



VENDOR BEST PRACTICES



CASH ON HAND

Whatever you think you'll need in change—double it! Depending on your price points, we recommend at least \$800 in ones and \$400-\$600 in fives.

Extra Tip: Schnucks should not be your back up plan.



PORTIONS / PRICE POINT

Provide portion options (half order/full order, small/large, etc.) for visitors wanting to enjoy food from several vendors. Price points will vary from vendor to vendor. Some vendors have found luck with a \$5-\$8 price point.



DESIGNATE A RUNNER

Identify someone to serve as a "runner" who will be responsible for making runs between the tent and the restaurant/car/store, etc. and who can provide breaks for tent workers.

Pro Tip: Have a cart on hand for easy and quick runs.



FOLLOW THE RULES

...Or girl. Don't sell beer, soda, water, or any beverage that wasn't approved by the Chamber and refrain from distributing free samples or giveaways of food/drink. For real.



BE PREPARED

For anything! Rain storm, small bill change, weights for tent (if bringing your own), etc.

Get off on the right foot with health inspectors by having the following items:

1. Probing food thermometers
2. Freezer/refrigerator thermometers
3. Sanitizer test strips
4. Handwashing station with HANDS FREE pouring water, soap, disposable/paper towels and a bucket to catch waste water
5. Timer for "held" food and drinks
6. Fire extinguisher



SEND THE RIGHT MESSAGE

We can't stress this enough—put your best foot (and food) forward! Don't underestimate the impact that your tent and food presentation have on sales. It makes a difference— we promise!

Pro Tip: Post your full menu in your tent and provide a coupon or flyer to encourage visitors to return.



COLLABORATE

Kumbaya my friends! Ask for help if you need it and lend a hand to someone who is struggling.

Share tips and resources, and please have patience with each other, volunteers, and visitors.