

ACORD CERTIFICATE OF LIABILITY INSURANCE

OP ID SB VALRE-1 DATE (MM/DD/YYYY) 03/07/08

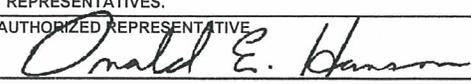
PRODUCER Edwards, Church & Muse, Inc. P. O. Box 12457 Charlotte NC 28220-2457 Phone: 704-529-4411 Fax: 704-529-4422	THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.												
INSURED Valley Rental Centers, Inc. 810 9th Street SW Hickory NC	<table border="1"> <tr> <th>INSURERS AFFORDING COVERAGE</th> <th>NAIC #</th> </tr> <tr> <td>INSURER A: Insurance Corp. of Hannover</td> <td></td> </tr> <tr> <td>INSURER B:</td> <td></td> </tr> <tr> <td>INSURER C:</td> <td></td> </tr> <tr> <td>INSURER D:</td> <td></td> </tr> <tr> <td>INSURER E:</td> <td></td> </tr> </table>	INSURERS AFFORDING COVERAGE	NAIC #	INSURER A: Insurance Corp. of Hannover		INSURER B:		INSURER C:		INSURER D:		INSURER E:	
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COVERAGES

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

INSR ADD'L LTR INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
A X	GENERAL LIABILITY	H843200751-03	11/01/07	11/01/08	EACH OCCURRENCE	\$ 1,000,000
	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY				DAMAGE TO RENTED PREMISES (Ea occurrence)	\$ 100,000
	<input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR				MED EXP (Any one person)	\$ 5,000
					PERSONAL & ADV INJURY	\$ 1,000,000
					GENERAL AGGREGATE	\$ 2,000,000
					PRODUCTS - COMP/OP AGG	\$ 1,000,000
					GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	
A	AUTOMOBILE LIABILITY	H843200751-03	11/01/07	11/01/08	COMBINED SINGLE LIMIT (Ea accident)	\$ 1,000,000
	<input type="checkbox"/> ANY AUTO				BODILY INJURY (Per person)	\$
	<input type="checkbox"/> ALL OWNED AUTOS				BODILY INJURY (Per accident)	\$
	<input checked="" type="checkbox"/> SCHEDULED AUTOS				PROPERTY DAMAGE (Per accident)	\$
	<input checked="" type="checkbox"/> HIRED AUTOS					
<input checked="" type="checkbox"/> NON-OWNED AUTOS						
<input checked="" type="checkbox"/> \$1000 comp						
<input checked="" type="checkbox"/> \$1000 coll						
	GARAGE LIABILITY					
	<input type="checkbox"/> ANY AUTO				AUTO ONLY - EA ACCIDENT	\$
					OTHER THAN EA ACC AUTO ONLY: AGG	\$
A	EXCESS/UMBRELLA LIABILITY	H843200755-03	11/01/07	11/01/08	EACH OCCURRENCE	\$ 2,000,000
	<input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE				AGGREGATE	\$ 2,000,000
	<input type="checkbox"/> DEDUCTIBLE					\$
	<input checked="" type="checkbox"/> RETENTION \$10,000					\$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY				WC STATU-TORY LIMITS	OTH-ER
	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED?				E.L. EACH ACCIDENT	\$
	If yes, describe under SPECIAL PROVISIONS below				E.L. DISEASE - EA EMPLOYEE	\$
					E.L. DISEASE - POLICY LIMIT	\$
A	OTHER	H843200751-03	11/01/07	11/01/08	Blkt	\$804,000
	Equipment Floater				Ded	\$2500.00

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS
 The City of Newton is named Additional Insured with respect to Bodily Injury and/or Property Damage caused in whole or in part by the insureds equipment operating on their city property.

CERTIFICATE HOLDER City of Newton Attn: Sandra Waters P.O. Box 550 Newton NC 28658	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 30 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES. AUTHORIZED REPRESENTATIVE 
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Foods Prepared and Cooked Offsite:

Name of Permitted Establishment: _____

NC DENR Establishment ID# _____

Establishment Owner / Manager _____

Establishment Address _____

Establishment telephone # _____

In the table below list all foods prepared in the permitted establishment and check all procedures performed there.

