda*** ***Agenda***

**February 1, 2024**
**10:00 AM**

**ADMINISTRATIVE CONFERENCE ROOM**
**614 MAIN STREET, BUILDING 100**
**WINDERMERE, FL 34786**

**PLEASE TURN OFF ALL CELL PHONES AND PAGERS**

PLEASE NOTE: IN ACCORDANCE WITH F.S. 286.26: Person with disabilities needing assistance to participate in any such proceedings should contact the Office of the Clerk at least 48 hours beforehand at (407) 876-2563.

Pursuant to Resolution No. 2005-12 adopted on December 13, 2005, the following Civility Code shall govern all procedings before the Town of Windermere Food Truck / Farmers Market Selection Committee:

1. All electronic devices, including cell phones and pagers. shall be either turned off or otherwise silenced.
2. Prolonged conversation shall be conducted outside Council meeting hall.
3. Whistling, heckling, gesturing, loud conversations, or other disruptive behavior is prohibited.
4. Only those individuals who have signed the speaker list and/or/who have been recognized by the Mayor (or Chair) may address comments to the Council.
5. Comments at public hearings shall be limited to the subject being considered by the Council
6. Comments at Open Forums shall be directed to Town issues.
7. All public comments shall avoid personal attacks and abusive language
8. No person attending a Food Truck / Farmers Market Selection Committee meeting is to harass, annoy, or otherwise disturb any other person in the room.

Any member of the public whose behavior is disruptive and violates the Town of Windermere Civility Code is subject to removal from the Food Truck / Farmers Market Selection Committee meeting by an officer and such other actions as may be appropriate. PLEASE NOTE: IN ACCORDANCE WITH F.S. 286.0105: Any person who desires to appeal any decision at this meeting will need a record of this proceeding. For this, such person may need to ensure that a verbatim record of such proceeding is made which includes the

# AGENDA

**1. THE MEETING IS CALLED TO ORDER**

**2. OPEN FORUM / PUBLIC COMMENT (3-Minute Limit)**

**3. MINUTES**

**a. October 5, 2023, Food Truck / Farmers Market Selection Committee Meeting Minutes (Attachment - Committee Option)**

**4. REVIEW OF PAST FOOD TRUCK EVENTS**

**a. Light Up Windermere – November 17, 2023**

**i. Attachment - Pictures of the Event**

**b. December 15, 2023 - Holiday Movie Night (Pictures Attached)**

**i. Premiere Outdoor Movies came with the 26' screen and the wind was not a problem.**

**ii. The movie "Elf" (Swank Motion Pictures) was a success, and everybody seems to enjoy.**

**iii. Live "light acoustic" music by Di Bellavotti was a great choice.**

**iv. All food trucks were surprised of how "slow" the event was. Combination of the eminent storm, holiday parties, changing to the "3rd Friday" instead of keeping the regular 4th Friday of the month, could be the reasons why we did not have the expected attendance.**

**5. REVIEW OF PAST FARMERS MARKETS**

**a. Farmers Market Coordinator to report.**

**6. OTHER ITEMS FOR CONSIDERATION**

**a. New Food Truck Vendor (Pasta)**

i. Tagliolino Fresh Pasta (Attachment - Committee Option)

b. Vendor Complaint

i. See attached email about "pricing" and trucks profit.

c. Farmers Market Vendor Request: Eggie's (See Attachments)

d. Farmers Market Vendor Request: My Cocktail Cabinet (See Attachments)

e. Farmers Market Vendor Request: KC Finest BBQ (See Attachments)

f. Farmers Market Vendor Request: Butter Me Up (See Attachments)

7. ADJOURN

THE TOWN OF
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# FOOD TRUCK / FARMERS MARKET SELECTION COMMITTEE

**Chair: Town Manager Robert Smith**
**Food Truck / Historic Preservation Board Liaison: Joan Foglia**
**Farmers Market / Windermere Tree Board Liaison: Frank Krens**
**Town Council Liaison: Mandy David**

***Draft*** ***Minutes***

**October 5, 2023**
**10:00 AM**

**ADMINISTRATIVE CONFERENCE ROOM**
**614 MAIN STREET, BUILDING 100**
**WINDERMERE, FL 34786**

**PLEASE TURN OFF ALL CELL PHONES AND PAGERS**

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# AGENDA

1. **THE MEETING IS CALLED TO ORDER** *10:03am. Present were Town Manager Robert Smith, Farmers Market / Windermere Tree Board Liaison Frank Krens, and Communications Director Diane Edwards. Food Truck / Historic Preservation Board Liaison Joan Foglia, Town Council Liaison Mandy David, and Farmers Market Coordinator Robert Rinaldo were absent.*

2. **OPEN FORUM / PUBLIC COMMENT (3-Minute Limit)** *None.*

3. **MINUTES**

    a. **June 1, 2023 Food Truck / Farmers Market Selection Committee Meeting Minutes (Attachment - Committee Option)** *Approved 2/0*

4. **REVIEW OF PAST FOOD TRUCK EVENTS**

    **a. National Night Out – September 22, 2023**

    i. Diane to report *Great event, well-attended. Only issue was trucks not ending service at 9:30. Diane to address with trucks.*

5. **UPCOMING FOOD TRUCK EVENTS**

    **a. October 27, 2023 - Halloween Activity**

    i. Standard Time 6pm - 9:30pm.
    ii. Kids' science make & take stations via Mad Science Labs has been booked (Tootsie Scat & Ghost Eggs)
    iii. DJ Truck has been booked

    **b. November 17, 2023 - Light Up Windermere**

    i. Extended hours 5pm – 9:30pm

    ii. DJ Truck & Bubble Bus have been booked
        1. Possibility of adding 1-2 bounce houses? 2022 event had over 4,000 attendees *Table*

    iii. TOW Admin will coordinate program with Mayor, Family Church Choirs, and White Swan. Logistics meeting between Admin, WPD, PW, and Mayor will take place closer to event date.

    **c. December 2023 - Holiday Movie Night**

    i. 12/15; standard time 6pm - 9:30pm

ii. Movie “Elf” and screen have been booked

iii. Entertainment TBD; light acoustic set to not distract from film

**6. REVIEW OF PAST FARMERS MARKETS**

**7. SELECTION OF MARKET VENDORS**

**a. Enzo’s Mozzarella [Pre-Approved] (Attachment - Committee Option)**

*Approved 2/0*

**b. Old Hearth Bakery [Pre-Approved] (Attachment - Committee Option)** *Approved 2/0*

**c. Sukhothai [Pre-Approved] (Attachment - Committee Option)**

*Approved 2/0*

**8. ADJOURN** *10:12am*


SKR


be the church
FAMILY
CHURCH








Island Street Tacos
Homemade Beverages
Catering
407-242-0021




WOOD FIRED PIZZAS


B.U.O.B.
WE CATER!
407-920-2124


ALASKAN ICE
PICK A FLAVOR
PICK A SIZE




One way






Marshmallows!
SUGAR RUSH
MARSHMALLOWS


The Knot
KNOTS . SLIDERS . SALADS


Artisan Empanadas
Savory & Sweet


SMAC




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CEVICHE
FISH & CHIPS
FISH TACOS
SPECIALS




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smacfoodtruck.com


WINDERMERE
POLICE DEPARTMENT






TOWN HALL


TOWN HALL














(844) BUBBLEFUN
BUBBLE
BUS
UBBLEBUS.COM
GROOVY










It was great!




