



February 18, 2026

TO: ALL POTENTIAL FOOD VENDORS

FROM: BARBARA A. HALUSZKA, EXECUTIVE DIRECTOR

The 2026 Battle Creek Field of Flight Air Show and Balloon Festival Food Vendors Row is completely full!

We are extremely blessed to have a great variety of Food Vendors who we give "first right of refusal" each year. And, also blessed to have them return basically every year!

Please feel free to send me an email expressing your desire to have the opportunity to participate in the Battle Creek Field of Flight, what your product is and a few photos of your booth and set up.

I will keep it in the file/waiting list for future reference and circle back should we have a place for you!

Thanks much and best wishes for a great year!

/bah

BATTLE CREEK FIELD OF FLIGHT AIR SHOW & BALLOON FESTIVAL

JULY 1-5, 2026

FOOD VENDOR APPLICATION * BOOTH # _____

(If applying for more than one space, complete a separate application for each and number it accordingly)

Applicant Name: _____

Name of Booth & Main Product: _____

Mailing Address: _____

Cell Phone: _____ EMAIL: _____

PLEASE ATTACH A COMPLETE PRINTED MENU AS PART OF YOUR APPLICATION OR COMPLETE THE ENCLOSED VENDOR PRODUCT LIST AND RETURN IT WITH YOUR APPLICATION

10' x 20' \$450	15' x 20' \$495	20' x 20' \$580	25' x 20' \$720	30' x 20' \$820	40' x 20' \$1,130
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BOOTH CUSTODIAL FEES & EATING AREA SIZES

BOOTH SIZE YOU ARE REQUESTING: FRONTAGE _____ (FT) X DEPTH 20' (FT)

ACTUAL SIZE OF YOUR BOOTH: FRONTAGE _____ (FT) X DEPTH 20' (FT)

EATING AREA SIZE: FRONTAGE _____ (FT) X DEPTH 20' (FT)

Total Booth Custodial Fee \$ _____ 100% Due w/Contract – Amount Enclosed \$ _____

MAKE CHECK(S) PAYABLE & REMIT: Battle Creek Hot-Air Balloon Championships, Inc.
3140 5th Avenue, BATTLE CREEK, MI 49037

PLEASE COMPLETE THE FOLLOWING INFORMATION **HOWEVER, THESE ITEMS WILL BE INVOICED TO YOU UPON ACCEPTANCE**

ELECTRICAL & WATER – (Vendors will be invoiced for these fees at a later date)

ALL power will come from GENERATORS WHICH WILL BE FED THROUGH OUR PANELS!

I will need _____ 110's ; Indicate amperage for each (30 AMPS max per 110) _____ ; _____ ; _____ ; _____ ; _____

I will need _____ 220's; Indicate amperage for each (50 AMPS max per 220) _____ ; _____ ; _____ ; _____ ; _____

___ I am self-contained ~ ___ I can be hard-wired ~ I have _____ feet of cord

___ I will need one (1) water hook-up AND have _____ feet of hose for hook-up.

___ I would like to rent my own Blue Barrel (250 Gals) for \$50.00 per day (\$50 For pumping per day).

___ I would like to share a Blue Barrel with another vendor for \$25.00 per day (\$25 For pumping per day).

In signing the application, I, the undersigned, fully understand and agree to all of the terms outlined in the Fact Sheet and Application Rules, Hours of Operation, Closing of Booth Procedure and any other information as provided by the organizers leading up to the event and the final packet of information day of arrival . Furthermore, I understand that any violations could cause immediate forfeiture of space, custodial & maintenance fees paid and removal from event grounds and exclusion from future events. It is further understood, that Battle Creek Hot-Air Balloon Championships, Inc., (organizers of the Battle Creek Field of Flight Air Show and Balloon Festival) shall obtain a liquor license and shall receive all profits from the sale of alcoholic beverages.

Signature of Applicant: _____ Date: _____

Print Name of Applicant: _____ Date: _____

2026 Battle Creek Field of Flight Air Show & Balloon Festival

Vendor/Concession Name: _____

If you do not have a printed menu to include with your application, please complete the following by simply placing an "X" next to each item that pertains to you. If you have an item you wish to sell and it is not below, please add under "OTHER".

Main Menu - Food Items

- BBQ Chicken/Rib (Baskets/Dinners)
- BBQ Chicken Sandwiches
- BBQ Pork Sandwiches
- Beef Wraps
- Brats
- Burgers
- Cheese Fries
- Chicken Sandwiches
- Chicken Tenders
- Chicken Wings
- Chicken Wraps
- Chicken Fried
- Chili Cheese Fries
- Chili Dogs
- Corn Dogs
- Corn on The Cob
- Deli Sandwiches
- Deep Fried Veggies
- Fish (Basket/Sandwiches)
- French Fries
- Fried Donuts
- Italian/Polish Sausage Dogs
- Kabobs
- Nachos
- Nacho Supreme
- Pasta (Hot)
- Philly Steak Sandwiches
- Pizza
- Pretzels
- Roasted Nuts
- Saratoga Chips
- Salads
- Sweet Potato Fries
- Turkey Legs

Other items:

Sweet Treats - Food Items

- Apple Dumplings
- Candy Apples
- Caramel Apples
- Caramel Corn
- Cotton Candy
- Elephant Ears
- Floats
- Funnel Cakes
- Funnel Fries
- Ice Cream ___Cone ___Dish
- Ice Cream Sandwiches
- Ice Cream Sundae
- Ice Cream Sundae
- Popcorn
- Slushies
- Smoothies
- Snow Cones
- Soft/Hard Serve Ice Cream
- Strawberry Shortcake
- Hot Dogs

Other Items:

Beverages:

- Bag-In-A-Box
- Bottle or Can of Pop
- Bottle Water
- Cappuccino/Coffee
- Energy Drinks
- Fresh Squeezed Lemonade
- Ice Tea
- Lemonade
- Iced Tea
- Old Fashioned Sodas

Other items:

NOTE: 10 Cases of Water must be purchased from BC Field of Flight Inventory Committee.

