

**Permit #**

\*\*SKIPPED\*\*

**\* BUSINESS OR ORGANIZATION NAME**

HV, LLC dba Circus Vazquez

**\* BUSINESS OR ORGANIZATION NAME ADDRESS**

700 Vazquez Ln  
Donna TX 78537

**\* PHONE #**

(956) 466-6083

**\* EMAIL**

carlos@circusvazquez.com

**\* CONTACT PERSON**

Carlos Delagarza

**\* CONTACT PERSON ADDRESS**

700 VAZQUEZ LN  
DONNA TEXAS 78537

**\* PHONE #**

(956) 466-6083

**\* EMAIL**

carlos@circusvazquez.com

**\* CHAIRPERSON OF SPECIAL EVENT**

Carlos Delagarza

**\* CHAIRPERSON ADDRESS**

700 VAZQUEZ LN  
DONNA TEXAS 78537

**\* PHONE #**

(956) 466-6083

**\* EMAIL**

carlos@circusvazquez.com

**\* EVENT DAY CONTACT PERSON**

Glen Nicolodi

**\* EVENT DAY CONTACT PERSON ADDRESS**

700 VAZQUEZ LN  
DONNA TEXAS 78537

**\* PHONE #**

(956) 472-5017

**\* EVENT DAY CONTACT PERSON EMAIL**

glen@circusvazquez.com

**\* LOCATION AND ADDRESS OF EVENT**

288 Orland Square Drive, Orland Park, IL 60642

**\* TYPE OF EVENT:**

Circus On Private Property - Orland Square Mall

**\* EVENT ON PUBLIC PROPERTY**

ALL OTHER VILLAGE PROPERTY RENTALS

**\* EVENT ON PRIVATE PROPERTY**

OUTDOOR EVENT

COMMERCIAL FILMING/PICTURES

**\* DESCRIPTION OF EVENT**

We will have an animal free big top family circus in the parking lot of Orland Square Mall. Our show is arts based and will food concessions and souvenir for sale inside the tent. No food trucks or outside vendors. Also, no alcohol. We have in house security, parking attendants and certified crowd managers on staff. Our tent is professionally engineered and is flame resistant.

**\* LIST DATES OF EVENT WITH HOURS OF OPERATION**

Dates in total: 7/8/24 to 7/17/24 Set up: 7/8/24 to 7/11/24 Shows: 7/11/24 to 7/16/24 (our set up is finished on 7/11/24 in the morning. We begin our shows on 7/11 at 7 pm) Teardown: 7/17/24 Showtimes: M-F: 7pm to 9 pm Sat: 1-3 pm, 4-6 pm and 7-9 pm Sun: 12-2 pm, 3-5 pm and 6-8 pm

**\* SET-UP DATE & TIME**

07/08/2024 8:00 AM

**\* TEAR-DOWN DATE & TIME**

07/17/2024 8:00 PM

**\* APPROXIMATE NUMBER OF PERSONS INVITED AND/OR EXPECTED TO ATTEND OR PARTICIPATE**

M-F 350 Sat/Sun 750

(Additional Fees May Apply)

**\* WILL FOOD BE SERVED?**

YES

**\* WILL YOUR EVENT INCLUDE A FOOD TRUCK? (Food being prepared and served from the vehicle)**

NO

**\* WILL ALCOHOL BE SERVED? (If YES, contact Mayor's Office at 708-403-6160 and complete the "Application for Temporary Liquor License.")**

NO

**PHONE #**

(956) 466-6083

**EMAIL**

carlos@circusvazquez.com

**\* WILL GENERATORS BE UTILIZED?**

YES

**If YES, please describe the size/type:**

2 x 400 KW diesel generators

**\* WILL THERE BE A RAFFLE? (Contact Village Clerk at 708-403-6150)**

NO

**PHONE #**

\*\*SKIPPED\*\*

**EMAIL**

\*\*SKIPPED\*\*

**\* WILL THERE BE LIVE ENTERTAINMENT? (Music must end by 10:30PM Sun-Th, 11:30PM Fri-Sat)**

YES

**\* WILL THERE BE TEMPORARY SIGNAGE? (Banners, Inflatables, Etc.)**

NO

**\* WILL THERE BE A TENT?**

YES

**\* WILL THERE BE ANY STRUCTURES OTHER THAN A TENT? (Stage, Etc.)**

YES

**If YES, list structures:**

bleachers inside the tent.

**\* WILL THERE BE ANY ROAD OR SIDEWALK OR RIGHT-OF-WAY CLOSURES?**

NO

**\* WILL THE EVENT BEGIN AT ONE LOCATION AND TERMINATE AT ANOTHER?**

NO

If YES, complete the questions below. If NO, sign and date to complete application.

**1. The route to be traveled, the starting point, the termination point, and the location of any stopping point, speakers' platforms, or similar, if any. (A. Provide Map, B. Google Aerial Image with route traced is OK.)**

\*\*SKIPPED\*\*

Attachment

\*\*SKIPPED\*\*

**2. The approximate number of persons who, and animals and vehicles which, will constitute the event, types of animals, and description of the vehicles.**

\*\*SKIPPED\*\*

**3. The hours when the event will start and terminate.**

\*\*SKIPPED\*\*

**4. Please provide a statement as to whether the event will occupy all or a portion of the width of the streets proposed to be traversed.**

\*\*SKIPPED\*\*

**5. The location of any assembly areas for the event.**

\*\*SKIPPED\*\*

**6. The time and location at which units of the event will begin to assemble at any such assembly area or areas.**

\*\*SKIPPED\*\*

Please attach the above information if your event falls into the applicable category.

**\* APPLICANT NAME**

Carlos de la Garza

**\* DATE**

05/30/2024

\* I attest that the information provided above is to the best of my knowledge accurate. I understand that by checking this box and providing my name and date above, this also acts as my signature.

Checking this box also acts as my signature.



May 30, 2024

Village of Orland Park  
14700 Ravinia Drive  
Orland Park, IL 60462

Ref: Circus Vasquez

To Whom It May Concern:

This letter serves as authorization for Circus Vasquez to use Orland Square Mall's Parking Lot for the Circus Vasquez Program. They have been approved for use the of parking lot for program dates 7/11/2024 - 7/16/2024 with set up taking place beginning 7/8/2024 and break down on 7/17/2024.

Circus Vasquez assumes all responsibility for obtaining all required government approvals, obtaining and keeping effective all licenses and permits necessary for the event, and shall otherwise comply with all applicable governmental rules and regulations.

If you have any questions regarding Orland Square Mall's authorization for Circus Vasquez's parking lot usage submission to the Village of Orland Park, please contact Mall Management/Marketing/Cathy Mein at 708.349.1647 or reach out to David Langlands, Area Director of Business Development at 708-890-1602.

Sincerely,  
*Cathy Mein*

Cathy Mein  
Director of Marketing





# ORLAND PARK

DEVELOPMENT SERVICES DEPARTMENT  
14700 RAVINIA AVENUE  
ORLAND PARK, ILLINOIS 60462  
708-403-5300  
[www.orlandpark.org](http://www.orlandpark.org)

PERMIT # \_\_\_\_\_

## SPECIAL EVENTS – STAGE/PLATFORM, PORTABLE TOILETS, DUMPSTERS, FENCING, AND OTHER STRUCTURES

You must include a detailed Site Map showing the location of the following: tents and canopies; stages; signage; portable toilets; dumpsters; fences; any other structures; alcohol, food, and merchandise service/sale; and proposed street/sidewalk closures.