VINDERMERE FARMERS MARKET
FRIDAYS 9AM - 1:30PM
HAPPY HOLIDAYS
PREMIERE
PREMIERE


TOWN HALL


SKR REALTY
ASK YOUR LOCAL EXPERT.


Dio Santo
STREET PIZZERIA
ICE CREAM
One
THE CRÊPE COMPANY
MOBILE CRÊPERI
Have a Crêpe D
407-283-1979


CHICAGO
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407.461.8925
Follow us
321-948-4241
apps-medallo@hotmail.com
MANNA MENU
Monsta Lobsta
New England Style Lobster Rolls
407-492-0350
www.monstalobsta.net


GAUCHA
ARGENTINE EMPANADAS
SWEET & SAVORY
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Skewers
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Steak
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events
BETWEEN BREADS
SANDWICHES

THE TOWN OF
Windermere

614 MAIN ST. WINDERMERE, FL 34786
OFFICE: (407) 876-2563 FAX: (407) 876-0103

# WINDERMERE FOOD TRUCK VENDOR APPLICATION

Owner Name: Luca Sterpetti Truck Name: Tagliolino Fresh Pasta

Address: 1636 Scarlet Oak Loop Winter Garden, FL 34787

Email: tagliolinofoodtruckfl@gmail.com Primary Phone: 407-383-2574

**Thank you for your interest in the Town of Windermere Family Food Truck Events. The event is organized and owned by the Town of Windermere.**

*Please read and review the rules and regulations for the event prior to completing this application*

## PLEASE INITIAL EACH STATEMENT & SIGN

LS **$150 fee is due no later than one (1) week prior to each Windermere Food Truck event, and is payable by credit card (Visa, MasterCard, or Discover. American Express not accepted). Credit Card Authorization Forms can be obtained from Finance Clerk Theresa Syphers (tsyphers@town.windermere.fl.us). The Town does not keep these forms on file. A new form will need to be submitted each event. It is the sole responsibility of the vendor to provide accurate and current payment information; Windermere is not responsible for any overdraft or overage fees associated with the card on file. Late payments will result in additional fees, and too many will result impact ability to participate in future events.**

LS **A copy of your Certificate of Liability Insurance with the Town of Windermere (614 Main Street, Windermere, FL 34786) listed as the Certificate Holder, Local Business Tax Receipt, and State of Florida Mobile Food Dispensing Vehicle License will be due upon approval.**

LS **Vendor is required to provide a trash can with a lid. Removal of trash end clean up in your area is required; even if it is not yours.**

LS **Arrival time is 3:00pm. Set-up must wait until all trucks are in place. Trucks will stage in designated area prior to entering event space. Please do not arrive prior to 3:00pm; the weekly Farmers Market will be breaking down and early arrival will cause congestion and delays.**

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OFFICE: (407) 876-2563 FAX: (407) 876-0103

LS Vendor is to provide their own power supply; either to connect to the Town's electrical suppl or via quiet/silent generator. All power cords that are in the service area must be secured to the ground to avoid accidents per Florida State Law. Please ensure your cord is the appropriate length.

LS If a vendor wishes to connect to the Town's power, the vendor must identify the amount of amperage needed to run the Truck during the event. Please review the attachment for the appropriate plug and amp size. We also have a 20 amp that utilizes the standard 3 prong plug. It is the Vendor's responsibility to ensure they have the correct plug and to understand their own power needs. The Town will not be responsible for any damages caused by power.

LS Prior to 4:30pm: Should a Vendor arrive without the appropriate hookups, is unable to connect to the Town's power supply, they will be asked to leave the event. Should this occur after 4:30pm, the Vendor will need to close down their Truck and not allow service. They will not be allowed to remove their Truck until after the event has ended.

LS Service time will begin at either 5pm or 6pm depending on the month. Generally, the only month that will begin at 5pm is November. Town Staff will advise of each month's start time. All events will run until 9:30pm.

LS Each truck should be prepared to serve approximately 250-300 people. Packing and cleaning up is permitted if you sell out prior to 9:30pm. Trucks must remain lit and accessible to optimize a professional look. The event ends at 9:30pm. It is the Vendor's responsibility to ensure they are not preparing/serving food or collecting payments after 9:30pm. Habitual disregard will affect ability to participate in future events.

LS Each vendor must collect 6.5% on all taxable sales.

LS The Town of Windermere reserves the right to alter scheduled dates, rotations, Truck participation, and Truck availability based on cuisine, amperage, and conduct of participants.

LS If a truck is scheduled for a Town of Windermere Food Truck Night event, and cannot attend for any reason, it is the Vendor's responsibility to find a suitable replacement. Diane Edwards will provide you with a contact list. When a replacement is found, the original Truck will call or email Diane Edwards (dedwards@town.windermere.fl.us 407-876-2563 ext 5321) for final approval. The replacement Truck must be cleared by Town Staff, **AND** must be a Windermere-approved truck.

LS Replacement trucks are to pay the Town their $150 fee directly. Replacement trucks should not make payments to the truck they are replacing. The Town will refund the replaced truck.

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614 MAIN ST. WINDERMERE, FL 34786
OFFICE: (407) 876-2563 FAX: (407) 876-0103

LS If a truck is scheduled for a Windermere Food Truck Night Event, and fails to show up, or does not find a suitable replacement, that truck forfeits their $150 fee to the Town of Windermere.

LS Each Truck is responsible for knowing and adhering to the rules set forth in this agreement. Parking is available on a first come-first serve basis. NO PARKING IS ASSIGNED.

LS Events are rain or shine. In the rare instance that an event is cancelled, the Town Manager will determine whether trucks will be refunded or not be charged for their next scheduled event.

LS Vendor shall indemnify and hold the Town of Windermere, its employees, agents, officials, and contractors, harmless from and against any and all claims; including, without limitation to, attorney's fees (whether incurred before during, or after trial, or upon appellate level) arising from the Vendor's participation in event.