2026 BATTLE CREEK FIELD OF FLIGHT AIR SHOW AND BALLOON FESTIVAL FOOD VENDORS & MENU TEASERS

- *[The Best Around](#) – Featuring Philly Steak, Chicken on Stick, Hot Dogs, Corn Dogs, Philly Chicken, Fries, Nachos, Hamburgers, Saratoga Chips, Sausage Sandwich, Chicken Strips, Beverages.
- *[The Best Around](#) – Featuring Gyros, Fries, Corn Dogs, Saratoga Chips and Beverages.
- *[Beach Concessions](#) – Featuring Candy Apples, Caramel Apples, Caramel Corn, Cotton Candy, Popcorn, Sno Cones, Beverages.
- *[The Best Around](#) – Featuring Philly Steak, Chicken on Stick, Hot Dogs, Corn Dogs, Philly Chicken, Fries, Nachos, Hamburgers, Saratoga Chips, Sausage Sandwich, Chicken Strips, Beverages.
- *[Schlitzsky's](#) – Featuring Chicken Wraps, Deli Sandwiches, Chips, Cinnabon's, Beverages.
- *[Bison Concessions](#) – Featuring Cheese Fries, Chili Cheese Fries, Corn Dogs, French Fries, Pretzels, Elephant Ears, Floats, Funnel Cakes, Ice Cream, Strawberry Shortcake, Shakes, Beverages.
- *[The Best Around](#) – Featuring Elephant Ears, Funnel Cakes with various toppings, Beverages.
- *[The Best Around](#) – Featuring Turkey Legs, Lemon Shake Ups, Beverages.
- *[The Best Around](#) – Featuring Elephant Ears, Funnel Cakes with various toppings, Beverages.
- *[The Best Around](#) – Featuring Flowering Onion, Fried Cheese, Corn Dogs, Beverages.
- *[Hot Wisconsin Cheese](#) – Featuring hand cut Cheddar Nuggets, Mozzarella Fingers, Jalapeno Cheddar and Swiss-N-Rye batter dipped and fried on a stick, Beverages.
- *[Emma's Cookie Kitchen](#) – Featuring deep fried Cookie Dough, Cookies, Cookie Sandwich, Hot Fudge Sundae, Root Beer Float, Dreamy Orange Float.
- *[The Sweet Spot](#) – Featuring Cotton Candy, Kettle Corn, Mini Donuts and Snow Cones.
- *[Two Guy Nomadic Grill/Pruden Concessions](#) – Featuring Burgers, Chili Dogs, Corn on the Cobb, Deli Sandwiches, Fries, Grilled Cheese, Onion Rings, Hot Subs, and Beverages.
- *[Bistro Italiano](#) – Featuring Pulled Pork, Chicken Parmesan, Pork Fries, Chili Cheese Fries, Italian Beef Fries, Buffalo Chicken Fries, Mac & Cheese Wedges, Italian Combo Subs, Beverages.
- *[Chick-Fil-A](#) – Featuring Chicken Sandwich with their famous sauce, cookies, chips and Beverage.
- *[Biggby Coffee](#) – Featuring Ice Cold Drinks, Cream Freezes, Blast Energy Drinks, Sweet Foam Cold Brew.
- *[Smokie Boyz BBQ](#) – Brisket, Ribs, Pork Butt, Chicken, Sliders, Mac & Cheese, Beans, Slaw, Corn Bread, Drinks.
- *[4 One 2 Distillery](#) – Featuring Taco's, Beverages and Sundaes.
Beans, Beverages and more!
- *[Primal Pizza Wood Fired](#) – Amazing Pizza with various toppings, Beverages.

2/25/2026

2026 BATTLE CREEK FIELD OF FLIGHT AIR SHOW AND BALLOON FESTIVAL

Tentative VENDOR HOURS OF OPERATION
Updated Hours will be given upon Arrival

**GATE #6 WILL OPEN DAILY AT 8:30 AM PER THE
FOLLOWING DATES**

<u>DATE</u>	<u>GROUNDS OPEN</u>	<u>OPERATION HOURS</u>
WEDNESDAY, JULY 1	4 PM	4 PM – 11 PM
THURSDAY, JULY 2	2 PM	4 PM – 11 PM
FRIDAY, JULY 3	9 AM	10 AM – 11 PM
SATURDAY, JULY 4	9 AM	10 AM – 11 PM
SUNDAY, JULY 5	9 AM	10 AM – 9:30 PM

ALL OTHER VENDORS NEEDING TO DROP OFF PRODUCT TO THEIR BOOTHS/SET UP AREA, USING THEIR VEHICLE, MUST BE OFF THE FIELD AND IN THE DESIGNATED VENDOR PARKING AREA AS FOLLOWS. EVERYONE IN THE VEHICLE MUST HAVE A VENDOR BADGE AND/OR WRISTBAND FOR ENTRANCE. **Please remember to bring solar yard lights to put around your booth at night.**

JULY 1 3 PM
JULY 2 1 PM
JULY 3 8:30 AM
JULY 4 8:30 AM
JULY 5 8:30 AM

ALL VENDORS WILL HAVE APPROXIMATELY ONE HOUR AFTER THE CONCLUSION OF THE LAST SCHEDULED EVENT TAKES PLACE TO VACATE THE GROUNDS. THOSE IN VIOLATION COULD FORFEIT THE BOOTH RENTAL FEE AND BE REMOVED FROM THE EVENT PERMANENTLY.

2/24/2026



February 18, 2026

TO: All Vendors

FROM: Barbara A. Haluszka, Executive Director

We are so pleased to have the return of HOPKINS PROPANE as our Official Sponsor and Official Propane Company for the event! They did such an amazing job for us last year just with the fueling of all the Hot-Air Balloons! But with all their expertise and service, they did a great job providing replacement cylinders for Best Around who has several Food Booths at the Field of Flight.

So, if you are in need of Propane Cylinders during our event, you will need to reach out to them with their first-class service! They will be the only Propane Company permitted to service vendors at our event.

HOPKINS PROPANE
2701 12th Street
Shelbyville, MI 49344

Contact is Andrew Brasington, Marketing Manager
Office: 937-602-9846

Email: andrew_brasington@stevenspropane.com

/bah



February 2026

TO: BATTLE CREEK FIELD OF FLIGHT Vendors

FROM: Fire Inspector Patrick Cleland

All Vendors, utilizing a Tent larger than a 10 x 12, must be Fire Retardant or you must have a Fire Extinguisher up to date in your tent/area. Please understand, I strongly recommend that everyone, regardless of tent size, have an Extinguisher.

The following basic requirements must be in place:

1. All gas cylinders, regardless if full or empty, must be chained or secured to your trailer or tent.
2. All empty cylinder lines must be plugged.
3. One mounted Fire Extinguisher, that has been inspected, within the last twelve (12) months must be mounted near the door or entrance. Recommended size 2A10BC.
4. Any Vendor cooking product for sampling or sale, using propane must have a fire retardant structure surrounding their booth and a platform for their booth. They must also have a fire extinguisher and it must be up to date.
5. All Food Vendors Booth or Tent must have a fire extinguisher and it must be up to date.

Non-Compliance of any of the above requirements, are a City Violation and will result in a \$100.00 fine.

All of the above requirements must be met by 1:30 pm on Wednesday, July 1, 2026, or you will not be permitted to open until all requirements are met.

PLEASE remember, these requirements are for your safety and the safety of others around you. We will have a Full Service Fire Extinguisher Company on site to assist you as well and there will be a fee for their service.

If you have any questions, please feel free to email me at pcleland@battlecreekmi.gov

Thank you for your time and we look forward to a successful Field of Flight!