Foods	Thaw	Cut/Wash Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion / Package

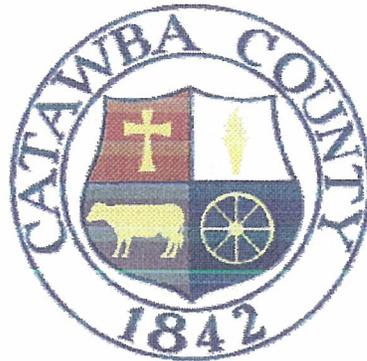
List sources of all meat, poultry, seafood and shellfish:

State method of storing and disposing of wastewater:

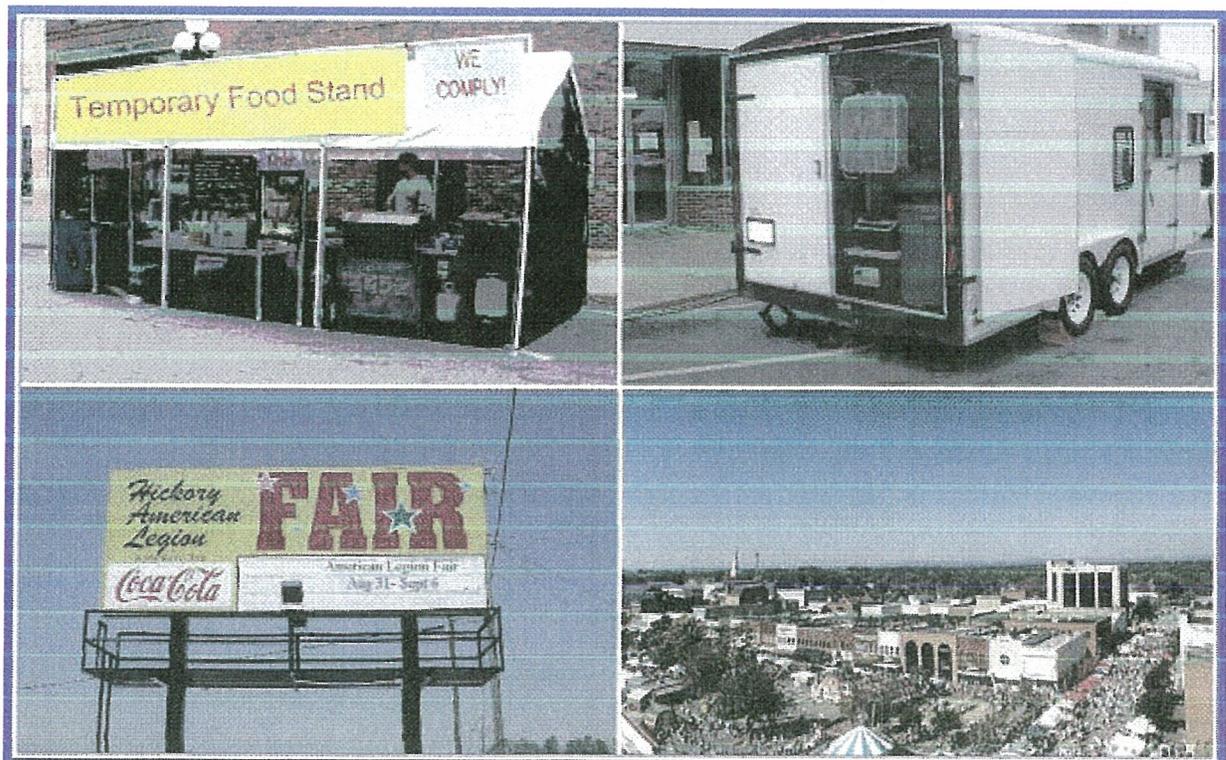
Temporary Food Establishment Requirements

Information for vendors at fairs, carnivals, circuses, public exhibitions or similar gatherings.

Catawba County



Environmental Health Department



REQUIREMENTS FOR FOOD SERVICE AT
FESTIVALS AND SPECIAL EVENTS IN CATAWBA COUNTY

The North Carolina "Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments" (15A NCAC 18A, section .2600) require that certain food service operations located at festivals and special events obtain a **Permit to Operate** from the local health department before starting operation. *Exemptions and exceptions from these requirements are found at the end of this set of instructions.* The information in this document is intended to help you understand what is needed and what will be expected of an operator while the festival or event is in progress. The rules and an application for a permit may be accessed from the Catawba County website at <http://www.catawbacountync.gov>. Select "Environmental Health" from the options in the "Departments" box.

A temporary food establishment means those food or drink establishments which operate in connection with a fair, carnival, circus, public exhibition, or other similar gathering for a period of 15 or fewer days.

