Thank you for joining us for our 49th Annual University District StreetFair! We are pleased to welcome both new and returning food vendors to this year’s fair and hope that you have an enjoyable and profitable weekend. Below, please find important information on the 2018 StreetFair. If you have any questions, please do not hesitate to contact us at streetfair@udistrictpartnership.org or (206) 547-4417 (leave a message – we’re often out of the office!).

Load-In

Load-In Time: **Friday, May 18 1:00 – 5:00 PM:** 42nd Street and 47th Street Food Court Vendors

**Saturday, May 19 6:00 – 9:00 AM:** Vendors located on University Way

**Saturday, May 20 Food Trucks:** Specific Load-In Time found on load-in pass

Load-In Pass: You will need the attached pass to drive onto the grounds so please bring this with you!

Load-In Map: Please see the attached load in map and ensure that you enter into the correct gate from 15th Avenue NE.

Load-In Rules: Please drive to your space, unload your materials, and go park your vehicle prior to setting up your booth. This allows space for other vendors to unload! All vehicles must be off the grounds by 9:00 AM in preparation for a 10:00 AM start time.

Your Space: You can find your booth space using the included Vendor Map. Remember, your space does not include use of the sidewalk or any other area outside of your specified footprint. Keep the sidewalk and the street clear around your booth. If you are asked to move items outside your footprint, please do so immediately. Failure to do so may result in the loss of your security deposit.

Permits

Health Permit: You must have your Temporary Health Permit to participate in StreetFair. This form must be submitted at least 14 days prior to the event. You can submit the application online at [www.kingcounty.gov/healthservices/health/ehs/portal.aspx](http://www.kingcounty.gov/healthservices/health/ehs/portal.aspx).

Fire Permit: A Seattle Fire Department Permit may be required. There is a late fee if you wait until within 10 days of an event to get your permit, so please take care of this now. Fire Permit Forms are available online at [www.seattle.gov/fire/fmo/specialevents/sehome.htm](http://www.seattle.gov/fire/fmo/specialevents/sehome.htm).

Insurance: If you are serving or sampling food at the StreetFair you are required to provide proof of insurance, naming University District Service Fund dba. The U District Partnership as additionally insured. You will not be allowed to setup at the fair if you have not provided this.

Recycling/Garbage/Compost

Compost: The City of Seattle has banned the use of polystyrene containers so, in an effort to “Go Green,” the StreetFair is requiring that our food vendors use compostable containers and utensils. We will be certifying this at the beginning of the fair with each food vendor. You must use products that are approved by the City of Seattle and Cedar Grove Composting (see enclosed flyer for more information).

Disposal: During and after the fair, you are required to use StreetFair receptacles only! We provide compost bins, trash cans, and recycling bins for your use. These will be emptied regularly by our staff. Do not use the garbage, recycling, or compost bins of our local businesses as these are private property and illegal dumping may cause you to lose your security deposit.

Ice & Beverage Purchase

**NEW** No ice will be available for purchase on the StreetFair event grounds this year.
Security Deposit/Cleaning
Deposit: All food vendors are required to provide a security deposit of $100.00 prior to the fair. Your deposit will be held, un-deposited, pending your successful completion of StreetFair. Your security deposit may be kept if you do not follow StreetFair rules.

Cleaning: It is your responsibility to keep your area clean. If you have a spill, please notify our staff immediately so that we can assist you in clean up as time allows. Remember: You are required to place a ground covering under your food booth setup!

Commission – Food Vouchers Only
Vouchers: The StreetFair does not charge any commission on your sales but we do require that you honor our Staff Food Vouchers. We will create these food vouchers for staff and volunteers and will provide no more than 10 vouchers per day for each food vendor. If you would like to confirm the validity of the voucher, please feel free to call our event manager, Chase Landrey during the fair. The item that you provide for the voucher and its value is at your discretion, though typically vendors choose an item between $5-10. Thank you in advance for honoring these vouchers for our hard working team!

Fire Extinguishers/Lane
Extinguishers: Extinguishers are required for all cooking operations regardless of whether or not a permit is required. The Fire Department will be on site on Saturday and if you do not have your fire extinguisher at that time, you will not be permitted to participate in our event until you have acquired one. Any fees incurred for extra fire department trips to the site will be charged to you. The following types of fuel or operations require specific fire extinguishers as noted:

- Charcoal or Wood BBQ
- Propane, Butane or Natural Gas
- Deep Fat Frying
- (Heated using electric, propane, or other)

Minimum U.L. Rating of 2A 20BC
Minimum U.L. Rating of 2A 40BC
U.L. Rated for Class “K” (in addition to the fire extinguisher required for the source of heating being used)

Fire extinguishers must be affixed with a tag that indicates they have been serviced within the past 12 months. Exception: New fire extinguishers (those purchased within the past 12 months) may pass inspection by having the receipt showing the date of purchase taped or otherwise attached to the extinguisher.