**2026 BATTLE CREEK FIELD OF FLIGHT AIR SHOW & BALLOON FESTIVAL
BATTLE CREEK EXECUTIVE AIRPORT ~ JULY 1 THROUGH JULY 5**

FACT SHEET & APPLICATION RULES

FOR

**FOOD * NOVELTY/FLEA MARKET * ARTS & CRAFTS * COMMERCIAL/SPECIALTY*
MILITARY BOOTH VENDORS**

THE APPLICATION/AGREEMENT UNDER THE SUPERVISION AND ENFORCEMENT OF BATTLE CREEK HOT-AIR BALLOON CHAMPIONSHIP'S INC. HEREAFTER REFERRED TO AS "BALLOON CORPORATION" or "FIELD OF FLIGHT".

Priority for space will be reviewed on previous participation, date of receipt, and type of product. Balloon Corporation has the right to approve or disapprove any items a Vendor may wish to sell, dispense, promote, give away, etc. Balloon Corporation will limit the number of concessions selling the same product/item and limit the number of spaces per vendor. **The Vendor Application or Agreement must be completely filled out and must accompany 100% of the booth custodial fee in order to be considered as a Vendor.**

In signing the application, Vendors agree to all of the terms outlined and fully understand that violation of any portion of this "Fact Sheet, Application Rules, Hours, Final Acceptance Packet, all information as received now and all information received currently and continuing through the event," could cause immediate forfeiture of space, custodial fees, removal from event grounds and exclusion from future events.

FILLING OUT APPLICATION/AGREEMENT

You must complete each section and remit all required items, i.e. **photo (new vendors only)** and **100% of the custodial fee.** Initially, the Vendor Application for Agreement is simply an "application". Once you have been accepted, it becomes the binding Agreement. If you have any questions about completing this application, please contact the **Balloon Championship Office** at **(269) 962-0592**, for assistance.

INSURANCE

ALL Food and Specialty Booths are required to furnish a certificate of insurance in the minimum amount of \$300,000.00 covering all liability for operation of his/her booth.

The certificate must name **Battle Creek Hot-Air Balloon Championship's, Inc., 3140 5th Avenue, Battle Creek, MI 49037** and the **City of Battle Creek, 10 N. Division Street, Battle Creek, MI 49014** as additional insured. You may have this certificate faxed to us at **(269) 962-8687** or email to **barb@bcballoons.com**. Be sure that **the name** you are submitting on the application is the **same name** that appears on the certificate.

This certificate must be provided to us no later than twenty (20) days prior to set up day. Vendors **will not be permitted** to set-up without proper insurance papers, which could cause forfeiture of space and all custodial fees paid. **The dates on this certificate must begin on the day you plan to set-up and through the day you depart.**

Arts & Crafts, Novelty and Flea Market Vendors are not required to have insurance. Vendors are responsible for any loss of items, damage, theft, etc. In addition, **any person injured at your booth or display will be your responsibility.** Thus, you agree to hold harmless **Battle Creek Hot-Air Balloon Championships Inc. and the City of Battle Creek, Michigan** from all claims that may arise from loss of product or revenue, and you assume all responsibility should injury occur to a spectator or worker as a result of your said display or booth. By Signing the Application solidifies that you have read this document and agree with its entirety.

DESCRIPTION OF VENDORS (Applications will be accepted until spaces are gone, as deemed by Director)

NOVELTY/FLEA MARKET – Are homemade items, pins, patches, sunglasses, mugs, models, calendars, purses, wearables, antiques, etc. **NO WATER HOOK-UPS OR POWER AVAILABLE. OUTSIDE GENERATORS ARE NOT PERMITTED. \$100 cash refundable CLEAN UP Fee will be needed on set up day. If your area is free of debris after inspection, you shall receive the fee back. Should you leave a mess in your area, you will forfeit the Fee and be excluded from future events.**

FOOD VENDORS that are in good standing with the event will have first right for refusal. Most these Vendors have been with the event for over 30 years. Balloon Corporation reserves the right to not invite a Vendor back to the event.

FOOD VENDORS Continued - Must be a self-contained trailer, booth or tent! WATER HOOK-UPS & POWER AVAILABLE (MUST USE POWER SOURCE WE PROVIDE AND NO OUTSIDE GENERATORS PERMITTED. MUST submit for a Health Department Temporary License and meet all requirements. Food Vendors ONLY will be permitted to sell or giveaway Food and Beverages! NO EXCEPTIONS!

SPECIALTY BOOTHS/COMMERCIAL DISPLAYS/MILITARY RECRUITING - Include, but are not limited to: charge cards, spas, balloon dealers, sponsors, vacuum sweeper sales, contractors, cellular companies, insurance companies, recruiters, etc. NO WATER HOOK-UPS AVAILABLE and NO POWER AVAILABLE. NO OUTSIDE GENERATORS PERMITTED. NO SUBLEASING OR SHARING OF SAID BOOTH. Balloon Corporation reserves the right to not invite a Vendor back to the event.

ARTS & CRAFTS - HOMEMADE Items only! NO WATER HOOK-UPS OR POWER AVAILABLE(GENERATORS NOT PERMITTED). If your area is free of debris after inspection, you shall receive the \$100 fee back. Should you leave a mess in your area, you will forfeit the Fee and be excluded from future events. NO WATER HOOK-UPS AVAILABLE and NO POWER AVAILABLE. NO OUTSIDE GENERATORS PERMITTED. NO SUBLEASING OR SHARING OF SAID BOOTH.

PLEASE NOTE: ONLY ONE DISPLAY OR VENDOR PER SITE REGARDLESS OF SIZE AND no subleasing is permitted; HEALTH DEPARTMENT PERMITS ARE MANDATORY for anyone selling food products; no overnight camping on the event grounds and NO PETS ALLOWED! ALL VENDORS MUST BE OPEN EVERY DAY IN ACCORDANCE WITH THE EVENT SCHEDULE and/or VENDOR HOURS OF OPERATION. The final hours of operation will be given to all Vendors upon arrival. However, should we have inclement weather or events get cancelled, hours of operation and closure of your Vendor Booth could be shortened and Vendors will need to leave the grounds within one hour from the last event held.

BEVERAGE TENTS - Balloon Corporation (Battle Creek Hot-Air Balloon Championships, Inc.) shall be the only party allowed to sell alcoholic beverages in cooperation with the Michigan Liquor Control Commission. In signing the application, you, fully understand and agree to all of the terms outlined in this Fact Sheet and Application Rules. Furthermore, you understand that any violations could cause immediate forfeiture of space, custodial & maintenance fees paid and removal from the event grounds and exclusion from future events. It is further understood, that Battle Creek Hot-Air Balloon Championships, Inc., (organizers of the Battle Creek Field of Flight Air Show and Balloon Championships) shall obtain a liquor license and shall receive all profits from the sale of alcoholic beverages.

