



Butts County Chamber of Commerce's  
**9th ANNUAL JACKSON ALIVE---THE FAMILY FESTIVAL**  
**OCTOBER 27, 2018 9AM TO 4PM - DOWNTOWN JACKSON, GEORGIA**  
**Over 125 vendors with 2000 - 3000 people attending**  
We will be hosting "Halloween on Second Street" that evening  
Oct. 27, 2018 - from 6pm to 8pm

You can participate in that if you wish to stay.

We have about 3000 children who will be *Trick or Treating*

If you are interested in handing out candy to the children and staying set up, you will need to complete an application for that. Please let us know if you want one and we will mail or fax to you. There is no charge, but you must furnish wrapped candy for the children.

**FESTIVAL INFORMATION—Deadline Sept. 10, 2018**

You may download a form at [www.buttschamber.com](http://www.buttschamber.com). You may call for one to be mailed or emailed. If you have questions, call 770-775-4839.

Vendor spaces are located in the downtown area around the courthouse and on Second Street. Vendor spaces are 12X12. Game/Ride areas will be larger and are located in the Children's Play area in a separate place. You must furnish your own, tent, table, chairs, extension cords, or whatever you may need. All tie downs must be self-contained. NO STAKES can be driven into the streets, sidewalks. Check in time is 6:30am. Your number and location will be assigned at check in and you will be provided with a location map.

**ALL VEHICLES MUST BE MOVED TO OFF-SITE PARKING BY 8:30AM.**

The Jackson Alive—The Family Festival is focusing on Arts & Crafts, Hand-Made items, including those certified Georgia Made/Georgia Grown, Food, Antiques, Art, Gardening, Farmers Market Area, Children Activities, Information and Demonstrations, Art Show and Sale and lots more.

You cannot sell: Fireworks, snap-pops or similar items. Guns or similar items cannot be displayed or sold. We will allow knives.

NO FREE FOOD TO DRINK TO BE GIVEN AWAY BY ANY VENDOR, BUSINESS OR ORGANIZATION!!

**YOU MUST HAVE A COMPLETED HEALTH FORM TO BE IN THE FESTIVAL**  
**GA/Butts Co. Health Dept. /Environmental Health 404-657-6534 (see attached).**

Mail completed for to Butts County Chamber of Commerce, P.O. Box 147, Jackson, GA 30233

**APPLICATION & AGREEMENT**

**TO BE RETURNED TO BCOC**

Contact Name \_\_\_\_\_

Email Address \_\_\_\_\_

Business Name \_\_\_\_\_

Website Address \_\_\_\_\_

Mailing Address \_\_\_\_\_

State \_\_\_\_\_ Zip \_\_\_\_\_ Home Ph. \_\_\_\_\_

Cell Phone \_\_\_\_\_

Item(s) or Service(s) Vending (Food items should be specifically listed): \_\_\_\_\_

Booth Space required: \$65 per - Space 12X12. Butts Co. Chamber Members \$55 per space.

Spaces needed \_\_\_\_\_ Chamber Member (Y)\_\_\_ (N)\_\_\_

Electricity - \$25 extra - Electricity needed (Yes)\_\_\_\_\_ (No)\_\_\_\_\_

Total Paid\$\_\_\_\_\_. Check payable: Butts County Chamber. Please mail to:  
Butts County Chamber of Commerce, P.O. Box 147, Jackson, GA 30233

All Vendors will be reviewed and each food group will be limited in order to better serve the community and vendors participating. This year we will limit the # of booths for each food group. Fees are non-refundable after September 10, 2018. There will be a check in booth at the festival.

**Agreement**

I understand and agree that Butts County Chamber of Commerce, City of Jackson, County of Butts, is in no way responsible for my equipment and goods or my person or persons accompanying my exhibit during any part of the festival. I agree that all my items are subject to approval for quality and appropriateness of a family event.

I agree to set up my booth and be open by 9am and remove after 4 pm. I will remove all trash and leave my exhibit area clean.

By affixing my signature hereon, I do agree to all terms and conditions stated above. The undersigned also agrees to defend and hold Butts County Chamber of Commerce, City of Jackson, County of Butts, agents, sponsors, venue property owners harmless from all injury, loss, costs, claims or damages to any person or property arising from, related to, or and in any way connected with the Jackson Alive—The Family Festival, Inc. The City of Jackson and County of Butts, have my permission to have medical personnel treat me, if needed in an emergency situation during my participation in this event.

Signed: \_\_\_\_\_ Date \_\_\_\_\_

**Jackson Alive Festival 2018  
Oct. 27, 2018  
New Health Rules**

**A RESOLUTION TO DELEGATE THE AUTHORITY TO ISSUE FOOD PERMITS FOR  
NONPROFIT FOOD SALES AND FOOD SERVICE TO THE BUTTS COUNTY BOARD OF  
HEALTH**

**(Enclosed)**

**Adopted August 1, 2017**

**You must have a health permit issued by the Butts County Health Dept. to be a  
vendor of food in the Jackson Alive Festival!**

**The deadline to enter the festival is September 10, 2018.**

**Please see attached flyer from the Health Dept. for information.**

CITY OF JACKSON, GEORGIA

RESOLUTION NO. 20170801

**A RESOLUTION TO DELEGATE THE AUTHORITY TO ISSUE FOOD PERMITS FOR NONPROFIT FOOD SALES AND FOOD SERVICE TO THE BUTTS COUNTY BOARD OF HEALTH**

**WHEREAS**, the City of Jackson ("City") is a municipal corporation duly organized and existing under the laws of the State of Georgia; and

**WHEREAS**, Georgia law (O.C.G.A. § 26-2-391) grants to municipalities the power to delegate authority to issue food permits for nonprofit food sales and food service to the County Board of Health ; and

**WHEREAS**, the City desires to so delegate this authority to the Butts County Board of Health; and

**WHEREAS**, the City has determined that there is a public necessity for nonprofit food sales and food services to be regulated and permitted; and

**WHEREAS**, the City has further determined that it is more convenient and desirable for the Butts County Board of Health to take full control of the permitting and regulation on nonprofit food sales and food service.