Permit to Operate: Each vendor must complete the "Application for Temporary Food Establishment Permit" and submit it to the Environmental Health Division no later than one week before the event. **Also, as of July 1, 2008, a \$50.00 fee** ^{/\$75.00} **must be submitted with the application.** Before the event starts, an Environmental Health Specialist will visit your site, to evaluate your stand for compliance with the requirements. **It is the responsibility of each food vendor to meet these requirements.** If all requirements of the Rules have been met, a permit to operate will be issued. No food service or food preparation is allowed on site until you have received this permit. Your acceptance of this permit constitutes agreement to keep the site as originally permitted throughout the duration of the event and to operate in accordance with all statutes, rules, regulations in 15A NCAC 18A Section .2600 and any specific conditions which may be included on the permit. During operation you may be requested to remedy problems observed by the Environmental Health Specialist; prompt compliance is required.

Source of Water: Running water under pressure must be provided in each stand. The preferred method is a direct connection to a source approved by the department with a potable water hose. Holding tanks are acceptable if approved by the department after an inspection. All water used in stands regardless of method of delivery must be from an **on site** source approved by the department. Wells must meet the standards contained in 15A NCAC 18A, section .1700.

Tent: Temporary food establishments are to conduct their business inside a trailer, tent, or other approved enclosure possessing a roof which is capable of retarding rain, dust, dirt, insects, and other contaminants. All cooking, and storage items must be kept under the tent at all times.

Screening: Pest control measures that are approved and appropriate must be provided at all times by screening or **effective** use of fans. When screening is used, stands should be enclosed on at least three sides with fine mesh or other screening that will allow air to pass. The front of the stand should be screened with sliding or lift-up windows, or protected by **effective** use of fans. (Check with the local Fire Department to determine compliance with applicable fire codes.) An opening or parting of the screen is allowed immediately behind a stove or grill to prevent potential fire hazards

Floor: Start with a clean space and keep it clean. If a problem occurs such as a grease spill, clean it up immediately using the proper techniques; do not wash such spills down storm drains.

Storage: Nothing is allowed on the "floor/ground" except equipment with legs or non-absorbent empty crates. All storage and equipment items whether wrapped or not must be kept above the floor and under the tent at all times.

Sneeze Guards: Food and food contact surfaces near the customer must be properly protected from customer exposure. The proper use and installation of a sneeze guard (tempered glass or something equal) positioned on the top, front, and ends may be considered acceptable. The use of plastic wrap or similar material can not be approved. Sneeze guards are not required if exposed cooking surfaces are positioned in a manner that will limit potential customer access; typically a separation of 30" is acceptable. The placement of a barrier or table, a minimum of 30" in width, between the food preparation and customer serving location is usually deemed acceptable.

Cleaning: All equipment must be cleaned thoroughly and maintained in a sanitary condition throughout the event. At least a single vat sink which is capable of holding the largest utensil that will be used during operation must be provided.

Washtubs or vats are **not an acceptable substitute**. You must have one drain board or some specific counter space to use along with the washing operation positioned adjacent to the sink. An approved equipment washing setup may be a laundry type sink from a hardware store, with a table placed beside the sink for drainboard space.

Hot Water: Heated water must be provided for the hand-washing basin and utensil sink. The minimum equipment acceptable for this provision would be a pot of water on a stove.

Hand-washing: Employees must be provided with a convenient way to wash their hands. This can consist of a hand-washing lavatory with warm water equipped with a combination supply faucet or a wash pan. You must provide soap and disposable towels for the proper washing of hands.

Toilets: Convenient and approved toilets shall be provided for employees. Temporary public toilet facilities provided on the grounds are acceptable if they are reasonably convenient, adequate, and kept clean.

Refrigeration: Mechanical refrigeration units should be used for the storage of potentially hazardous foods. They must have thermometers and be able to maintain a temperature of 45 degrees or below. Temperatures must be monitored throughout the event by a stem-type thermometer. A cooler of approved material and construction may be accepted if the food is kept properly iced to maintain 45 degrees or below at all times. The coolers shall be drained as often as necessary to prevent foods from being submerged in ice water. Styrofoam coolers and coolers of similar construction **WILL NOT** be accepted.

Stem Thermometers: All stands must provide a stem-type thermometer (0-220 degree scale). Workers should monitor food temperatures frequently. Use the thermometer to be sure that all hot and cold foods are held at approved temperatures.

Garbage: Watertight garbage cans with tight-fitting lids must be provided by each stand. Garbage and refuse must be removed daily and disposed of in an approved, sanitary manner.