OFFICIAL SUPPLIERS & RESTRICTED ITEMS

There are certain items that are "restricted" and cannot be sold or given away by anyone, unless prior written approval is given by Balloon Corporation. Such items could include, but are not limited to soft drinks, water, food supplier, glow in the dark objects, helium-filled objects, and alcoholic beverages. **PLEASE NOTE: Absolutely NO helium or air-filled balloons or objects are permitted and absolutely NO Drones are permitted to be flown on the Airport grounds!**

Items cannot contain the wording "Battle Creek Hot-Air Balloon Championships and Air Show" or "Battle Creek Field of Flight Air Show & Balloon Festival" or any other such wording, which pertains to the official name or official logos of Balloon Corporation. Specialty Booths wishing to give away t-shirts or wearables must have the written permission from Balloon Corporation.

If we obtain an Official Beverage and or Food Supplier Sponsor, vendors will be required to purchase a minimum amount of product. If you have any questions, please contact the Balloon Office. Please understand, we will not expect you to purchase product from an Official Supplier if they do not handle the specific brand you need or if their pricing is higher. At this time, there are no Official Suppliers, however, we do require Food Vendors to purchase a minimum amount of bottled water.

Hopkins Propane will be an Official Sponsor for the event. Therefore, all Vendors needing Propane and or tank rentals will be required to use Hopkins Propane. Please contact Andrew Brasington, andrew_brasington@stevenspropane.com, cell number is 937-602-9846 or Office is 269-792-7205

BOTTLED WATER FOOD Vendor's will be required to purchase a minimum of 10 Cases of Water from the Battle Creek Field of Flight Inventory Distribution Committee. We will sell the water to you at a fair market value. **FOOD VENDORS WILL BE THE ONLY VENDOR SELLING WATER or ANY TYPE OF BEVERAGE (Exception is the Event itself).**

ICE

We will have a reefer filled with ice and we will make daily deliveries to Vendors; at which time Vendors will be required to pay cash or have a money order. We will carry 22lb bags of ice that will be sold individually. The estimated price on the 22lb bags will range from \$5.00-\$9.00. However, please realize that Balloon Corporation will have exclusives on the event grounds. **ALL VENDORS must purchase all their ice on site; which means you cannot bring in ice from an outside source.** Final price will be given to you in your arrival packet.

SET-UP OF VENDORS

We will send you an "acceptance packet" and provide you with a "set-up" request form. You will be permitted to indicate which day you would like to set-up, based on the following **tentative schedule** (times could change due to scheduling).

Monday, June 29	9 AM – 3 PM – FOOD ONLY
Tuesday, June 30	9 AM – 3 PM – ALL VENDORS
Wednesday, July 1	9 AM – 2 PM – ALL VENDORS

Food Vendors will be permitted to have a Storage Trailer located behind their Booth providing there is enough room. No other Vendor will be permitted to have a storage trailer parked behind their booth unless prior permission is granted. Trailers are permitted if it is actually your "booth" (versus most vendors using a tent) and you must indicate such on the Application. All Other Vendors will have a designated area for the parking of their trailers on site.

ELECTRICAL/LIGHTS/WATER HOOKUPS

Our event is completely run on **GENERATORS!** Therefore, Balloon Corporation will make all arrangements for **ALL FOOD Vendors Generators and will charge each vendor accordingly for the use of the Generators and Fuel for the Generators. No Vendor is permitted to bring their own Generator. If you have any questions, please call the Balloon Office!**

FOR LIGHTS IN THE EVENING – We will provide some light carts and we strongly urge All Vendors (except Food) to use solar yard lights around their booth. They are very inexpensive and do produce a great deal of light.

LIMITED water hookups will be available (one per food booth) but this water is not to be used as drinking water. Vendors are responsible for providing a UL approved check valve in order to connect into our water lines. Again, indicate your needs on the Application. Water hook ups are for **Food Vendors only**; some exceptions may apply.

TEAR DOWN

ALL Vendors tear down will be Sunday, July 6 at the conclusion of the last activity around 9:30PM and Vendors must clear the Event Grounds by 12 Midnight. Tear down will continue on , July 7, from 9:00 AM until 3 PM. VENDORS MUST COMPLETELY CLEAN THEIR AREA AND DISPOSE OF ALL GARBAGE! ALL GARBAGE MUST BE PUT IN A DUMPSTER! REMINDER: ALL GENERATORS PROVIDED BY BALLOON CORPORATION WILL BE SHUT DOWN AND DISCONNECTED ON SUNDAY, JULY 6 NO LATER than 11:30 PM.

ALL OTHER VENDORS further agree to check out with the Concessions Committee or Balloon Corporations designated person before leaving the grounds at the conclusion of the event to ensure that their area is completely cleaned and all garbage properly disposed. Any Vendor found not abiding by the terms and conditions set forth in this agreement will be in violation of this agreement, which could result in immediate exclusion from future events.

NO ONE WILL BE PERMITTED to leave the grounds on July 5 until **ALL** spectators have cleared the field and the VIP/Committee Parking lots located at the South End of the Field at Gate #6 have been cleared.

SALES TAX

All Vendors are required to pay to the State of Michigan 6% of their sales. It is your responsibility to make sure payment to the State of Michigan is achieved.

GROSS SALES

ALL FOOD VENDORS shall pay a 10% maintenance fee on all Gross Sales to Balloon Corporation. Balloon Corporation will provide an accounting form for each Vendor to complete. The Concessions Committee or its designee will collect forms and

maintenance fee owed on a daily basis. **PAYMENT MUST BE CASH AND RECEIPTS WILL BE PROVIDED! THIS RULE COULD ALSO APPLY TO NON-FOOD VENDORS.**

FOOD PERMITS

Food permits must be obtained from the Calhoun County Health Department, 190 East Michigan Avenue, Battle Creek, MI 49014. **Mark Fry, Sanitarian**, is our POC and can be reached at 269-967-1568 or mfry@calhouncountymi.gov. The Health Department will receive a complete list of all accepted vendors and will be inspecting all Food Booths prior to the event opening. **ALL HEALTH PERMITS/TEMPORARY FOOD SERVICE APPLICATIONS Can Be Obtained from the Calhoun County Health Department website and CCPHD Environmental Health Portal By following the steps below:**

- *Navigate to www.calhouncountymi.gov
- *Select Health
- *Use the search function and enter "Temporary Food Permits"
- *Select Food and Facilities (Inspections and Permitting)
- *Scroll to the Permits & Licenses section
- *Select CCPHD Environmental Public Health Portal for License & Permit Information
- *From the right-hand menu, select Temporary Food Establishments License

All required permit fees must be paid prior to set-up on the event grounds. Health Department staff members are not authorized to accept payments of any kind on-site. Payments must be submitted in advance either online or in person at the Health Department. Applicants are strongly encouraged to complete their application and paperwork and all payment requirements well in advance of the event to avoid delays or denial of approval.

