Welcome!! Willkommen!! अपका स्वागत है!! 歡迎!! ترحيب!! Accueil!! Bienvenida!! Karşılama!! Welcome!!

The 2015 Celebration of Nations Organizing Committee is currently seeking culturally-diverse vendors to complement their growing Mid-Missouri tribute to the USA and every other country around the globe. This multi-cultural family event will take place from noon – 4 pm on Saturday, September 26, 2015, in Rolla, Missouri.

Culturally diverse artisans, caterers and exhibitors who represent the best of what the US and other countries have to offer are invited to secure their booth for only $50. More than 3,000 attendees have grown to expect delicious fare, beautiful handicrafts, and a myriad of activities designed to inspire, empower and educate. Your application will be reviewed to ensure that it meets with our goals of a multi-cultural family friendly event.

Event Brochure: This overview of our event can be shared with family, friends, and local businesses.

Vendor Registration Form: The deadline to submit event registration forms and payment is Friday, September 04, 2015. Please type or print when you fill out the Registration Form, and fill it out completely. While we like to use email for contacts, the day of the event we rely on phones. As a backup to either the email or phone contact failing, we like to have your mailing address on record. Please read the General Terms and Conditions on the back of the Registration Form. We recommend that you make a copy of your completed form, with the terms and conditions, for your records.

Guidelines for Temporary Food Events: If you plan to serve food or beverages from your booth, please make sure all booth workers review the set of guidelines provided by the county, and keep it handy during the event.

Phelps County Health Department Permit Application: If you are serving food or beverages, you MUST have a permit from the Health Department. Please visit or call the Health Department BEFORE turning in the form. They have additional information, etc. for you. You must present your Health permit when you apply for the Solicitor's / Peddler's License. The Health Permit must be displayed at your booth in an easy-to-view location. You must submit a copy of your Health Permit to the Celebration of Nations Committee before or by Friday, September 11, 2015. Copies can be faxed, emailed, mailed, or hand-delivered.

City of Rolla Solicitor's / Peddler's License Application: All for-profit businesses or organizations must obtain this permit for the event. The permit will need to be displayed on the booth in an easy-to-view location. You must submit a copy of your Solicitor's / Peddler's License to the Celebration of Nations Committee before or by Friday, September 11, 2015. Copies can be faxed, emailed, mailed, or hand-delivered.

Celebration of Nations T-Shirt Order Form: Each year we design a t-shirt for the event. This year’s shirt design was created by alum of Missouri University of Science and Technology. Past vendors have commented they wanted to purchase a shirt, but in the busy-ness of the day did not have time. Use the enclosed order form, if you’d like to order a shirt in advance. We'll have it waiting for you on the day of the event.

For more information: visit nations.mst.edu or contact Richie Myers at myersrj@mst.edu or celebrate@mst.edu

Event Coordinator
Richie Myers

Celebration of Nations is a multi-cultural event that promotes a welcoming and respectful environment.
Student Organization Registration Form
(Please type or print clearly)

Organization Name: ________________________________________________
Country(ies) Represented: __________________________________________
Event Category(ies):  □ Activity  □ Animals  □ Arts/Crafts
□ Beverages  □ Cultural Display  □ Food  □ Fund Raising
Organization Highlights: ____________________________________________

Vendors need to provide their own tents or shade covers. Please check the boxes below for any items/resources that you need provided and indicate the quantity. Associated charges are listed.

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Final Total $_________

Payment can be made by MasterCard, Visa, Cash or Check (payable to Missouri S&T). This form and payment are due by Friday, September 11, 2015 to reserve your space and resources. Copies of health and peddler permits must be submitted by Friday, September 11, 2015.

ALL Food Vendors MUST obtain a Temporary Health Permit ($25) from the Rolla Health Department, located in the Courthouse building. Permits will be available beginning in May.

Contact Person: ________________________________
E-mail: _______________________________________
Mailing Address: _______________________________________
Telephone #(s): ________________________________
Best Day(s) and / or Time(s) To Reach Contact: ________________________________

I have read the Terms and Conditions on the back of this form and hereby agree to abide by the rules.

Signature: ________________________________
Date: ____________ / __________ / 2015
Pymt Rcvd On / By: __________ / __________ / 2015.
Please drop off or mail this form and payment to the address shown below.

GENERAL TERMS AND CONDITIONS

1. **EXHIBIT SPACE:** Booths will be assigned on a first come first serve basis. The Celebration of Nations committee reserves the right to limit the number of exhibitors in any one category. Celebration of Nations reserves the right to deny applications that do not promote the goals of this multi-cultural event. Payment for booth space must be received prior to event.