Will your event include the use of **PORTABLE TOILETS**?

The Village recommends two portable toilets, one handicapped stall, and two hand-washing stations per 100 people. All portable toilets must be removed from Village property within 24 hours after your event.

Company Name: LRS portables Phone # 630-377-7000  
Number of Portable Toilets: 12 Number of Handicapped Stalls: 2 Number of Hand-Washing Stations 4

Will your event include the use of **DUMPSTERS on village property**?

The Village requires that all areas must be clean of debris. Attach plan of how garbage and waste will be removed from event site. Dumpster placement at Centennial Park will be in parking spaces 577 to 580 in the Metra East Daily Parking Lot. Dumpsters must be removed within 24 hours after your event.

Waste Company Name: Affordable Dumpster Inc Phone # 312-625-7737  
Number of Dumpsters: 1 30 yd

Will your event include the installation of **FENCING or OTHER STRUCTURES**?

Description(s): We will have an 8' removable fence around the circus tent and back area of rv's.

Will your event be **publicly advertised**?

How will your event attendees be notified or invited to the event? TV ads, Radio ads and social media.

If your event is requesting a **street or sidewalk closure**, attach map noting what type of traffic control devices (i.e., traffic signal, Police, barricades, specialized equipment, cones or signs) will be used to close the area. Also note if there will be any control fencing. No markings on paths are allowed. Signage must be used and removed.

If your event is a **run, walk**, or other activity in which participants will be following a course, then you must attach a map and a written description of the proposed route. Additionally, the Village is not responsible for any costs associated with the denial of a proposed route.

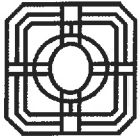
Have you made provisions for **onsite security** services? Any event requiring the use of the Orland Park Police Department will be billed per officer per hour. For more information, contact the Police Department at (708) 349-4111, ask for the Patrol Commander.

*Depending on the size and activities of your proposed event, The Village of Orland Park may require the presence of security personnel. Event organizers are responsible for the actions and conduct of any and all persons and organizations (participants, spectators, sponsoring organization, its Officers, Employees or agents or any person under their control insofar as permitted by law) associated with the permitted event. Furthermore, the event organizer is responsible for and will bear all costs related to policing, cleaning, and restoring the park upon conclusion of the event or activity and will reimburse the Village for any such costs incurred by the Village.*

Carlos de la Garza  
NAME OF APPLICANT (please print)

SIGNATURE OF APPLICANT

6/6/24  
DATE



# ORLAND PARK

DEVELOPMENT SERVICES DEPARTMENT  
 14700 RAVINIA AVENUE  
 ORLAND PARK, ILLINOIS 60462  
 708-403-5300  
[www.orlandpark.org](http://www.orlandpark.org)

## TEMPORARY FOOD SERVICE PERMIT APPLICATION

|                                                                                                    |              |                          |                                 |                                                     |
|----------------------------------------------------------------------------------------------------|--------------|--------------------------|---------------------------------|-----------------------------------------------------|
| <b>Event Information</b>                                                                           |              |                          | <b>Application Date:</b> 6/6/24 |                                                     |
| <b>Event Name:</b> Circus Vazquez                                                                  |              |                          | <del>XXXXXX</del>               |                                                     |
| <b>Location:</b> Orland Square Mall, 288 Orland Square Drive, Orland Park, IL 60148                |              |                          |                                 |                                                     |
| <b>Set Up Date:</b> 7/11/24                                                                        |              | <b>Set Up Time:</b> 4 pm |                                 | <b>Event Times:</b> m-f 7-9 pm, sat 1-9pm, sun 12-8 |
| <b>Event Dates: Starting</b> 7 / 11 / 24 / <b>Ending:</b> 7 / 16 / 24 /                            |              |                          |                                 |                                                     |
| <b>Will be at this location for</b> 6 <b>days/dates. If not consecutive days, list dates here:</b> |              |                          |                                 |                                                     |
| <b>Date:</b>                                                                                       | <b>Date:</b> | <b>Date:</b>             | <b>Date:</b>                    | <b>Date:</b>                                        |
|                                                                                                    |              |                          |                                 |                                                     |
|                                                                                                    |              |                          |                                 |                                                     |

\*This permit is only good for one location, for a maximum of the fourteen (14) days listed above.

|                                                        |                                          |                             |
|--------------------------------------------------------|------------------------------------------|-----------------------------|
| <b>Vendor Information</b>                              |                                          |                             |
| <b>Organization/Business Name:</b> Circus Vazquez      |                                          |                             |
| <b>Address:</b> 700 Vazquez Lane                       |                                          |                             |
| <b>City:</b> Donna                                     | <b>State:</b> TX                         | <b>Zip Code:</b> 78537      |
| <b>Phone#:</b> 956-466-6083                            | <b>Illinois State Tax ID#:</b> 5539 7956 |                             |
| <b>Organization Chairperson/Business Owner</b>         |                                          |                             |
| <b>Name:</b> Carlos de la Garza                        |                                          | <b>Phone#:</b> 956-466-6083 |
| <b>For vendors using multiple booths note Booth #:</b> |                                          |                             |

|                              |                     |
|------------------------------|---------------------|
| <b>Applicant's Signature</b> | <b>Printed Name</b> |
|                              | Carlos de la Garza  |

|                                     |                     |
|-------------------------------------|---------------------|
| <b>Health Inspector's Signature</b> | <b>Printed Name</b> |
|                                     |                     |

\*Application and fee shall be received at least 30 days in advance of the event. Sanitarian must approve menu and booth questionnaire before a permit can be issued.

\*Fee is payable by cash, check or Visa/MasterCard at the Village Hall. The fee is nonrefundable.

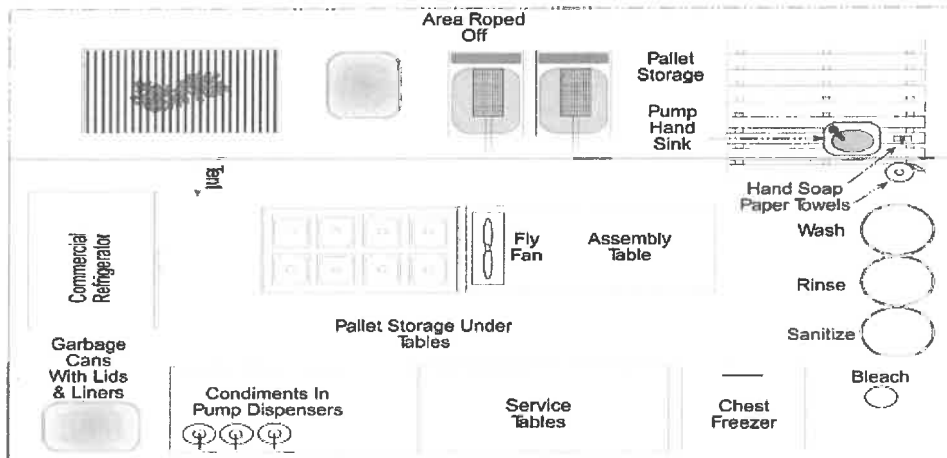
|                            |                                        |                                 |                                |
|----------------------------|----------------------------------------|---------------------------------|--------------------------------|
| <b>For Office Use Only</b> |                                        |                                 |                                |
| <b>Permit Type:</b>        | <input type="checkbox"/> Food Festival | <input type="checkbox"/> School | <input type="checkbox"/> Other |
| <b>San ID #:</b>           | <b>Risk Type:</b>                      |                                 |                                |
| <b>Fee Type:</b>           | <b>Fee Amount:</b>                     |                                 |                                |