Wastewater and Sewage: Wastewater from the stand must be emptied into a sanitary sewer. Do not empty storage tanks or catch buckets into storm drains. An approved holding tank, such as a blue holding tank for RV trailers or enclosed storage container, must be provided for holding wastewater until it may be properly discarded.

Transport of Foods: All foods must be protected while in transit to the permitted temporary foodservice establishment. **Precooked foods prepared off site shall only be prepared in a kitchen approved and permitted by the local health department or Department of Agriculture. Those vendors who prepare foods in such offsite locations shall present verification to the Environmental Health Specialist of compliance with this rule.** Transport containers must be able to maintain proper temperatures for a reasonable amount of time, keep out potential contamination, be non-absorbent, and easy to clean.

Source of Foods: All foods shall be clean, wholesome, free from adulteration, and obtained from an approved source. Wrapped sandwiches shall be obtained from an approved source. **Partial cooking or marinating of foods prior to arrival at the temporary foodservice facility is not permitted.** Foods prepared by local groups shall be prepared in an approved kitchen permitted by the local health department, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.

Hamburgers and Poultry: Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Additionally, poultry must be prepared for cooking in an approved market or plant. In other words, you can not make hamburger patties or cut up chicken within the stand.

Prohibited Foods: Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food establishment.

Hot Foods: Holding units (e.g. steam tables) must keep foods at or above 140 degrees until served.

Drinks: Drinks served shall be limited to bottled or canned drinks, single-portion containers of milk, coffee, or carbonated beverages from approved dispensing devices, and other non-potentially hazardous drinks. Non-potentially hazardous beverages include but may not be limited to tea, lemonade, orangeade and smoothies prepared from commercially processed fruits or vegetables.

Diseases: No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

Worker Information: Hair nets or caps should be worn at all times by employees or workers preparing or serving food or drink, and no tobacco should be used in any form while in the foodservice area.

Mobile Food Units and Pushcarts: These units already have permits to operate, but they must comply with all the requirements of their permit when operating at the event. This means that the mobile food unit permit must be posted so that it can be read by customers, and the mobile food unit must return daily to its commissary for supplies, cleaning, and servicing.

If the Mobile Food Unit or Push Cart does not comply with permit requirements for the permit which it holds, the vendor will not be allowed to operate at the event unless the temporary foodservice establishment requirements are met and a temporary foodservice establishment permit is obtained.

Exemptions: The following foodservice operations will not require a permit, however exempt establishments are encouraged to follow the food safety items noted in the above document:

- Facilities where only items such as; dip ice-cream, popcorn, candy apples, candy, fried apple pies, cotton candy, funnel cakes, packaged items (chips or peanuts), or soft pretzels are served.
- Facilities that prepare drinks that are not potentially hazardous served in single service containers.
- **Effective October 15, 2001** some establishments are exempt from the permitting requirements in the foodservice rules. In order to operate under the exemption, the facility must meet one of the following conditions: (i) facilities that are incorporated as nonprofit corporations in accordance with Chapter 55A of the General Statutes or (ii) that are exempt from federal income tax under the Internal Revenue Code or (iii) that are political committees as defined in G.S. 163-278.6(14). A facility meeting one of the three conditions may sell food without a permit, but is limited to selling no more frequently than two consecutive days, once per month. The once monthly operation is based on a calendar month. This continues to allow food preparation and sales by organizations such as: Churches, Civic Clubs, Service Organizations, Scouts, Booster Clubs, Fire Departments, Other Similar Non-profit Groups, Political Committee Fund Raising, Organizations Exempt From Federal Income Tax that meet the above noted requirements

Tax Exempt #
501-c

Notice for vendors claiming exemption: If you will be claiming exempt status, you **must** possess a letter or statement from the qualifying organization, on organization letterhead, signed by an official of the organization, such as president, pastor, or events coordinator, verifying that the event is an **authorized function of the organization**, and that the stand is **staffed and operated by members of the organization**.

Questions: Please contact the Catawba County Environmental Health Department office at (828) 465-8270 between the hours of 8:00am and 5:00pm Monday through Friday if you have questions on these requirements.

