



## Cape Verdean Sub-Committee

P.O. Box 6206, Providence, RI 02904

[www.ricapeverdeanheritage.org](http://www.ricapeverdeanheritage.org)

(401) 952-4432 or (401) 218-0276

### 2022 Cape Verdean Independence Day Festival

We are having our 47th Annual Cape Verdean Independence Day Festival on **Sunday, July 10th 2022**, at the India Point Park in Providence, RI.

Since 1977, the Rhode Island Cape Verdean Independence Day Festival is the oldest celebration of the Cape Verdean community in the United States. It preserves the Cape Verdean culture and celebrates the Cape Verdean heritage. The festival goes from noon to dusk and features traditional music, dance and food, along with a cultural, health/wellness and educational tents. We will also have arts and crafts from local artists including various activities for children. Each year our event is very successful and all vendors profit from the event. **You are an important part of the success of our event.**

Once again, we will invite more traditional Cape Verdean musical artists. We expect another large crowd. If this is your first time participating or you are a long time vendor, we expect that you will have a safe, fun and profitable event.

We look forward to seeing you at this year's event.

**Please read all the attached information and return the application by June 10, 2022.** If you have questions, please call: (401) 952-4432.

Thank You.

Kindest regards,

*Denise DeBarros*

Secretary - Cape Verdean Subcommittee

**CAPE VERDEAN INDEPENDENCE DAY**  
**INDIA POINT PARK**  
**FESTIVAL DATE: JULY 10, 2022**

**BOOTH RESERVATION FORM INFORMATION**

1. **ALL BOOTHS MUST BE PAID BY JUNE 30TH.** NO ONE WILL BE ALLOWED TO SET UP ON THE DAY OF THE FESTIVAL UNLESS THE BOOTH FEE IS PAID. THE FEE IS \$275 FOR FOOD VENDORS, \$250 FOR MERCHANDISE VENDORS, AND \$350 FOR FOOD TRUCKS\*. PLEASE MAKE MONEY ORDERS PAYABLE TO THE RI Cape Verdean Heritage.

(Early Vendor Special: \$50 off ~~~ if form is submitted and received by May 15, 2022)

***\*DISCOUNT DOES NOT APPLY TO FOOD TRUCK VENDORS***

2. ALL FOOD VENDORS MUST HAVE A FOOD VENDOR LICENSE FROM THE RI DEPARTMENT OF HEALTH. **FOOD VENDORS WITHOUT CURRENT LICENSING WILL BE CLOSED BY THE RI DEPARTMENT OF HEALTH.**

THERE ARE NO REFUNDS IN THE EVENT OF CLOSURE OF A BOOTH BY THE HEALTH DEPARTMENT. IT IS THE RESPONSIBILITY OF THE VENDOR TO PROCURE THIS LICENSE. A NEW LICENSE IS REQUIRED EACH YEAR. NO HOME COOKING IS PERMITTED. **PLEASE READ THE ATTACHED "REQUIREMENTS AND GUIDELINES FOR PARTICIPANTS OF TEMPORARY FOOD SERVICE FACILITIES".**

For Health Department information and to get a food license, contact:

R.I. Department of Health

3 Capitol Hill

203 Cannon Building

Providence, RI 02908

1-401-222-7739 Luisa

3. **ALL VENDORS SELLING ITEMS (FOOD, BOOKS, ARTIFACTS, ETC.) MUST HAVE A RI SALES TAX NUMBER AND HAVE IT DISPLAYED AT THE BOOTH. A TEMPORARY NUMBER FROM THE RI DIVISION OF TAXATION CAN BE ISSUED IN ADVANCE FOR A FEE OF \$10.00. CONTACT THE TAXATION DEPARTMENT FOR INFORMATION. IF THE SALES TAX APPLICATION IS COMPLETED ON THE DAY OF THE FESTIVAL BY THE CV FESTIVAL COMMITTEE, THERE WILL BE A \$10 FEE AND THE 7% SALES TAX WILL BE COLLECTED FROM VENDORS BY AN AUTHORIZED CV FESTIVAL COMMITTEE MEMBER ONE HOUR BEFORE THE END OF THE EVENT. ALL SALES MUST STOP BY 7:30PM.**

For sales tax license information, contact:

R.I. Division of Taxation

One Capitol Hill

Providence, RI 02908

1-401-574-8955 Press 1

4. **SALE OR THE DRINKING OF ALCOHOL ON THE PARK GROUNDS IS PROHIBITED.** ALL VENDORS ARE SUBJECT TO RANDON INSPECTIONS FOR ALCOHOLIC BEVERAGES. IF DISCOVERED BY THE POLICE OR COMMITTEE MEMBER, YOUR BOOTH WILL BE SHUT DOWN AND WILL BE SUBJECT TO A FINE FROM THE PROVIDENCE POLICE DEPARTMENT.
5. **ALL BOOTHS MUST BE SET UP BETWEEN 6:00AM AND 7:00AM AND MUST COMPLETE SET UP BY 9:00AM. CARS MUST BE OFF THE FESTIVAL AREA PREMISES BY 10:00AM. NO MORE THAN TWO CARS CAN BE UNLOADED AT A BOOTH AT A TIME.**
6. **NO AMPLIFIED MUSIC IS ALLOWED AT ANY BOOTH AREA.**
7. **EACH BOOTH PARTICIPANT IS RESPONSIBLE FOR BRINGING GARBAGE CANS, GARBAGE BAGS, TABLES, CHAIRS, AND PLASTIC GLOVES FOR HANDLING FOOD, SOAP, ETC.**

