



# TRUMP BUS EVENT

NOVEMBER 1, 2024 2PM – 8PM  
775 HWY 42, MCDONOUGH GA 30253

## FOOD TRUCK APPLICATION

*If you are interested in becoming a food truck vendor, please fill out the vendor application form provided below.*

**\*\*Application Deadline: \*\* October 25th, 2024**

**\*\*Food Vendor / Food Truck Fee: \*\* \$100**

(A late enrollment fee of \$50 will be applied for applications submitted after October 25th.)

Please be aware that we will make every effort to minimize duplicate menu items at the Trump Bus Tour. To assist us in this process, it is essential that you provide detailed information on your application.

**\*\*Event Details for Food Truck Vendors\*\***

**\*\*Menu Requirements\*\***

Vendors must display menu items with prices, including sales tax, in a professional manner that is clearly visible to the public. Signage should be appropriately sized and presented. Vendors are permitted to sell sodas, sports drinks, and water. Please note that Henry Republicans will also be selling water. The sale of alcoholic beverages is strictly prohibited for food vendors.

**\*\*Set Up and Clean Up\*\***

Set up for the event will begin at 11:00 a.m. on Friday Nov 1, 2024. All food items should be available for sale by 2:00 p.m. Breakdown of vendor setups will start at 8:00 p.m. During the event, vendors will not be allowed to move their trucks, as they will be blocked in by the Trump bus. Vendors must remain on-site for the entire duration of the event.

It is essential that your vendor space is staffed and operational for the entire length of the event. Vendors are responsible for removing all trash from their immediate area during both setup and breakdown. Please refrain from using trash receptacles in the food area for disposing of grease or other food preparation waste materials. Garbage dumpsters will be provided for your convenience. No trash should be left in the food area after breakdown.

## **\*\*Food Vendor Guidelines and Requirements\*\***

1. Please provide a valid email address for communication. This will be the primary method for the Trump Bus Tour staff to share event details with you.
2. A Food Vendor Permit is required for all vendors. If you don't have one, you can obtain a Temporary Food Vendor Permit for \$20 [\[link\]](#). Vendors must bring their driver's license for identification.
3. Vendors should be fully self-contained, equipped with everything they need to operate.
4. Set-up begins at 11 a.m., and all vendors must be ready by 2 p.m., unless specified otherwise.
5. Vendors are responsible for ensuring their area is clean and free of trash or other items before leaving.
6. Audio amplification equipment is not allowed in vendor areas.
7. Professionalism and courtesy are expected in interactions with guests, fellow vendors, and staff at the Trump Bus event.
8. Any aggressive or inappropriate behavior towards guests, staff, or volunteers will be addressed by the event hosts. Vendors who do not adjust their conduct as requested may be required to close their booth and can return at the end of the event to pack up their belongings.
9. The event hosts reserve the right to approve or decline any vendor applications and may prohibit future participation for those exhibiting poor conduct or unsafe practices.
10. Vendors are responsible for any damage they cause to the buildings and grounds. It is required that appropriate fire extinguisher equipment be available at your booth throughout the event.
11. Waste Management: Vendors are responsible for carrying in and carrying out their waste, as there are no facilities for grease or gray water disposal at the event. Water is not provided. A dumpster will be available for general waste disposal, and food/snack vendors must maintain the cleanliness of their assigned area.

## **\*\*Fees and Refund Policy\*\***

1. **Payment Process:** Payment is required at the time of application submission. We accept various forms of payment, including Cash, Check, Cash App, and Venmo.
2. **Event Cancellation:** In the event that the Trump Bus event is canceled due to inclement weather, all payments will be refunded. Checks will be mailed back to the address provided by the vendor.
3. **Vendor Cancellation:** Refunds will not be provided to vendors who cancel their participation after October 25th, 2024.
4. **No-Show Policy:** Vendors who do not attend the event on the scheduled day will not be eligible for a refund.
5. **Cleanliness Requirement:** Vendors are required to leave their vending area completely clean upon departure. Failure to do so will result in a requirement to pay a deposit before participating in any future Henry Co Republicans event.