2. **SET UP, TEAR DOWN & DURATION:** All booths are to be set up by 10:00 am Saturday and must remain open until 4:00 pm. Early departures and late set ups are disruptive and present a safety hazard to the public, and a security problem. For security purposes, vehicles cannot enter exhibit areas during the hours of operation.

3. **ARRANGEMENT OF BOOTH & DISPLAYS:** Displays must not protrude beyond assigned area. Food and Vendor permits must be displayed in a prominent position on the booth for city officials to view. (Non-profit vendors do not need a Vendor permit, but if they are serving/selling food and/or beverages, they do need a Food permit.) Celebration of Nations is a cultural event. If groups or individuals engage in activities with a political or divisive agenda, they will be dismissed from the event.

4. **STAFFING:** Exhibitors are required to maintain a staff person at their booth at all time during the show. It is the exhibitor's responsibility to keep their area clean and orderly throughout the show.

5. **CANCELLATION POLICY & RETURNED CHECKS:** No refunds issued after September 20th. A $35.00 charge will be administered for all returned checks. Celebration of Nations will only provide resources as requested on this form in a timely manner. Vendors are responsible for needs not provided otherwise.

6. The City of Rolla, Missouri University of Science and Technology and UM Board Curators, or Celebration of Nations Committee shall not under any circumstances be liable or responsible for any loss, damage, theft or destruction caused to any goods, equipment or any other property belonging to the exhibitor.

7. The City of Rolla, Missouri University of Science and Technology and UM Board Curators, or Celebration of Nations Committee shall not under any circumstances be liable or responsible for any damage, loss or injury suffered by the exhibitor or his/her employees or agents or by any other person associated with or related to the exhibitor by reason of any change in the date, time or place of exhibition or the abandonment thereof.

8. The exhibitor shall be liable for all loss, damage, injury, claim cost and expenses caused to any person or property in any circumstances whatsoever by the exhibitor, his/her employees, or agents or the goods, exhibits, fitting, machinery and other property belonging to the exhibitor for which the exhibitor is responsible and the exhibitor hereby agrees to indemnify the City of Rolla, Missouri University of Science and Technology and UM Board Curators, or Celebration of Nations Committee in respect of any such loss, damage, injury claims, cost and expenses as aforesaid and all or any infringement of copyright or breach of license.

9. If the City of Rolla, Missouri University of Science and Technology and UM Board Curators, or Celebration of Nations Committee should be prevented from holding the show by any cause beyond its control or if it cannot permit the exhibitor to occupy their rented space due to circumstances beyond their control including, but not limited to, civil disobedience, inclement weather, acts of GOD, etc, the City of Rolla, Missouri University of Science and Technology, or Celebration of Nations Committee shall have no obligation or liability to the exhibitor.

10. Any contractual agreement made between an exhibitor and any supplier shall be between those parties and the City of Rolla, Missouri University of Science and Technology and UM Board Curators, or Celebration of Nations Committee shall not be a party thereto nor incur any liability on behalf of any one exhibitor in such contractual arrangement.
BUSINESS NAME______________________________________________________________

ADDRESS OF HOME OFFICE______________________________________________________ PHONE_________________

LOCAL ADDRESS (IF APPLICABLE)________________________________________________ PHONE_________________

AGENT’S NAME/ADDRESS________________________________________________________ PHONE_________________

DRIVER’S LICENSE NUMBER OF AGENT OR REPRESENTATIVE___________________________

SOCIAL SECURITY NUMBER OF AGENT OR REPRESENTATIVE____________________________

MERCHANDISE OR PRINCIPAL SERVICE_____________________________________________

DATE(S) TO BE IN CITY OF ROLLA__________________________________________________

DO YOU HAVE A MISSOURI RETAIL SALES TAX LIC. #?_____ Y_____ N_________________

IF NOT, ARE YOU EXEMPT FROM COLLECTING SALES TAX?_____ Y_____ N IF YES, BY WHAT AUTHORITY?______________________________________________________________

HAVE YOU SOLD OR SOLICITED IN MISSOURI PREVIOUSLY? _____ Y _____ N IF YES, WHEN____________ WHERE__________________________

ARE YOU SELLING OUT OF A VEHICLE? _____ Y _____ N ______________ LICENSE #

MAKE ___________________________________ MODEL_____________________________________

I DO HEREBY SWEAR THAT ALL OF THE ABOVE STATEMENTS ARE TRUE AND CORRECT. I AUTHORIZE ANY REPRESENTATIVE OF THE CITY OF ROLLA TO RECEIVE VERIFICATION OF THESE STATEMENTS AND REALIZE THAT FAILURE TO SUPPLY STATEMENTS OR FALSIFICATION OF STATEMENTS MAY RESULT IN THIS APPLICATION BEING DENIED.