|                 |                     |
|-----------------|---------------------|
| <b>Permit #</b> | <b>Date Issued:</b> |
|-----------------|---------------------|

| Menu and Procedure Review |                              |                                                                                                |
|---------------------------|------------------------------|------------------------------------------------------------------------------------------------|
| Food to be Prepared       | Supplier Information         | Process of Transportation/Preparation to Event                                                 |
| <i>i.e. Hamburger</i>     | <i>Gordon's Food Service</i> | <i>Transported in insulated container, held in commercial freezer, cooked on site to serve</i> |
| <i>i.e. Cooked Rice</i>   | <i>Sysco</i>                 | <i>Made at restaurant, transported in insulated container and held at steam table</i>          |
| Hot Dogs                  | Sam's Club                   | Transported in insulated container, held in freezer and cooked on roller.                      |
| nachos                    | Sam's club                   | Cheese is heated in cheese heater/dispensor                                                    |
| Cotton Candy              | Sam's Club                   | Cotton Candy machine is used and packaged.                                                     |
| Pop corn                  | Sam's Club                   | Popped in commercial pop corn popper and placed in bag                                         |
| Pizza                     | Sam's Club                   | Transported in insulated container, held in freezer and cooked in electric oven                |
| sno cones                 | Sam's Club                   | Ice is provided by ice company, stored in freezer and shaved with flavorings.                  |
| Churros                   | Sam's club                   | Transported in insulated container, held in freezer and cooked in fryer.                       |
| Bottled Water             | Sam's Club                   | Kept in cooler                                                                                 |
| Sodas                     | Sam's Club                   | Kept in Cooler                                                                                 |
|                           |                              |                                                                                                |
|                           |                              |                                                                                                |

**Answer the following questions about what equipment will be provided at your booth:**

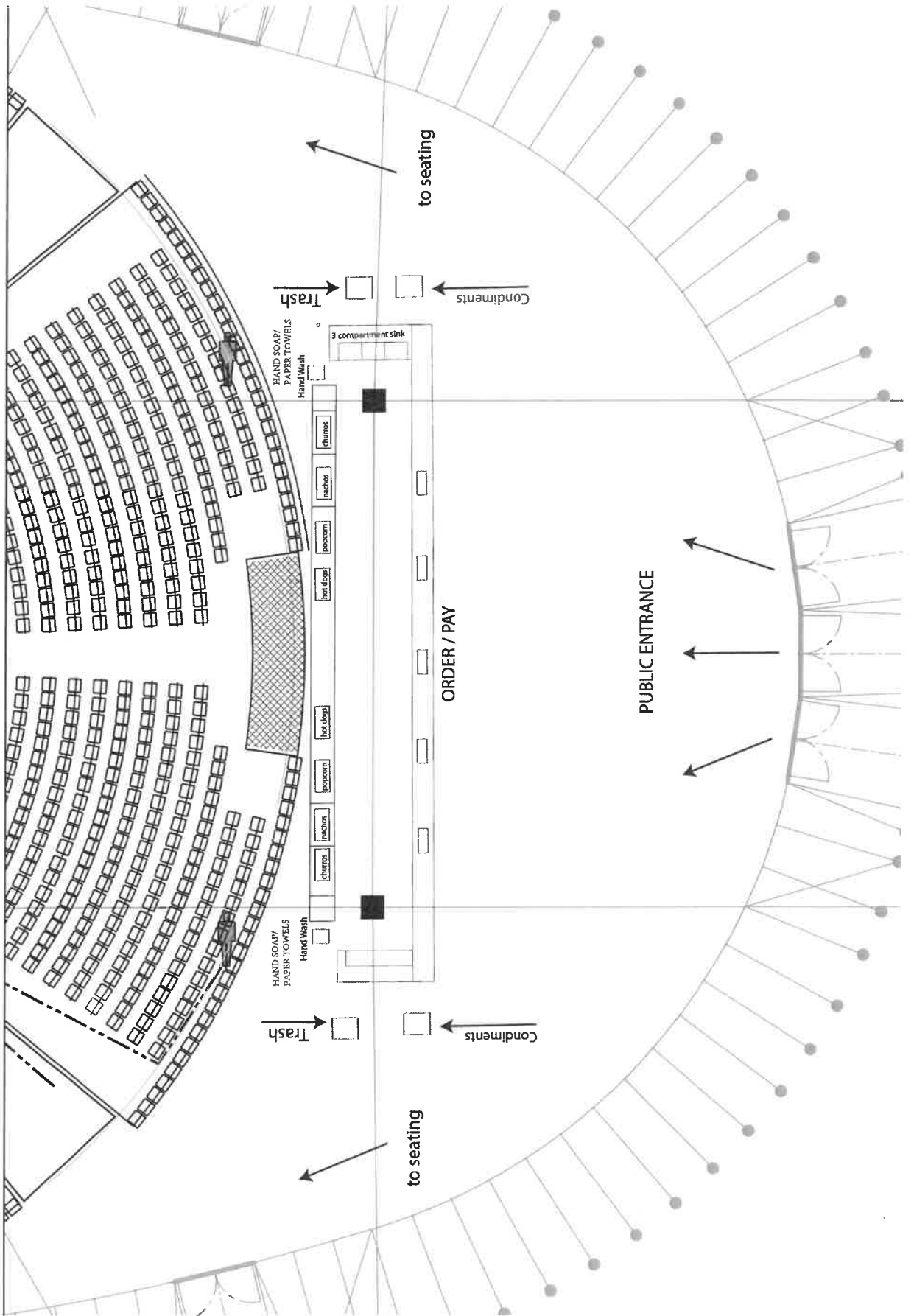
| Where will your booth be located?                                                                                                                             | <input checked="" type="checkbox"/> Indoor | <input type="checkbox"/> Outdoor | Yes                                 | N/A                      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|----------------------------------|-------------------------------------|--------------------------|
| Approved transportation equipment for hot and cold foods.                                                                                                     |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Mechanical hot holding equipment (i.e., no heat lamps or crockpots).                                                                                          |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Mechanical cold holding commercial refrigeration or freezers (i.e., no household refrigerators).                                                              |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Probe and equipment thermometers for checking food and equipment temperatures.                                                                                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Flooring and overhead cover, if not provided by the organizer.                                                                                                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Dunnage racks or pallets to store all food and paper goods off the ground.                                                                                    |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Additional clean, wrapped cooking utensils.                                                                                                                   |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Dispensers for condiments (i.e., pre-packages, squeeze bottles or hinged lid containers).                                                                     |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a container with a hands free tap and a bucket to catch the waste water). |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Clean clothes and hair covering (i.e., cap, visor, or bandana) for employees.                                                                                 |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Wash, rinse and sanitize containers that are large enough to hold soiled utensils.                                                                            |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, brooms, trash bags, and garbage cans with lids).                                        |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Wiping cloths and extra buckets, fans, containers for used cooking oil, and charcoal, extension cords, fire extinguishers, and first aid kits.                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| All food is obtained from approved commercial sources (i.e., local stores, distributors, or restaurants). Home prepared food is prohibited.                   |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Vendor bringing prepared food from outside the Village of Orland Park – A current health inspection report for facility where food was prepared is required.  |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |



*Example Booth Layout*

**Provide Booth Layout with your Completed Application**





# CERTIFICATE

of

## COMPLETION

### Carolina Vazquez

for successfully completing the standards set forth for the

### Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Conference for Food Protection (CFP)



#1203

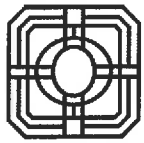


The Always Food Safe Company  
899 Montreal Circle, St. Paul, 55102  
[www.alwaysfoodsafecompany.com](http://www.alwaysfoodsafecompany.com)

|                    |               |                   |                            |
|--------------------|---------------|-------------------|----------------------------|
| Date Completed:    | 9/29/2022     | Valid through:    | 9/29/2027                  |
| Learner reference: | 139608        | Course Reference: | 147                        |
| Certificate #:     | 1725008       | Exam Form #:      | 64                         |
| Proctor Name:      | ProctorU User | Exam Form Name:   | Food Protection Manager 7B |
| Exam Location:     | Donna, TX     | Status:           | Passed                     |

A handwritten signature in black ink, appearing to read "Nick Eastwood".

Nick Eastwood  
President  
The Always Food Safe Company



# ORLAND PARK

DEVELOPMENT SERVICES DEPARTMENT  
14700 RAVINIA AVENUE  
ORLAND PARK, ILLINOIS 60462  
708-403-5300  
[www.orlandpark.org](http://www.orlandpark.org)

Permit # \_\_\_\_\_

## SPECIAL EVENT - TENT RULES & REQUIREMENTS

- A site plan is required showing where the tent/event will be set up and the dimensions of the tent.
- The tent shall not obstruct any accessible parking spaces, fire lanes, fire hydrants or fire department connections.
- A flame resistant certificate per NFPA 701 or ASTM E 84 by an acceptable testing laboratory for tents in excess of 400 square feet.
- If you are leasing your business space, written permission from your landlord is required!
- Tents are only allowed on the site where your business is located. No off site tents are allowed.
- A note on the submitted plans stating, "No smoking, no fireworks, no open flames or devices emitting open flame or fire will be used in the tent."
- A note on the submitted plans stating "a 4A 60BC fire extinguisher will be provided and mounted no higher than 48" above finished floor to the handle."
- If you are using a tent with the side down, defined exits shall be required to be shown on the plans based on the number of attendants.
- Occupant load signs will be printed by the Building Division and placed at the tent entrances/exits.

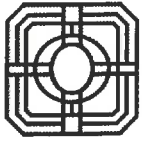
| TENT # | SIZE        | LOCATION                       |
|--------|-------------|--------------------------------|
| 1.     | 155' x 255' | Orland Square Mall Parking Lot |
| 2.     | _____       | _____                          |
| 3.     | _____       | _____                          |
| 4.     | _____       | _____                          |
| 5.     | _____       | _____                          |

Carlos de la Garza  
Applicant Printed Name

  
Applicant Signature

6/6/24  
Date

\_\_\_\_\_  
BUILDING OFFICIAL



## Canopy / Tent Fire Code Requirements

**Below are the Code sections from the 2006 International Fire Code for reference only.**

**2403.8.1 Access.** Fire apparatus access roads shall be provided in accordance with Section 503.

**2403.8.2 Location.** Tents, canopies or membrane structures shall not be located within 20 feet (6096 mm) of lot lines, buildings, other tents, canopies or membrane structures, parked vehicles or internal combustion engines. For the purpose of determining required distances, support ropes and guy wires shall be considered as part of the temporary membrane structure, tent or canopy.

2. Membrane structures, tents or canopies need not be separated from buildings when all of the following conditions are met:

- 2.1. The aggregate floor area of the membrane structure, tent or canopy shall not exceed 10,000 square feet (929 m<sup>2</sup>).
- 2.2. The aggregate floor area of the building and membrane structure, tent or canopy shall not exceed the allowable floor area including increases as indicated in the *International Building Code*.
- 2.3. Required means of egress provisions are provided for both the building and the membrane structure, tent or canopy, including travel distances.
- 2.4. Fire apparatus access roads are provided in accordance with Section 503.

**2403.9 Anchorage required.** Tents, canopies or membrane structures and their appurtenances shall be adequately roped, braced and anchored to withstand the elements of weather and prevent against collapsing. Documentation of structural stability shall be furnished to the fire code official on request.

**2403.12.5 Aisle.** The width of aisles without fixed seating shall be in accordance with the following:

1. In areas serving employees only, the minimum aisle width shall be 24 inches (610 mm) but not less than the width required by the number of employees served.
2. In public areas, smooth-surfaced, unobstructed aisles having a minimum width of not less than 44 inches (1118 mm) shall be provided from seating areas, and aisles shall be progressively increased in width to provide, at all points, not less than 1 foot (305 mm) of aisle width for each 50 persons served by such aisle at that point.

**2403.12.6 Exit signs.** Exits shall be clearly marked. Exit signs shall be installed at required exit doorways and where otherwise necessary to indicate clearly the direction of egress when the exit serves an occupant load of 50 or more.

**2403.12.6.1 Exit sign illumination.** Exit signs shall be of an approved self-luminous type or shall be internally or externally illuminated by luminaires supplied in the following manner:

1. Two separate circuits, one of which shall be separate from all other circuits, for occupant loads of 300 or less; or
2. Two separate sources of power, one of which shall be an approved emergency system, shall be provided when the occupant load exceeds 300. Emergency systems shall be supplied from storage batteries or from the on-site generator set, and the system shall be installed in accordance with the *ICC Electrical Code*.

**2404.3 Label.** Membrane structures, tents or canopies shall have a permanently affixed label bearing the identification of size and fabric or material type.

**2404.4 Certification.** An affidavit or affirmation shall be submitted to the fire code official and a copy retained on the premises on which the tent or air-supported structure is located. The affidavit shall attest to the following information relative to the flame propagation performance criteria of the fabric:

1. Names and address of the owners of the tent, canopy or air-supported structure.
2. Date the fabric was last treated with flame-retardant solution.
3. Trade name or kind of chemical used in treatment.
4. Name of person or firm treating the material.
5. Name of testing agency and test standard by which the fabric was tested.

**2404.6 Smoking.** Smoking shall not be permitted in tents, canopies or membrane structures. Approved "No Smoking" signs shall be conspicuously posted in accordance with Section 310.

**2404.7 Open or exposed flame.** Open flame or other devices emitting flame, fire or heat or any flammable or combustible liquids, gas, charcoal or other cooking device or any other unapproved devices shall not be permitted inside or located within 20 feet (6096 mm) of the tent, canopy or membrane structures while open to the public unless approved by the fire code official.