The process after receiving an invite to a specific event date (**after being selected by the Selection Committee**) is as follows:

- Once your truck has been approved by the committee, Diane Edwards will contact you for any missing information such as liability insurance or business license.
- Truck Approval lists are updated monthly after each selection meeting. Town Staff will send out availability emails quarterly (December, March, June, and September).
- Schedules are created on a QUARTERLY basis (every three months). **Trucks can expect to be invited to an event zero to one event per quarter due to the high volume of trucks approved by the Town of Windermere Selection Committee.**

**I ACKNOWLEDGE THAT I HAVE READ AND UNDERSTAND THE TERMS AND CONDITIONS AS SET FORTH IN THIS APPLICATION TO PARTICIPATE IN WINDERMERE FOOD TRUCK EVENTS, AND I AGREE TO ALL STATEMENTS.**

Applicant Name (Printed): Luca Stergetti

Applicant Signature: [signature] Date: 11/20/23

Witness Name (Printed): Joana Stergetti

Witness Signature: [signature] Date: 11/20/23




# Fresh Homemade Tagliolini Pasta

## Choose Your Sauces $14

Marinara – Alfredo – Creamy Pesto – Spicy Vodka

Roasted Garlic and Olive Oil - $12

Kids Butter Pasta - $8 (half portion)

## Proteins Add In - $3.00 ea

Grilled Chicken

Crumbled Sausage

Bacon

Meatballs (6)

## Vegetables Add In - $1.75 ea

Tomatoes

Marinated Artichokes

Spinach

Lemon/ Broccoli

Peas

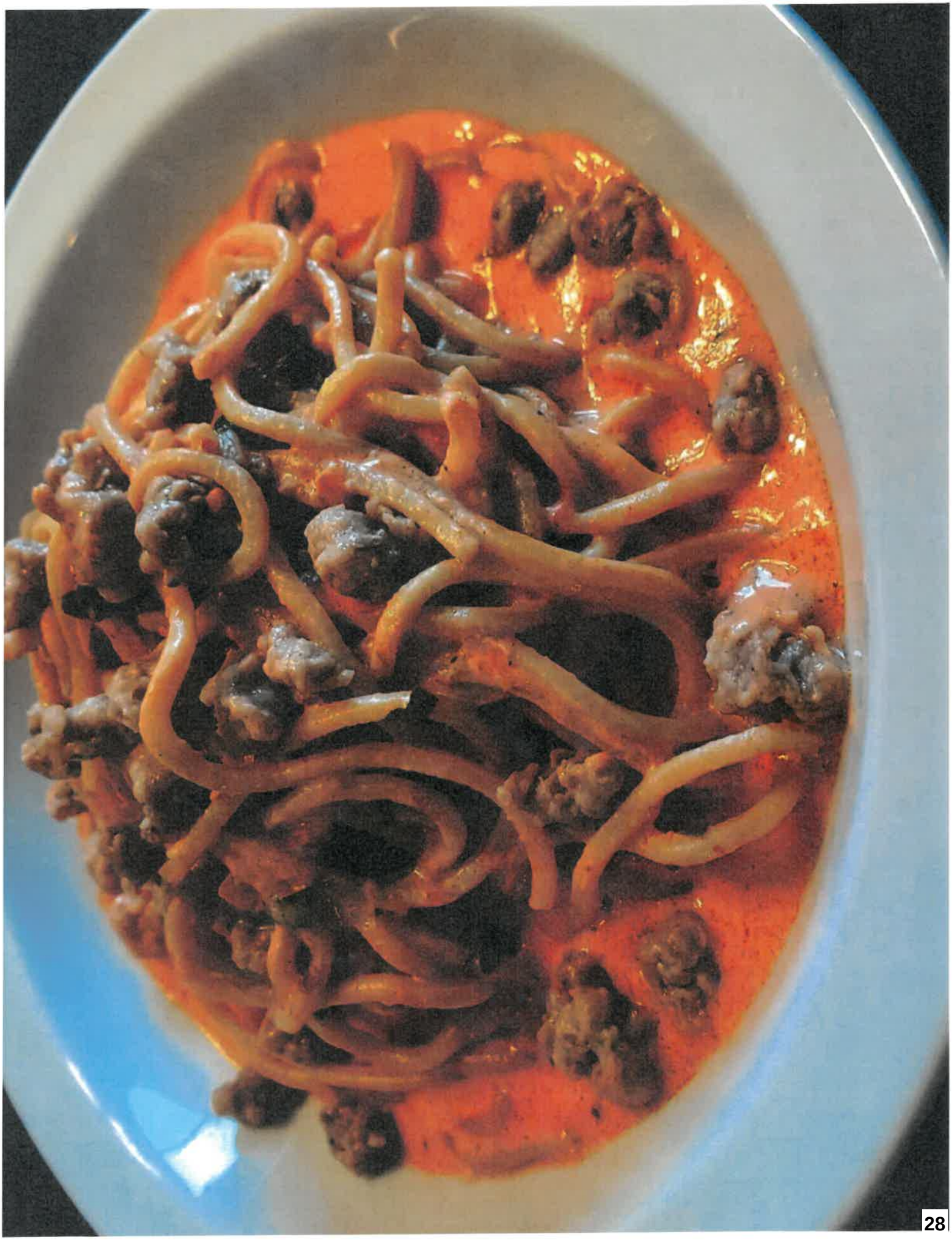
Roasted Red Peppers

EXTRAS – Bread – Parm Cheese – Soda - Water


Tagliolino
LIFE IS PASTA
9500


The Best Fresh Pasta
You'll Ever Eat!
tagliolinofoodtruckfl@gmail.com
Tagliolino
Fresh Pasta
Fresh Made Tagliolini Pasta
Choose Your Sauce
Protein Add In – $3.00 ea
Grilled Chicken * Bacon * Mild Sausage
Meatballs (6)
Vegetable Add In – $1.75 ea
Peas * Spinach * Tomatoes in EVOO
Marinated Artichokes * Lemon/ Broccoli
Roasted Red Peppers
XTRAS – SODA * WATER * BREAD * PARM CHEESE
NEW
SPICY VODKA
SAUCE!
ENJOY
FRESH
PASTA!
Italian food is
a culture, not
just a cuisine


The Best Fresh Pasta
You'll Ever Eat!
tagliolinofoodtruck19@gmail.com
Tagliolino
Fresh Pasta
Italian food is
a culture not
just a cuisine
#1
Meat Da Balls
Marinara with
meatballs
#2
Chicken Besto
Creamy Pesto with
Chicken
#3







Ron DeSantis, Governor

Melanie S. Griffin, Secretary

Florida dbpr

# STATE OF FLORIDA
# DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

## DIVISION OF HOTELS AND RESTAURANTS

THE MOBILE FOOD DISP VEHICLE (2014) HEREIN IS LICENSED UNDER THE PROVISIONS OF CHAPTER 509, FLORIDA STATUTES
VIN NUMBER: 1FCKE39L21HB30812 - SELF SUFFICIENT

**HEART OF THE TWELVE LLC**

TAGLIOLINO FRESH PASTA
910 CARTER RD
WINTER GARDEN FL 34787

**LICENSE NUMBER: MFD5856036**

**EXPIRATION DATE: APRIL 1, 2024**

Always verify licenses online at MyFloridaLicense.com

ISSUED: 10/05/2023

Do not alter this document in any form.

