



2026

VENDOR GUIDE

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2026 Dates & Times

The Great Frederick Fair Week:

September 18-26, 2026

Advertised Fair Hours:

1st Friday (9/18) 4 p.m. – 10 p.m.

Saturday – Saturday (9/19-26) 9 a.m. – 10 p.m.

Contracted Vendor Hours of Operation: Noon to 10 p.m. daily

Buildings 7 & 8 are unlocked for vendors at 8:30 a.m. to 10 p.m.

*All Concerts/Motorsports should be released around 9:30 p.m.

Set-up:

Starting Monday, Sept. 14 and must be completed by 8 a.m. Friday, Sept. 18, 2026.

Refer to check-in schedule (back page) for exact times.

The Fire Marshal will be on-site for inspections on Wednesday, Sept. 16th through Friday, Sept. 18th during the hours of 10 a.m. - 3 p.m.

Teardown:

After 10 p.m. Saturday, Sept. 26th and must be completely removed from the grounds by 4 p.m. Monday, Sept. 27, 2026.

Future Fair Dates:

September 17-25, 2027

September 15-23, 2028



CONTACT INFORMATION

Email: info@thegreatfrederickfair.com

Office Phone: 301-663-5895

Fair Office Hours: Monday - Friday, 8 a.m. to 4 p.m.

VENDOR HOURS OF OPERATION

Vendors 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. 18: Parking at 9 a.m. and admissions at 4 p.m.; Sat. Sept. 19- Sat. Sept. 26, admission & parking, 9 a.m. to 10 p.m. Licensees must show proper credentials at gates.

GENERAL INFORMATION

VENDOR BOOTHS /ASSIGNED SPACES/SUBLETTING, ETC.

The Booths are sold as 10'x10' spaces. Each space includes electricity. Vendor footage space is neat measurement, and must include all awnings or all other projections, hitches, and signage. Spaces are clearly numbered.

Licensee(s) shall be in place by 8 a.m. on the first Friday and ready to open at 4:00 p.m. and by noon the first Saturday; after that date and time, the fair reserves the right to fill the unoccupied space.

Vendor 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.

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 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 be binding on all parties, hereto, their respective guests, invitees, and agents.

ALCOHOL & DRUGS

Alcoholic beverages may be purchased at designated sale areas on site, but no outside alcohol is permitted. Smoking is NOT permitted inside the facilities or restrooms at ANY time. Smoking is permitted in pre-approved designated outside locations only. This restriction also includes eSmoking.

Any and all illegal drugs and associated paraphernalia as defined by the State of Maryland, US Government, Frederick County and local governments and as amended, but not limited thereto, shall be strictly prohibited on the Frederick Fairgrounds and shall be strictly enforced by the Licensor.

The Licensor, in its sole discretion, reserves the right to prohibit any and all drugs and associated paraphernalia whether illegal or legal to be on the Fairgrounds or used on the Fairgrounds, such as Maryjane, CBD, weed or pot, but not limited thereto.

BEVERAGE SUPPLIER - The GFF does not have an exclusive beverage supplier. You may choose your own beverage distributor.

CAMPING

The fair offers limited camping on the grounds on a first come, first serve reservation basis. Camping is \$300.00 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 the time of contract signing.

A permit will be issued from the fair's Administrative Office upon arrival. The permit must always be displayed on the front door of the camping unit. All camping locations have electricity 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.

CANCELLATIONS:

If Licensee shall cancel this agreement after July 30, the Licensee shall forfeit all deposits and payments.

UNFORSEEABLE CIRCUMSTANCE:

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 canceled 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.

CONDUCT OF VENDORS

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

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.

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

CONTROLLED GAMES

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

DELIVERIES/RESTOCKING

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.

Only licensee(s) and Licensee's suppliers who have registered and been issued a permit will be allowed to make deliveries on the grounds. See the current list under **OFFICIAL SUPPLIERS**. Supplier permits are sold at the Administration Office.

