



2024 Brat Stand Agreement

To support our communities, Festival Foods maintains a Brat Stand outside of each store that may be operated at minimal cost. To keep the stands safe & available for all listed groups, Festival Foods requires that each group comply with the following rules:

1) The Brat Stand is to be used only by not-for-profit agencies, extra-curricular school groups; youth sport teams, and charitable organizations/groups. The Brat Stand is **not** to be used for personal, commercial, home schooling or political uses under any circumstances. There will be no exceptions! Groups may be required to demonstrate their affiliation with a bona fide non-profit/charitable organization [501(c) 3, 501(c) 4 or similar status] prior to receiving approval to use the Brat Stand. **Festival Foods reserves the right to deny approval to any group that does not comply with this rule.**

2) Check-in at the Service Desk when you arrive to set up for the Brat Stand. A manager will talk with your group explaining the Brat Stand procedures and where to locate items your group may need during the day. ****After you unload the items you brought, park ALL vehicles in our associate parking areas, located on far ends or sides of lots & buildings, identified by blue or white lines across the front of the parking stall. Saving parking spaces for guests is important to us so please reinforce this with your group.**

3) The Brat Stand **MUST** be operating and selling product from 11:00am to 5:00pm. Groups will lose their Security Deposit for not adhering to these hours. Suggested hours of operation are from 10:00am to 6:00pm. Taking advantage of lunch and dinner is the most profitable. **(Please allow at least 2 hours for set up, heating grill, shopping & food prep)**

4) Prices will be set by April 1st for all items sold at the brat stand. All organizations must comply with what Festival has set for retails. We reserve the right to update the pricing at any time due to changes in the cost of goods.

- ***Should the sale price of products listed on the Brat Stand Pricing list be less than the pre-approved Brat Stand Pricing list, Festival Foods will offer the sale price of items plus a 10% discount. Items must be purchased the day of.***

5) You **MUST** use the brand of soda required by each store location. **Pepsi** products at **all locations** (We suggest using four flavors: Pepsi, diet Pepsi, Mountain Dew and one for kids such as Mug Root beer and Festival water)

6) **All products** used for the Brat Stand must be purchased from Festival Foods. (No beer allowed.) Only pre-cooked Oktoberfest brats (mandatory), hot dogs (optional), **fresh ground Festival hamburger patties and hamburger/brat buns from our Bakery must be used in the stand.** The Meat and Bakery departments will discount these items for you at their counters. hot dogs (optional, hot dog buns used for hot dogs only must be Festival brand if not using the bakery buns) All other products are sold at shelf price. **All products must be purchased at the Service Counter*** and have orange security tape placed on it. Your **FIRST** Brat Barn purchase is allowed to be suspended on an account; after the first initial purchase, all other purchases must be paid for in cash. Suspended account **MUST** be paid in full by 3:00 pm.

***NO Quest cards or Festival employee discount cards are allowed to be used for purchases.**

****In accordance with the law: Meat and/or Bakery may NOT be returned for credit**

7) Food Safety Requirements:

Raw foods must be kept in two separate coolers—pre-cooked brats should be kept separate from raw hamburger patties. Hamburger patties should be cooked to 155°F and brats cooked to 135°F. Temperature

should be checked frequently using the thermometer provided. All brats, hot dogs, hamburger patties once cooked should remain in a covered receptacle and be kept above 135°F. All condiments should also be covered as much as possible.

8) Festival Foods will provide the following for Brat Barn users: (see attached list for suggestions)

- **1 Extension Cord, 1 Soda Receptacle, 2 Roasters, 1 Charcoal or Gas Gril (\$20 fee), Paper Hats, Plastic Gloves, Garbage Bags, Probe Thermometer, Wax Paper.** As it is a requirement of the Health Department to use hats, gloves & wax paper, Festival will supply these items at a cost of \$5.00 per day. This fee will be deducted from your \$25.00 deposit.
- In addition, to the items listed above Festival Foods will provide a portable hand washing stations that must be used. Hand sanitizers are not appropriate. Your group will be responsible for providing everything else you need **including temporary licenses/permits where required.**
****Must be 18 or older to grill**– keep all minors a safe distance away from hot grills and coals.

