In attendance: Jason, Tom (Recycling), Larry, Casey, Saman, Sue, Brandelyn (Scribe)

Guideline changes:

_The food committee would like to make a recommendation to the board that the following guideline changes be included in the 2017 year guidelines.

1). Require a valid email and phone for all booth reps.

2). Require any agreements made with any OCF official that is outside of the FC should be in writing, signed and dated by both parties and submitted and subject to review by the FC. (Booth rep. section suggestion Sect. 82)

3). Change passes for new strolling vendors to 8 with room to expand them to 12 if the stroller can demonstrate need (Current guideline is #65)

4) If you are renting commercial kitchen space, you must provide a copy of the receipt to the FC to ascertain the number of hours.

<u>Water tower discussion</u>: Suggested guideline change: Booths to remove their water systems over the winter. FC would like to know why this suggestion was made? *FC would like to wait until next year to address this issue. A discussion with Water crew should happen first. How are the systems sanitized pre-fair and what is done with the grey water after sanitization. Should this be done offsite? Some reports that the tanks are unsightly and should not be left. Mixed opinions on this issue. There needs to be a clear guideline on this issue. Does the entire system need to be removed or the tank only? It would make sense that the entire system would be removed. Suggestion that booth water piping has air breaks. Should this be mandatory?

Booth probationary issue discussed:

<u>New booth openings:</u> Timeline.....applications, tasting date, possible openings.

<u>Food Crew discussion:</u> What needs to happen? Budget Food committee and food crew......

<u>Booth issue discussed</u>: Booths may not operate two locations at the same time. This is not open for discussion.

<u>Booth sprawl issue discussed:</u> Booth must comply to the guidelines or reapply as a full size booth.