VEHICLE PASSES

Novelty, Arts & Crafts/Flea Market Vendors can receive complimentary parking passes for a maximum of two (2) vehicles and one (1) storage trailer or unit. These passes will allow the parking of both VEHICLES to be in the reserved lot through Gate #6. Should a vendor have a storage trailer of some sort, it too will be parked in the reserved lot inside Gate #6. The storage trailer or unit will park in the far North end of the reserved lot and Vehicles must be detached from the storage trailer once it is in place. For food vendors, your necessary passes will be worked out upon arrival and depends on total number of booths. These vehicles should be parked directly behind your space assignment or an area that we designate. These passes **must** be visible in the vehicles at all times! Specialty/Commercial Vendors will not be permitted to park at their booth location; a designated area will be provided to you. Vendors will be allowed to purchase a week-long permit for \$25.00 for vehicles outside the festival grounds, or you may choose to pay \$5.00 per day, per car for the general parking. Additional free parking passes **may be** granted upon request. **Absolutely NO OVERNIGHT CAMPING on the Event Grounds, in storage units, vehicles, etc. Visit our website for RV Camping information.**

ADMISSION PASSES

"All Other" Vendors (Novelty, Arts & Crafts/Flea Market will receive at least two (2) daily comp admission wristbands. These wristbands must be on your wrist for free entry to the event grounds and your booth area. These are non-transferable. Should a vendor need additional passes, they will be permitted to purchase them on set up days. Please see Tentative Schedule of Events for daily admission fees.

Food Vendors will receive the Food Vendor Badges verses the wristbands. Total number will be granted based on number of booths and workers.

Specialty/Commercial and Recruiters will receive a minimum of two(2) per day. Additional complimentary admission passes can be granted based on contract agreement, size of overall booth, etc.

PLEASE NOTE: EVERYONE IN THE VEHICLE (Entering the Field) WILL BE CHARGED IF THEY DO NOT HAVE A WRISTBAND OR BADGE for each day!

VENDORS DEBRIS DISPOSAL/PUMPING OF HOLDING TANKS/RENTAL OF GREY WATER TUBS

All Vendors will be assessed a \$100.00 "clean up fee" per day, **IF THEIR AREA IS NOT KEPT CLEAN** as determined by the Concession's Committee. **Absolutely nothing** is to be left behind on departure, i.e., grease, bricks, boxes, ashes, etc. In fact, the Organizers reserve the right to charge a "clean up" fee in advance. This fee will be given back, provided the Vendor is not in violation of the clean-up rules and their area is clear of all debris.

Food Vendors are not to use or move the trash barrels or dumpsters located in front of their booths or said area for the disposing of any product! Disposing of grease, fat or any other type of liquid is not to be dumped in any of the refuge containers. Vendors are responsible to have their own disposable containers and must be removed from the grounds upon your departure.

Dumpsters and “yard waste containers” will be strategically placed and you will be assigned a specific dumpster for all food products and basic garbage. **All cardboard boxes and large paper products are to be broken down and disposed of in a designated area provided by Balloon Corporation; do not set any product outside the units or dumpsters.** Should you have a large quantity of boxes, please contact someone from the Concessions Committee or the Launch Site Committee and they will transport your boxes to the designated area.

We will make arrangements to have Jimmy Jons pump your holding tanks and grey water (there will be a fee). We will also make arrangements for you to rent “BLUE BARRELS” and to have them pumped. They hold approximately 250 gallons of grey water and can be shared. If your holding tank is large enough to hold grey water for approximately two (2) days of operation, you will not need to rent a Tub.

PRODUCT SALES, ADVERTISING AND GIVEAWAYS

A complete description of product sales, register to win, food sales, etc., must be explained on your application. This is to avoid conflicts and to keep everything fair. **All solicitations must remain inside your own display tent or booth area including advertising signs, unless prior written consent has been given by Balloon Corporation.**

EATING AREAS

There are no tables or chairs available for spectators to utilize. In the past, some Vendors have brought in their own “eating areas”. This is permissible, however, there will be a charge and the eating areas will be located directly next to or behind your booth. You must indicate on your agreement if you would like to bring an eating area and the size you plan to have. It is your responsibility to keep this area clean. Eating areas are calculated according to the custodial rates outlined for Food Vendors.

HOURS OF OPERATION

Hours of operation will fluctuate depending on each day's schedule. We will provide you with the hours of operation prior to the actual event and an updated version will be in your arrival packet. Vendors will have time to clean their booth after the conclusion of the last scheduled event; you will have ONE (1) hour. The On-Field Security Committee or Concession's Committee will give you a **final** warning for vacating the grounds each evening. **The tentative hours of operation will coincide with the Tentative Schedule of Events. However, inclement weather and cancellation of events could result in early closures and all vendors will need to adjust to such time changes. Vendors will have access to their booths in accordance with the GATE #6 Hours of Operation.**

IDENTIFICATION OF BOOTHS

All Vendors, as determined by Balloon Corporation, could be required to attach a large booth number to the front and back of their booth. These numbers will be pre-assigned and provided by Balloon Corporation.

GOLF CARTS AND/OR MOPEDS

Golf carts, mopeds, bicycles, 4-Wheelers, 3-Wheelers, Gators or any type of motorized vehicles **are not permitted without advance permission!** You must have an insurance certificate in the amount of \$200,000.00 for liability with Battle Creek Hot-Air Balloon Championships Inc. and the City of Battle Creek as additional insureds. You must receive this permission prior to set-up for such vehicles and abide by the rules set forth by the organization. Any vendor found not in compliance could result in forfeiture of their space and all custodial and maintenance fees paid. These vehicles are not permitted on the Launch Field, in front of Food Concessions (must use the back perimeter road), or to conduct a site survey of the area. If permission is granted, you will be given a special sticker for your vehicle with restrictions. Those wishing to rent a handicapped scooter may contact Randy's Mobility 407-492-2321.

DEADLINE FOR APPLICATIONS

All “preferred Food Vendors” will have first rights for acceptance; if their application is received on or before a designated date as outline in their communication and accompanied with 100% of their custodial fee – There will be NO EXCEPTIONS for the deadline date!

All new Food Vendors interested in being on our waiting list may submit the Application, a picture of booth and Menu. Should we have an opening, or find a need for your type of product, we will contact you. Do NOT send payment at the time of your submission for the waiting list.

Because we limit the number of duplicate booths and will be limiting the total number booths for “All other Vendor Categories”, we will be evaluating all applications as we receive them. Confirmation will be given on a weekly basis. You must submit 100% of your “custodial fee” with your application in order to be considered. Checks need to be made payable to: B.C.H.A.B.C. Inc. If you are not accepted, we will send you a letter and return your deposit. Please remember, the earlier you submit your information the better your chances are of being accepted. Any checks returned for Non-Sufficient Funds will incur an additional \$25.00 fee.

CANCELLATION POLICY

Should any Vendor have to cancel AFTER May 20th they will forfeit all money paid to date. If for some reason we must cancel the event, due to any unforeseen events, vendor deposits will be returned.