**2404.11 Clearance.** There shall be a minimum clearance of at least 3 feet (914 mm) between the fabric envelope and all contents located inside the tent or membrane structure.

**2404.12 Portable fire extinguishers.** Portable fire extinguishers shall be provided as required by Section 906.

**2404.15.6 Outdoor cooking.** Outdoor cooking that produces sparks or grease-laden vapors shall not be performed within 20 feet (6096 mm) of a tent, canopy or membrane structure unless approved by the Fire Code Official.



**REPORT NUMBER: 102083832MID-001f**  
ORIGINAL ISSUE DATE: April 28, 2021  
REVISED DATE: NA

**EVALUATION CENTER**  
Intertek  
8431 Murphy Drive  
Middleton, WI 53562

**RENDERED TO:**

**Serge Ferrari**  
**Zone Industrielle BP 54**  
**38352 La Tour Du Pin Cedex**  
**38110 LA TOUR DU PIN**  
**France**  
**Catherine Merillon**  
**catherine.merillon@sergeferrari.com**

PRODUCT EVALUATED: Precontraint 702 Opaque  
EVALUATION PROPERTY: NFPA 701-10, METHOD 2  
STANDARD METHODS OF FIRE TESTS FOR FLAME  
PROPAGATION OF TEXTILES AND FILMS with a Flat Sheet (Section 13.1.3)

**Report of Testing Precontraint 702 Opaque for compliance with the applicable requirements of the following criteria: NFPA 701-10, METHOD 2 Standard Methods of Fire Tests for Flame Propagation Of Textiles and Films for Flat Sheets (Section 13.1.3)**

*"This report is for the exclusive use of Intertek's Client and is provided pursuant to the agreement between Intertek and its Client. Intertek's responsibility and liability are limited to the terms and conditions of the agreement. Intertek assumes no liability to any party, other than to the Client in accordance with the agreement, for any loss, expense or damage occasioned by the use of this report. Only the Client is authorized to permit copying or distribution of this report and then only in its entirety. Any use of the Intertek name or one of its marks for the sale or advertisement of the tested material, product or service must first be approved in writing by Intertek. The observations and test results in this report are relevant only to the sample tested. This report by itself does not imply that the material, product, or service is or has ever been under an Intertek certification program."*

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## 2 Introduction

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Intertek has conducted testing for Serge Ferrari on Precontraint 702 Opaque to assess the propagation of flame beyond the area exposed to the ignition source. Testing was conducted in accordance with NFPA 701-10, Method 2 - Standard Methods of Fire Tests for Flame Propagation of Textiles and Films for Flat Sheets (See section 13.1.3). This evaluation began April 27, 2015 and ended April 27, 2015.

## 3 Test Samples

---

### 3.1. SAMPLE SELECTION

Samples were submitted to Intertek directly from the client. Samples were not independently selected for testing. Samples were received at the Evaluation Center on April 21, 2015 in good condition.

### 3.2. SAMPLE AND ASSEMBLY DESCRIPTION

Sample Name: Precontraint 702 Opaque

Sample Description: Polyester yarns coated with PVC flame retardant on both sides and varnished. Weight: 830g/m<sup>2</sup> ± 5%, Thickness: 0.63mm ± 10%, Polyester 1100 dtex: 24% - PVC flame retardant 76%

The test specimen identified as Precontraint 702 Opaque was cut into 5.25 in. by 47.25 in. samples by Intertek. Ten of the twenty samples cut were leached per Section 16.5. All samples were then conditioned in an oven at 105°C ± 3°C for no less than 1 hour but no more than 3 hours before testing.

Test room conditions: 72.8°F and 48% R.H.

## 4 Testing and Evaluation Methods

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### 4.1. TEST STANDARD 1

Ten specimens of material 5.25 inches by 47.25 inches were cut with their long dimension parallel to the length direction ("with" machine). The test specimens were conditioned to 220-225°F (105-108°C) for not less than one hour and no t more than 3 hours. Specimens were removed from the oven one at a time and tested immediately. The specimens were supported with clips in a three-sided vertical column and exposed to an 11" flame for two minutes. The flame impinged approximately 7 inches on the specimen.

No specimen should continue flaming for more than two seconds. Length of char should not exceed 17.1 inches from the bottom edge of the specimen for Flat Sheets (See section 13.1.3). No flaming on floor of apparatus should last longer than two seconds.

---



**4.2. Deviation from Standard Method**

No deviations from the standard.

**5 Testing and Evaluation Results**

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**5.1. RESULTS AND OBSERVATIONS**

| Specimen #     | Afterflame Duration (sec.) | Floor Flaming (sec.) | Char Length (in.) |
|----------------|----------------------------|----------------------|-------------------|
| 1              | 0                          | 0                    | 3.38              |
| 2              | 0                          | 0                    | 6.75              |
| 3              | 0                          | 0                    | 6.38              |
| 4              | 0                          | 0                    | 4.75              |
| 5              | 0                          | 0                    | 5.00              |
| 6              | 0                          | 0                    | 4.63              |
| 7              | 0                          | 0                    | 6.50              |
| 8              | 0                          | 0                    | 7.00              |
| 9              | 0                          | 0                    | 5.50              |
| 10             | 0                          | 0                    | 6.00              |
| <b>Average</b> | 0                          | 0                    | 5.59              |

**Observations:**

This sample passed the criteria for NFPA 701-10 method 2 for flat sheets (see section 13.1.3)

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## 6 Conclusion

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Intertek has conducted testing for Serge Ferrari on Preconstraint 702 Opaque to assess the propagation of flame beyond the area exposed to the ignition source. Testing was conducted in accordance with NFPA 701-10, Method 2 - Standard Methods of Fire Tests for Flame Propagation of Textiles and Films for flat sheets (See section 13.1.3).

The sample PASSED the testing criteria for NFPA 701-10, Method 2 - Standard Methods of Fire Tests for Flame Propagation of Textiles and Films for flat sheets (See section 13.1.3).

The conclusions of this test report may not be used as part of the requirements for Intertek product certification. Authority to Mark must be issued for a product to become certified.

### INTERTEK



Reported by: \_\_\_\_\_  
Tolu Bamikunle  
Lab Technician III, Verification Center



Reviewed by:  
Sandy Osborne  
Lab Technician II, Verification Center

## 7 Revision Summary

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| DATE           | SUMMARY         |
|----------------|-----------------|
| April 28, 2021 | Original Report |
|                |                 |
|                |                 |

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May 30, 2024

Village of Orland Park  
14700 Ravinia Drive  
Orland Park, IL 60462

Ref: Circus Vasquez

To Whom It May Concern:

This letter serves as authorization for Circus Vasquez to use Orland Square Mall's Parking Lot for the Circus Vasquez Program. They have been approved for use the of parking lot for program dates 7/11/2024 - 7/16/2024 with set up taking place beginning 7/8/2024 and break down on 7/17/2024.

Circus Vasquez assumes all responsibility for obtaining all required government approvals, obtaining and keeping effective all licenses and permits necessary for the event, and shall otherwise comply with all applicable governmental rules and regulations.

