The Great Frederick Fair, Inc.
Commercial Exhibitors’ Guide

P.O. Box 604
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301-663-5895
www.thegreatfrederickfair.com
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2021 Dates & Times

Dates:
September 17-25, 2021

Daily Gate Hours:
Open 4 p.m. on Sept. 17, 2021
Open Daily Sept. 17-25, 2021
9 a.m. - 10 p.m.

Exhibitor Bldg. Hours:
Open to vendors at 8:30 a.m.
Open to Public
9 a.m. - 10 p.m.
Must Be Staffed - Noon - 10 p.m.

Set-up:
Starting Monday, Sept. 13 and must be completed by 8 a.m.
Saturday, Sept. 17, 2021.
Refer to check-in schedule for exact times.

Teardown:
After 10 p.m. Saturday Sept. 25 and must be completely removed from the grounds by 4 p.m.
Monday, Sept. 27, 2021.
The GFF no longer has an exclusive beverage supplier. You may choose your own beverage distributor.

- Only licensee(s) and Licensee’s suppliers who have registered and been issued a permit will be allowed to make deliveries on the grounds.

- **Concessions and commercial exhibit buildings will open and operate each day from 9 a.m. until 10 p.m.; all booths MUST be staffed from noon to 10 p.m. by Licensee or Licensee’s personnel**

- Hours of Operation: Fri. Sept. 17: Parking at 9 a.m. and admissions at 4 p.m.; Sat. Sept. 18 - Sat. Sept. 25, admission & parking, 9 a.m. to 10 p.m. Licensees must show proper credentials.

- Licensees(s), its guests, invitees and agents must present proper passes at the gate for admission to grounds. In lieu of pass(es), admission must be paid and there will be NO REFUNDS for paid admissions.

- **The Licensee(s) under this agreement shall occupy the assigned space and shall not assign, transfer or sublet any part thereof to any other party or parties, or move to any location without the consent of the Fair Management. Violation shall result in the cancellation of the license agreement for such space involved and dismissal from the grounds.**

- The Fair Management reserves the right to reassign space assignments in the event a conflict arises.

- Concession/commercial exhibit footage space is neat measurement, and must include all awnings or all other projections, and signage.

- Concession/commercial space shall be improved, enhanced and decorated by the Licensee(s) at the Licensee(s) expense. All structures erected on the grounds and displays in the commercial buildings must be made of substantial materials, and of neat appearance and shall be approved by Fair Management. Paper materials used for decorations must be non-flammable. Licensee(s) are not permitted to apply tape, nails or any fastening items to walls, doors, or ceilings without consent and permission of the Fair Management. Exhibits SHALL NOT block emergency equipment and access areas and exits.

- All tents shall be flame resistant in accordance with NFPA 701 and accompanied with a certificate showing compliance and indicating that the test complies with NFPA 701. All Licensees SHALL carry additional insurance on tent rentals. Smoking shall be prohibited in any tent. All compressed gas cylinders must be secured to prevent falling or knocking over. Propane cylinders shall be in date and shall not be located under any tent or inside any structure.

- **No one shall tamper with or change any of the general illumination in any of the buildings, grounds or facilities. Any special electrical work will be performed by the fair’s designated electrical contractor. Any additional fees incurred will be paid by the Licensee(s).**

- Unless otherwise stipulated, all lights and electrical power must be paid for by the Licensee(s).

- Licensees are not permitted to make any installations which obstruct the light or occasion inconvenience to another Licensee(s). Side walls should not be over four feet high. The Licensee shall be responsible and liable for the operation, delivery, erection and removal of all displays and materials within timelines stipulated by Fair Management.

- All prices of any service or sale(s) (including food) shall be conspicuously posted in the exhibit area. Prices for each food item shall be displayed on the sign; All signage shall meet the approval of the Fair Management.

- Items being raffled during the fair shall be awarded during the last day of the fair; all winners’ names and addresses must be posted, and a copy supplied to Fair Management no later than 10 p.m. on the last night of the fair. All Licensee(s) conducting raffles shall obtain proper permits from local law agencies and provide a copy of the permit to Fair Management prior to the opening of the fair.

- All exhibits shall be removed by Monday, Sept. 27, 2021. Any exhibits remaining after Sept. 27 shall be deemed abandoned and a penalty of a day’s rent based on the overall commercial space fee will be charged per day until removed or is disposed of as “abandoned property” pursuant to State Law. **No exhibit/concession shall be dismantled before 10 p.m. Saturday, Sept. 25.**

- Licensee(s) shall be in place by 8 a.m. Saturday, Sept. 18; after that date and time, the fair reserves the right to fill the unoccupied space.