MISCELLANEOUS REMINDERS

No motor homes, trailers, or recreational vehicles will be allowed to connect to the electrical supply without written permission. No overnight camping on event grounds will be permitted except in the designated Balloon Corporation RV Lot; Fire inspectors, authorized electricians, and Balloon Corporation shall have full authority to eliminate any hazardous or unsafe conditions without notice to the Vendor. Any Vendor found causing excessive noise could forfeit their space and all monies paid; Balloon Corporation shall provide minimum security patrols; however, Balloon Corporation assumes no liability for damages caused by theft, vandalism, or severe weather conditions; Balloon Corporation reserves the right to limit ingress and egress during the balloon event. This will be under the control of Balloon Corporations Police Services and the On-Field Security Committees. The access to Specialty Booth areas by vehicles shall be restricted in such a manner as not to interfere with balloon launches and other scheduled events. Vendors shall vacate the grounds each night one hour after the completion of the last scheduled event of the day. This includes all workers. Portajons will be placed in strategic locations for use by Vendors and their workers.

NO VENDORS WILL BE PERMITTED to leave the grounds until ALL spectators have cleared the field and the VIP/Committee Parking lots located at the South End of the Field at Gate #6 have cleared. So, let the crowd leave and relax a bit before trying to head out!

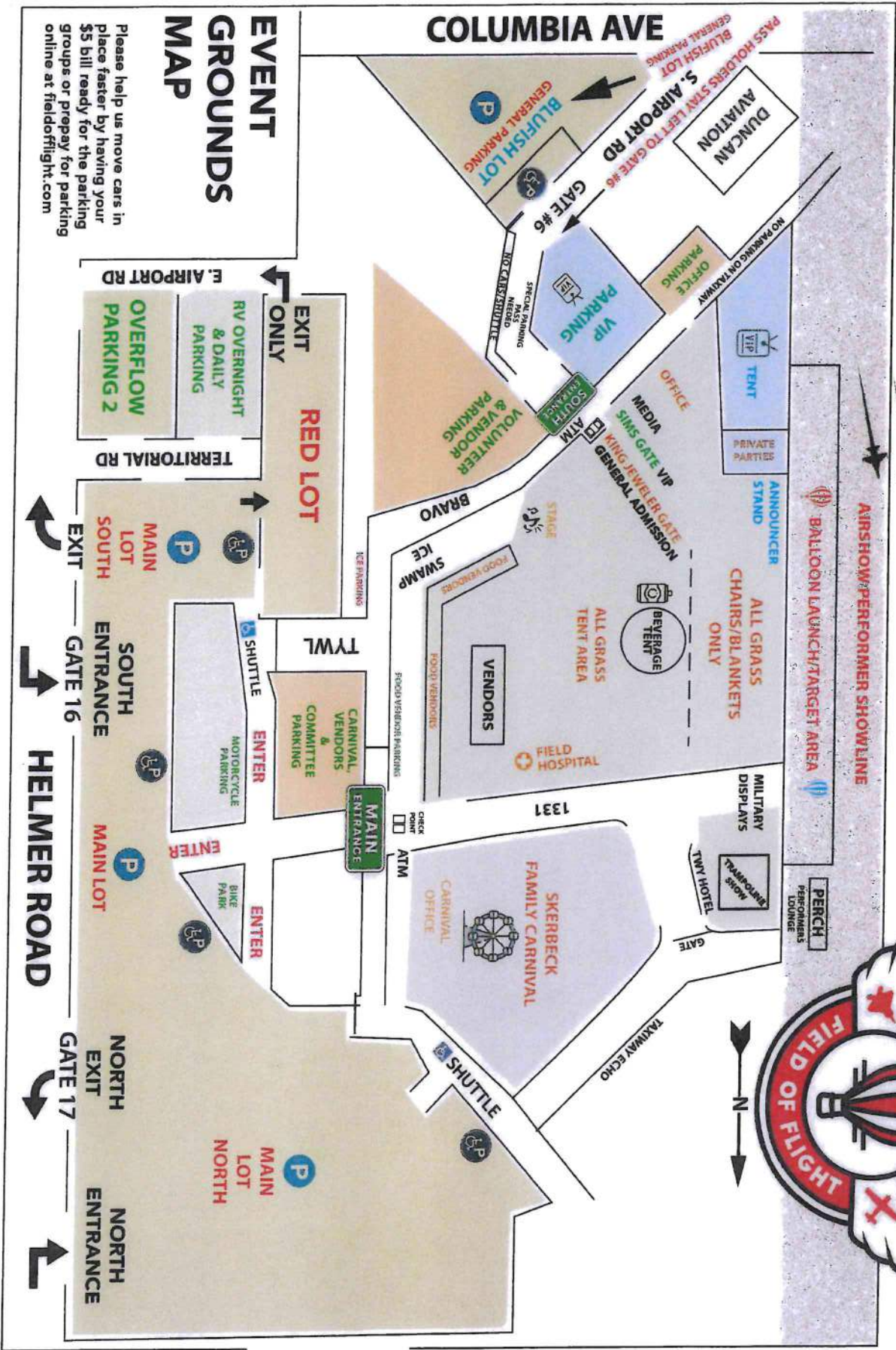
BATTLE CREEK FIELD OF FLIGHT OFFICE
3140 5th Avenue
Battle Creek, MI 49037

269-962-0592

All activities take place at the Battle Creek Executive Airport

EMAIL: barb@bcballoons.com

1/22/2026



EVENT GROUNDS MAP

Please help us move cars in place faster by having your \$5 bill ready for the parking groups or prepay for parking online at fieldofflight.com

INVENTORY

MICHIGAN TEMPORARY FOOD ESTABLISHMENT LICENSE APPLICATION

APPLICANT/BUSINESS CONTACT INFORMATION:

Organization/Business Name: _____
 Main Contact: _____ Email: _____
 Mailing Address: _____ City: _____ State: _____ Zip: _____
 Primary Phone: _____ Cell Phone: _____ Fax: _____
 Alternative Contact: Name: _____ Phone: _____

PUBLIC EVENT INFORMATION: Name of Public Event: _____

Food Service Start Date: ____/____/____ Serving Start Time: _____ AM/PM
 Ending Date: ____/____/____ End Time: _____ AM/PM
 When will food preparation begin? Date: ____/____/____ Starting Time: _____ AM/PM
 Event Location (Name & Address): _____
 Event Coordinator Name: _____ Phone: _____

If Applicable, Non Profit Tax ID #: _____

I AM AWARE THAT EACH BOOTH MUST BE PROPERLY EQUIPPED AND READY TO OPERATE BY THE TIME INDICATED, AND THAT FAILURE TO DO SO MAY RESULT IN DENIAL OF MY LICENSE.

Applicant Name (Print) _____
 Applicant Signature: _____ Date: _____

Estimated Number of Meals to be Served Each Day: _____

EQUIPMENT LIST:

Identify equipment used at your temporary food establishment. Check all boxes that apply.

