

## FOR PARTICIPANTS SERVING AND/OR SELLING FOOD AT ATLANTIC ANTIC™

The following is for any distributor or seller of food and non-alcoholic beverages whether pre-made, pre-packaged/bottled, or prepared on-site. Ex: Hot dogs, baking mixes, protein bars, chips, smoothies, water, etc. **Please note that selling raw fish or shellfish at the Atlantic Antic™ is strictly prohibited.**  
**CORPORATE VENDORS CANNOT APPLY WITHIN THIS CATEGORY.**

### USE THE FOLLOWING AS A CHECKLIST TO ENSURE THAT YOU ARE SUBMITTING THE APPROPRIATE DOCUMENTS.

#### Certificate Of Authority

All applicants **MUST** have a valid 9, 10, or 11-digit [Sales Tax Certificate of Authority](#) (Tax ID Number) from the Department of Taxation and Finance (DTF). To apply for a Sales Tax Certificate of Authority, please call 518.485.2889 OR visit: <http://www.tax.ny.gov/bus/ads/webdtf17.htm>.

#### Temporary Food Service Establishment Permit

All food vendors **MUST** obtain a valid [Temporary Food Service Establishment Permit \(H15 Permit\)](#) from the Department of Health and Mental Hygiene (DOHMH) in order to sell/serve food at the Atlantic Antic™ Festival. To apply for this permit please visit: <https://nyc-business.nyc.gov/nycbusiness/description/temporary-food-service-establishment-permit>

#### Generator Use

There is an additional non-refundable \$60 fee required per generator to request permission to bring a generator at the Atlantic Antic™. Vendors wishing to bring a generator **MUST** clearly indicate their request for permission on this Application in order to obtain approval from the Atlantic Avenue Local Development Corporation. Vendors are required to supply their own generator.

#### Cooking Fuel

Please included the cooking equipment/fuel you will be using i.e. charcoal, propane, etc. this information will be provided to the FDNY and the NYC DOHMH (only required if you are cooking, grilling or frying food on-site).

#### Certificate of Insurance

If you are cooking, grilling or frying food on-site at your booth space(s), or if you have a generator within your booth space/s you must provide a copy of your insurance policy and name the **Atlantic Avenue Local Development Corp.** as additional insured. Valid on the day of the festival **September 29, 2024**

#### Applicants must note the following:

- **All required documents/permits must be submitted to the office no later than Thursday August 29, 2024.**
- **You are legally responsible for educating yourself on how to obtain a [Temporary Food Service Establishment Permit \(H15 Permit\)](#) and monitoring the DOHMH website to ensure you have the most up to date information.**
- **On the day of the festival Sunday, September 29, 2024, please be sure to have with you all of your device certification documents as the Atlantic Antic™ Event Staff will be visiting all food vendors with the Fire Department to ensure all participants are acting in accordance.**

#### Contact Information

Bureau of Food Safety and Community Sanitation Office of Community Sanitation  
Mobile Vending and Temporary Food Service Establishment Inspection Programs  
125 Worth Street, Room 1020, New York, NY 10013  
(Tel) (646) 632-6203, Fax (347) 396-8050

[TempFoods@health.nyc.gov](mailto:TempFoods@health.nyc.gov)  
[INFObfscs@health.nyc.gov](mailto:INFObfscs@health.nyc.gov)



#### Certificate Of Participation

All accepted applicants will receive a participation packet in September via postal mail or pick-up. Your participation packet will include your assigned booth space, a map indicating the exact location of your space, and a Certificate of Participation, which you will need on the day of. No vendor will be permitted to set up at the Atlantic Antic™ without an official Certificate of Participation issued by the Atlantic Avenue Local Development Corporation.