- Licensee(s) shall have insurance on their exhibits and supply the same at their own expense. Licensees will provide a Certificate of Liability Insurance in the amount of no less than $500,000.00 per occurrence and listing as additional insured The Frederick County Agricultural Society, Inc. and The Great Frederick Fair, Inc. The Fair/Society shall not be held responsible for any injury that may arise to licensees, their employees, guests, invitees or agents for the loss of, or damage to any material from any cause whatsoever.
If Licensee shall cancel this agreement after July 15, 2021, the Licensee shall forfeit all deposits and payments.

The distribution of any sample, gift or any article shall not be made, except with the approval of Fair Management or upon the granting of a license agreement for same. Licensee(s) shall work inside the allotted assigned space and may not work outside of the space to promote, distribute samples, literature or to make sales. The Fair prohibits any political display, politicking and marketing beyond the demised space by licensees(s), its guests, invitees and agents. Licensee acknowledges that roaming privileges, soliciting, begging, signing or public speaking while roaming shall be strictly prohibited and the Fair reserves the right to terminate this license agreement and expel any offenders from the fairgrounds. No bells, gongs, whistles or other noise-making devices shall be used to attract attention to a concession or exhibit.

No controlled games of any kind and “Holder” jars shall be authorized by Fair Management.

The sale of knives and hunting knives, guns of any type, laser lights, stink bombs shall be prohibited, as well as any type of item that would be considered a weapon.

Knives of any type, balloons, laser lights or stink bombs are prohibited as a prize for any type of game of chance or give away in the independent concessions/commercial space area.

Yardsticks as giveaways shall be permitted to be given out Monday-Thursday until 5 p.m. It is strongly encouraged and recommended that yardsticks only be given to adults over the age of 18 during permitted giveaway times.

No permanent tattooing is permitted.

If the Fair Management in its sole discretion, determines that actions by the Licensee, its agents, guests and invitees are of a questionable or demoralizing nature or have any racial implications, then, the said actions shall not be tolerated and shall be prohibited on the Fairgrounds and the Fair shall terminate this license agreement and shall expel the offender(s) from the Fairgrounds. Any immoral, vulgar or suggestive slurs, publications, signs, and information through any type or form of media shall be strictly prohibited and any offender(s) shall be expelled from the Fairgrounds.

Illegal drugs or drug associated paraphernalia are strictly prohibited on the grounds.

Alcoholic beverages shall be allowed on the grounds subject to the sole discretion and permission of the Fair Management.

The Fair Management reserves the right to limit the number and/or kinds of merchandise, food or exhibits on display or sold.

Palm reading shall not be permitted in the independent concessions/commercial space areas.

Licensee(s) must strictly comply with all Federal, State and Local laws, including health and safety rules, and make the necessary provisions to comply therein. Failure to abide by such laws, including the handling of food and beverages, and the proper disposal of waste will result in the forfeiture of their contract. Waste must be disposed of properly in proper receptacles. Emptying of gray water and other liquids is permitted only through authorized containers as approved by the Frederick County Health Department and at the Licensee(s) cost.

Licensee(s) handing out food samples shall receive prior authorization from the Fair’s concessions committee and must follow all food sampling policies outlined by the Frederick County Health Department. Food samples shall be limited to taste size portions, not to exceed a teaspoon size portion.

No dogs, except to assist blind or disabled persons are permitted on the grounds at any time.

All deliveries must be made prior to 10 a.m. each day of the fair. No traffic or parking is permitted in commercial areas during the fair’s operational hours. All fire lane designations must be abided by Licensee and Licensee’s agents, guest and invitees and will be enforced.

Licensee(s) shall abide by all fire regulations and/or decisions of the representatives of the Fire Marshal’s Office. Open flames shall not be permitted in any exhibit without the written approval of the Fire Marshal’s Office.

Licensee(s) shall comply with all local laws, rules, regulations and ordinances in force.

Smoking tobacco and any smoking associated paraphernalia including e-cigarettes and similar devises are strictly prohibited in any of the buildings located on the fairgrounds.