DATE___________________SIGNATURE__________________________________________________

**************************************************************************************

ALL LICENSES ARE ISSUED FOR ONE MONTH. THE FEE IS $50.00. IF MORE THAN ONE PERSON IS CANVASSING OR SELLING AT VARIOUS LOCATIONS, PLEASE LIST THE NAME AND SOCIAL SECURITY NUMBER BELOW. EACH SOLICITOR MUST CARRY A COPY OF THE PEDDLERS PERMIT. PLEASE BE SURE TO HAVE PROPERTY OWNERS’ APPROVAL FOR SOLICITING PRIOR TO SOLICITATION DATE.

LIST BELOW THE NAMES OF ADDITIONAL PERSONS WHO WILL BE SOLICITING UNDER YOUR SUPERVISION.

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PLEASE DO NOT MARK BELOW THIS LINE – FOR OFFICE USE ONLY

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MODELEDMODEL
Temporary Food Service Guidelines

A food service establishment that operates for a period of not more than fourteen (14) consecutive days in conjunction with a single event or celebration is in the focus of this pamphlet. Fairs and festivals or similar celebrations, as well as dinners or other events sponsored by organizations, serving food and open to the public, are all examples of temporary events.

Food service operators should have a basic understanding of proper handling of Potential Hazardous Foods (PHFs) and poor hygiene can cause a foodborne illness. PHFs are foods (such as meat or dairy products) that must be kept hot or cold because they are capable of supporting the rapid growth of bacteria that cause foodborne illnesses. By following these guidelines, temporary food service operators can minimize the possibility of a foodborne illness occurrence.

Temporary operations often require that the food service is set up out-of-doors or in locations where keeping foods safe and sanitary is challenging. The following actions and equipment are recommended for all temporary food operations. Be aware that the local health department may make additional requirements beyond these guidelines.

PERMITS. Check with your local health department about the requirement for a permit or an inspection.

BOOTH. The stand or booth should have overhead protection and in most cases, be fully enclosed. There may be openings for a serving window and a door for entry, however, the door is to be kept closed during operation. Screening material may be used for the walls, doors, and serving window. The floor of the stand should be hard, smooth, and constructed of easily cleanable materials. All food preparation, food storage and service are to be done within this enclosed area.

Screening may not be necessary if flying insects or other pests are absent due to the location of the food stand, the weather, or other limiting factors. Asphalt, concrete, or plywood may be acceptable floor surfaces in temporary food stands.

HAND SINK. Adequate hand washing facilities consist of a hand sink equipped with hot and cold running water, soap and paper towels. A temporary sink set up can be made that consists of a vessel full of water with a spigot type dispenser, soap, paper towels, a wastebasket and a bucket to collect wastewater.

Remember to wash hands before starting or returning to work, after eating, smoking, or using the restroom, when changing duties, before putting on and gloves and whenever hands become soiled. The use of gloves or hand sanitizers is not a substitute for hand washing.

BARE HAND CONTACT. A food employee’s bare hands may not touch ready-to-eat foods. Tongs, spatulas, deli tissues, or gloves must be used.

FOOD. All foods and beverages are to be prepared on-site or at a food establishment currently under inspection. It is a good idea to have a recent inspection document on hand. There are exceptions in place for religious, non-profit, and charitable groups, and small food processors allowing them to serve home prepared foods that are not, potentially hazardous. Check with the local health authority for specific rules.

COOKING. An essential part of food safety is assuring that proper final cooking temperatures are met. Proper cooking temperatures for some common foods are:

- Chicken: 165°F degrees
- Hamburgers: 155°F degrees
- Pork: 145°F degrees
- Fish/seafood: 145°F degrees

The carry over or reuse of foods from one day to the next is strongly discouraged.

HOT AND COLD HOLDING. Sufficient equipment that is capable of keeping foods hot and/or cold must be provided. Mechanical refrigeration or ice is needed for cold foods. Refrigerators and freezers should be clean and contain thermometers. Coolers must be cleanable and have a drain. Hot holding units must be clean and contain a thermometer. Hot foods are kept at 135°F or hotter and cold foods are kept at 41°F or colder.

THERMOMETERS. A metal-stemmed thermometer, which has a temperature range of 0°F to 220°F with increments no greater than 2°F, should be on hand to monitor cooking and holding temperatures. Glass-stemmed thermometers or mercury filled thermometers are not permitted.

ICE. Ice for use in beverages and as an ingredient is to be kept in a separate cooler, with no other food items. An ice scoop with a handle should be used to scoop ice to prevent bare hand contact with the ice. Ice shall be from a commercial source.