Catawba County Public Health Department
Environmental Health Division
100-A Southwest Boulevard
P.O. Box 389
Newton, NC 28658
(828) 465-8270
(828) 465-8276 (fax)
(828) 465-8200 (TDD)

4. Tents, air-supported, air-inflated, or tensioned membrane structures and their appurtenances shall be adequately roped, braced and anchored to withstand the elements of weather and prevent against collapsing.
5. Combustible materials such as hay, saw dust, and shavings, shall have a minimum clearance of twenty (20) feet from any tent or air-supported structure.
6. Smoking shall not be permitted in tents or air supported structures. Approved "No Smoking" signs shall be conspicuously posted.
7. The side wall, drops and top of all tents shall be of flame-retardant material, inherently fire resistive and labeled as such. If the booth is owner occupied, it may be treated by the owner with an approved fire retardant chemical if a letter of application, detailing the method and product used is submitted to the City of Newton Fire Prevention Bureau.
8. Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquid, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located with twenty (20) feet of a tent, air-inflated or tensioned membrane structure.
9. Fireworks shall not be used within 100 feet of tents, air-supported, air-inflated or tensioned membrane structure.

Heating and Cooking Equipment

1. All cooking equipment shall be of an approved type.
2. Each cooking tent shall be provided with a minimum 2-A 10-BC rated portable fire extinguisher.
3. Cooking tents shall be separated from other tents and air-supported structures by a minimum of twenty (20) feet.
4. Cooking tents shall be located on a hard surface free of all weeds and flammable vegetation.
5. All propane cylinders shall be kept outside and limited to sixty (60) gallons.
6. Air-supported and air-inflated structures shall have the design and construction of the fabric envelope and the method of anchoring in accordance with Architectural Fabric Structures Institute ANSI 77.

7. Air-supported structure used as a place of assembly shall be furnished with not less than two (2) blowers.
8. Smoking shall not be permitted in tents or air-supported structures. Approved "No Smoking" signs shall be conspicuously posted.

Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within twenty (20) feet of the tent, air-supported structure.

BOOTH CONSTRUCTION / LOCATION:

1. Booths shall be located a minimum of twenty (20) feet from any permanent structure.
2. Cooking booths must be separated from non-cooking booths by twenty (20) feet.
3. All fabric or pliable canopy covers, side/back drops and decorative material must be inherently fire resistive and labeled as such. If the booth is owner occupied, it may be treated by the owner with an approved fire retardant chemical if a letter of application detailing the method and product used is submitted to the City of Newton Fire Prevention Bureau.
4. Exit openings shall be a minimum of three (3) feet wide and six (6) feet, eight (8) inches in height.
5. Vehicles shall be parked a minimum of 20 feet from the booth.

COOKING EQUIPMENT:

1. All cooking equipment shall be of an approved type.
2. Coleman type stoves or equivalent may be used with approved fuel only and the following shall apply:
 - a. No gasoline or kerosene is to be used.
 - b. No fueling of stoves in booth.
 - c. No storage of fuel in booth.
3. Butane or propane equipment shall conform to the following:
 - a. The minimum size for L.P.G. tanks to be used inside of booths is five (5) gallons.

- b. All propane cylinders shall limited to sixty (60) gallons.
 - c. Tanks shall have a shut-off valve.
 - d. Stove must have an on/off valve.
 - e. Hoses must be of type approved for use with this equipment.
4. Tank must be far enough away from stove to be shut-off in case of fire (not under table with stove on top, three (3) feet clearance will be required).
 5. Tank must be protected from damage and secured in upright position.
 6. Tanks located outside booths must have a pressure regulator if in excess of five-(5) gallon capacity.
 7. No storage of extra butane or propane tanks in booth.
 8. Turn off tank when not in use.
 9. All connections must be tested and may be done with soap and water solution.
 10. A minimum of eighteen (18) inches shall be provided between the booth backdrop material and cooking appliances.

FIRE EXTINGUISHERS:

Each booth shall be provided with a minimum 2A10BC rated portable fire extinguisher. Note: "Deep-fat" or "Flambé" type cooking operations may require a Class K rated additional and/or larger extinguisher. Fire extinguishers shall conform to the following:

1. The fire extinguisher must be mounted or secured so that it will not fall over.
2. It must be visible and accessible, and away from cooking area.
3. It must be serviced within the last year, with a service tag attached.

CHARCOAL BARBECUE COOKING:

1. Charcoal barbecue cooking is prohibited inside booths.
2. Only commercially sold charcoal fuel may be used.

3. Charcoal cooking shall be performed only in areas away from the public access and shall be located a minimum of ten (10) feet from any booth with a minimum of fifteen (15) feet from any permanent structure.
4. Only commercially sold charcoal lighter fluid or electric starters may be used.
5. No storage of starter in booth.
6. Coals shall be disposed of only in metal containers that have been designated for such use and approved by the Fire Prevention Bureau. Dumping of coals in trash containers is prohibited!