This is your license. It is unlawful for anyone other than the licensee to use this document.

# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): 11/27/2023

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

| | |
|---|---|
| PRODUCER<br>BIBERK<br>P.O. Box 113247<br>Stamford, CT 06911 | CONTACT NAME:<br>PHONE (A/C, No, Ext): 844-472-0967 FAX (A/C, No): 203-654-3613<br>E-MAIL ADDRESS: customerservice@biBERK.com |
| INSURED<br>Heart of The Twelve LLC<br>Tagliolino Fresh Pasta<br>1636 Scarlet Oak Loop<br>Winter Garden, FL 34787-6160 | INSURER(S) AFFORDING COVERAGE — NAIC #<br>INSURER A : Berkshire Hathaway Direct Insurance Company — 10391<br>INSURER B :<br>INSURER C :<br>INSURER D :<br>INSURER E :<br>INSURER F : |

**COVERAGES** **CERTIFICATE NUMBER:** **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

| INSR LTR | TYPE OF INSURANCE | ADDL INSD | SUBR WVD | POLICY NUMBER | POLICY EFF (MM/DD/YYYY) | POLICY EXP (MM/DD/YYYY) | LIMITS | |
|---|---|---|---|---|---|---|---|---|
| A | X COMMERCIAL GENERAL LIABILITY<br>CLAIMS-MADE [X] OCCUR<br>GEN'L AGGREGATE LIMIT APPLIES PER:<br>POLICY [ ] PRO-JECT [ ] LOC<br>X OTHER: | X | | N9BP249192 | 11/28/2023 | 11/28/2024 | EACH OCCURRENCE<br>DAMAGE TO RENTED PREMISES (Ea occurrence)<br>MED EXP (Any one person)<br>PERSONAL & ADV INJURY<br>GENERAL AGGREGATE<br>PRODUCTS - COMP/OP AGG | $ 1,000,000<br>$ 50,000<br>$ 5,000<br>$ Included<br>$ 2,000,000<br>$ 2,000,000 |
| | AUTOMOBILE LIABILITY<br>ANY AUTO<br>OWNED AUTOS ONLY / SCHEDULED AUTOS<br>HIRED AUTOS ONLY / NON-OWNED AUTOS ONLY | | | | | | COMBINED SINGLE LIMIT (Ea accident)<br>BODILY INJURY (Per person)<br>BODILY INJURY (Per accident)<br>PROPERTY DAMAGE (Per accident) | $<br>$<br>$<br>$ |
| | UMBRELLA LIAB [ ] OCCUR<br>EXCESS LIAB [ ] CLAIMS-MADE<br>DED RETENTION $ | | | | | | EACH OCCURRENCE<br>AGGREGATE | $<br>$ |
| | WORKERS COMPENSATION AND EMPLOYERS' LIABILITY<br>ANYPROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? Y / N [ ] N / A<br>(Mandatory in NH)<br>If yes, describe under DESCRIPTION OF OPERATIONS below | | | | | | PER STATUTE / OTH-ER<br>E.L. EACH ACCIDENT<br>E.L. DISEASE - EA EMPLOYEE<br>E.L. DISEASE - POLICY LIMIT | $<br>$<br>$ |
| | Professional Liability (Errors & Omissions): Claims-Made | | | | | | Per Occurrence/ Aggregate | |

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

Town of Windermere is listed as additional insured as it pertains to general liability (see endorsement attached)

**CERTIFICATE HOLDER**

Town of Windermere
614 Main St
Windermere, FL 34786

**CANCELLATION**

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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# CERTIFICATE OF PROPERTY INSURANCE

DATE (MM/DD/YYYY): 11/27/2023

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**PRODUCER**

BIBERK
P.O. Box 113247
Stamford, CT 06911

CONTACT NAME:
PHONE (A/C, No, Ext): (844) 472-0967 FAX (A/C, No): (203) 654-3613
E-MAIL ADDRESS: salessupport@biberk.com
PRODUCER CUSTOMER ID:

| INSURER(S) AFFORDING COVERAGE | NAIC # |
|---|---|
| INSURER A: Berkshire Hathaway Direct Insurance Compai | 722320 |
| INSURER B: | |
| INSURER C: | |
| INSURER D: | |
| INSURER E: | |
| INSURER F: | |

**INSURED**

Heart of The Twelve LLC
Tagliolino Fresh Pasta
1636 Scarlet Oak Loop
Winter Garden, FL 34787-6160

**COVERAGES** **CERTIFICATE NUMBER:** **REVISION NUMBER:**

LOCATION OF PREMISES / DESCRIPTION OF PROPERTY (Attach ACORD 101, Additional Remarks Schedule, if more space is required)
Location: 1636 Scarlet Oak LoopWinter Garden, FL 34787-6160
Bldg #001: Catering Services - 1103901

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

| INSR LTR | TYPE OF INSURANCE | POLICY NUMBER | POLICY EFFECTIVE DATE (MM/DD/YYYY) | POLICY EXPIRATION DATE (MM/DD/YYYY) | COVERED PROPERTY | LIMITS |
|---|---|---|---|---|---|---|
| | X PROPERTY | | | | BUILDING | $ 0 |
| | CAUSES OF LOSS / DEDUCTIBLES | | | | PERSONAL PROPERTY | $ 0 |
| | BASIC / BUILDING 250 | N9BP249192 | 11/28/2023 | 11/28/2024 | BUSINESS INCOME | $ * |
| | BROAD / CONTENTS | | | | EXTRA EXPENSE | $ * |
| | X SPECIAL | | | | RENTAL VALUE | $ |
| | EARTHQUAKE | | | | BLANKET BUILDING | $ n/a |
| | WIND | | | | BLANKET PERS PROP | $ n/a |
| | FLOOD | | | | BLANKET BLDG & PP | $ n/a |
| | | | | | | $ |
| | | | | | | $ |
| | INLAND MARINE | TYPE OF POLICY | | | | $ |
| | CAUSES OF LOSS | | | | | $ |
| | NAMED PERILS | POLICY NUMBER | | | | $ |
| | | | | | | $ |
| | CRIME | | | | | $ |
| | TYPE OF POLICY | | | | | $ |
| | | | | | | $ |
| | BOILER & MACHINERY / EQUIPMENT BREAKDOWN | | | | | $ |
| | | | | | | $ |
| | | | | | | $ |
| | | | | | | $ |

SPECIAL CONDITIONS / OTHER COVERAGES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

* ALS up to 12 months.

**CERTIFICATE HOLDER**

Town of Windermere
614 Main St
Windermere, FL 34786

**CANCELLATION**

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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## Lilian Colli

**From:** brian smacfoodtruck.com <brian@smacfoodtruck.com>
**Sent:** Wednesday, December 13, 2023 4:48 PM
**To:** Lilian Colli
**Subject:** Re: Are you available this Friday, 12/15th???