FedEx/UPS DELIVERIES:

Deliveries will be made to the fair's Maintenance Office (*Building 11*). Vendors can arrange for pickups 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.

DEPOSITS/PAYMENT

A 35% deposit due by April 15 with registration/agreement submission and all unpaid balances are due by July 1.

DRAWINGS FOR GIFTS OR PREMIUMS

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.

ELECTRICITY

Each vendor will be charged an electricity use fee per booth space. Everyone is required to pay this fee regardless of whether 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.

Our Electricians will be available for electrical hook up daily from 8 a.m. to 5 p.m. Disconnecting will be available from 10 p.m. to midnight on Saturday, 9/26 and Sunday, 9/27 from 6 a.m. to noon.

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.

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).

FIRE HAZARD REQUIREMENTS

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. A checklist from the Fire Marshal will be provided to vendors.

FIRST AID

First Aid is located next to **Building 15, inside Gate 3**, 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.

GOLF CARTS/AUXILIARY VEHICLES Golf/Utility Cart Policy

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

Golf carts, ATV's, etc. are discouraged on the fairgrounds 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 the 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 aid and security (in emergency cases only). You will be given a map with your permit.

Non-compliance with these guidelines may result in revocation of cart permits or other restrictions.

HEALTH & SAFETY LAWS RULES/STATE & FEDERAL LAWS

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

ICE

Ice is available for purchase from vendors onsite from JB Seafood and Dougherty.

INSURANCE

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. *Refer to Sample.

INTERNET

Vendors will be given a Wi-Fi log in at check in, but this is not a guaranteed connection.

LOADING/UNLOADING/ INVENTORY & RESTOCKING

Vendors may 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.

OFFICIAL SUPPLIERS/ Vendor Suppliers that will be able to deliver on site:

- GFF does not have an official beverage supplier.
- **Thompson Gas** is the official propane supplier. Vendor Booths with Stationary tanks will need to set up an account by contacting Thompson Gas at 301-432-6611. There will be Special Fair Week Pricing in place for these vendors. The Food Truck refills can be either a cash transaction or an account can be set up by contacting Thompson Gas. Refill times are the first Friday, Monday, Wednesday, and Friday between 8 a.m. and 9:30 a.m. Cash, no credit cards at the site. Jeff Kenney with Thompson Gas can be contacted regarding questions at 443-545-4393 or jkenney@thompsongas.com
- **Bimbo Bakeries**, James Weaver, 301-660-0320 james.weaver@grupobimbo.com
- **Food Pro**, Kevin Putman, 301-748-0904, kputman@foodprocorp.com
- **Valley View Ice** will fill the containers at Dougherty's and J. B. Seafood. You may purchase your ice from either throughout the week. Dale Haines, 301-606-4678
- **Key Sanitation**, 301-606-0042

PARKING/PASSES

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.

Admission Passes

Each 10-foot booth includes 1 hangtag (*parking on site*) and 1 season pass without parking (parking on-site/drop off/delivery) plus 2 season passes with parking in our satellite lots B, C & D. *Additional season passes with parking can be purchased for \$75 each. (Discounted rate)*

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 vendors who pay (do not use the passes) 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.*

VENDOR PARKING

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

Designated parking is not included in 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 distinct 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. A special pass can be purchased via the Administration Office.

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.

PERMITS/LICENSES/TRADERS LICENSE

The Licensee is solely responsible at its cost to obtain all necessary permits and licenses. Vendors who do not have a Maryland Sales and Use Tax number are required to obtain a Traders License for Frederick County. Call 301-694-1960 to apply for a license.

PETS

No dogs, except to assist blind or disabled persons are permitted on the grounds at any time. (*Special permission must be requested by GFF management*)

PHOTOGRAPHY

The Great Frederick Fair has an Official Fair Photographer

PRICING (MENU ITEMS)

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.

PRODUCT LIMITATIONS/PROHIBITED ITEMS

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

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.