**NOW, THEREFORE, UPON MOTION BEING DULY MADE AND SECONDED, THE FOLLOWING RESOLUTION IS HEREBY UNANIMOUSLY ADOPTED:**

**BE IT RESOLVED** that the City of Jackson does hereby declare that there is a public necessity for the nonprofit food sales and food service, as defined by law to be permitted and regulated by the Butts County Board of Health.

**BE IT FURTHER RESOLVED** that the City does hereby delegate the issuance of permits to the Butts County Board of Health as contemplated by O.C.G.A. § 26-2-391.

THIS RESOLUTION adopted this 15<sup>th</sup> day of August, 2017.

Kay Pippin  
Kay Pippin, Mayor

ATTEST:

Jeanette Riley  
Jeanette Riley, City Clerk

(SEAL)



## The Most Important Way to Help Prevent Foodborne Illness

Since the staff at temporary food service events may not be professionals, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

1. Use soap and running warm water to wash hands
2. Rub your hands vigorously as you wash them for at least 20 seconds
  - Back of hands
  - Wrists and forearms up to elbows
  - Between fingers
  - Under fingernails
3. Rinse your hands thoroughly
4. Dry hands with a single-service paper towel
5. Turn off the water using paper towel instead of your bare hands



Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the toilet facilities;
- After caring for or handling animals;
- After coughing, sneezing, using a handkerchief or disposable tissue;
- After drinking, using tobacco, or eating;
- After handling soiled surfaces, equipment or utensils;
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
- When switching between working with raw foods and working with ready-to-eat food;
- Directly before touching ready-to-eat food or food-contact surfaces; and
- After engaging in other activities that contaminate the hands.

**REMEMBER:** Do not touch ready-to-eat food with bare hands; use a clean and sanitized utensil, deli tissue or single use gloves.



## Food Safety At Non-Profit Temporary Events

**For More Information Contact your County Health Department Environmental Health Specialist who can provide you with information about how to operate at temporary events safely.**



Georgia Department of Public Health  
Environmental Health Section  
(404) 657-6534  
[www.georgiahealth.us](http://www.georgiahealth.us)



## THE TOP FIVE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS

From past experience, the U.S. Centers for Disease Control and Prevention list these five circumstances as the ones most likely to cause illnesses. Check through the list to make sure your event has covered these common causes of foodborne illness:

- ❖ **Improper Holding Temperatures**  
Up to 90% of all food poisoning cases occur when foods are not held at proper temperatures. Always keep hot and cold foods at required temperatures.
- ❖ **Inadequate Cooking Temperatures**  
The Food and Drug Administration establishes internal temperatures for cooked foods. All foods should be cooked to these temperatures and checked with a probe thermometer.
- ❖ **Contaminated Equipment**  
Contaminated utensils and equipment lead to cross contamination of food. All utensils and equipment should be properly cleaned and sanitized at least once every 4 hours or more frequently as needed.
- ❖ **Poor Personal Hygiene**  
Poor hand washing habits and food handlers working while sick are implicated in 1 out of 4 foodborne illnesses. Ensure proper hand washing and never allow sick employees to handle food, utensils and equipment.
- ❖ **Food from Unsafe Sources**  
All foods must be obtained from approved sources that comply with applicable laws and regulations.

## NON PROFIT FOOD SERVICE LAW

Each year in Georgia, communities around the state have various events, fairs, and festivals sponsored by non-profit organizations involving the service of food. Under the Georgia Non-Profit Food Service Law, a county or municipality is authorized to issue permits for the operation of non-profit food service at events that last 120 hours or less sponsored by the county, municipality, or a non-profit organization. The law specifies food safety standards that must be met to protect the public's health. "The law authorizes the county boards of health to provide staff assistance to organizations at events covered under this law for the purpose of providing food safety education.



### Provide Shelter:

Protection from Environmental Contamination



Employee Health, Washing Hands, and No Bare Hand Contact with Ready-to-Eat Food:

Protection from Food Workers as a Source of Contamination



Keep Food at Safe Hot and Cold Temperatures:

Protection from Foodborne Illness Pathogens

## STANDARDS FOR FOOD SAFETY: O.C.G.A. 26-2-392

- Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption
- Food must be purchased from licensed food processing establishments — home canned or packaged food is not allowed.
- Food must be protected from potential contamination from vermin, the environment, and people at all times.
- The temperature of potentially hazardous foods such as meat, poultry, fish etc., must be held at safe temperatures of at least 140°F or higher, if held hot, and at least 45°F or less, if held cold.
- Foods such as pastries filled with cream or synthetic cream; custards; or salads containing meat, poultry, eggs, or fish such as tuna or ham salad can not be prepared and served without a hazard control program.
- Frozen desserts must be made from commercially pasteurized mixes.
- Suitable utensils must be used to eliminate hand contact with cooked food.
- All utensils and equipment must be cleaned periodically to prevent buildup of food.
- Ice that is consumed or that contacts food must be purchased from a commercially prepared and inspected source and protected from contamination. Ice used for cooling food shall not be used for consumption.
- Unused or unsold food cannot be transported to another location for sale and or service.
- Food items which have been packaged, bottled, or canned in unapproved facilities are not allowed.
- Provide a convenient hand washing facility available for employee hand washing. This facility shall consist of, at least, running water and individual paper towels.