Fire Lane: Our permit requires that we keep a 20 foot fire lane at all times. You may not display items or set up coolers/racks/other in front of your booth.

Parking & Hotels
Local Lots: Coordinating parking is your responsibility! A map of local lots is enclosed.
Hotels: Local hotel information has been provided.

Thank you for your help and cooperation as we work to make this the Best StreetFair Ever! We appreciate your efforts and look forward to working with you at this year’s fair. As always, please do not hesitate to contact us with any questions or concerns.

If you have questions or concerns prior to the event please contact us in our office at: streetfair@udistrictpartnership.orf or 206-547-4417 (leave a message – we’re often running in and out of the office to prepare for the fair!).

If you have questions or concerns during the event (May 19 - 20) please contact us via cell phone, as we will not be in the office to respond to emails or calls to our landline.
Chase Landrey 206-535-0326

Chase Landrey
Community Engagement Coordinator
Food Vendor Rules

Please read these carefully as some rules have changed

1. All Vendors must stay in the perimeter of their assigned spaces. There is absolutely no storage space available adjacent to the booths or behind the booths. The only thing that can go outside of the dimensions of your booth is you! Plan your layout accordingly.

2. If you are a vendor who requires more than a 10'x10' footprint to accommodate your inventory, cooking work area or equipment, you must arrange for additional booth space in increments of 10'x10'. (This includes trailer hitches!) Please make sure this is done during the application process as last minute additions may not be accommodated close to or during the opening of the Fair.

3. Vendors are responsible for providing all booth structures which must be suitable for outdoor use. Booth structures and signage must be structurally sound, clean and professional in appearance. All canopies must be weighted down— it can get windy! If you are not properly weighted you will not be allowed to open until proper weights are secured.

4. Food vendors are required to place a tarp or other covering under their work area to avoid grease and other ingredient spills.

5. StreetFair will supply waste disposal, recycling and compost receptacles— it is illegal to dump trash or cardboard in the alley dumpsters.

6. All serving utensils, plates, cups must conform with the City of Seattle's recyclable materials guidelines. No Styrofoam is allowed.

7. All vendors must obtain a Special Event Food Permit from the Health Department, and if cooking, a Special Event Fire Permit appropriate to their type of cooking (ie. flame or propane). Food vendors are also responsible for having the appropriate fire extinguisher for their type of cooking in their booth at all times. Permits must be acquired before you will be permitted to load in.

8. All Food Vendors must provide a certificate of insurance by April 1st naming University District Service Fund dba The U District Partnership.

9. The U District Street Fair reserves the right, if circumstances demand, to change the location of allocated space.

10. No generators are allowed at StreetFair. Arrangement for electricity can be made on the following page. If a vendor needs to add electricity after May 1st the price will increase and we cannot guarantee that they will able to get their order fulfilled. Please email streetfair@udistrictpartnership.org as soon as possible if changes need to be made.

11. Booths must be set up and open for business from 10am to 7pm Saturday and 10am to 6pm on Sunday. No early closure allowed. Early closure will result in the forfeiting of your deposit.

12. Sponsors’ exclusivity rights must be honored by vendors. We will make vendors award of contracts to be honored during the fair weekend.

13. All StreetFair fees are due in full by May 1st, 2018 to secure your space at the Fair. If payment is not received in full by May 1st, 2018 your space will given to another vendor. No refunds will be provided following May 1st, 2018.

14. Any vendor who refuses to follow the rules will be escorted off the Fairgrounds. Their fees will not be refunded and they will not be invited back in subsequent years.

15. The U District Street Fair is alcohol and drug free. If a vendor is under any influence while at the Fair they will be escorted off grounds without a refund and not invited back to any U District Partnership events.

16. All vendors must adhere to on-site decisions of the StreetFair Production Manager

University District Street Fair reserves the right to remove any artist or vendor from the present or future festivals for breach of the written participation rules, the laws of the State of Washington, or for disruptive or abusive behavior.
Parking Map for the U District StreetFair 2018
StreetFair does not guarantee parking. Parking is your responsibility.

