



## **2022 Vendor application**

Dear vendors:

Welcome to the Link Winter Market! This is our fifth year and we're back by very popular demand! Our goal is to provide an environment for all visitors, local and beyond, to spend a few winter Sundays at a unique market that offers access to exciting and talented vendors who make their own products, from clothing to delicious, comforting food. Are you in? Then read on for more information and the application form.

### **Dates**

Sunday, Nov. 27, 2022      9 a.m. – 2 p.m.

Sunday, Dec. 11, 2022      9 a.m. – 2 p.m.

### **Cost**

\$40 + HST for one Sunday + insurance

### **Insurance**

\$18 + PST for non-food vendor for one Sunday

\$24 + PST for beverage vendor for one Sunday

\$30 + PST for food/beverage vendor for one Sunday

If a vendor carries their own insurance, they will be required to provide a copy of their Certificate of Insurance (COI) in the amount of \$2M listing the Town of Georgina as an additional insured.

### **Eligible vendors**

Hand crafters, artisans, farmers, artists, bakers, chefs

First preference will be given to vendors from the Georgina community followed by vendors from the greater York Region area.

### **Application deadline**

Vendor applications must be completed and returned on or before Nov. 11, 2022.

Email: [mvandentillaart@georgina.ca](mailto:mvandentillaart@georgina.ca) or [thelink@georgina.ca](mailto:thelink@georgina.ca), or call 905-722-8507.

### **Note**

All food and farm vendors must fill out and submit to York Region, along with this application, the York Region Vendor Application Form for Special Events (see attached). The Link is not responsible to send this on your behalf.

Vendors will be expected to be on-site at the Link by 8 a.m. to set-up and remain until 2 p.m. and maintain coverage of their tables at all times. You will be given a space to fit a six-foot rectangular table that you will supply. If you do not have access to a table, contact the Link and one can be supplied if available. All break-down and clean-up is the responsibility of the vendor.

All items or ingredients prepared outside of the Link Winter Market, considered “potentially hazardous foods” by York Region Public Health, must be prepared in an inspected kitchen or in the kitchen at the Link. Vendors wishing to rent the Link Commercial Kitchen (prior to Nov. 27, 2022) can contact Michele Vandentillaart, the Link Program Coordinator at 905-722-8507 or [thelink@georgina.ca](mailto:thelink@georgina.ca).

If you have any questions, feel free to contact Michele Vandentillaart

[mvandentillaart@georgina.ca](mailto:mvandentillaart@georgina.ca)

We’re looking forward to connecting with you and making the Link Winter Market the place to be this festive season...finally!

Sincerely,

Michele Vandentillaart

The Link Program Coordinator

[mvandentillaart@georgina.ca](mailto:mvandentillaart@georgina.ca)

[thelink@georgina.ca](mailto:thelink@georgina.ca)

905-722-8507



## 202& Vendor application

Name: \_\_\_\_\_

Name of business: \_\_\_\_\_

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

Town/City: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone: Cell #: \_\_\_\_\_ Business #: \_\_\_\_\_

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

Number of tables (6 ft.): \_\_\_\_\_ P [ c 20 K Dec. 11:

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(Vendors should bring their own six-foot table or request a table, based on availability)

Note: if multiple tables are required this will be treated as an additional vendor space with applicable charges)

Hydro required? Yes: \_\_\_\_\_ No: \_\_\_\_\_

List all items to be sold in the chart below, include separate sheets if necessary. For items not produced by vendors, please include source of origin.

Items produced by vendor:

Items not produced by vendor (include source):

Having read and understood the rules and regulations thoroughly, I hereby agree to comply fully with these and all other federal, provincial and municipal rules and regulations that apply. I may forfeit my right to sell at the Link Winter Market if I am found to be in non-compliance.

Signature of vendor:

\_\_\_\_\_

Date:

# **Rules and regulations**

## **Location**

The Link, 20849 Dalton Rd., Sutton West (indoors)

## **Note**

Registered Service Animals are welcome on all Town-owned property.