WAREWASHING. Warewashing may be done in a three-basin sink or temporary set-up using bus tubs. First, items should be washed in hot, soapy water. Second, they should be rinsed in clean, warm water. Third, they should be chemically sanitized in warm water with an approved sanitizer. Finally, the items should be air-dried.

WATER. Sufficient potable water needs to be on hand. If the unit is a mobile temporary stand, the tank is to be constructed of a durable, corrosion resistant material that is easily cleanable. Vents, toilets and outlets should be screened, or positioned so that they are protected from contaminants. Prior to use or after repair, the tank and system should be flushed and sanitized. Consult the local health authority regarding testing of the water.

WASTEWATER. Wastewater needs to be disposed of through an approved sanitary sewage system. Do not dump wastewater on the ground or in the street. Mobile units equipped with a holding tank, must be sized fifteen (15) percent larger than the water supply tank.

CONDIMENTS. It is best to have condiments or other consumer food toppings in individual packets, squeeze bottles or bulk dispensers with plungers.

STORAGE. All foods and single-use or service articles—paper plates, cups and lids—should be stored at least six (6) inches above the floor or ground and protected from contamination.

SANITIZER AND WIPING CLOTHS. An approved sanitizer should be provided (chlorine or quaternary ammonium compounds, or iodine). Wiping cloths should be stored in the sanitizer when not in use. When using bleach to sanitize, mix one teaspoon of unscented bleach to each gallon of water.

HAIR RESTRAINT. Food vendors should wear hats, scarves, visors or hair nets that are designed and worn to effectively keep hair from contacting exposed food.
LIGHTS. Lighting in the stand must be adequate in the food preparation, storage, and serviced areas. Lights need to be plastic coated or shielded to guard against breakage into open food.

TRASH. Trash must be handled in a manner so that it does not create a nuisance or acts as an attractant to pests. The container should be covered when full or not in constant use. Solid waste is to be disposed of properly.

TOXICS. Cleaning solutions, sanitizers or other toxic items must be stored separately from foods, single-use and service items, and food contact surfaces. These same items need to be properly labeled. Over-the-counter insecticides not rated for use in or around a food establishment should not be used.

EATING, DRINKING AND SMOKING. Eating and tobacco use are not allowed in food stands. A closed drink cup with a lid and a straw is allowed if spilling or dripping onto exposed food, clean equipment, utensils, and linens, or single-use articles will not occur.

FOOD AND NON-FOOD CONTACT SURFACES. Food preparation and equipment surfaces should be smooth, easily cleanable and durable.

ILLNESS RESTRICTIONS. An individual who has any type of wound infection, or who has a communicable illness that could be transmitted through food shall not be allowed to work in the food stand.

AUTHORIZED PERSONNEL. Only those individuals working as booth vendors, food handlers, or those who have duties directly related to the operation are allowed in the food booth.

FOODS STORED IN ICE. Packaged and unpackaged foods and bottled or canned beverages may not be stored in direct contact with undrained ice or water.

TRANSPORTATION. When food needs to be transported from one location to another, keep it well covered and provide adequate temperature controls. Use refrigerated trucks or insulated containers to keep foods hot and/or cold.

REMEMBER TO WASH YOUR HANDS PROPERLY.
Use soap and water.
Rub your hands vigorously as you wash them.
Wash:
> backs of hands
> wrists
> between fingers
> around and under fingernails
Rinse your hands well.
Dry hands with a paper towel.
Turn off the water using paper towel instead of your bare hands.

START — 1. Wet hands
HAND WASHING STEPS
2. Soap (20 seconds)
3. Towel dry
4. Rinse
5. Turn off taps with towel

GUIDELINES FOR TEMPORARY FOOD EVENTS

Missouri Department of Health
& Senior Services
Bureau of Environmental Regulations
& Licensure
P. O. Box 570, Jefferson City, MO 65102-0570
(573) 751-6111

AN EQUAL OPPORTUNITY / AFFIRMATIVE ACTION EMPLOYER:
Services provided on a nondiscriminatory basis.
Come One! Come All! Talented students and community members are invited to audition for the International Idol competition. The final competition will be held at the Celebration of Nations event, September 26, 2015. Exciting group and individual prizes will be awarded.

**Audition**

September 2\textsuperscript{nd}

6:00 P.M. - 8:00 P.M.

SWBCC

1207 N. Elm Street,
Rolla Mo 65401

To sign up for auditions, please contact

Atoosa Khiabani: aak5n5@mst.edu

Celebration of Nations was created to promote awareness, understanding and the celebration of the vibrant cultural diversity that makes Rolla unique to the Ozarks.