For safety reasons, the sale or distribution of beverages in glass bottles is prohibited. Vendors must use cans, plastic containers, or pour beverages into approved cups.

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.

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.

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

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 vendor and/or employees to forfeit space(s) and all monies paid for rental of the space(s).

RAFFLES

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 raffles and giveaways 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 301-600-2313.

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.

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 410-767-1543 or www.marylandtaxes.gov.

SAMPLES/DISTRIBUTION OF MATERIAL/POLITICKING/SOLICITING

Vendors 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 privileges are authorized. Soliciting, begging, signing or public speaking while roaming is strictly prohibited, and offenders will be expelled.

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.

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.

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 any time, including overnight.

SMOKING

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

SOLICITATION, HAWKING, AND ADVERTISING

Solicitation of minor's names, addresses, or phone numbers shall not be permitted without written parental/guardian approval. The sale, posting or distribution of any merchandise, products, promotional items, printed or written material, except within the confines of the Licensed Space or as authorized by The Great Frederick Fair management, shall be prohibited.

STOCK TRAILERS

All stock trailers must park in designated stock trailer parking spaces. Vehicles may not be parked in your rented space, only in designated parking zones. (Unless special authorization is requested/granted by Fair Board/Staff. An official permit must be posted on the dashboard.)

TAXES

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 410-767-1543 or www.marylandcomptroller.gov.

TEAR DOWN

All exhibits shall be removed by the Monday following the Fair. Any exhibits remaining after the Wednesday following the Fair 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. the last Saturday. Refer to CHECK OUT times for hours buildings will be unlocked.

TENTING/TABLES AND CHAIRS

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.

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. (Vendors are **STRONGLY** encouraged to carry insurance on their rented tents.)

TRASH/ GRAY WATER/ GREASE DISPOSAL/ SANITATION

Trash will be collected at 8 a.m. each day. All vendors 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 roll off areas located behind Building 12 or near Gate 4.

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.

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.

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 vendor.

Grease barrels are in specified areas for food concessionaires' use. **DONOT** dump any grease or gray water on the ground. The Fair Office personnel can provide the location for you.



Public Health
Prevent. Promote. Protect.

Frederick County Health Department

Temporary Food Service Facility Requirements

Definition: A facility operating for a temporary period in connection with a fair, carnival, public exhibition, construction project, recreational facility, or other similar gatherings. Facility does not operate for more than 14 consecutive days.

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:

1. 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.
2. 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.***
3. 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.***
4. 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.
5. 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.
6. 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.
7. 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 $\leq 41^{\circ}\text{F}$. Foods must be in sealed packages and water must be drained as the ice melts to prevent contamination of the food items.
9. 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.
10. 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.
11. 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.
12. A probe thermometer is required in 2° intervals for monitoring food temperatures. Ensure the thermometer is calibrated. Clean and sanitize prior to each use.
13. Foods that have been in the “**Danger Zone**” (41° - 135°F) for more than 4 hours or an unknown time must be discarded.

14. 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 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 **and** must reach 70°F within the first 2 hours.
15. Thaw foods properly: as part of the cooking process, under refrigeration, or completely submerged under cold running water – **never** at room temperature.
16. 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.
17. 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.
18. 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.)
19. 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.
20. 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.
21. Restroom facilities for food service workers must be provided within close proximity and accessible during all hours of food service operation.
22. Any items being sold or offered packaged (“Grab & Go”) must be labeled in compliance with COMAR 10.15.03.12.
23. 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.

A valid Temporary Food Service Permit shall be posted in public view in every food service facility. Food/Beverage Vendors MAY NOT operate without a valid Temporary Food Service Permit issued by the Health Department.

Temporary Food Service Permits MUST be obtained prior to the date of the event. **Inspectors are unable to collect payment or issue permits on site at events.**

The Frederick County Health Department will conduct inspections of temporary food service operations based on risk assessment. The risk assessment takes into account menu items offered, preparation methods used, volume of food service, length of an event and the operator’s level of knowledge (and history of compliance, if applicable).