Thank you Lilian,

I hope the city will reconsider its pricing structure. As I'm sure you've noticed not as many trucks are signing up for this event. Of course, there's always new trucks who are hungry for the business but I'm sure you're seeing less of the well-known, well established trucks.

Food trucks operate like mini restaurants. 30% of their cost is for the food, 30% for labor and 30% for overhead. The actual profit on a $15 menu item is 1.50 and the truck needs to sell 100 of those items just to cover the fee to participate. With a decreasing audience size and a large number of trucks, meeting those minimum sales becomes more and more difficult. Thank you for listening.

Brian Connor, Owner
SMAC Food Truck

# Eggie's Menu

## SCRAMBLED, HAM & CHEESE



$7.99

SCRAMBLED EGGS, HAM, CHEDDAR CHEESE, CHIVES, SECRET SAUCE, AND BRIOCHE BUN

## POACHED, BACON & AVOCADO



$9.50

BENEDICT EGGS, BACON, FRESH AVOCADO, CHIVES, SECRET SAUCE, AND BRIOCHE BUN

## POACHED, HAM & CHEESE



8.50

BENEDICT EGGS, HAM, CHEDDAR CHEESE, CHIVES, SECRET SAUCE, AND BRIOCHE BUN

EGGIE'S

# WINDERMERE
# FARMERS MARKET
## VENDOR INFORMATION PACKET

## INTRODUCTION

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- The market hours will be 9:00 AM – 2:00 PM year-round.

- Contact information: Robert Rinaldo, River City Events and Gatherings, LLC
  Phone: 386-564-4222 Cell
  Email: farmersmarket407@gmail.com

## OPERATIONAL GUIDELINES

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- Food Related & Greenery
- Produce, Plants & Flowers – fruits & vegetables, garden plants, herbs, cut flowers, bonsai, seeds, etc.
- Cooked/Prepared Food – fresh bread, seafood, BBQ/smoked meat, cheese, pasta, ethnic food, etc.
- Specialty Foods – coffee, condiments, jams, nuts, dried herbs, sauces, flavored oils & vinegars, etc.

## ELIGIBILITY GUIDELINES

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- Non-food items are to be home or hand-made

## FEES

- The standard weekly rent for vending at the market is $25.00 per 10x10 space. The standard booth space is 10'front and 10' deep. Rent will be collected at the start of the market. Payment may be either a check or credit card/debit card.

## VENDOR APPLICATION APPROVAL PROCESS

- The application process begins by the prospective vendor sending a detailed description of the proposed products and booth setup, also with a completed Vendor Application.
- The description should include:
  - a detailed description of the types of item(s) you want to sell
  - how you plan to display your item (e.g. displayed on table, hung on racks, use of a tent, etc.)
  - pictures of a reasonable sample of your product(s)
  - pictures are not returned
- Potential vendors are screened based on several criteria, including:
  1. Product Type – If the product/service falls within the market guidelines.
  2. Product Quality – The quality, freshness and uniqueness of the product(s).
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  - The street is closed to incoming vendor traffic at 8:30 a.m., due to pedestrian traffic.

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- Set-up – As you are unloading and setting up, be conscious of parking your car in a way that maximizes the ability of other cars to get though. Empty vehicle and PARK before doing your setup.
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- Electricity is limited. Permission must be obtained from the Market Coordinator.
- Fire Protection – Any vendor with an open flame, typically used to heat food needs to have a small (10oz) kitchen fire extinguisher on hand.
- Obstacles – Minimize any obstacles (such as signs) that might impede free flow of pedestrian traffic.
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- **Weights are Required Always** for a tent in case of windy conditions challenge.
- Change – Plan to bring adequate change (bills and coins) with you. The Market Management does not provide change.

## BREAKDOWN

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- Sales tax, where required by the State of Florida, is the responsibility of the seller.

## GENERAL GUIDELINES

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# WINDERMERE FARMERS MARKET
## VENDOR AGREEMENT

Name: Geyson Suarez, Samuel Suarez, Matias Suarez

Business Name (if applicable): DBA: Eggie's (registered as Bistro La Lune LLC)

Address: 15693 Kinnow Mandarin Lane

City: Winter Garden State: FL Zip: 34787

Telephone: 407-921-9405 EMAIL eggiesorlando@gmail.com

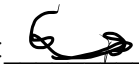
Description of Products:
Gourmet egg sandwiches (egg benedict, french style scrambled eggs)

I, the undersigned, have read the entire Vendor Information Packet governing the Windermere Farmer's Market, and agree to adhere to these guidelines.
I understand that the market reserves the right to limit the participation of a vendor.

I agree to indemnify and hold harmless the Windermere Downtown Business Committee, City of Windermere, River City Events and Gatherings, LLC and its agents, employees and volunteers from any liability, cost, damages, and other expenses suffered or incurred during the Market.

The market is not responsible for any vendors' property at the market, nor is it responsible for any liability arising from the negligent acts of vendors or their employees or for any injuries sustained by employees of and/or vendors. In the event the market is sued for any negligent acts of a vendor or his/her employees, the market's insurance will subrogate against a said vendor for the full amount of any loss paid.

I understand that I am responsible for adhering to all relevant government regulations e.g. health codes, licenses, etc.

Vendor Signature:  Date: 1/3/24

Please email to:

Farmersmarket407@gmail.com

Please attach any license required for your business to this application along with photos.


My Cocktail Cabinet
TWITTER:@MYCOCKTAILCBNT
FB:/MYCOCKTAILCABINET
IG:@MYCOCKTAILCABINET
#TippLeTweaks
Free Samples!
Infused Simple Syrups
Alcohol-Free


My
Cocktail
Cabinet


My Cocktail Cabinet
TWITTER:@MYCOCKTAILCBNT
FB:/MYCOCKTAILCABINET
IG:@MYCOCKTAILCABINET
#TippleTweaks
Perfect For...
Cocktails
Mocktails
Sodas
Lemonade
Sweet Tea
Desserts


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FB:/MYCOCKTAILCABINET
IG:@MYCOCKTAILCABINET
BETSI@MYCOCKTAILCABINET.COM
#TippleTweaks
BENTO
RECIPES
Syrups $15
or
two for $25

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# WINDERMERE FARMERS MARKET
## VENDOR AGREEMENT

Name: James kenna

Business Name (if applicable): My Cocktail Cabinet

Address: 1650 n mills Ave

City: Orlando State: Fl Zip: 32803

Telephone: 3212130606 EMAIL James@mycocktailcabinet.com

Description of Products:
Flavor infused simple syrups for use in cocktails or mocktails, cocktail bitters, and infusion kits

I, the undersigned, have read the entire Vendor Information Packet governing the Windermere Farmer's Market, and agree to adhere to these guidelines.
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Vendor Signature: James kenna Date: 5/21

Please email to:

Farmersmarket407@gmail.com

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# WINDERMERE FARMERS MARKET
## VENDOR AGREEMENT

Name: Jimarse Blankenbaker

Business Name (if applicable): KC Finest BBQ

Address: 929 W Michigan ST

City: Orlando State: FL Zip: 328005

Telephone: 816 783 3934 EMAIL kcfinestbbq@gmail.com

Description of Products:
we sell High quality gourmet barbecue sauces we have 3 available our original Black label,spicy Red Label, and our Gold Label

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Vendor Signature: Date: 1/2/2024

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Farmersmarket407@gmail.com

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# STATE OF FLORIDA

DIVISION OF HOTELS AND RESTAURANTS
DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION
www.myfloridalicense.com

## Food Service Inspection Report

This inspection report must be made public upon request per Florida law.