Parking Contact Info
UDPA: (206) 527-7006 www.udpa.org
Diamond: (206) 729-0241 www.diamondparking.com
Great Hotels for StreetFair
Saturday May 19th and Sunday May 20th

Residence Inn - Marriott
(206) 322-8887
4501 12th Ave NE

Travel Lodge
(206) 525-4612
4725 25th Avenue NE
www.travelodgeseattleuniversity.com

Silver Cloud Inn
(206) 526-5200
5036 25th Ave NE
www.silvercloud.com/09home.htm

University Inn
(206) 632-5055
4140 Roosevelt Way NE
www.universityinnseattle.com

University Motel
(206) 522-4724 4731
12th Ave NE
www.university-hotel.com

Watertown
(206) 826-4242
4242 Roosevelt Way NE
www.watertownhotel.com
Plastic Bag Ban

Seattle’s Single-Use Plastic Carryout Bag Ban

What the City of Seattle Law Requires:
Beginning July 1, 2012:

- All Seattle retail stores are prohibited from providing customers with single-use plastic carryout (shopping) bags, including those advertised as compostable, biodegradable, photodegradable or similar.
- Retail stores in Seattle may provide customers with any size recyclable paper or reusable carryout bags; however, stores must charge a minimum of 5 cents for paper carryout bags of 1/8 barrel (882 cubic inches) or larger. As a rule of thumb, these are typical grocery bags with a flat bottom greater than 60 square inches.
- Paper bag charge revenue is retained by stores, which at their discretion may charge for smaller sizes or provide them free. All paper bag charges must be shown on customer receipts.
- Bags to which the 5-cent charge applies must contain at least 40 percent post-consumer recycled fiber and display the minimum recycled content on the outside of the bag. Use of recycled fiber and labeling is encouraged for all sizes of bags.
- Bags of plastic 2.25 mil or thicker are deemed reusable and may be provided free or charged for at the store's discretion.
Exemptions from Seattle’s Single-Use Plastic Carryout Bag Ban:

- Customers using vouchers or electronic benefit cards from state or federal food assistance programs are exempt from the minimum 5-cent charge for large recyclable paper bags.
- Plastic bags used in stores for bulk items or to protect vegetables, meat, fish and poultry, frozen foods, flowers, deli foods and similar where moisture would be a problem are exempt.
- Plastic bags for take-out orders from restaurants are allowed, though use of recyclable paper bags is encouraged.
- Dry-cleaner, newspaper, and door-hanger bags and plastic bags sold in packages containing multiple bags intended for use as garbage bags or to contain pet waste, or approved compostable food and yard waste bags are exempt.

Encouraged: Reusable Carryout Bags

- There is no entirely objective measure for when a carryout bag may be deemed reusable; however, it would be hard to say that a bag that fails within 10 uses is truly reusable within the intent of Seattle’s ordinance, and 20 repeat uses would seem a reasonable benchmark.

For interpretation services please call 206-684-3000.
For more information: www.seattle.gov/plasticbagban
City of Seattle
Seattle Public Utilities

April 5, 2012

Dear Event Vendors:

Seattle’s newly enacted ban on single-use plastic carryout (shopping) bags affects your business operations in Seattle.

All retailers, including event vendors, are prohibited from providing single-use lightweight plastic carryout bags to customers. If you use plastic bags you’ll need to switch, providing your customers with paper bags instead. The ordinance requires that you charge customers a minimum of 5 cents per paper bag for the larger paper bag sizes. Smaller plastic bags for use gathering vegetables, produce, flowers, and bulk food items are still permitted – but not for the sole purpose of a carryout bag.

These requirements are detailed on the enclosed illustrated flier, which is also available and easily reproduced from the City’s website, www.seattle.gov/plasticbagban.

The law is effective July 1, 2012.

The goal of the plastic bag ban is to reduce waste and to cut down on the amount of plastic that gets into the environment, the food chain, and especially into our waterways and oceans. Reducing waste means cutting down on the use of paper bags, too. That is why we are urging all retailers to encourage their customers to shop with reusable bags.

For help with the transition, point-of-sale informational signs are available for download from the www.seattle.gov/plasticbagban website. For additional help, call Resource Venture, Seattle Public Utilities’ outreach service for resource conservation at (206) 343-8505. Information in other languages is available at (206) 684-3000 (see back of the flier).

Thank you for your cooperation.