Violation of the rules and regulations herein or special rules adopted by the Fair Management by the holder of a license and privilege permit under an agreement by his or her or its employees or agents shall annul the agreement and forfeit all privileges and be subject to such penalty as the Fair Management may impose. Specifically, the Fair Management shall have the right to terminate this license agreement and to exclude the offenders from the grounds and take charge of the space occupied in which all money paid for said privilege by the offending holder of the agreement shall be forfeited to the Fair and the Fair may take charge of all property used in or about the business of such holder, sell the same and apply the proceeds to the payment of any sums due the Fair for the said privilege.
• Refunds of deposits on agreements cancelled for other reasons (reasons to be reviewed by Fair Management) will only be made by action of the Board of Directors following the fair.
• All licensees shall be responsible for keeping their area clean during fair hours, including cleanup at the end of the fair. Limited containers are provided for concessionaires/exhibitors to empty trash.
• Solicitation of minor’s names, addresses, or phone numbers shall not be permitted without written parental/guardian approval.
• In the event of fire, severe weather, war, civil strife or other circumstances beyond the control of The Great Frederick Fair, Inc. which causes the Fair to be closed or cancelled in whole or in part, the Licensee(s) waives any claim for damages or compensation. In no event shall the Fair/Society be liable to Licensee for any interruption or failure in the supply of any utilities to the "PREMISES". The Fair reserves the right to interrupt service of any utilities servicing said Licensee’s space(s): when necessary by reason of accident, or repairs, alterations or improvements which in the judgement of the fair are desirable or necessary to be made until such repairs, alterations or improvements shall have been completed: and the Fair shall have no responsibility or liability for failure to supply, heat, plumbing, air conditioning, cooling and electric and sewer and water service or other service act for the benefit of Licensee, when prevented from so doing by strikes, accidents or by any other causes beyond Licensor’s reasonable control, or by orders or regulations of any Federal, State, County or municipal authority, or by any failure to receive suitable fuel supply, or inability despite exercise of reasonable diligence to obtain the regularly-used fuel or other suitable substitute: and Licensee agrees that Licensee shall have no claim for damages nor shall there be any abatement of any fees or rent in the event that any of said utility systems or services shall be discontinued or shall fail to function for any reason.
• The Fair Management reserves the right in its sole discretion to interpret, amend or add to the rules and regulations at any time.
• The Licensee is solely responsible at its cost to obtain all necessary permits and licenses.
• This license agreement shall be terminated by Fair Management with or without cause at any time.
• This license agreement shall not be assigned.
• This license agreement shall be binding on all parties, hereto, their respective guests, invitees, and agents.

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**Check-In/Set-up Schedule**

Please follow the scheduled move in below, at which time you will receive your packet and passes at Building 3.

<table>
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<tr>
<th>Section</th>
<th>Time</th>
<th>Arrival</th>
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<tr>
<td><strong>Monday: September 13, 2021</strong></td>
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<tr>
<td>T</td>
<td>8 a.m. – Noon</td>
<td>Gate 3</td>
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<td>M, N, &amp; O</td>
<td>1 – 4 p.m.</td>
<td>Gate 3</td>
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<tr>
<td><strong>Tuesday: September 14, 2021</strong></td>
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<td>W</td>
<td>8 – 11 a.m.</td>
<td>Gate 5</td>
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<tr>
<td>H, I, J, K, Outside Bldgs. 7 &amp; 8</td>
<td>Noon – 4 p.m.</td>
<td>Gate 1</td>
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<td><strong>Wednesday: September 15, 2021</strong></td>
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<tr>
<td>Indoor Commercial Bldgs. 7, 8, 12, or 13</td>
<td>8 - 11 a.m.</td>
<td>Gate 1</td>
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**F.Y.I.**

**Loading/Unloading:**
Exhibitors are permitted to load or unload supplies at your booth prior to 10 a.m. or after midnight. This is strictly enforced. Stock vehicles must be moved to designated lots B, C, or D.

**Tents/Tables/Chairs:**
The fair does not provide tents, tables or chairs for your exhibit. It is your responsibility to secure any tents, tables, or chairs you may need. Tents or canopies are not allowed inside any buildings. All structures erected on the grounds must be temporary. All tents must have a flame resistant certificate in accordance with NFPA 701. *(Exhibitors are STRONGLY encouraged to carry insurance on their rented tents.)*

**Trash:**
Trash will be collected at 8 a.m. each day. All exhibitors/concessionaires are required to place their trash at their booth curb by 8 a.m. If trash accumulates at your booth throughout the day, please dispose of it in the fair's trash rolloff areas located behind Building 12 or near Gate 4.

**Recycling:**
Recycling tubs are placed throughout the grounds for the disposal of plastic bottles and cans. Vendors are asked to encourage their customers to recycle.

Vendors should deposit all cans, bottles, and paper along with breaking down all cardboard into 2' x 2' squares, and placing these items in front of your booth beside the trash so it can be collected each morning. A complete list of recyclable items will be provide in your packet at check-in.