A Hand Wash Station

- Large insulated container with a spigot, warm water, hand soap, paper towels and a large catch bucket
- Hand sink
- Self-contained portable unit
- Other _____

B Cooking/Reheating Equipment

- Grill/BBQ
- Fryer
- Oven
- Roaster
- Other _____

C Cold/Hot Holding Equipment

- Ice chest/cooler with ice
- Refrigerator
- Freezer
- Steam table
- Grill/BBQ
- Chafing dish w/ fuel
- Slow cooker/roaster
- Other _____

D Floor/Overhead Protection*

- Food is prepared & served indoors
- Floors are cleanable and Impermeable
Describe: _____
- Canopy/tent
- Screening
- Other _____

E Cleaning/Sanitizing

- Three basins to wash (dish soap), rinse (clear water) and sanitize (sanitizer)
- Extra utensils
- Bucket with sanitizing solution and wiping cloth(s)
- Sanitizer

F Other

- Chemical test strips to test sanitizer solution
- Metal stem thermometer
- Gloves
- Hair restraints
- Electricity available
- Water source (circle all that apply)
Municipal/City Water Well Bottled

*If extensive food handling occurs, it must be done in a fully enclosed space.

ADDENDUM A:

COMMISSARY AGREEMENT

Organizations or individuals requiring the use of an off-site kitchen facility must obtain a review and approval, by the licensing agency, of the off-site kitchen facility at the time of license application. Inspection fees may apply if the facility is NOT currently licensed as a permanent food establishment. If you change the commissary location prior to the event, notify the department to update the commissary agreement. It may be required that you provide a copy of the Commissary Food License.

Temporary Food Service Operator requiring the use of an off-site kitchen facility must complete the following information:

I, _____ allow _____
Licensed Food Service Operator/Owner *Organization*

to use _____
Name & Address of Licensed Facility Used *Facility License Number*

- For: Food Preparation Cold Food Storage Cooking Cooling Food Hot Holding
 Dry Food Storage Warewashing Approved Water Supply Waste water Disposal
 Other: _____

Date(s) Licensed Facility will be used for this event: _____ to _____ Time of use: _____ AM/PM to _____ AM/PM

Signature of Licensed Facility Owner/Operator _____
Date

For Office Use Only

APPROVED _____ DENIED _____

COMMENTS: _____

Temporary Food Establishment Operations Checklist

Michigan Food Law of 2000, as amended

This document is for educational purposes only and should not be considered a replacement to reading the Food Code and Michigan Food Law of 2000, copies of which are available at www.michigan.gov/mda. This document is a modified version of a checklist prepared by the Food and Drug Administration and the Conference for Food Protection. It is intended to be a guide for the temporary food service industry, the Michigan Department of Agriculture, and Michigan's local health departments. The checklist is also useful for special transitory food units (STFUs) that operate similar to temporary food establishments.

A "Temporary Food Establishment" means a food establishment which operates at a fixed location for a temporary period not to exceed 14 consecutive days.

Personnel

Person In Charge:

The permit holder shall be the person in charge or shall designate a person in charge, and ensure that a person in charge is present at the temporary food establishment during all hours of operation. The person in charge must demonstrate knowledge as required under section 2-102.11, and perform the duties as required under section 2-103.11 of the 2005 Food Code. The person in charge may demonstrate knowledge by operating the temporary food establishment in compliance with the Michigan Food Law 2000, OR by being a certified food protection manager, OR by responding correctly to the inspector's questions.

Handwashing:

Handwashing facilities must be located in a temporary food establishment. Potable hot and cold tempered running water under pressure with suitable hand cleaner, dispensed paper towels, and a waste receptacle must be provided, unless otherwise approved. If approved, when food exposure is limited, the following may be acceptable substitutes:

- a) A large insulated container with a spigot, which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; disposable towels, and a waste receptacle.
- b) Chemically treated towelettes may be used for cleaning hands in a temporary food establishment if the food items offered are pre-packaged or otherwise protected from contamination by hands AND a handwashing facility is available at the event and used by employees following toilet use.

When to Wash:

Food employees must wash their hands and exposed portions of the arms after touching bare human body parts, using the toilet room, handling animals, coughing/sneezing, using a handkerchief, using tobacco, eating/drinking, handling soiled equipment/utensils, as often as necessary to prevent cross-contamination, when switching between raw and ready-to-eat food, and after engaging in other activities that contaminate the hands.

How to Wash:

Food employees shall clean their hands and exposed portions of the arms in a properly equipped handwashing facility by vigorously rubbing together the surfaces of the lathered hands and arms and thoroughly rinsing with clean water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. To avoid recontaminating hands, food employees may use disposable paper towels or similar barriers when touching surfaces such as faucet handles.

Employee Health:

The person in charge must exclude employees who have the following conditions:

- Symptoms such as diarrhea, fever, vomiting, jaundice, sore throat with fever. (A food employee with vomiting or diarrhea must be free of symptoms for at least 24 hours.)
- Illnesses such as Salmonella Typhi, Shigella, Eschericia coli 0157:H7, Hepatitis A, or Norovirus.

Hygiene:

Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. Food employees shall have clean outer garments and wear effective hair restraints. Smoking, eating, and drinking are not allowed by food employees in the food preparation and service areas. All non-working unauthorized persons must be restricted from the food preparation and service areas.

No Bare Hand Contact with Ready-to-Eat Food:

Food employees may not have contact with exposed ready-to-eat food with their bare hands. Suitable utensils, such as deli paper, spatulas, tongs, dispensing equipment, or gloves shall be used.

Food Source and Temperature**Source:**

All food must be obtained from sources that comply with the law. All meat and poultry must come from USDA-approved sources. Home canned and home-prepared foods are not allowed. Ice for use as a food or a cooling medium must be made from potable water obtained from an approved source.

Preparation:

All food prepared off-site for service at a temporary food establishment must be prepared in a licensed food establishment.

Temperatures:

Hot Holding: Potentially hazardous food must be maintained at 135° F or higher.

Cold Holding: Potentially hazardous food must be maintained at 41° F or below.

Cooking:

- 165° F for 15 seconds – poultry; stuffing containing fish, meat, or poultry; stuffed fish, meat, pasta, or poultry.
- 155° F for 15 seconds – comminuted fish, meat, pooled raw eggs.
- 145° F for 15 seconds – raw shell eggs broken and prepared in response to a consumers order and for immediate service, fish, meat, and pork.
- See section 3-401.11 (B) of the 2005 Food Code for cooking whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts, such as ham.

Thawing:

Potentially hazardous food shall be thawed either under refrigeration maintain the food temperature at 41° F or less; completely submerged under running water having a temperature of 70° F or below; or as part of a cooking process.

Cooling:

Cooked potentially hazardous food shall be cooled from 135° F to 70° F within two hours or less; and from 70° F to 41° F within four hours or less.

Reheating for Hot Holding:

Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165° F for 15 seconds within two hours.