**EACH VENDOR IS RESPONSIBLE FOR CLEANING THE BOOTH AREA AT THE END OF THE DAY. IF BOOTHS ARE LEFT DIRTY AND/OR GRILLS COALS ARE LEFT BEHIND YOU WILL NOT BE ALLOWED A BOOTH NEXT YEAR.**

8. **FOOD VENDORS MUST READ AND FOLLOW THE ATTACHED LIST OF**

**“REQUIREMENTS AND GUIDELINES FOR PARTICIPANTS OF TEMPORARY FOOD SERVICE FACILITIES”**. MAKE SURE YOU BRING POTS FOR KEEPING WATER HOT AND FOR WASHING HANDS.

9. COMPLETE THE FORM ON THE NEXT PAGE & RETURN IT WITH PAYMENT AS SOON AS POSSIBLE. SPACE IS LIMITED AND GRANTED ON A FIRST PAID, FIRST SERVE BASIS. VENDOR PRICES ARE SUBJECT TO CHANGE DEPENDING ON SPACE NEEDED TO ACCOMMODATE, AND TIME THE FORMS ARE SUBMITTED.

**FOR MORE INFORMATION CALL**

**DENISE DEBARROS (401) 952-4432**

**REQUIREMENTS AND GUIDELINES FOR PARTICIPANTS OF  
TEMPORARY FOOD SERVICE FACILITIES**

1. EACH PARTICIPANT MUST HAVE A LICENSE AND FOOD MUST BE PREPARED AT A FACILITY APPROVED BY THE **RHODE ISLAND DEPARTMENT OF HEALTH**.
2. **FOOD CANNOT BE COOKED, PROCESSED, OR STORED AT HOME.**
3. COOK AND SERVE TO ORDER IS THE EASIEST AND SAFEST METHOD.
4. COOK FOODS TO THE PROPER TEMPERATURE:
  - POULTRY - INTERNAL TEMPERATURE 165 DEGREES FAHRENHEIT
  - PORK - INTERNAL TEMPERATURE 155 DEGREES FAHRENHEIT
  - HAMBURGER - INTERNAL TEMPERATURE 155 DEGREES FAHRENHEIT
5. KEEP FOODS AT SAFE TEMPERATURES:
  - **COLD FOODS BELOW 41 DEGREES FAHRENHEIT**
  - **HOT FOODS ABOVE 140 DEGREES FAHRENHEIT**
  - **ALL REHEATED FOODS SHOULD BE REHEATED TO 165 DEGREES FAHRENHEIT**
  - **PLEASE NOTE: FOOD MAY BE DISPOSED IF ITS NOT AT THE PROPER TEMPERATURE!**
6. AVOID COOKING FOODS A DAY OR MORE IN ADVANCE. IF FOOD IS PREPARED A DAY IN ADVANCE, IT SHOULD BE TRANSFERRED TO SHALLOW PANS AFTER COOKING AND COOLED QUICKLY IN A REFRIGERATED UNIT WITH AMBIENT TEMPERATURE OF 40 DEGREES FAHRENHEIT OR LOWER.

7. EACH PARTICIPANT MUST HAVE A DIAL FACE METAL STEM THERMOMETER WITH A RANGE OF 0 DEGREES TO 220 DEGREES FAHRENHEIT FOR MONITORING FOOD TEMPERATURES.
8. PRODUCTS SHOULD BE TAKEN OUT OF REFRIGERATED TRUCKS IN SMALL QUANTITIES FOR USE ONLY AS NEEDED.
9. USE COVERED CONTAINERS FOR FOOD PRODUCTS. KEEP FOOD CONTAINERS OFF THE GROUND.
10. HAVE SUFFICIENT AMOUNTS OF ICE TO COOL FOOD PRODUCTS AND TO KEEP PRODUCTS COLD.
11. PROVIDE FACILITIES FOR WASHING HANDS WITH SOAP, PAPER TOWELS, AND WARM WATER. WASH HANDS FREQUENTLY.
12. MINIMIZE HAND CONTACT WITH FOOD. WEAR GLOVES. USE UTENSILS WHENEVER POSSIBLE. BARE HAND CONTACT WITH READY TO EAT FOODS, INCLUDING BUNS, IS PROHIBITED. WEAR HAIR RESTRAINTS.
13. PEOPLE WITH ILLNESSES, CUTS, OR INFECTED BURNS SHOULD NOT BE PREPARING, SERVING, OR HANDLING FOOD.
14. DO NOT CROSS CONTAMINATE. SEPARATE RAW AND COOKED FOODS. SEPARATE CUTTING BOARDS ARE REQUIRED FOR RAW AND COOKED FOODS.
15. STORAGE OF WRAPPED OR PACKAGED FOOD IN WATER OR ICE THAT HAS NOT BEEN DRAINED IS PROHIBITED.
16. CONSIDER LISTING FOOD INGREDIENTS FOR PEOPLE WITH FOOD ALLERGIES.