**Grease:**
Grease barrels have been located in specified areas for food concessionaires’ use. **DO NOT** dump any grease or gray water on the ground.

**Gray Water:**
All gray water is to be emptied into holding tanks and must **NOT** be dumped on the ground. Anyone needing a holding tank should contact the Administration Office prior to the fair to make such arrangements. Any costs associated with the holding tank or pumping will be assumed by the concessionaire.

**Electricity:**
Each vendor will be charged an electricity use fee per booth space. Everyone is required to pay this fee regardless if you plug into any outlets or not. If you require special electrical needs or hook-ups, please complete the electrical request form and return it with your signed contract.

**Sales and Use Tax Licenses:**
Anyone selling merchandise must collect and remit 6% sales tax as required by law. Those not having a permanent Maryland Sales Tax License are required to obtain a free 30 day permit. You can obtain this permit by contacting the State Office at 410-767-1300 or at www.comp.statemd.us.

**Traders Licenses:**
Vendors who do not have a Maryland Sales and Use Tax number is required to obtain a Traders License for Frederick County. Call 301-694-1960 to apply for a license.

**Official Suppliers:**
There is no official beverage supplier to The Great Frederick Fair, Inc.
Thompson Gas is the official propane provider. Jeff Kenney, 443-545-4393.

**Food Compound:**
All of the fair's food, beverage *(Coke - located between bldgs. 12 & 13)* and ice *(Daugherty's or JB Seafood)* suppliers will be in a designated location on the grounds. Report there for any immediate needs.
Unforeseeable Circumstances:
In the event of fire, severe weather, war, civil strife or other circumstances beyond the control of The Great Frederick Fair, Inc. which causes the Fair to be closed or cancelled in whole or in part, the Licensee(s) waives any claim for damages or compensation. In no event shall the Fair/Society be liable to Licensee for any interruption or failure in the supply of any utilities to the “PREMISES”. The Fair reserves the right to interrupt service of any utilities servicing said Licensee’s space(s): when necessary by reason of accident, or repairs, alterations or improvements which in the judgement of the fair are desirable or necessary to be made until such repairs, alterations or improvements shall have been completed: and the Fair shall have no responsibility or liability for failure to supply, heat, plumbing, air conditioning, colling and electrick and sewer and water service or other service act for the benefit of Licensee, when prevented from so doing by strikes, accidents or by any other causes beyond Licensor’s reasonable control, or by orders or regulations of any Federal, State, County or municipal authority, or by any failure to receive suitable fuel supply, or inability despite exercise of reasonable diligence to obtain the regularly-used fuel or other suitable substitute: and Licensee agrees that Licensee shall have no claim for damages nor shall there be any abatement of any fees or rent in the event that any of said utility systems or services shall be discontinued or shall fail to function for any reason.

Distribution of Material:
Concessionaires/exhibitors must work inside the allotted assigned space, and may not work outside of the space to promote, distribute samples, literature or to make sales. No roaming privledges are authorized. Soliciting, begging, signing or public speaking while roaming is strictly prohibited and offenders will be expelled.

FedEx/UPS deliveries:
Deliveries will be made at the fair’s Administration Office (Building 3). Concessionaires can arrange for pick ups there. Please check daily for any deliveries you may be expecting. CODs are not accepted. Deliveries will not be made on the grounds. The Great Frederick Fair, Inc. assumes no responsibility for any losses. The Great Frederick Fair, Inc. is not able to accept or store advance shipments of materials.

Raffles:
All raffles and give-aways must be registered with the appropriate authorities, and a copy of the permit must be provided to the fair's Administration Office. To obtain a permit, contact the Frederick County Office of Permits at 301-696-2946.

If you are planning to conduct a raffle at your booth you must conduct the drawing before 10 p.m. on the last Saturday of the fair, and you must furnish the fair office with the name, address, and telephone number of the winner(s) immediately following the drawing.

Pets:
Exhibitors/fair patrons are not to bring pets on the fairgrounds, unless for assisting the blind or disabled.

Prohibited Items:
Sale, chance, or prize awarding of knives (exclusive of kitchenware) firearms, concealed weapons, drugs and/or drug paraphernalia, stink bombs, cigarette lighters are strictly prohibited. Failure to comply with this rule shall subject the exhibitor and/or employees to forfeit space(s) and all monies paid for rental of the space(s).

Alcohol/smoking:
Alcoholic beverages may be allowed on the grounds subject of the soul discretion and permission of the fair management. Smoking tobacco and any smoking associated paraphemalia including e-cigarettes and similar devises are strictly prohibited in any of the buildings located on the fair grounds.