## **\*\*General Release\*\***

**The undersigned, both individually and on behalf of the Company/Organization, hereby discharges, releases, indemnifies, and holds harmless the City of McDonough, Am Char , Henry County Republicans Inc., their employees, agents, officers, and all other sponsoring organizations from any and all actions, suits, damages, or claims of any kind arising from any loss or damage to the person or property of the undersigned, as well as the undersigned's employees, volunteers, representatives, or agents, while in possession of vendor space or participating in the event.**

**The undersigned acknowledges that the vendor fee is non-refundable under any circumstances not expressly outlined in this release. The undersigned further confirms that they have read all rules pertaining to this contract and agree to comply with them.**

**This General Release shall be governed by and construed in accordance with the laws of the State of Georgia.**

**The vendor confirms that the information provided in the vendor contract accurately represents the services and products they will offer at the event. The vendor acknowledges that failure to comply with the terms outlined in the vendor permit will result in disqualification from this and future events. Additionally, the vendor agrees to adhere to all conditions of the vendor permit for this event and to hold harmless and indemnify the City of McDonough, Henry County Republicans Group, and AM Char against any claims related to their use of vendor space and participation in the event.**

**Checking "I agree" on the vendor application signifies that you have read, understand and agree to the terms above.**

I AGREE

Vendor

Signature \_\_\_\_\_

Vendor Name (please print)

\_\_\_\_\_

Vendor Business Name (please print)

\_\_\_\_\_

Did you include a copy of your license with application?  Yes  No

Vendor Phone: \_\_\_\_\_

Vendor Email:

\_\_\_\_\_

Vendor Business Address:

\_\_\_\_\_

\_\_\_\_\_

Please contact Henry Republicans with any questions and return completed contracts:

Via Text: 845-309-6054

Via Email: [trumpbusmcdonough@gmail.com](mailto:trumpbusmcdonough@gmail.com)

**In order to ensure a variety of food items with minimal duplication please provide a detailed list below of items proposed for sale:**

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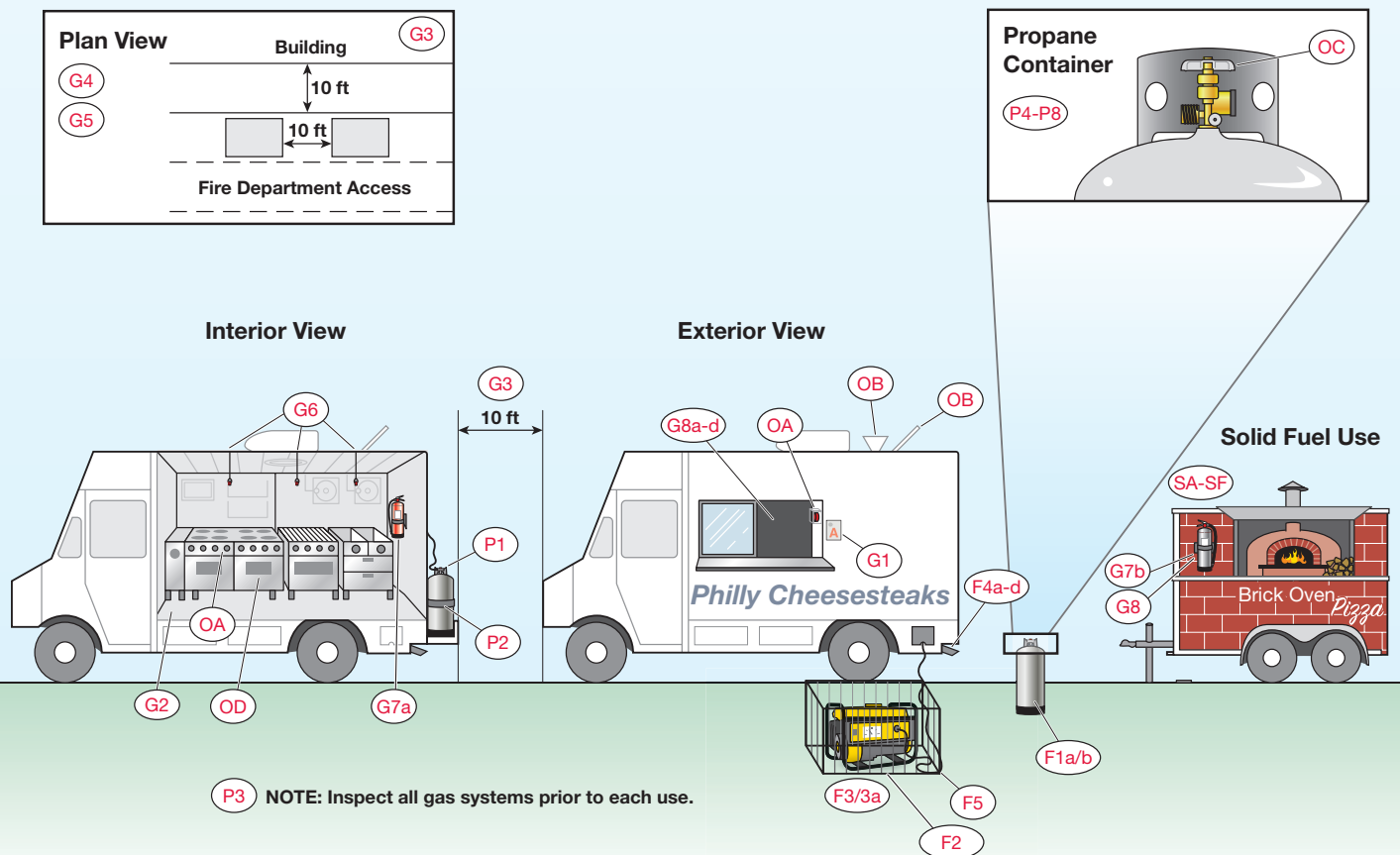
- FOR OFFICE USE ONLY -