WOOD BARBECUE COOKING

1. Wood barbecue cooking is prohibited inside of booths.
2. Wood barbecue cooking shall be performed only in areas away from public access.
3. Distances from wood barbecues to permanent structures or festival booths shall be approved. Dumping of coals in trash containers is prohibited.

DEEP FAT FRY / FLAMBE COOKING

Deep fat frying or flambé cooking operations shall be located in a separate enclosure where only cooking operations are performed. Such enclosures shall conform to booth construction requirements as previously outlined but the top of the enclosure shall be open or, when required by the Health Department, shall be provided with metal screening with a minimum height of seven (7) feet.

HOUSEKEEPING:

1. Use non-combustible materials in the cooking areas.
2. Remove trash accumulations regularly.
3. Clean all cooking surfaces regularly to prevent the build-up of grease.

Newton Parks & Recreation Department
 PO Box 550
 Newton, NC 28658
 (828) 695-4317
 (828) 465-7475 – Fax



Electrical Needs:

Service required beyond that which is generally available must be provided and arranged for by the applicant. Restrictions may apply to specific sites. All electrical equipment and setup must comply with the National Electrical Code, 2010 edition, and the International Fire Code, 2010 edition. The City – installed electrical outlets will be a number 3-prong ground-fault protected outlets.

Will electricity be needed during the event?

- Yes No

If yes, how will power be supplied? (Check all that apply.)

- Generators (Generators cannot be refueled within the event site during operating hours.)
 Electrical Service supplied by the City
 Other _____

Please specify use, locations, voltage and amperage needs. Attach additional sheet if necessary. (City may make available 120 volts, 15 amps & 20 amps & 240 volts, 20 amps, 30 amps, 40 amps and 50 amps.)

Use	Location	Voltage/Amperage

Food Vendors:

Refer to www.catawbacountync.gov/phealth/ehempfood.asp for information of Catawba County Health Department required for Temporary Food Establishment.

Does the event involve the sale of food?

Yes No If yes, check with Health and Fire Department for Permits/Codes.

Permits/Codes must be submitted 45 days prior to the event.

The City of Newton will need proof of General Liability Insurance, naming City as the additional insured. (See Insurance).

Will there be food vendors and/or cooking areas?

Yes No

Will food vendors be cooking with grease or an open flame? City of Newton Fire and Safety required.

Yes No

Food vendors need to check with Public Work Department for a grease container.

Please indicate vendor information below. Attach additional sheets if necessary.

Name	Description/Items for Sale	Location	Electrical Needs (if applicable)

Amusement rides and inflatables require additional insurance, licensing and inspection. The company providing the rides/inflatables will need to provide the City of Newton with evidence of insurance as outlined in the Special Event policy.

Will mechanical rides or inflatables be used?

Yes No

If yes, what company is providing them? _____

Please indicate details and the location of each ride or inflatable. Attach additional sheets if necessary.

Description	Location



FIRE SAFETY REQUIREMENTS FOR FESTIVALS AND EVENTS

TO ALL EXHIBITORS AND CONCESSIONAIRES

The City of Newton Fire Department will conduct fire inspections for all concessions and enforce fire protection standards during the festivities. Inspections will consist of certifying that all participants have met the required standards during the festivities.

All concessions and exhibits will be inspected on opening day. Those exhibits and concessions which do not meet the minimum fire safety standards on the day of inspection will be required to comply prior to conducting any business.

If you have any questions, please call the Fire Prevention Bureau office.

TENTS AND AIR-SUPPORTED STRUCTURES:

Tents and membrane structures having an area in excess of 200 square feet and canopies in excess of 400 square feet shall not be erected, operated or maintained for any purpose without first obtaining a permit and approval from the code official. Smaller tents and membrane structures are exempt from obtaining a permit, but the following requirements shall be enforced.

1. Fire apparatus access road shall be provided and shall have an unobstructed width of not less than twenty (20) feet.
2. Temporary membrane structures, tents, canopies, air-supported, or air-inflated structures shall be located a minimum of twenty (20) feet from parked vehicles or internal combustion engines. Note: For the purpose of determining required distances, support ropes and guy wires shall be considered as part of the temporary membrane structure, tent or canopy.
3. Temporary membrane structures, tents, canopies, used for cooking shall be located a minimum of twenty (20) feet from lot lines, buildings, other temporary membrane structures, other tents and canopies, parked vehicles or internal combustion engines.