Security:
The Great Frederick Fair, Inc. will provide security for the fair and general public starting the first Friday of the fair. The fair does not provide security for individual exhibits. The fair is not responsible for lost or stolen items. Please do not leave purses, laptop computers, large sums of money or similar items unattended in your booth at anytime, including overnight.
Passes/Parking/Golf Carts

Admission Passes

Each 1 foot booth includes 1 hang tag *(parking on site)* and 1 season pass without parking for admission to the fairgrounds and parking as well as 2 ($75.00 each) concession passes which include admission to the fairgrounds and parking **ONLY** in the fair operated lots B, C, or D.

Additional passes may be purchased at the above price and should be done at time of contract signing.

No pass(es) may be left with the gate attendants nor may pass(es) be handed through the fence. There will be no refund to exhibitors who have to pay to enter the fair.

The passes that you purchase or those included with your booth are for the sole purpose of supplying your employees with an entrance to the fair to conduct business.

**Does not guarantee parking on the fairgrounds complex.**

Exhibitor Parking

Due to limited space, the fair does not guarantee parking on the fairgrounds complex for any exhibitor or worker.

Designated parking is not included with your commercial space, nor is it permitted within your space. There will be no parking in front of, behind, between or next to booth areas. **ALL FIRE LANES WILL BE STRICTLY ENFORCED.**

The fair offers parking at three different locations around the fairgrounds:

- **Lots B & C:** Highland Street across from Gate 4A.
- **Lot D:** Monocacy Boulevard which is serviced by a free shuttle during specified hours. These three locations all accept concession pass(es).

**Note:** **Lot A** at Franklin Street across from Gate 1 is no longer accepting passes.

Occasionally the fair parking lots become full and it is necessary to close the gates to incoming traffic. This is done to maintain open roads in the event of an emergency. Should you arrive during one of these times, please plan to use alternative parking locations.

Use of Golf/Utility Cart Policy

*(Adopted by The Great Frederick Fair Board of Managers, May 2001)*

Golf carts, ATV’s, etc. are discouraged on the fair grounds at all times. However, if one is used, there will be a permit fee of $150.00 each for such use. Permits should be purchased at time of contract signing.

You **MUST** have a **VALID** Driver’s license and certificate of insurance with a minimum of $1,000,000.00 of General Liability coverage naming The Great Frederick Fair, Inc. and The Frederick County Agriculture Society, Inc. as additional insured.

Permits issued from the fair’s Administration office and must be displayed in plain view on the front of the vehicle.

Golf cart, ATV, etc. use is limited to travel routes as designated on “Route Map,” except for designated fair staff, trash, police, first aide and security (in emergency cases only). You will be given a map with your permit.

*Non-compliance to these guidelines may result in revocation of cart permits or other restrictions.*
This certificate is a sample of what information should appear on the certificate that you provide to The Great Frederick Fair, Inc.

**CERTIFICATE OF LIABILITY INSURANCE**

This certificate is issued as a matter of information only and confers no rights upon the certificate holder. This certificate does not affirmatively or negatively amend, extend or alter the coverage afforded by the policies below. This certificate of insurance does not constitute a contract between the issuing insurer(s), authorized representative or producer, and the certificate holder.

**Important:** If the certificate holder is an additional insured, the policy(ies) must have additional insured provisions or be endorsed.

If subrogation is waived, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

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<tr>
<th>COVERAGES</th>
<th>CERTIFICATE NUMBER</th>
<th>REVISION NUMBER</th>
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<tbody>
<tr>
<td>AUTOMOBILE LIABILITY</td>
<td>SHOW IF YOU HAVE THEM</td>
<td>SAMPLE</td>
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<tr>
<td>COMMERCIAL GENERAL LIABILITY</td>
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Frederick County Agricultural Society Inc and The Great Frederick Fair Inc are additional insureds on a primary and non-contributory basis on the above General Liability and include a Waiver of Subrogation.

**CERTIFICATE HOLDER**

Frederick County Agricultural Society Inc
PO Box 604
Frederick, MD 21703

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ACORD 28 (2018/03) The ACORD name and logo are registered marks of ACORD.

Food Service Information

Anyone serving food at the fair must obtain a special Temporary Food Service Permit from The Frederick County Health Department. Food/Beverage Vendors MAY NOT operate without a valid Temporary Food Service Permit issued by the Health Department. Temporary Food Service Permits MUST be applied for in advanced. Inspectors are unable to collect payment or issue permits on site.

Vendors are required to post a valid Temporary Food Service Permit in public view.