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## FOR PARTICIPANTS SERVING AND/OR SELLING FOOD AT ATLANTIC ANTIC™

**All participants serving and/or selling food at the Atlantic Antic™ Festival must comply with all NYC Department of Health and Mental Hygiene outdoor event compliance. Please refer to the [Food Service Establishment Guidelines](#) provided by the NYCDOHMH:**

### **Permit/Documentation**

- a) Temporary food establishment (TFSE) permits are valid for up to 1 year.
- b) Vendors setting up at the beginning of the day should ensure that the permit is displayed in the stand and is visible to the public.
  - i. A permit (receipt) is **ONLY** good for one stand. You **cannot** use the same permit at multiple stands.
  - ii. This rule also applies to those vendors that will be using their restaurant permits. A restaurant permit is **ONLY** good for one stand.

### **Food Protection Certificate**

- a) At least one supervisor of food operations at each stand must possess a Food Protection Certificate issued by the NYC Health Department and have the certificate available for inspection during all times of operation. **Exceptions:** A food operation serving only non-hazardous, commercially pre-packaged foods (e.g. bottled water, canned beverages, bags of potato chips, packaged cookies) may: Operate without a Food Protection Certificate holder present, but only after receiving a modification from the Health Department. However, the food operation still must have a **TFSE permit**.

### **Food Workers/Vendors**

- a) Food workers/Vendors should follow all food safety guidelines and ensure that all employees are wearing the appropriate hair restraints at the start and end of each day.
- b) Food workers/Vendors CAN NOT smoke within food stands or food prep areas.
- c) Food workers/Vendors MUST wash their hands before returning to work after smoking and/or using the restrooms.
- d) Food workers/Vendors MUST wear hair restraints when handling food.
- e) Food workers/Vendors MUST have their FPC certificates present at all times during operation.

### **Handwashing**

- a) Wash your hands before starting work, and each time after contamination including coughing, sneezing or handling unclean items. Prepackaged moist towelettes (containing alcohol as a base ingredient) may be used to cleanse hands in non-processing establishments.
- b) Wash your hands with soap and water after using the toilet.

### **Food Protection and Storage**

- a) Have a qualified supervisor for your establishment.
- b) **Never** allow bare hands to come in contact with food that will not be cooked. Use clean sanitized utensils, deli paper, disposable gloves, etc.
- c) Keep all foods covered or otherwise protected from outside contamination. Keep all food service equipment, utensils, and paper goods similarly protected from outside contamination.
- d) Barriers and sneeze guards shall be positioned so as to prevent potential contamination.
- e) Never store raw foods, especially poultry and meats above raw or uncooked foods, or sanitized equipment, or in a manner that will contaminate other foods.

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- f) Packaged food is not to be stored in contact with water or undrained ice. Use a mechanical refrigerator or dry ice.  
Wrapped sandwiches are not to be stored in direct contact with ice.
- g) Use only single service dishes and utensils for service to patrons. Handle single service eating utensils in a manner that prevents contamination of surfaces that come into contact with foods.
- h) Store all food, food service equipment, utensils, and paper goods off the ground at all times.
- i) Do not prepare foods if you are ill or have cuts or infections on your hands.
- j) Do not smoke, eat or drink while working. Wear clean outer garments and effective hair restraints.
- k) Sanitize all food contact surfaces and equipment. Chemical sanitization solution may be prepared by mixing one tablespoon of bleach with each gallon of cool, potable water. Do not add soap or detergent to the water because they reduce the effectiveness of the solution. Rinse wiping cloths frequently in the sanitizing solution.

### **Food Preparation and Cooking Temperatures**

- a) Prepare foods as close to transport or service time as possible.
- b) Cook poultry to at least 165F (73.9C).
- c) Cook port or any food containing pork to at least 150F (65.6C).
- d) Cook rare beef to at least 130F (54.4C).
- e) Cook all other foods (except eggs) to at least 140F (60C).
- f) Cook shell eggs or foods containing shell eggs to at least 145F.
- g) Reheat potentially hazardous hot foods to at least 165F (73.9C).
- h) Stir with sanitized utensils.