If you have any questions regarding Orland Square Mall's authorization for Circus Vasquez's parking lot usage submission to the Village of Orland Park, please contact Mall Management/Marketing/Cathy Mein at 708.349.1647 or reach out to David Langlands, Area Director of Business Development at 708-890-1602.

Sincerely,  
*Cathy Mein*

Cathy Mein  
Director of Marketing

## Tiffany Cooper

---

**From:** David Ziolkowski  
**Sent:** Monday, June 24, 2024 1:09 PM  
**To:** Tiffany Cooper  
**Subject:** RE: Permit Applications for July Event

Great thanks.

Thank you,

Dave

**David Ziolkowski, Commander** | Patrol Division  
Village of Orland Park **Police Department**  
15100 Ravinia Avenue | Orland Park, Illinois 60462  
Ph. 708.364.8110 | C:630-432-1707 [dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)

---

**From:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>  
**Sent:** Monday, June 24, 2024 1:08 PM  
**To:** David Ziolkowski <[dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)>  
**Subject:** RE: Permit Applications for July Event

Hello,

Thank you! Nope, I was waiting for word from you first. I'll get this to George and on the agenda.

**Tiffany Cooper** | Executive Assistant/Development Services  
Village of Orland Park  
14700 Ravinia Avenue | Orland Park, Illinois 60462  
Phone: 708.403.6123 | [tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)



---

**From:** David Ziolkowski <[dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)>  
**Sent:** Monday, June 24, 2024 12:56 PM  
**To:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>  
**Subject:** FW: Permit Applications for July Event

Hi Tiffany,

The Chief reviewed the contract and approved it, so it can go to Georger for signature. If you hadn't already...Ha.

Thank you,

Dave

**David Ziolkowski, Commander** | Patrol Division  
Village of Orland Park **Police Department**  
15100 Ravinia Avenue | Orland Park, Illinois 60462  
Ph. 708.364.8110 | C:630-432-1707 [dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)

**From:** Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)>  
**Sent:** Monday, June 24, 2024 11:30 AM  
**To:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>  
**Cc:** David Ziolkowski <[dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)>; Brian West <[bwest@orlandpark.org](mailto:bwest@orlandpark.org)>  
**Subject:** Re: Permit Applications for July Event

**[External Mail]** Use caution with links and attachments.

Tiffany/David,

Attached is the signed contract for the police standby.

Tiffany, would it be possible to utilize the metal detectors from the city for the event? This is a first for us. I will call you shortly to discuss.

Regards,



**Carlos de la Garza**  
Director of Business Development  
c: 956.466.6083  
o: 956.461.2332  
[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)  
[carlos@flipcircus.com](mailto:carlos@flipcircus.com)  
[CircusVazquez.com](http://CircusVazquez.com)  
[FlipCircus.com](http://FlipCircus.com)  
700 Vazquez Ln  
Donna, TX 78537

On Mon, Jun 24, 2024 at 12:19 PM Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)> wrote:

Good morning,

Has a decision been made regarding the agreement? I need to get it on the agenda today to go to Board next week.

Please let me know.

Thank you,

**Tiffany Cooper** | Executive Assistant/Development Services

Village of Orland Park

14700 Ravinia Avenue | Orland Park, Illinois 60462

Phone: 708.403.6123 | [tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)



**From:** David Ziolkowski <[dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)>

**Sent:** Tuesday, June 18, 2024 4:41 PM

**To:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>; Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)>

**Cc:** Brian West <[bwest@orlandpark.org](mailto:bwest@orlandpark.org)>

**Subject:** RE: Permit Applications for July Event

Hi Carlos,

I have attached our general agreement we use for event vendors. Please review and we can talk tomorrow about the details for the event. I apologize for the delay in response, we were in meetings all day and just now available to catch up on emails.

Thank you,

Dave

**David Ziolkowski, Commander** | Patrol Division

Village of Orland Park **Police Department**

15100 Ravinia Avenue | Orland Park, Illinois 60462

Ph. 708.364.8110 | C:630-432-1707 [dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)

**From:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>

**Sent:** Tuesday, June 18, 2024 4:25 PM

**To:** Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)>

**Cc:** David Ziolkowski <[dziolkowski@orlandpark.org](mailto:dziolkowski@orlandpark.org)>; Brian West <[bwest@orlandpark.org](mailto:bwest@orlandpark.org)>

**Subject:** RE: Permit Applications for July Event

Hi Carlos,

I have cc'd both of the contacts on this email regarding the review of the security plan for Circus Vazquez.

I believe Mr. Ziolkowski will conduct the review and he can be reached at 708-364-8110.

I don't have any questions regarding the applications. Did you send those back to me?

Thank you,

**Tiffany Cooper** | Executive Assistant/Development Services

Village of Orland Park

14700 Ravinia Avenue | Orland Park, Illinois 60462

Phone: 708.403.6123 | [tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)



**From:** Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)>

**Sent:** Tuesday, June 18, 2024 4:15 PM

**To:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>

**Subject:** Re: Permit Applications for July Event

**[External Mail]** Use caution with links and attachments.

Hi Tiffany,

Following up on the email below. Can you send me the police contact so I can call them?

Thank you for your help!

Regards,

On Mon, Jun 17, 2024 at 6:23 PM Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)> wrote:

Thank you Tiffany,

I'll wait for their call. If I don't hear from them by tomorrow I will call you so I can connect with them.

Also, did you have any questions on the applications for the tent, food etc..?

Please let me know!

Regards,

On Mon, Jun 17, 2024 at 5:43 PM Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)> wrote:

Hi Carlos,



The meeting is actually tonight but I had to pull it from the agenda. David Ziolkowski or Brian West from our Police Department should be reaching out to you, I thought today, but maybe tomorrow to go over your security plan and conduct a review. They want to do this before it goes to Board. Once PD approves then I can send it Board. The next Board date would be July 1<sup>st</sup>.

Please let me know if you have any questions.

Thank you,

**Tiffany Cooper** | Executive Assistant/Development Services

Village of Orland Park

14700 Ravinia Avenue | Orland Park, Illinois 60462

Phone: 708.403.6123 | [tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)



**From:** Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)>

**Sent:** Monday, June 17, 2024 5:23 PM

**To:** Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)>

**Subject:** Re: Permit Applications for July Event

**[External Mail]** Use caution with links and attachments.

Hi Tiffany,

How are you? What time is the meeting tomorrow for the circus? Do we need to have any one present?

I appreciate your help and please let me know if you have any questions on our applications.

Regards,

On Thu, Jun 6, 2024 at 11:45 AM Carlos De La Garza <[carlos@circusvazquez.com](mailto:carlos@circusvazquez.com)> wrote:

Tiffany/Kyle,

Thank you for emailing the the information and applications. Attached are the applications requested. I will have the electrical permit sent in a few days. We are in the process of finalizing with an electrician to pull the permit. Please let me know if you have any questions.

Regards,

On Wed, Jun 5, 2024 at 12:49 PM Tiffany Cooper <[tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)> wrote:

Hi Carlos,

Per our phone conversation yesterday, your event will have to go to Board for approval since you are expecting over 100 people per day for your event. Our next Board meeting is June 18, 2024.