**Met Inspection Standards during this visit**
**ANY VIOLATIONS noted herein must be corrected by the**
**NEXT UNANNOUNCED inspection unless otherwise stated.**

| | | | |
|---|---|---|---|
| Inspection Date: | Oct 10, 2023 12:26 - Oct 10, 2023 12:52 | License Expiration: | April 1, 2024 |
| License Number: | 5811701 Rank: CATR | Inspection Reason: | Routine - Food |
| Owner Name: | KC FINEST BBQ LLC | Business Name: | KC FINEST BBQ LLC |
| Location Address: | 929 W. MICHIGAN STREET | License Type: | Catering |
| | ORLANDO FL 32805 | Telephone Number: | 407-317-5121 |
| Number of Units: | 0 | **Reinspection on or After:** | |

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| | | | |
|---|---|---|---|
| 01A Food obtained from approved source | **N/O** | 07 Unwrapped or PH/TCS food not re-served | **N/O** |
| 01B Food safe and unadulterated; sound condition | **N/O** | 08A Separating raw animal foods from: each other, RTE foods and unwashed produce | **N/O** |
| 01C Shellstock tags; commingling | **N/A** | 08B Food protection during preparation, storage and display | **N/O** |
| 01D Parasite destruction for raw/undercooked fish | **N/A** | 09 Bare hand contact with RTE food; Alternative Operating Procedure (AOP) | **N/O** |
| 02A Consumer advisory on raw/undercooked oysters | **N/A** | 11 Employee health knowledge; ill/symptomatic employee present | **IN** |
| 02B Consumer advisory on raw/undercooked animal foods | **N/A** | 12A Hands clean and washed properly; use of hand antiseptic if use of AOP | **IN** |
| 02C Date marking ready-to-eat (RTE) potentially hazardous / time/ temperature control for safety foods | **N/A** | 12B Employee eating, drinking, tasting food, smoking | **IN** |
| 03A Receiving and holding PH/TCS foods cold | **N/O** | 22 Food-contact surfaces clean and sanitized | **IN** |
| 03B Receiving and holding PH/TCS foods hot | **N/O** | 31A Handwash sink(s) installed, accessible, not used for other purposes | **IN** |
| 03C Cooking raw animal foods and plant foods; non-continuous cooking of raw animal foods | **N/O** | 31B Handwashing supplies and handwash sign provided | **IN** |
| 03D Cooling PH/TCS foods; proper cooling methods | **N/O** | 41 Chemicals/toxic substances | **IN** |
| 03E Reheating PH/TCS foods for hot holding | **N/O** | 53A Food manager certification; knowledge/active managerial control (except employee health) | **IN** |
| 03F Time as a Public Health Control | **N/A** | 53B State approved food handler training; employee duty specific training/knowledge | **IN** |
| 03G Reduced oxygen packaging (ROP) and other Special Processes | **N/A** | | |

### GOOD RETAIL PRACTICES

| | | | |
|---|---|---|---|
| 02D Food items properly labeled; original container | | 35A No presence or breeding of insects/rodents/pests; no live animals | |
| 04 Facilities to maintain PH/TCS foods at the proper temperature | | 35B Outer openings protected from insects/pests, rodent proof | |
| 05 Food and food equipment thermometers provided and accurate | | 36 Floors, walls, ceilings and attached equipment properly constructed and clean; rooms and equipment properly vented | |
| 06 PH/TCS foods properly thawed | | 38 Lighting provided as required; fixtures shielded or bulbs protected | |
| 10 In use food dispensing utensils properly stored | | 40 Employee personal belongings | |
| 13 Clean clothes; hair restraints; jewelry; painted/artificial fingernails | | 42 Cleaning and maintenance equipment | |
| 14 Food-contact and nonfood contact surfaces designed, constructed, maintained, installed, located | | 43 Complete separation from living/sleeping area/private premise; kitchen restricted - no unauthorized personnel | |
| 16 Dishwashing facilities; chemical test kit(s); gauges 1. Wash 2. Rinse 3. Sanitize | | 45 Fire extinguishing equipment (FOR REPORTING PURPOSES ONLY) | |

| | | | |
|---|---|---|---|
| 21 Wiping cloths; clean and soiled linens; laundry facilities | | 46 Exits not blocked or locked (FOR REPORTING PURPOSES ONLY) | |
| 23 Non-food contact surfaces clean | | 47 Electrical wiring/outlets in good repair (FOR REPORTING PURPOSES ONLY) | |
| 24 Storage/handling of clean equipment, utensils; air drying | | 48 Gas appliances; boiler certificate current/posted (FOR REPORTING PURPOSES ONLY) | |
| 25 Single-service and single-use items | | 49 Flammable/combustible materials (FOR REPORTING PURPOSES ONLY) | |
| 27 Water source safe, hot (100F) and cold under pressure | | 50 Current license, properly displayed | |
| 28 Sewage and waste water disposed properly | | 51 Other conditions sanitary and safe operation | |
| 29 Plumbing installed and maintained; mop sink; water filters; backflow prevention | | 52 Misrepresentation; misbranding | |
| 32 Bathrooms | | 54 Florida Clean Air Act Compliance | |
| 33 Garbage and refuse; premises maintained | | 55 Automatic Gratuity Notice | |

Items marked IN are in compliance. Items marked OUT are violations. Specific details of the violations are listed on subsequent pages. Items marked N/A are Not Applicable. Items marked as N/O are Not Observed and were not being conducted at the time of inspection.