The permit fee is $25 payable to Frederick County Health Department via cash, check, VISA or MasterCard (no debit cards). The Frederick County Health Department does not take payments online or over the phone.

The Frederick County Health Department, 350 Montevue Lane, Frederick, MD 21702 Food Office · 301-600-2542
http://health.frederickcountymd.gov/352/Food-Control

To allow time for processing/approval, completed applications and fee must be submitted by August 15, 2021.

Special Food Service Facility Requirements

The following minimum requirements must be met to operate an approved temporary food service facility as defined above from Code of MD Food Service Facility Regulations 10.15.03:

- The site location must be approved by the Health Department. Food service operation must be conducted in an area where food is protected from contamination. Area must have overhead protection. Flooring may be concrete or pavement. Dirt/grass/gravel must be covered with mats, plywood, or other suitable material that controls dust and mud. Side protection must be provided that protects the interior from weather, windblown dust/debris, or other forms of contamination.
- All food to be provided to the public must come from approved sources. Approved sources include licensed restaurants, caterers, or ingredients may be purchased from retail grocers/suppliers and all preparation, cooking, storage, and clean-up is conducted at the event site location. A private home may not be used for storage, clean-up, preparation, or cooking of food intended for the public.
- All food service operations require an adequate supply of potable water for hand washing, ware washing, and any food preparation. Acceptable sources include public/municipal connections, commercially bottled water, or water from a private well that has been recently tested for bacteria by a certified sampler with safe lab results. Water must be stored and conveyed in food-grade hoses/containers. Frost free hydrants are not approved water sources.
- Adequate hand washing facilities consist of a hand sink equipped with potable hot and cold running water, hand soap and paper towels. A temporary set-up can be provided with a portable container equipped with an on/off valve that allows the water to flow freely into a catch bucket as hands are washed. (Bar soap is not permitted.) Hand sanitizer cannot be substituted for hand soap or hand washing. Food handlers must wash their hands prior to starting any food handling or prep, and wash their hands frequently throughout food service operations.
- Foods considered ready-to-eat (RTE) without further cooking/reheating may not be handled with bare hands. Gloves, deli tissues, tongs, or other similar utensils must be used.
- Small wares and utensils that are used for food preparation/service on site require proper washing and sanitizing. This may be done in a 3-bin sink or a temporary set-up using bus tubs. First, items should be washed in hot soapy water. Second, they should be rinsed in clean water. Third, items should be chemically sanitized in warm water with an approved sanitizer and concentration. Lastly, the items are air dried. Test strips are required for checking sanitizer concentration. Chlorine sanitizer @ 50-100ppm. Quaternary Ammonia (QAT) sanitizer @ 200ppm.
- Ice must be from an approved commercial source. Ice used in beverages or as an ingredient is to be kept separate, with no other food items. An ice scoop with a handle must be used to prevent bare hand contact with ice. Ice may be used to keep small amounts of perishable foods/beverages cold; sufficient ice must be available to maintain internal temperature of perishable foods ≤ 41°F. Foods must be in sealed packages and water must be drained as the ice melts to prevent contamination of the food items.
- Self-serve condiments or “samples” should be in individual packets, squeeze bottles, or bulk dispensers with pumps, etc. Alternatively, food handlers should provide condiments/samples.
- Separate raw and prepared/ready-to-eat foods in storage. Cutting boards and knives used for raw meats must not be used for any other foods until washed, rinsed, and sanitized.
A probe thermometer is required in 2° intervals for monitoring food temperatures. Ensure the thermometer is calibrated. Clean and sanitize prior to each use.

Individuals who have any type of wound/cut must wear a bandage and gloves. Individuals who have or may have illnesses that could be transmitted through food/water are not permitted to work with food. Food handlers are required to have their hair effectively restrained. Eating and tobacco use are not permitted while in food service areas. A closed drink with a lid is allowed. Only food service staff are permitted in the food service areas.

Foods that have been in the “Danger Zone” (41°-135°F) for more than 4 hours or an unknown time must be discarded.