## **Eligible vendors**

Hand crafters, artisans, farmers, artists, bakers, chefs

First preference will be given to vendors from the Georgina community followed by vendors from the greater York Region area.

## **Application deadline**

Vendor applications must be completed and returned on or before Nov. 11, 2022.

Email: [mvandentillaart@georgina.ca](mailto:mvandentillaart@georgina.ca) or [thelink@georgina.ca](mailto:thelink@georgina.ca), or call 905-722-8507.

## **Vendor responsibilities**

All Food and beverage and farm vendors must fill out and submit to York Region 'the York Region Vendor Application Form for Special Events' (see attached). A copy of the above York Region Vendor Application form must be attached with this application. The Link Winter Market is not responsible to submit these forms on your behalf.

Vendors are responsible for providing verification, upon request, that all saleable products are made, produced or grown by the vendor. Items not produced by the vendor must be documented and verifiable.

No produce will come directly or indirectly from the Ontario Food Terminal.

Compliance with both provincial and federal sales tax regulations are the responsibility of the individual vendor.

No person shall sell or offer for sale food that does not conform to the Public Health Act and all regulations made thereunder. The Link Program Coordinator will conduct inspections at random or as required. The Link Program Coordinator has the right to request food items be removed if in violation of standards provided by York Region Community and Health Services.

No vendor shall sell produce labeled "organic" unless the produce is grown on a certified organic farm and has proof thereof.

All craft vendors shall submit samples of their work, upon request, for approval prior to acceptance as vendors.

Vendors agree to accept full responsibility for any loss, damage or accident occurring at the Link Winter Market as a result of negligence or willful default on the part of the vendor.

Vendors will be required to provide a Certificate of Insurance (COI) in the amount of \$2M listing the Town of Georgina as an additional insured that covers all the dates you wish to participate in or, purchase it from the Town at a cost of \$30 plus 8% PST for a food/drink vendor or \$18 plus 8% PST for "other" vendors for each date you wish to participate in.

All vendors are responsible for compliance with health regulations.

All vendors shall label their products clearly by type and price.

All vendors agree to practice friendly customer service and not to engage in distress pricing.

Vendors are responsible for keeping their table area neat and clean at all times. At the end of the event, the Vendor is required to remove everything from his/her space and floor area.

Vendors are responsible for bringing their own tables and any other necessary display material.

Subletting of tables is not permitted, except for a member of the immediate family, and in that case, with the approval of the Link Program Coordinator.

The Link Program Coordinator has the right to move vendors to any location within the Link Winter Market area.

All vendors are responsible for notifying the Link Program Coordinator, in writing and one week in advance of the event, if they are unable to attend.

Vendors are responsible for obtaining all permits required in the production and sale of their goods.

### **Set up**

Vendors must arrive to the Link by 8 a.m. and ensure they are ready to sell by 9 a.m.

Vendors must stay within the boundaries of their table.

The Link Program Coordinator shall have the right to approve any signs, decorations or displays in the vendor's space and/or request changes or removals if necessary.

No vendor shall make any changes or alteration to Town property.

No signs or other material shall be affixed to any walls inside the Link.

Vendors shall remain in their own market space when selling. Sales shall be conducted in an orderly manner.

Vendor tables must be attended to at all times through to the end of the market day (2 p.m.) by a responsible person. No objectionable means of soliciting shall be permitted.

The Town of Georgina cannot be held responsible for items destroyed by fire, vandalism, theft, or any other cause.

Stereo equipment, televisions, VCR's or any other machinery which produces sound will be permitted only with the approval of the Link Program Coordinator.

Vendors shall not block walkways or fire exits or other vendors' tables.

All Vendors shall post their name and address in a prominent and visible location including all required licences, i.e. Health Unit, etc.

### **Origin of products**

Vendors shall only sell those items which are approved by the Link Program Coordinator.

Only Ontario grown produce or meat may be sold.

Any product not produced directly by the vendor must be clearly indicated by signage as to where it was produced.

Products coming directly or indirectly from the Food Terminal are not permitted.

All craft products must be new and not factory made or commercially produced.