If your event is not approved, the attached applications will be null and void. I have cc'd Kyle Moy, our Health Inspector, on this email for any questions regarding the temporary food permit application. You stated that you have machines for the popcorn, hotdogs, and cheese for nachos. The following applications are attached:

- Tent Permit – please list all tents and sizes, please note any tents in excess of 400 square feet will require a flame-resistant certificate per NFPA 701 or ASTM E 84
- Structure Permit – if there will be a stage or fencing around perimeter of event
- Electrical Permit – for any generators
- Sign Permit – only one (1) temporary sign is permitted (banner, sandwich board, etc.)
- Temporary Food Application

The event fee is \$100 per day, inspection fees are \$100 per inspection (building and food). Inspection fees go up to \$300 each if inspected on the weekend. Please let me know if you have any questions.

Thank you,

**Tiffany Cooper** | Executive Assistant/Development Services

Village of Orland Park

14700 Ravinia Avenue | Orland Park, Illinois 60462

Phone: 708.403.6123 | [tcooper@orlandpark.org](mailto:tcooper@orlandpark.org)





# ORLAND PARK

DEVELOPMENT SERVICES DEPARTMENT  
 14700 RAVINIA AVENUE  
 ORLAND PARK, ILLINOIS 60462  
 708-403-5300  
[www.orlandpark.org](http://www.orlandpark.org)

## TEMPORARY FOOD SERVICE PERMIT APPLICATION

|                                                                                                    |              |                          |                                 |                                                     |
|----------------------------------------------------------------------------------------------------|--------------|--------------------------|---------------------------------|-----------------------------------------------------|
| <b>Event Information</b>                                                                           |              |                          | <b>Application Date:</b> 6/6/24 |                                                     |
| <b>Event Name:</b> Circus Vazquez                                                                  |              |                          | <del>XXXXXX</del>               |                                                     |
| <b>Location:</b> Orland Square Mall, 288 Orland Square Drive, Orland Park, IL 60148                |              |                          |                                 |                                                     |
| <b>Set Up Date:</b> 7/11/24                                                                        |              | <b>Set Up Time:</b> 4 pm |                                 | <b>Event Times:</b> m-f 7-9 pm, sat 1-9pm, sun 12-8 |
| <b>Event Dates: Starting</b> 7 / 11 / 24 / <b>Ending:</b> 7 / 16 / 24 /                            |              |                          |                                 |                                                     |
| <b>Will be at this location for</b> 6 <b>days/dates. If not consecutive days, list dates here:</b> |              |                          |                                 |                                                     |
| <b>Date:</b>                                                                                       | <b>Date:</b> | <b>Date:</b>             | <b>Date:</b>                    | <b>Date:</b>                                        |
|                                                                                                    |              |                          |                                 |                                                     |
|                                                                                                    |              |                          |                                 |                                                     |

\*This permit is only good for one location, for a maximum of the fourteen (14) days listed above.

|                                                        |  |                             |
|--------------------------------------------------------|--|-----------------------------|
| <b>Vendor Information</b>                              |  |                             |
| <b>Organization/Business Name:</b> Circus Vazquez      |  |                             |
| <b>Address:</b> 700 Vazquez Lane                       |  |                             |
| <b>City:</b> Donna                                     |  | <b>State:</b> TX            |
| <b>Phone#:</b> 956-466-6083                            |  | <b>Zip Code:</b> 78537      |
| <b>Illinois State Tax ID#:</b> 5539 7956               |  |                             |
| <b>Organization Chairperson/Business Owner</b>         |  |                             |
| <b>Name:</b> Carlos de la Garza                        |  | <b>Phone#:</b> 956-466-6083 |
| <b>For vendors using multiple booths note Booth #:</b> |  |                             |

|                              |                     |
|------------------------------|---------------------|
| <b>Applicant's Signature</b> | <b>Printed Name</b> |
|                              | Carlos de la Garza  |

|                                     |                     |
|-------------------------------------|---------------------|
| <b>Health Inspector's Signature</b> | <b>Printed Name</b> |
|                                     | Kyle Moy            |

\*Application and fee shall be received at least 30 days in advance of the event. Sanitarian must approve menu and booth questionnaire before a permit can be issued.

\*Fee is payable by cash, check or Visa/MasterCard at the Village Hall. The fee is nonrefundable.

|                            |                                        |                                 |                                |
|----------------------------|----------------------------------------|---------------------------------|--------------------------------|
| <b>For Office Use Only</b> |                                        |                                 |                                |
| <b>Permit Type:</b>        | <input type="checkbox"/> Food Festival | <input type="checkbox"/> School | <input type="checkbox"/> Other |
| <b>San ID #:</b>           | <b>Risk Type:</b>                      |                                 |                                |
| <b>Fee Type:</b>           | <b>Fee Amount:</b>                     |                                 |                                |

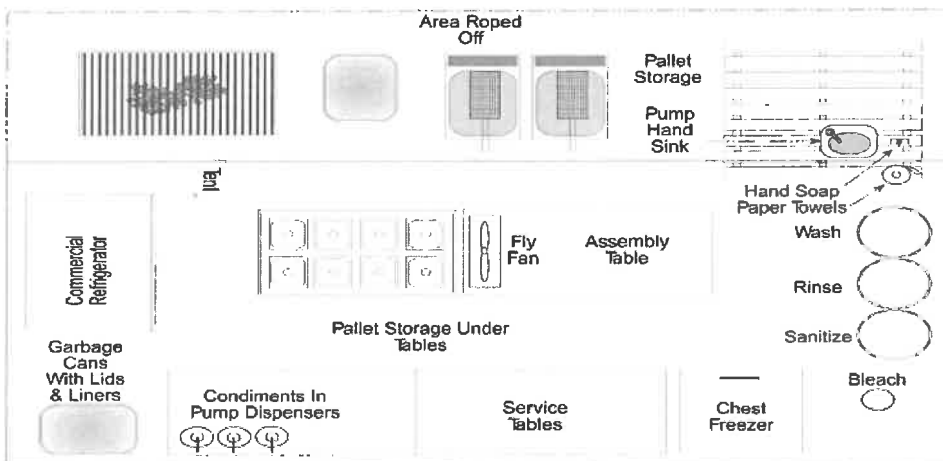
Health inspection required. (RM) After hours inspection. Requested health inspection on 7/11/24 between 4:30-5pm. (RM)

|                 |                     |
|-----------------|---------------------|
| <b>Permit #</b> | <b>Date Issued:</b> |
|-----------------|---------------------|

| Menu and Procedure Review |                              |                                                                                                |
|---------------------------|------------------------------|------------------------------------------------------------------------------------------------|
| Food to be Prepared       | Supplier Information         | Process of Transportation/Preparation to Event                                                 |
| <i>i.e. Hamburger</i>     | <i>Gordon's Food Service</i> | <i>Transported in insulated container, held in commercial freezer, cooked on site to serve</i> |
| <i>i.e. Cooked Rice</i>   | <i>Sysco</i>                 | <i>Made at restaurant, transported in insulated container and held at steam table</i>          |
| Hot Dogs                  | Sam's Club                   | Transported in insulated container, held in freezer and cooked on roller.                      |
| nachos                    | Sam's club                   | Cheese is heated in cheese heater/dispensor                                                    |
| Cotton Candy              | Sam's Club                   | Cotton Candy machine is used and packaged.                                                     |
| Pop corn                  | Sam's Club                   | Popped in commercial pop corn popper and placed in bag                                         |
| Pizza                     | Sam's Club                   | Transported in insulated container, held in freezer and cooked in electric oven                |
| sno cones                 | Sam's Club                   | Ice is provided by ice company, stored in freezer and shaved with flavorings.                  |
| Churros                   | Sam's club                   | Transported in insulated container, held in freezer and cooked in fryer.                       |
| Bottled Water             | Sam's Club                   | Kept in cooler                                                                                 |
| Sodas                     | Sam's Club                   | Kept in Cooler                                                                                 |
|                           |                              |                                                                                                |
|                           |                              |                                                                                                |