## FOOD TEMPERATURES

| | |
|---|---|
| **Bar Area** | |
| **Buffet Line** | |
| **Cook Line** | |
| **Front Counter** | |
| **Front Line** | |
| **Kitchen** | No tcs foods |
| **Prep Area** | |
| **Reach In Cooler** | |
| **Reach In Freezer** | |
| **Steam Table/Bain Marie** | |
| **Storage Area** | |
| **Wait Station** | |
| **Walk In Cooler** | |
| **Walk In Freezer** | |

## OTHER ITEMS

**Certified Food Manager and Date Certified:** Jimarse blankenbaker 4-28-2022

**Manager Certified By:** **360training.com, Inc. (Learn2Serve)**

**Employees Trained By:**

**Sewage:** **Municipal/Utility**

**Water Source:** **Municipal**

**Boiler:** **No Boiler On Site**

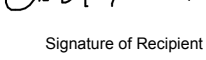
**Boiler Jurisdiction and Expiration:**

**Sanitizer Details:** Triple Sink (Chlorine - Not Set Up)

| | |
|---|---|
| **Inspector Comments:** | Discussed with the Person in Charge the Major Food Allergens, the Big 6 of foodborne illness. Thermometer calibration reviewed. This inspection report must be kept on site and available upon request.<br><br>Self-print licenses in PDF format will be emailed as an attachment to the email address associated with your license record. You may also access your DBPR online account at www.myfloridalicense.com and self-print your license when needed.<br><br>Operator is the only person working. |

A link to the Florida Department of Agriculture's Food Recovery Resource Guide is located at:
http://www.myfloridalicense.com/DBPR/hotels-restaurants/forms-publications

**This report has been provided electronically as requested by the person in charge at the time of inspection.**



Signature of Recipient

Julie Frias
Manager
Info@orlandocaterers.com
407-757-9240
Oct 10, 2023 12:45



Inspector Signature

Elliot Buckner
Sanitation and Safety Specialist
400 W. Robinson St. 802 N
Orlando , FL 32801
407-650-5185/ fax 407-317-7839
Oct 10, 2023 12:52


KC Finest BBQ
FOLLOW US ON INSTAGRAM
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EST 2020
KC Finest BBQ
RED LABEL SAUCE


EST 2020
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BBQ
RED LABEL SAUCE
EST 2020
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BLACK LABEL SAUCE

Ron DeSantis, Governor

Melanie S. Griffin, Secretary

# STATE OF FLORIDA
# DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

## DIVISION OF HOTELS AND RESTAURANTS

THE CATERER (2013) HEREIN IS LICENSED UNDER THE
PROVISIONS OF CHAPTER 509, FLORIDA STATUTES

## KC FINEST BBQ LLC

KC FINEST BBQ LLC
929 W. MICHIGAN STREET
ORLANDO FL 32805

**LICENSE NUMBER: CAT5811701**

**EXPIRATION DATE: APRIL 1, 2024**

Always verify licenses online at MyFloridaLicense.com

Do not alter this document in any form.

This is your license. It is unlawful for anyone other than the licensee to use this document.

Florida Department of Agriculture and Consumer Services
Division of Food Safety

**WILTON SIMPSON**
**COMMISSIONER**

# ANNUAL FOOD PERMIT

Chapter 500, Florida Statutes
Rule Chapter 5K-4.020 Florida Administrative Code
(850) 245-5520 | www.FDACS.gov

December 05, 2023

**PERMIT TYPE:** 348
**PERMIT NUMBER:** 2024-R-2034898
**FOOD ENTITY NUMBER:** 407161

**JIMARSE BLANKENBAKER**
6702 MISSION CLUB BLVD apt 305,
Orlando, FL 32821-

**PERMITTED LOCATION ADDRESS:**
KC FINEST BBQ LLC
929 W Michigan ST
Orlando, FL 32805-5403

**The attached permit will expire on April 11, 2024**

This annual food permit must be detached and shall be displayed in a conspicuous location at the permitted location. Failure to conspicuously display the permit may result in administrative action for violation of 5K - 4.020, F.A.C.

The renewal fee for all food permits shall be the same as the food permit fee required by subsection 5K-4.020(4), F.A.C., and shall be due annually on or before April 11. A late fee of $100 will be imposed in accordance with Chapter 500, F.S., if the renewal fee for this food establishment is received by the Department after April 11. This fee is in addition to the food permit fee required by subsection 5K-4.020(4), F.A.C. It is the business owner's responsibility to ensure the accuracy of their account. Rule 5K-4.020(7), F.A.C., requires food establishments to notify the department within 30 days of closing. Updates to the owner contact information, email, and mailing addresses can be made at https://foodpermit.fdacs.gov or at (850) 245-5520.

**THIS FOOD PERMIT IS NOT TRANSFERABLE**

FDACS-14414 Rev. 08/23

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Florida Department of Agriculture and Consumer Services
Division of Food Safety

**2024**

ANNUAL FOOD PERMIT

Chapter 500, Florida Statutes
Rule Chapter 5K-4.020 Florida Administrative Code
(850) 245-5520 | www.FDACS.gov

**WILTON SIMPSON**
**COMMISSIONER**

**PERMIT TYPE:** 348
**FOOD ENTITY NUMBER:** 407161

**EXPIRATION DATE:** April 11, 2024

**LOCATION:**
KC FINEST BBQ LLC
929 W Michigan ST
Orlando, FL 32805-5403

**OWNER:**
JIMARSE BLANKENBAKER
6702 MISSION CLUB BLVD apt 305,
Orlando, FL 32821-

This permit must be conspicuously displayed at the permitted location. Rule 5K-4.020(7), F.A.C., requires food establishments to notify the department within 30 days of closing.

**THIS FOOD PERMIT IS NOT TRANSFERABLE**

FDACS-14414 Rev. 08/23


FLAVORED BUTTERS
FREE TASTINGS!!!
BUTTER ME UP
Vegan Cinnamon Agave Butter
Cinnamon Honey Butter
Bacon Maple Butter
Lemon Rosemary Butter
Garlic Parmesan Butter
Butter Me Up!



# WINDERMERE
# FARMERS MARKET
## VENDOR INFORMATION PACKET

## INTRODUCTION

- The Windermere Farmers Market is a direct result of the Windermere Downtown Business Committee (DBC). The Windermere Downtown Business Committee is composed of business owners of the Downtown Windermere Florida area, representing the many merchants; retailers, service providers, and professional offices who serve the Town of Windermere and the surrounding areas. The DBC is currently on hiatus. The Windermere Tree Board is serving as the interim liaison board.

- The Windermere Farmer's Market will be held every Friday in Windermere, FL along Main Street between 5th and 6th street, and is closed to traffic during the market hours.

- The market hours will be 9:00 AM – 2:00 PM year-round.

- Contact information: Robert Rinaldo, River City Events and Gatherings, LLC
  Phone: 386-564-4222 Cell
  Email: farmersmarket407@gmail.com

## OPERATIONAL GUIDELINES

- Food-related items are intended to be the core of the market experience. As a result, they will be given preference over non-food-related items. The follow are examples of items at the market:
- Food Related & Greenery
- Produce, Plants & Flowers – fruits & vegetables, garden plants, herbs, cut flowers, bonsai, seeds, etc.
- Cooked/Prepared Food – fresh bread, seafood, BBQ/smoked meat, cheese, pasta, ethnic food, etc.
- Specialty Foods – coffee, condiments, jams, nuts, dried herbs, sauces, flavored oils & vinegars, etc.