Sincerely,

[Signature]

Timothy Croll
Solid Waste Director

Ray Hoffman, Director
Seattle Public Utilities
700 5th Avenue, Suite 4900
PO Box 34018
Seattle, WA 98124-4018

Tel (206) 684-5851
Fax (206) 684-4631
TDD (206) 233-7241
ray.hoffman@seattle.gov

http://www.seattle.gov/util

An equal employment opportunity, affirmative action employer. Accommodations for people with disabilities provided on request.
Seattle’s Plastic Bag Ban

1) Lightweight plastic carryout bags are no longer allowed.
2) Stores are required to charge 5¢ for large paper carryout bags.
3) Please bring reusable bags when you shop.
Event & Food Vendor Requirements

- All food service businesses in Seattle, including event food vendors, must use compostable packaging for food items. Beverages may be served in recyclable cups, cans or bottles.
- All events with food vendors in Seattle using compostable or recyclable service products for food consumed on the premises must provide collection bins for proper collection of these materials.

**WHO:** All food service businesses including food vendors at events, vending trucks, restaurants, cafés, grocery stores, delis, bakeries, bars, food courts, and all other categories of food service businesses.

**WHAT:** All food service businesses are prohibited from using plastic foam service packaging (“Styrofoam”) and, in order to reduce the amount of garbage sent to the landfill, must use approved compostable food service products which are the City’s preferred alternative to throw-away plastic items. Hot and cold beverage cups are recyclable.

**WHEN:** Effective July 1, 2010.

**WHY:** The use of disposable food packaging is a wasteful practice which results in negative environmental impacts including litter and increased landfill-bound waste. Using compostable products allows for an easy, one-step disposal of food waste and packaging into a Compostables Only collection bin. Because plastic containers cannot be cleaned onsite, compostable packaging must be used for food. Cups are recyclable.

**HOW:** Contact the Resource Venture, Seattle’s free service for information, assistance, and referrals, available to businesses who want to improve their environmental performance and save money. For additional event collection tips go to:

Seattle Municipal Code (21.36.086)
All food vendors at events must use compostable food packaging and event coordinators must provide collection bins well posted for compostables and recyclables.

Washington State Code (RCW 70.93.093)
A recycling program must be provided at every official gathering and at every sports facility by the vendors who sell beverages. A recycling program includes provisions to transport and recycle the collected materials. The recycling receptacles must be clearly marked for beverage containers.

For interpretation services please call 206-684-3000.
Para servicios de interpretación por favor llame al 206-684-3000.
Fora sa serbisyo ng tagapagtataguyod, tumanaw sa 206-684-3000.
The list of vendors below is provided as a resource to Seattle’s food service businesses.

**Resources**

### Collection Bin Examples

- Frames
- Carts
- Boxes
- Mini Bins
- Big Buckets

### Collection Bin Manufacturers

- **Busch Systems**
  - Website: [www.buschsystems.com/](http://www.buschsystems.com/)
  - Phone: 1-800-565-9931

- **Continental Commercial Products**
  - Website: [www.continentalcommercialproducts.com/](http://www.continentalcommercialproducts.com/)
  - Phone: 1-800-325-1051

- **Clear Stream Recycling Products**
  - Website: [www.clearstreamrecycling.com](http://www.clearstreamrecycling.com)
  - Phone: 1-855-411-4321

- **Rubbermaid Commercial Products**
  - Website: [www.rubbermaidcommercialproducts.com/](http://www.rubbermaidcommercialproducts.com/)
  - Phone: 1-800-810-7847

For a full list of approved compostable bag manufacturers, visit: [www.cedar-grove.com/commercial/accepted-items](http://www.cedar-grove.com/commercial/accepted-items).

### Collection Service Providers

- **Cedar Grove Composting**
  - Phone: 1-877-994-4466

- **CleanScapes**
  - Website: [www.cleanscapes.com/](http://www.cleanscapes.com/)
  - Phone: 206-250-7500

- **Republic Services**
  - Website: [www.republicservices.com](http://www.republicservices.com)
  - Phone: 206-332-7777

- **Waste Management**
  - Website: [www.wmnorthwest.com/seattle/commercial.html](http://www.wmnorthwest.com/seattle/commercial.html)
  - Phone: 206-762-3000

For a more comprehensive list of recycling service providers, visit [www.resourceventure.org/recycler-database](http://www.resourceventure.org/recycler-database).

### Packaging Products

Use approved compostable food packaging at special events and festivals. For food service packaging options, check with your local supplier. For a full list of approved compostable packaging products, visit: [www.cedar-grove.com/commercial/accepted-items/](http://www.cedar-grove.com/commercial/accepted-items/).