VENDOR: \_\_\_\_\_

Date \_\_\_\_\_ PAYMENT \_\_\_\_\_ TYPE \_\_\_\_\_



## FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Chapter 17 in NFPA 96.

### General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.8.3.2] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:17.2] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9] **G7a**
- Where cooking appliances that use solid fuel, such as charcoal or wood, produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:15.7.1] **G7b**
- Ensure that workers are trained in the following: [96:17.10]: **G8**
  - Proper use of portable fire extinguishers and extinguishing systems [96:17.10.1(1)] **G8a**
  - Proper method of shutting off fuel sources [96:17.10.1(2)] **G8b**
  - Proper procedure for notifying the local fire department [96:17.10.1(1)] **G8c**
  - Proper procedure for how to perform simple leak test on gas connections [96:17.10.1(5)] **G8d**

FOOD TRUCK SAFETY *CONTINUED***Fuel & Power Sources Checklist**

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.11.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:17.8.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:17.5.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:10.15.4] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
  - At least 12 ft in all directions from openings and air intakes [96:17.5.2.3(1)] **F4a**
  - At least 12 ft from every means of egress [96:B.13] **F4b**
  - Directed away from all buildings [96:17.5.2.3(2)] **F4c**
  - Directed away from all other cooking vehicles and operations [96:17.5.2.3(3)] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:17.8.1] **F5**

**Propane System Integrity Checklist**

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:17.7.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it is tested monthly. [96:17.7.2.2] **P8**

**Operational Safety Checklist**

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**

- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:12.1.1] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:12.4] **OD**

**Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)**

- Fuel is not stored above any heat-producing appliance or vent. [96:15.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:15.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:15.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:15.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:15.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container. [96:15.9.3.8.1] **SF**

**Learn More**

- ▶ Get free digital access to NFPA codes and standards at: [nfpa.org/docinfo](https://nfpa.org/docinfo)
- ▶ Read the latest news and updates at: [nfpa.org/foodtrucksafety](https://nfpa.org/foodtrucksafety)
- ▶ Review the following and other NFPA resources at: [nfpa.org](https://nfpa.org)
  - NFPA 1, *Fire Code*, 2021 Edition
  - *NFPA 1 Fire Code Handbook*, 2021 Edition
  - NFPA 10, *Standard for Portable Fire Extinguishers*, 2018 Edition
  - NFPA 58, *Liquefied Petroleum Gas Code*, 2020 Edition
  - *LP-Gas Code Handbook*, 2020 Edition
  - NFPA 70®, *National Electrical Code*®, 2020 Edition
  - *National Electrical Code*® *Handbook*, 2020 Edition
  - NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2021 Edition
  - NFPA 96: *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook*, 2017 Edition



# Henry Co Republican Payment Options

CASH : 

CHECKS : HENRY CO REPUBLICAN PARTY

SQUARE :

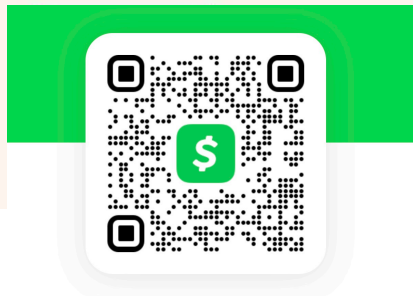


PAY PAL :



VENMO: @HenryRepublicans

CASH APP



SCAN TO PAY WITH CASH APP

Tommy Garnett  
\$HENRYREPUBLICANS