9) **Hair restraints, gloves, closed toed shoes & appropriate attire must be worn by each person in the Brat Stand at ALL TIMES.** All cooking utensils must be kept clean and sanitized and rotated every 4 hours. These items are required by the Food Code & will be strictly enforced by Festival Foods associates and the Health Department. *Failure to comply with Food Codes could result in loss of deposit and/or future use of the Brat Stand.*

10) **A \$25.00 deposit** per date** is required. Deposit and signed contract are required. **\$20.00 of your deposit (see rule #8) will be refunded** if the following rules are followed:

- A. Probe thermometer is clean, stored in the provided case & returned to service counter.
- B. Brat Stand is left clean and undamaged each night. Clean means – no graffiti of any kind inside or outside the stand, if any is found, you will lose your deposit and could be potentially responsible for the cost of repairing/painting the stand! You are not allowed to tape, pin or alter anything on the Brat Stand or the Brat Stand Pricing sign. The pricing is set and cannot be changed. Also, additional signs or items may not be taped or pinned to the outside of the stand. To publicize your group, we suggest you wear your group's team shirts/uniforms/hats and/or bring your own sign board with the group's name.
- C. Make sure both Nescos are undamaged, inserts, handles & dials unbroken & intact, you will be liable.
- D. The area inside and around the Brat Stand is swept/wiped clean nightly.
- E. If using a charcoal grill empty grill of coal each morning into the provided receptacle. Emptying in the morning helps to prevent fires from hot coals. (See Service Counter if bin is full.)
- F. Ice from soda receptacle dumped in grassy area nightly.
- G. Garbage must be collected and bagged. Bags are to be tied shut and placed next to Brat Stand. A Festival Foods associate will dispose of them for you.

**** Cancellations require a minimum 48 hour notice; otherwise, you will lose your deposit and Festival Foods reserves the right to deny any future Brat Stand usage – NO exceptions!**

Any questions about the Brat Stand contract **MUST** be asked prior to signing and turning in the contract. You and your group are responsible for knowing everything listed above. Failure to comply with these rules can result in loss of deposit and/or loss of future use. Your group is responsible for the cost of any damage to the Brat Stand or other people/property. Any items not bought at Festival Foods or any items not on the list needs to be approved by a Festival Foods Manager before it may be sold at the Brat Stands.

Festival Foods, their associates & their affiliates are not liable for any loss, injury, theft or damage that occurs as a result of or while your group is using the Brat Stand, grill or any other products &/or utensils. Your group is responsible for running a clean area, proper product storage, maintaining proper temperatures, preparation and distribution of products. All hot foods must be kept above 135°F & all cold items must be kept under 41°F. Brat Stand users must comply with the requirement of any local, county &/or State Health Departments & applicable sections of the Wisconsin Food Code, **including all permits.**

- ✓ Any nonprofit organization member must be symptom free from COVID19 symptoms including fever, cough, shortness of breath, chills, sore throat, congestion or runny nose, muscle pain, headache, loss of sense of taste or smell, fatigue, nausea or vomiting and diarrhea.

Brat Stand Contract

Group Name: _____

- | | |
|--|---|
| <input type="checkbox"/> Not-for-Profit Agency | <input type="checkbox"/> Charity 501(c)3, 501(c)4 |
| <input type="checkbox"/> Extra-curricular School Group | <input type="checkbox"/> Youth Sports |

<u>Purpose of Group:</u>	
<u>Phone Number & Email Address:</u>	<u>Contact Person:</u> (Must be over 18; please provide name and cell phone number)

(Signature of Store Director and date)

Acknowledgement

I _____, on behalf of the Group described above, understand the above rules and am responsible for: (a) Informing and educating all members of the above Group about these rules (b) Ensuring compliance with these rules.

(Signature of Group Representative)	(Date Reserved)	(Store)	(\$25.00 Deposit)
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Deposit Return Receipt

\$25.00 Deposit Paid: _____
Group Contact/Print Name

_____ Time

Festival Associate: _____
Print Name

\$20.00 Returned: _____
Group Contact/Signature

\$5.00 retained for items required by Health Dept.
See item #7 & 8 above.