### **HOT /COLD HOLDING**

- a) Do not use steam tables or other hot holding devices to reheat foods. Use them only for hot holding of foods.
- b) Maintain all potentially hazardous foods at 135F or above.
- c) Maintain all potentially hazardous cold foods at 41F or below.
- d) Use an appropriately scaled metal stem or thermocouple thermometer to evaluate food temperatures during holding, cooking, storing and reheating.

### **Structures and Equipment**

- a) Ensure that the walls, base, floor and food contact surfaces are of sanitary construction, and made of non-rusting metals. Surfaces must be waterproof, smooth, readily cleanable and resistant to dents and scratches.
- b) Provide proper waste receptacles. All waste receptacles must be vermin-proof and provided with tight-fitting lids.
- c) Enclose or guard cooking and serving surfaces to provide protection against airborne contamination.
- d) Prevent accidental injury by contact with cooking devices. Shield cooking devices against possible contact with patrons.
- e) Properly secure propane tanks. Tanks must be in an upright (vertical) position and provided with a base plate anchor as security against accidental toppling. The connection from fuel tank to burner must be of either a rigid metal tube or an approved, flexible metal tube; connections at fuel tanks and burners must be free of leaks.

### **Information provided by FDNY- Bureau of Fire Prevention**

You must comply with all the FDNY Department of Bureau of Fire Prevention regulations for: Storage and Use of LPG and Liquid or Gaseous Fuels in Conjunction with Street Festivals.

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### **Kerosene Storage and Use:**

Cooking equipment fueled by gasoline or other flammable oil or liquid shall not be permitted.

Only cooking equipment approved for use with kerosene fuel shall be permitted.

A maximum storage of 10 gallons of kerosene, in approved safety cans, shall be permitted for each vendor

### **Liquefied Petroleum Gases (LPG).**

- Only cooking equipment approved for use with LPG shall be permitted.
- LPG storage and use shall be limited to to (1) cylinder per LPG appliance, each with a capacity not exceeding 20 lbs.
- There shall be a person responsible for operation of each LPG appliance. One person may not operate more than one LPG appliance.
- A separation distance of 5 feet shall be maintained between LPG cylinders connected for use to LPG appliances.
- No mobile food unit shall store or use LPG for cooking or any other purpose within:
  - 2 feet of any combustible material or any building
  - 5 feet of any flammable gas storage, including other mobile food unit that is equipped with LPG containers; any below-grade building opening, including any door, operable window or intake or exhaust vent, any subway vent, or any other subway opening
  - 10 feet of any building of wood frame construction; any building occupied as a multiple dwelling, educational, health care or religious purpose, place of public assembly, or other place of public gathering; any subway entrance or exit; any vent or fill line of any flammable liquid storage tank; or 20 feet of any building entrance
- LPG cylinders shall be supported and secured in an upright position and shall be protected from mechanical injury.
- Only LPG cylinders meeting the specifications of the U.S. Department of Transportation shall be permitted.
- LPG cylinders in excess of 16.4 ounces capacity shall not be stored or used indoors or below grade level.
- Each LPG cylinder in use shall be equipped with a low-pressure regulator.
- LPG cylinders may be connected to cooking equipment by a non-metallic hose if all equipment and components are stored, used and connected for use outdoors. The hose shall be designed for a working pressure of at least 250-psi and shall be as short as practical to prevent kinking.
- A permit is required for the storage/use of LPG in quantities exceeding 400sf.

### **Charcoal Fueled Barbeques:**

- All grills must be at least ten (10) feet away from all combustible items.
- At least two (2) 2-A rated fire extinguishers shall be provided for each grill.
- There shall be no storage or use of VIO (lighter fluid) during event hours. Charcoal may be ignited by starter fluid before the beginning of the event ONLY. Electric charcoal starters may be used anytime.

### **Portable Generators:**

- Portable generators must be approved by a recognized testing laboratory and be so labeled.
- Fuel tank fill caps on portable generators shall not be opened during event hours.
- Fuel tanks of portable generators shall not be filled during event hours.
- At least one 10-B rated fire extinguisher is required at each generator.
- No fuel storage shall be allowed in or near vendor booths.

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