Date Marking:

Ready-to-eat potentially hazardous food held refrigerated for more than 24 hours must be clearly marked at the time of preparation to indicate the date by which the food shall be consumed which is seven calendar days or less from the day the food is prepared. If an alternative marking system is used, the operator must be able to explain the system to inspector. The inspector may verify employees understand and use the system.

- **Consumer Advisory:** Raw and partially cooked animal food may be served provided the food establishment serves a population that is not highly susceptible, and a consumer advisory has been provided in accordance with section 6149 of the Michigan Food Law of 2000, or 2005 Food Code section 3-603.11.

Food and Utensil Storage & Handling

Dry Storage:

All food, equipment, utensils, and single service items shall be stored at least six inches off the floor on pallets, tables, or shelving protected from contamination, and shall have effective overhead protection.

Cold Storage:

Either mechanical refrigeration units or effectively insulated hard-sided cleanable containers with sufficient ice to maintain potentially hazardous food at 41° F or below shall be provided. Unpackaged food and packaged food subject to the entry of water may not be stored in direct contact with ice or water. It is recommended all storage units be secured to prevent intentional contamination of foods.

Hot Storage:

Hot food storage units (i.e., electrical equipment, propane stoves, grills, etc.) shall be used to keep potentially hazardous foods at 135° F or above.

Thermometers:

A thermocouple or metal stem thermometer shall be provided to check internal temperatures of potentially hazardous hot and cold food items. Food temperature measuring devices shall be accurate to +/- 2° F, and should have a range of 0° F to 220° F. Each cold storage unit shall have a numerically scaled thermometer accurate to +/- 3° F to measure the air temperature of the unit.

Food Display:

All food shall be protected from customer handling, coughing, sneezing, or other contamination by wrapping, the use of sneeze guards, or other effective barriers. Condiments must be dispensed in

single-service type packaging, in pump-style dispensers, or in protected squeeze bottles, shakers, or similar dispensers which prevent the contamination of food items by workers, patrons, insects, or other sources.

Utensil Storage:

: In-use food dispensing utensils must be stored either in the food with their handles above the top of the food container; in running water of sufficient velocity to flush particles to a building drain; or in a container of water if the water is maintained at a temperature of at least 135° F or below 41° F and the water is changed at least every four hours.

Cross-Contamination:

Food shall be protected from cross-contamination by separating raw animal foods from ready-to-eat foods during storage, preparation, holding, and display. Equipment and utensils (including knives, cutting boards, and food storage containers) must be thoroughly cleaned and sanitized after being used for raw animal foods and before being used for ready-to-eat food.

Cleaning

Warewashing:

Either a commercial dishwasher or a three-compartment sink set-up must be utilized to wash, rinse, and sanitize equipment and utensils coming into contact with food. The minimum requirements for a utensil washing set-up to wash/rinse/sanitize should consist of three basins that are large enough for immersion of the utensils, a potable hot water supply, and an adequate disposal method for the wastewater. In-use equipment and utensils must be cleaned and sanitized at least every four hours.

A two-compartment sink may be used for small batch operations for cleaning kitchenware provided: A) specific approval has been granted; B) the number of items to be cleaned is limited; C) the cleaning and sanitizing solutions are made up immediately before use and drained immediately after use; or D) a detergent sanitizer is used as specified under section 4-501.115 of the 2005 Food Code.

Sanitizing:

An approved sanitizer must be provided for sanitizing food contact surfaces. Sanitizers must be used at appropriate strengths as specified by manufacturer. Three common sanitizers, and the typical concentrations required by manufacturers, are:

Chlorine solution = 50 ppm;

Iodine solution = 12.5 to 25 ppm; or

Quaternary ammonium compound = 200 ppm

An approved test kit to measure sanitizer concentrations must be available and used.

Wiping Cloths:

Wet wiping cloths in use for wiping food spills from food contact and nonfood contact surfaces of equipment shall be stored in a clean chlorine sanitizing solution at a concentration of 100 mg/l. Dry wiping cloths may be used to wipe food spills from tableware and carryout containers. All wiping cloths shall be free of food debris and visible soil, and shall be used for no other purpose.

Water Supply and Wastewater Disposal

Water:

An adequate supply of potable water shall be available on site for cooking and drinking purposes; for cleaning and sanitizing equipment, utensils, and food contact surfaces; and for handwashing. Water must come from an approved water supply. The water supply system hoses, piping, and appurtenances must be constructed with approved food contact materials. The water supply system must be installed to preclude the backflow of contaminants into the potable water supply. All hose and other connections to the potable water supply shall be maintained a minimum of six inches above the ground. The water supply system must be adequately flushed and disinfected prior to use. A supply of commercially bottled drinking water may be allowed.

Wastewater Disposal:

Wastewater shall be disposed in an approved wastewater disposal system. Wastewater may not be dumped onto the ground surfaces, into waterways, or storm drains.

Premises

Food Contact Surfaces:

All food contact surfaces shall be smooth, easily cleanable, durable, and nonabsorbent. All other surfaces shall be finished so that they are easily cleanable.

Floors:

Unless otherwise approved, floors of outdoor-type temporary food establishments should be constructed of concrete; asphalt; non-absorbent matting; tight wood; or removable platforms that minimize dust and mud. The floor area should be graded to drain away from the temporary food establishment.

Overhead Protection:

The temporary food establishment must be covered with a canopy or other type of overhead protection unless the food items offered are commercially pre-packaged food items dispensed in their original containers. Overhead protection is not required over outdoor cooking devices unless unique local circumstances warrant (i.e., roosting birds over cooking area, blowing dust from construction areas, etc.).

Walls:

Walls may be required as necessary to protect against the elements, windblown dust and debris, insects, or other sources that contaminate food, food contact surfaces, equipment, utensils, or employees.

Insect Control:

Windows and doors kept open for ventilation shall be protected against the entry of insects and rodents by 16 to 25 mesh screen, properly designed and installed air curtains, or other effective means. Other effective means may include the storage and handling of food, equipment, utensils, linens, and single service articles in covered containers or by using other methods in a manner that would protect the items from insects and rodents. Such precautions do not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions.

Lighting:

Adequate lighting by natural or artificial means must be provided. Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food, clean equipment and utensils, or unwrapped single service articles.

Ventilation:

If necessary, mechanical ventilation shall be provided to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes. Natural ventilation is normally all that is necessary for outdoor-type temporary food establishments.

Garbage:

An adequate number of nonabsorbent, easily cleanable garbage containers must be provided. The containers must be covered and rodent proof. Grease must be disposed of properly.

Toilet Facilities:

An adequate number of toilet facilities, as required by law, shall be conveniently provided for food employees. As a minimum, toilets may consist of properly designed, operated, and maintained portable toilets.

Personal Belongings:

Personal clothing and belongings must be stored at a designated place away from food, equipment, utensils, linens, and single service articles.

Toxic Materials:

Poisonous or toxic materials shall be properly labeled and stored so they cannot contaminate food, equipment, utensils, and single service and single use articles. Only those chemicals necessary for the food establishment operation shall be provided.