Environmental Health Services ▪ 350 Montevue Lane ▪ Frederick, MD 21702 ▪ Phone: 301-600-1715

The link to the above Frederick County Health Department document: FoodControl@FrederickCountyMD.gov

Temporary Permit: <https://health.frederickcountymd.gov/DocumentCenter/View/2748/Temp-Event-App-82025?bidId=>



Mobile Units & Permanent Stands

Includes Food Trucks, Trailers, and Permanent Food Stands.

If equipped with Gas Appliances:

- **Carbon Monoxide Detector:** Must be less than 10 years old.
- **Combustible Gas Detector:** Must be less than 10 years old.
- **"No Smoking" Signage:** Clearly posted on or near gas cylinder(s).
- **Cylinder Security:** All gas cylinders must be properly secured.
- **Venting:** Cylinders in compartments must be vented and accessible from the outside only.
- **ABC Fire Extinguisher:** Must be serviced or purchased within the last 12 months.
- **General Maintenance:** Unit must be clean and well-maintained.

If equipment produces Grease-Laden Vapors:

- **Hood System:** Professional cleaning/service tag dated within the last 12 months.
- **Class K Fire Extinguisher:** Required for all grease-based cooking.
- **General Maintenance:** Surfaces must be free of grease accumulation.

If equipped with Grilling/Cooking Equipment (Non-Grease):

- **ABC Fire Extinguisher:** Must be serviced or purchased within the last 12 months.
- **General Maintenance:** Unit must be clean and well-maintained.



Food Tents

If equipped with Gas Appliances:

- **"No Smoking" Signage:** Clearly posted on or near gas cylinder(s).
- **Cylinder Security:** All gas cylinders must be properly secured.
- **ABC Fire Extinguisher:** Must be serviced or purchased within the last 12 months.
- **General Maintenance:** Setup must be clean and organized.

If equipment produces Grease-Laden Vapors:

- **Class K Fire Extinguisher:** Must be serviced or purchased within the last 12 months.
- **Flame Resistant Label:** Tent must have a label showing compliance with NFPA 701 or equivalent.
- **General Maintenance:** Area must be clean and well-maintained.



If equipped with Grilling/Cooking Equipment (Non-Grease):

- **ABC Fire Extinguisher:** Must be serviced or purchased within the last 12 months.
- **Flame Resistant Label:** Tent must have a label showing compliance with NFPA 701 or equivalent.
- **General Maintenance:** Area must be clean and well-maintained.

Contact & Support

Examples of required equipment can be found on the following page. For specific code questions, please contact the **Office of the Fire Marshal:**

- **Email:** DFRSFireMarshal@FrederickCountyMD.gov
- **Phone:** 301-600-1479



Example of a combustible Gas/Co detector combo unit:



Hcmlek Gas Leak Detector, Natural Gas Detector and Plug in Carbon Monoxide Detector for Home, Kitchen, Combustible Gas Leak Detector for CO, LNG, LPG, Methane

Example of Full Home ABC Fire Extinguisher with Hose, 3-A:40-B:C, Dry Chemical, One-Time Use