## ELIGIBILITY GUIDELINES

- The Market is not intended to be a craft fair or flea market.
- The Market reserves the right to decline the participation of vendors that do not fit the Market objectives or criteria for participation.
- Non-food items are to be home or hand-made

## FEES

- The standard weekly rent for vending at the market is $25.00 per 10x10 space. The standard booth space is 10'front and 10' deep. Rent will be collected at the start of the market. Payment may be either a check or credit card/debit card.

## VENDOR APPLICATION APPROVAL PROCESS

- The application process begins by the prospective vendor sending a detailed description of the proposed products and booth setup, also with a completed Vendor Application.
- The description should include:
  - a detailed description of the types of item(s) you want to sell
  - how you plan to display your item (e.g. displayed on table, hung on racks, use of a tent, etc.)
  - pictures of a reasonable sample of your product(s)
  - pictures are not returned
- Potential vendors are screened based on several criteria, including:
  1. Product Type – If the product/service falls within the market guidelines.
  2. Product Quality – The quality, freshness and uniqueness of the product(s).
  3. Presentation – The display of the product(s) on tables and throughout the booth.
  4. Vendor Style – The general friendliness and appearance of the vendor.
- The Windermere Downtown Business Committee is responsible for making the final decision about vendors.
- Vendors are not permitted to add additional product lines (outside the products described on the market application).
- We restrict the number of vendors who carry specific types of products. If a category of product is already 'filled', we will notify the applicant and keep the application pending future openings.

## SETUP

- Arrival – Vendors can begin setting up their display after 6:00 a.m. and be completed by8:45 a.m.
  - The street is closed to incoming vendor traffic at 8:30 a.m., due to pedestrian traffic.

- Driving – Please be very conscious of your speed as you drive through the market (or the neighboring streets) at the beginning and end of the day. You should drive no faster than walking speed through the market area– about 5 mph.
- Set-up – As you are unloading and setting up, be conscious of parking your car in a way that maximizes the ability of other cars to get though. Empty vehicle and PARK before doing your setup.
- Location – Vendors are not guaranteed a specific location on the street. We will do our best to meet the specific needs and request of each vendor, while balancing the overall needs of the market.
- Check in with the Market Manager on your arrival to confirm your location. Booths are numbered or marked on the ground. Be careful to stay within the boundaries of your allocated space.
- Equipment – Vendors are responsible for supplying all their booth materials e.g. tables, tents, chairs, etc.
- Parking – There will be designated vendor parking. Vendors are not allowed to park in the Market area.
    - It is critical that we leave the most convenient parking available for customers.
    - Vehicles should be moved from the street no later than 8:30 a.m.
- Electricity is limited. Permission must be obtained from the Market Coordinator.
- Fire Protection – Any vendor with an open flame, typically used to heat food needs to have a small (10oz) kitchen fire extinguisher on hand.
- Obstacles – Minimize any obstacles (such as signs) that might impede free flow of pedestrian traffic.
- Selling – Vendors should limit their sales activities to their general booth area. In addition, no 'out crying' devices (that would be disruptive to neighboring vendors) should be used.
- Flyers – Vendor may only distribute flyers within their booth space, and not in the pedestrian traffic areas.
- Garbage – Vendors are responsible for breaking down and bagging all their garbage and for taking away at the end of the day. The public garbage receptacles in the streets are for customer use only.
- **Weights are Required Always** for a tent in case of windy conditions challenge.
- Change – Plan to bring adequate change (bills and coins) with you. The Market Management does not provide change.

## BREAKDOWN

- Clean up – Vendors are responsible for leaving their area free of garbage and debris. Cleanup should be completed by 3:00 pm at the latest, to enable the street to be reopened.
- Vending Duration – Vendors are expected to remain "open" for business until the close of the Market.
- Vehicle Access - Vehicle may not been driven into the market until the Market Manager has officially opened the street.

## WEATHER CLOSING

- The Market will not be closed simply due to a general rain possibility. The weather will need to have an extremely high probability of being bad to close the market (such as radar showing a line of showers that will hit during the event).
- If rain threatens after the market opens, we will actively monitor radar on the Web to determine when to close.

## LICENSES & HEALTH CODES

- Obtaining the proper licenses or permits, and obeying all codes is the sole responsibility of the vendor, including any regulations of the Florida Department of Agriculture or other regulatory agencies.
- Vendors preparing food onsite must have a food service license issued by the Division of Hotels & Restaurants. Please contact the Division of Hotels and Restaurants for any further questions or application (407) 761-6850. In addition to this, food vendors must also have a valid 1 million dollar (1,000,000) general liability policy naming Windermere Downtown Business Committee, Town of Windermere and River City Events and Gatherings, LLC as additional insured.
- Sales tax, where required by the State of Florida, is the responsibility of the seller.

## GENERAL GUIDELINES

- Community Behavior – Vendors are expected to be courteous to customers, vendors, and market staff.
- Smoking and/ vaping is prohibited in the market area.
- Alcohol – No vendor shall possess any alcoholic beverage.
- Solicitation – Solicitation of any type (distribution of flyers, requests for money, petitions, etc.) is not allowed within the Market boundaries. Please inform a market representative if you see solicitation occurring.

## ENFORCEMENT OF RULES

- Any grievance regarding the actions of other vendors should be brought to the attention of the Market Manager, and not directed to the vendor in question.
- Any vendor not in compliance with the above regulations may be asked by the manager to leave the premises immediately. No refund will be given.
- These rules are subject to change upon review.

# WINDERMERE FARMERS MARKET
## VENDOR AGREEMENT

Name: Logan Stetler

Business Name (if applicable): Butter Me Up

Address: 15025 Stratus Loop #4-203

City: Winter Garden State: FL Zip: 34787

Telephone: 970-560-8004 EMAIL ljstetler.dro@gmail.com

Description of Products:
We make flavored butters used in cooking. We have 7 flavors available right now and we consistently come out with new ones.

I, the undersigned, have read the entire Vendor Information Packet governing the Windermere Farmer's Market, and agree to adhere to these guidelines.
I understand that the market reserves the right to limit the participation of a vendor.

I agree to indemnify and hold harmless the Windermere Downtown Business Committee, City of Windermere, River City Events and Gatherings, LLC and its agents, employees and volunteers from any liability, cost, damages, and other expenses suffered or incurred during the Market.

The market is not responsible for any vendors' property at the market, nor is it responsible for any liability arising from the negligent acts of vendors or their employees or for any injuries sustained by employees of and/or vendors. In the event the market is sued for any negligent acts of a vendor or his/her employees, the market's insurance will subrogate against a said vendor for the full amount of any loss paid.

I understand that I am responsible for adhering to all relevant government regulations e.g. health codes, licenses, etc.

Vendor Signature: Logan Stetler Date: 12-1-23

Please email to:

Farmersmarket407@gmail.com

Please attach any license required for your business to this application along with photos.