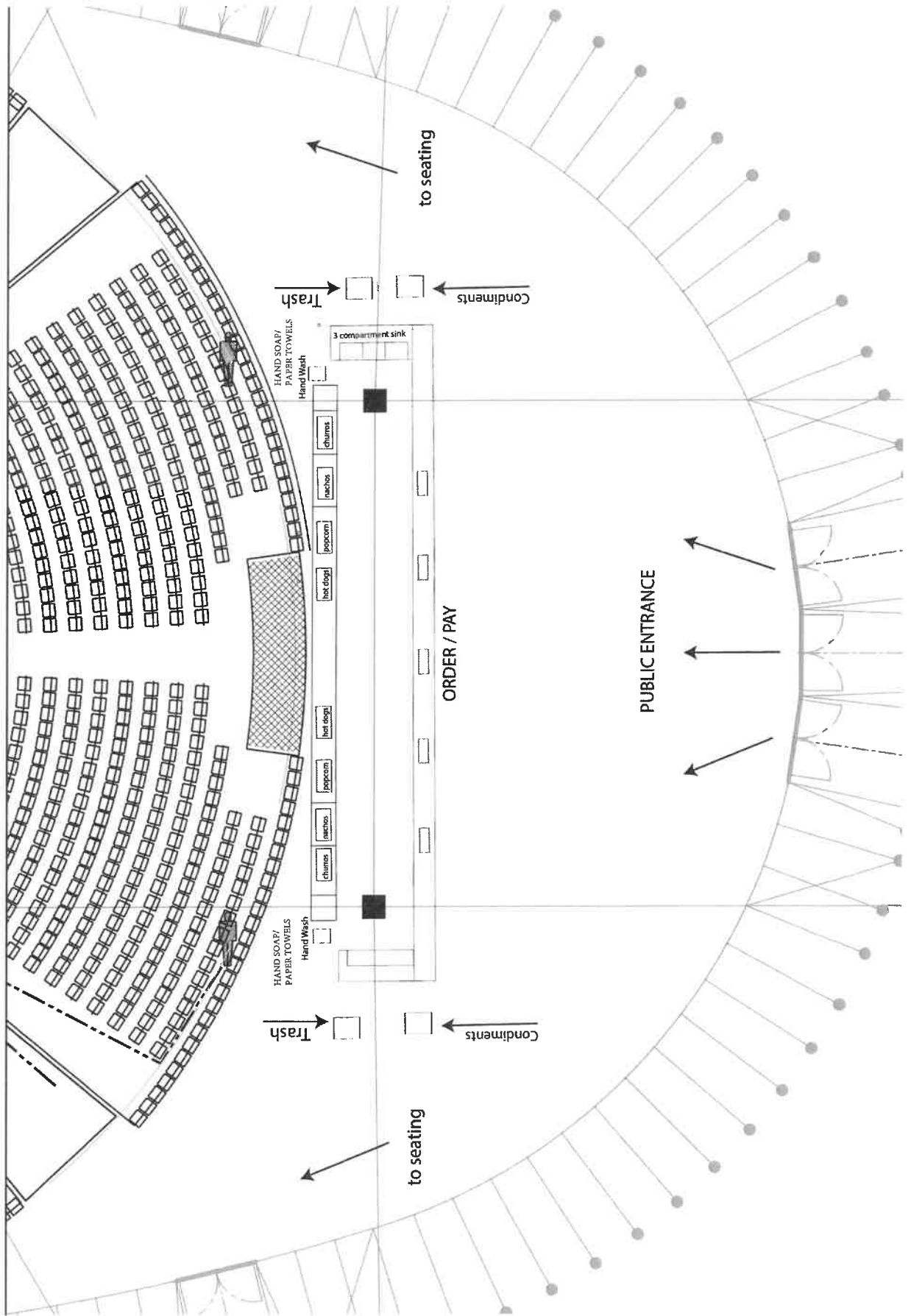
Answer the following questions about what equipment will be provided at your booth:

| Where will your booth be located?                                                                                                                             | <input checked="" type="checkbox"/> Indoor | <input type="checkbox"/> Outdoor | Yes                                 | N/A                      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------|----------------------------------|-------------------------------------|--------------------------|
| Approved transportation equipment for hot and cold foods.                                                                                                     |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Mechanical hot holding equipment (i.e., no heat lamps or crockpots).                                                                                          |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Mechanical cold holding commercial refrigeration or freezers (i.e., no household refrigerators).                                                              |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Probe and equipment thermometers for checking food and equipment temperatures.                                                                                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Flooring and overhead cover, if not provided by the organizer.                                                                                                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Dunnage racks or pallets to store all food and paper goods off the ground.                                                                                    |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Additional clean, wrapped cooking utensils.                                                                                                                   |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Dispensers for condiments (i.e., pre-packages, squeeze bottles or hinged lid containers).                                                                     |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a container with a hands free tap and a bucket to catch the waste water). |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Clean clothes and hair covering (i.e., cap, visor, or bandana) for employees.                                                                                 |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Wash, rinse and sanitize containers that are large enough to hold soiled utensils.                                                                            |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, brooms, trash bags, and garbage cans with lids).                                        |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Wiping cloths and extra buckets, fans, containers for used cooking oil, and charcoal, extension cords, fire extinguishers, and first aid kits.                |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| All food is obtained from approved commercial sources (i.e., local stores, distributors, or restaurants). Home prepared food is prohibited.                   |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Vendor bringing prepared food from outside the Village of Orland Park – A current health inspection report for facility where food was prepared is required.  |                                            |                                  | <input checked="" type="checkbox"/> | <input type="checkbox"/> |



Example Booth Layout

Provide Booth Layout with your Completed Application



# CERTIFICATE

of

## COMPLETION

### Carolina Vazquez

for successfully completing the standards set forth for the

### Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Conference for Food Protection (CFP)



#1203



The Always Food Safe Company  
899 Montreal Circle, St. Paul, 55102  
[www.alwaysfoodsafecompany.com](http://www.alwaysfoodsafecompany.com)

|                    |               |                   |                            |
|--------------------|---------------|-------------------|----------------------------|
| Date Completed:    | 9/29/2022     | Valid through:    | 9/29/2027                  |
| Learner reference: | 139608        | Course Reference: | 147                        |
| Certificate #:     | 1725008       | Exam Form #:      | 64                         |
| Proctor Name:      | ProctorU User | Exam Form Name:   | Food Protection Manager 7B |
| Exam Location:     | Donna, TX     | Status:           | Passed                     |

A handwritten signature in black ink, appearing to read "Nick Eastwood".

Nick Eastwood  
President  
The Always Food Safe Company