Propane hazard signage for the exterior of the vehicle



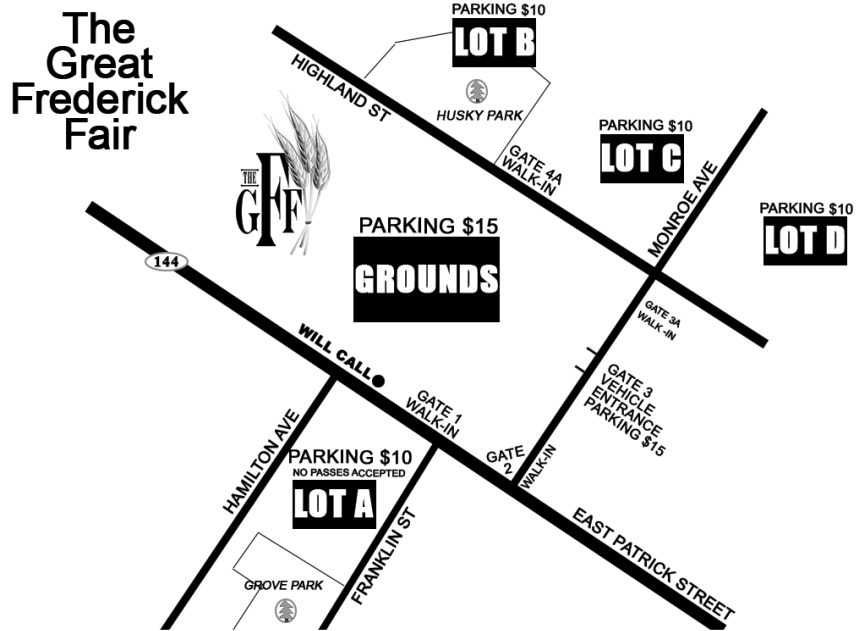
No Smoking Sign – Placed near flammable liquids



Gas Shut Off Sign



MAP OF THE GREAT FREDERICK FAIRGROUNDS





- Concessions & Commercial Space Rules & Regulations
- Vendor Guide 2026
- Mobile Food Vendor Inspection Packet
- Tent Guidelines
- Insurance Requirements
- Move IN and OUT dates/times.

MOVE IN DATES/TIMES:

MOVE OUT DATES/TIMES

IMPORTANT: The Fire Marshals will be on-site for inspections on **Wednesday, September 16th through Friday, September 18th during the hours of 10am-3pm.** If you don't get inspected and obtain a 2026 inspection sticker from the office of the Fire Marshal, you aren't allowed to prepare or serve food. This includes all food and ice cream vendors.

Monday, September 14, 2026		
T	8 a.m. – 12 noon	Gate 3
M, N & O	1 – 4 p.m.	
Tuesday, September 15, 2026		
W	8 – 11 a.m.	Gate 5
H, I, J, K/ Outside Bldgs. 7 & 8	12 – 4 p.m.	Gate 1
Wednesday, September 16, 2026		
Indoor Commercial Buildings 8 & 13	8 – 11 a.m.	Gate 1
Thursday, September 17, 2026		
Building 7	8 -4 pm.	Gate 1

Sunday, September 27, 2026		
Indoor Commercial Buildings 7, 8 & 13	8 a.m. – 12 noon	Gate 1 Gate 3
<i>Buildings will only be unlocked during specified times</i>		

Electric:

Our Electricians will be available for electrical hook up daily from 8:00 a.m. to 5:00 p.m. Disconnecting will be available from 10 p.m. to midnight on Saturday, 9/26and Sunday, 9/27 from 6:00 a.m. to noon.

HOTELS

Discounted rates offered to our vendors/guests through: <https://thegreatfrederickfair.com/plan-your-visit/>

Courtyard by Marriott

5225 Westview Drive
Frederick, MD 21703
301.631.9030

Fairfield Inn & Suites By Marriott

5220 Westview Drive
Frederick, MD 21703
301.631.2000

Residence Inn by Marriott

5230 Westview Drive
Frederick, MD 21703
301.630-0010

Towne Place Suites by Marriott

5050 Westview Dr.
Frederick, MD 21703
301.624.0050

Homewood Suites by Hilton

4950 Westview Dr.
Frederick, MD 21703
301.663-9600

Home2 Suites by Hilton

4850 Buckeystown Pike
Frederick, MD 21704
301.695.0001

Fair Address: 797 E. Patrick Street, Frederick, MD 21701

Directions: From I-70, take Exit 56 (E. Patrick St.).

Resources/References/Documents - One Stop Shop for Vendors

Website: **Gffair.com/vendor**

Rules & Regulations (Contractual Agreement) Vendor Guide (This Document) Health, Fire, Etc.