Maintaining safe food temperatures is a primary concern of food service to reduce the risk of foodborne illness. Adequate equipment is required for cooking, cooling, reheating, hot holding, and cold storage as needed for the proposed menu. Cook pork, lamb, goat, whole steaks, and seafood to a minimum of \(145°F\) for 15 seconds

- Cook pork, lamb, goat, whole steaks, and seafood to a minimum of \(145°F\) for 15 seconds
- Cook ground beef/sausage, gyros and eggs to a minimum of \(155°F\) for 15 seconds
- "A Consumer Advisory is required if serving undercooked or cook-to-order items such as raw shellfish, sushi, ceviche, undercooked steak or hamburgers, etc. "CONSUMING RAW OR UNDERCOOKED ANIMAL FOODS MAY INCREASE YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."
- Cook chicken/poultry and stuffed products to a minimum of \(165°F\) for 15 seconds
- Once cooked – Maintain hot foods at \(\geq 135°F\) (warmer, steam table, etc.)
- Reheat cooked foods to a minimum of \(165°F\) within 2 hours for hot holding – or at any point foods may have dropped below the \(135°F\) min. holding temperature
- Cold Storage - Maintain potentially hazardous (perishable) foods \(\leq 41°F\) using mechanical refrigeration or ice for short periods of time (ice must be kept drained)
- Cooling – cooked/heated foods must be cooled from \(135°F\) to \(41°F\) within a total of 6 hours \textit{and} must reach \(70°F\) within the first 2 hours

- Thaw foods properly: as part of the cooking process, under refrigeration, or completely submerged under cold running water – \textit{never} at room temperature.
- Flies and insects can carry/transmit foodborne diseases. Cover all food items and keep surfaces clean to reduce the risk. If traps are used, they must be placed away from the food stand and any food contact surfaces.
- Toxic chemicals, cleaners and pesticides must be kept separate and away from food and food contact surfaces. Read labels carefully and use only as directed.
- Place grills and other hot equipment within the food service stand so that there will be no dangerous exposed areas that food handlers may burn themselves. Open grills and fryers are required to be under overhead protection. Covered smokers may be located just outside of tents. (Immediate vicinity must be free of noxious odors and smoke.)
- Sufficient lighting must be provided in all areas of food operations. Lights above food preparation, equipment and utensil washing areas must be shatter proof or shielded to prevent loose broken glass.
- All liquid waste, trash and garbage must be disposed of in an approved manor. Waste water, etc. may not be poured down storm drains or dumped on the ground.
- Restroom facilities for food service workers must be provided within close proximity and accessible during all hours of food service operation.
- Any items being sold or offered packaged (“Grab & Go”) must be labeled in compliance with COMAR 10.15.03.12.
- Food/Beverage Vendors operating at events with live animals such as petting zoos, rodeos, carnivals, circuses, fairs, etc. should set-up food service operations only in non-animal areas. Additionally, vendors are to provide hand washing facilities (minimally hand sanitizer) and display hand washing signs instructing visitors to wash hands after touching animals and/or prior to eating/drinking. Signs, sanitizer and hand washing should be accessible to children and handicap individuals.
**Food Service Information (cont.)**

**Fire Safety Requirements**

**Tents:**
All tents shall be flame resistant in accordance NFPA701, Standard Methods of Fire Tests for Flame Propagation of Textiles and Films. The test shall be conducted for Large Scale and a certificate showing compliance and indicating that the test complies with NFPA 701.

Smoking shall be prohibited in any tent.

Portable fire extinguishing equipment shall be furnished and maintained in the tents by the exhibitor. The extinguishers shall have a current inspection tag and be located in areas accessible to the public.

**General:**
All compressed gas cylinders must be secured to prevent falling or knocking over. Propane cylinders shall be in date, and shall not be located under any tent or inside any structure.
The Great Frederick Fair does not endorse any of the following businesses or organizations. They are provided for informational purposes only.

## Hospital/Healthcare

<table>
<thead>
<tr>
<th>Hospital/Healthcare</th>
<th>Address</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Frederick Memorial Hospital</strong></td>
<td>400 West 7th Street Frederick, MD 21701</td>
<td>240.566.3300</td>
</tr>
<tr>
<td><strong>FMH Immediate Care</strong></td>
<td>850 Oak Street Frederick, MD 21702</td>
<td>301.698.8374</td>
</tr>
</tbody>
</table>

## Pharmacies

<table>
<thead>
<tr>
<th>Pharmacy</th>
<th>Address</th>
<th>Phone</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CVS</strong></td>
<td>402 South Jefferson Street Frederick, MD 21701</td>
<td>301.663.4861</td>
<td>7 a.m. – 12 Midnight</td>
</tr>
<tr>
<td><strong>Rite Aid</strong></td>
<td>1000 Key Parkway Frederick, MD 21702</td>
<td>301.624.0000</td>
<td>Mon. - Sat. 9 a.m. – 9 p.m. Sunday 10 a.m. – 5 p.m.</td>
</tr>
</tbody>
</table>

## First Aid

First Aid is located next to **Building 15** during fair week. The First Aid Station will be open during fair hours. Local Fire/Rescue company personnel and volunteers will be on the grounds during regular fair hours.