Festival Foods Contact Information:

Northland (920) 968-2212	Fond Du Lac (920)273-0490	LC Village (608) 788-8777
Darboy (920) 968-2200	Janesville (844) 425-4198	LC Copeland (608)785-1000
Baraboo (608) 356-6671	EC Birch (833) 728-2749	Manitowoc(920)645-6880
Chippewa Falls (715) 861-6100	Clairemont (833)728-2745	Marshfield (715)384-8866
De Pere (920) 336-652	Eau Claire (715) 838-1000	Menasha (844) 358-1454
GB East (920) 465-3800	Hales Corners (844)998-1125	Mauston (608) 847-4331
GB North (920) 465-3707	Hartford (262) 457-2772	Neenah (920) 967-3300
GB West (920) 496-2966	Holmen (608) 526-3339	Oshkosh (920) 966-3378

Onalaska (608) 781-2272
Portage (608) 742-2481
Sheboygan(920) 694-6260
Somers (844)-358-1453
Suamico (920) 965-0042

Verona (833) 924-1101
West Allis (414) 316-9019
New London (920) 982-9869
Greenfield (414) 252-0086
Hartford (262) 457-2772

Wausau (715) 849-8744
Weston (715) 359-0451
Stevens Point (715) 341-0200

What to Bring from Home

All food and beverages must be purchased at Festival Foods the day of the Brat Stand.

Festival has compiled a list of items that you may wish to bring to help run your stand smoothly and efficiently.

Festival supplies: Brat Stand, 1 extension cord, 1 soda receptacle, 2 Nesco roasters,
1 grill, paper hats, sanitary gloves & sleeves/sheets for food product

YOU may want to bring the following:

- 2 or more grill spatulas (NA)
- 2 or more grill Tongs
- Cake pan to transfer meat
- Grill utensils /serrated knife
- Oven (fire) mitts
- Crock pot for hot dogs (if selling)
- Knife for slicing buns
- Small containers/utensils for condiments
- Cash box and change (\$1-\$5-\$10-quarters - at least \$20.00 of each)
- Card table for condiments
- Chairs
- Extra extension cord

MUST be 18 or older to grill -You should have at least 2 responsible adults per shift.
Suggested serving times are 10:00am to 6:00pm with at least 2 hours set up time.

What to Buy: at Festival Foods

- Festival 1/4lb Hamburger Patty (Frozen optional)
- Festival precooked Oktoberfest Brats
- Ice
- Festival bakery Buns
- Hot Dogs (optional)
- Charcoal (if needed)
- Matches/Lighter Fluid (if needed)
- Beef broth or dried onion soup packet for Nesco's to keep meat juicy (NO BEER)
- Soda: **MUST be Pepsi products:** (Recommended 4 varieties: Pepsi, Diet Pepsi, Mountain Dew, and Mug Root beer)
- Festival water
- Napkins
- Ketchup & Mustard

Additional items most groups purchase:

-Season Salt -Relish -Sauerkraut -Sliced Pickles -Diced Onions

To Open Each Day:

(Do not leave Brat Stand or Grill unattended at any time!)

- 1) Arrive before 8:00am – This allows time for set up and getting the grill ready to cook and a little spare time in case something doesn't go as planned.
- 2) Go to service desk & a manager will open the barn, go over rules & answer any questions at this time.
- 3) Purchase items needed from the store.
- 4) Begin grilling, preparing cash drawer to make change and familiarize yourself with how the whole process will work.

To Close Each Night:

- 1) There is usually a final rush of people from 5:00pm to 6:00pm. Staying open until 6:00pm is a great opportunity to make additional profit.
- 2) Finish grilling product and close up the grill (if applicable); leave the hot coals to cool overnight if using charcoal grill or turn off gas tank valve if using a gas grill
 - a. *You should finish grilling product about 2 hours before you intend to close the stand to allow*

time to sell it out.

- 3) Make sure stand is clean & swept. Tie garbage bags and place next to the Brat Stand.
- 4) Take a final look to make sure the Stand is in the condition you found it & nothing is left behind.
 - a. **Festival will except for return, unopened cases of soda only, so watch your purchases carefully.**
- 5) Go to Service Counter to have a manager check the Brat Stand.
- 6) If all instructions have been followed, sign the checkout sheet & your deposit is now refunded.