Flea market or manufactured items are not permitted.

All produce, plants, flowers and meats must be produced, grown and processed in Ontario within 200 km of Georgina.

### **Penalties**

Any person who contravenes any of the provisions of these rules and regulations is subject to the cancellation of their table space at the Link Winter Market and no refund.



## VENDOR APPLICATION FORM FOR SPECIAL EVENTS

All information is to be completed and returned to York Region Community and Health Services Department at least **10 days** prior to the start date of this event.

For assistance with completing this form, contact York Region *Health Connection* at 1-800-361-5653

Office Fax Numbers: Georgina (905) 989-0237 Markham (905) 940-9872  
Richmond Hill (905) 762-2091 Tannery (905) 836-8315

VENDOR INFORMATION		
Vendor's name:		
Business name (if applicable):		
Address:		Telephone:
City/town:	Postal Code:	Fax number:
Email address:		Cellphone number:
EVENT INFORMATION		
Event name:		
Event location/address:		
Participation start date:		Last date of participation:
Days of operation (circle all days that apply): M Tu W Th F Sa Su		Hours of operation:
PROPOSED FOOD MENU		
(If additional space is required to list all food and suppliers, please photocopy this page)		
Food item(s) offered to the public:	Name & address of source(s)/supplier(s):	
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
	Name:	
	Address:	Phone:
FOOD SAFETY INVENTORY		
(Check off the appropriate boxes where applicable)		
<b>Management and Employee Food Safety Knowledge:</b>		
Will a certified food handler be on-site each day that you are participating in this special event? <input type="checkbox"/> Yes <input type="checkbox"/> No		
If yes, please specify the number of certified food handlers that will be present: _____		
<b>Cold Holding:</b>		
How do you intend to keep food cold? <input type="checkbox"/> Refrigerator (4C or lower) <input type="checkbox"/> Chest freezer (-18C or lower)		
<input type="checkbox"/> An insulated cooler with ice (4C or lower) <input type="checkbox"/> Other (specify): _____		
<b>Hot Holding:</b>		
How do you intend to keep food items hot (60C or higher)? <input type="checkbox"/> Steam table <input type="checkbox"/> BBQ/Grill <input type="checkbox"/> Chafing dishes with stenos		
<input type="checkbox"/> Other (specify): _____		
<b>Food Preparation:</b>		
Please indicate what type of preparation will be done at the event: _____		
_____		
_____		

## REQUIREMENTS

### Handling and Storage of Food:

What type of equipment will you have on-site to handle and store food? (check all that apply)

- ☐ Handwashing station      ☐ Two compartment dishwashing station      ☐ Liquid soap with paper towels
- ☐ Hairnets/hats      ☐ Cooking utensils - Specify total number \_\_\_\_\_      ☐ Serving utensils - Specify total number \_\_\_\_\_
- ☐ Thermometers for coolers/refrigerators      ☐ Probe thermometers      ☐ Sanitizing solution
- ☐ Other (specify): \_\_\_\_\_

Please provide an equipment layout for your booth at the special event:

*(Please note this section must be completed. The layout can be hand drawn in the space below or attached to this application.)*

Please take the following into consideration.

- Temporary handwashing stations shall consist of, at a *minimum*, an insulated container with a spigot that provides a continuous flow of running water, liquid soap, paper towels and a bucket to collect waste water. The temporary handwashing station must be set up on an elevated surface (i.e., table).
- Hand sanitizers do not replace the requirement for handwashing stations.
- All food served or sold at the special event must be prepared at an approved source.

Comments:

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\_\_\_\_\_  
Date

\_\_\_\_\_  
Public Health Inspector's Signature

\_\_\_\_\_  
Vendor's Signature

#### NOTICE OF COLLECTION

Personal information requested by staff is collected under the authority of the *Health Protection and Promotion Act* and will be used to provide statistical data to the Ministry of Health.

ORK-#587965-v3-VENDOR\_APPLICATION\_FORM\_FOR\_SPECIAL\_EVENTS\_Chapter\_2\_Appendix\_30.DOC

February 2011