## Approved Suppliers
The Great Frederick Fair does not endorse any of the following businesses or organizations. They are provided for informational purposes only.

## RV Dealers

**Beckley's Camping Center**  
11109 Angleberger Road  
Thurmont, MD 21788  
800.615.6171

**Chesaco RV**  
1501 East Patrick Street  
Frederick, MD 21701  
301.662.5722

## Camping

The fair offers limited camping on the grounds on a first come, first serve RESERVATION basis.

Camping is $200.00 per 9 days, starting with the day you arrive on the grounds, regardless of hook-up or occupancy. All camper reservations must be made in advance, at time of contract signing.

A permit will be issued from the fair’s Administrative Office upon arrival. The permit must be displayed at all times on the front door of the camping unit.

All camping locations have electric and water. There are limited sites with sewer hook-ups.

The Fire Marshal requires all sleeping areas, including personal camping trailers, to be protected with a single station smoke detector.
The Great Frederick Fair does not endorse any of the following businesses or organizations. They are provided for informational purposes only.

**Laundromats**

**East Gate Dry Cleaners**  1202 East Patrick St. #C  
Frederick, MD 21701  
301-620-1320

**Spot Laundromats**  
5234 & 505 N. East Street  
Frederick, MD 21701  
866-682-7768

**Local Wholesale Stores**

**CostCo**  
10 Monocacy Boulevard  
Frederick, MD 21704  
301.644.1483

**Wal-Mart**  
7400 Guilford Drive  
Frederick, MD 21704  
301.631.0805

**Sam’s Club**  
5604 Buckyestown Pike  
Frederick, MD 21704  
301.698.1692

**Wal-Mart**  
2421 Monocacy Boulevard  
Frederick, MD 21701  
301.644.2440

**Country Inns & Suites**

**Best Western**  
420 Prospect Boulevard  
Frederick, MD 21701  
301.695.6200

**Clarion Inn**  
5400 Holiday Drive  
Frederick, MD 21703  
855.516.1090

**Courtyard by Marriott**  
5225 Westview Drive  
Frederick, MD 21703  
301.631.9030

**Days Inn of Frederick**  
5646 Buckyestown Pike  
Frederick, MD 21704  
301.694.6600

**Fairfield Inn by Marriott**  
5220 Westview Drive  
Frederick, MD 21703  
301.631.2000
Places of Worship

First Baptist Church of Frederick  
7040 Bowers Road  
Frederick, MD 21701  
301.473.8283

St. John the Evangelist Catholic Church  
118 East 2nd Street  Frederick, MD 21701  
301.662.8288

Good Shepherd Lutheran Church  
1415 West 7th Street  Frederick, MD 21702  
301.663.3344

Frederick Christian Fellowship Church  
10142 Hansonville Road #5  
Frederick, MD 21702  
301.620.2255

Frederick Church of the Brethren  
201 Fairview Avenue  
Frederick, MD 21701  
301.662.1819

All Saints Episcopal Church  
106 West Church Street  Frederick, MD 21701  
301.663.5625

Calvary United Methodist Church  
131 West 2nd Street  Frederick, MD 21701  
301.662.1464

Beth Sholom Community Center  
1011 North Market Street  Frederick, MD 21701  
301.663.3437

Golf Courses

Clustered Spires  
8415 Gas House Pike  
Frederick, MD 21701  
301.600.1295

Glade Valley  
10502 Glade Road  
Walkersville, MD 21793  
301.898.5555

Maple Run Golf, LLC  
13610 Moser Road #A  
Thurmont, MD 21788  
301.271.7870
Directions
Close to Major Highways & Easy to Find

From the North:
Take U.S. 15 South to Frederick. Take I-70 East to toward Baltimore. Take Exit 56 (E. Patrick St.).

At the end of the exit ramp turn right; follow straight about six blocks.

Make a right onto Monroe Ave. and proceed to Gate 3.

From the South:
Take I-270 North to Exit 32. Follow to I-70 East toward Baltimore; take Exit 56 (E. Patrick St.).

At the end of the exit ramp turn right; follow straight about six blocks.

Make a right onto Monroe Ave. and proceed to Gate 3.

From the East:
Take I-70 West to Frederick. Take Exit 56 (E. Patrick St.).

Follow six blocks. Make a right onto Monroe Ave. and proceed to Gate 3.

From the West:
Take 1-70 East to Frederick. Take exit 56 (E. Patrick St.).

At the end of the exit ramp turn right; follow straight about six blocks.

Make a right onto Monroe Ave. and proceed to Gate 3.