



SPECIAL EVENT GROWER APPLICATION

This license allows an Oregon Grower Sales Privilege Licensee to sell wine and cider for drinking within the special event licensed area, in sealed containers for taking out of the special event licensed area, and malt beverages, wine, or cider in a securely covered container (i.e. growlers) for taking out of the special event licensed area. All of the fruit or grapes used to make the wine or cider must have been grown in Oregon under the control of the licensee.

- **Process Time:** OLCC needs your completed application to us in sufficient time to approve it. Sufficient time is typically 1 to 3 weeks before the first event date listed in #10 below (some events may need extra processing time). OLCC may refuse to process your application if it is not submitted in sufficient time for the OLCC to investigate it.
- **License Fee:** \$10 per license day or any part of a license day. **Make payment by check or money order, payable to OLCC.** A license day is from 7:00 am to 2:30 am on the succeeding calendar day.
- **License Days:** In #10 below, you may apply for a maximum of **five** license days per application form.

1. Licensee Name (please print): _____ 2. E-Mail: _____

3. Trade Name of Business: _____ 4. Fax: _____

5. Address of **Annual** Business: _____ 6. City/ZIP: _____

7. Contact Person: _____ 8. Contact Phone: _____

9. Event Name: **First Taste Oregon**

10. Date(s) of event (no more than **five** days): **January 27 & 28, 2017**

11. Start/End hours of alcohol service: **4 / noon** AM PM to **10:00** AM PM

12. Address of **Special Event** Licensed Area: **2330 17th Street NE** **Salem 97309**
(Street) (City/Zip)

13. Is the event outdoors? Yes No

13a. If no, in what area(s) of the building is the event located? **Columbia Hall**

13b. If yes, submit a drawing showing the licensed area and how the boundaries of the licensed area will be identified.

14. List the primary activities within the licensed area:
Vendors of Art, Food, Beverage, Entertainment

15. Will minors and alcohol be allowed together in the same area? Yes No

16. What is the expected attendance per day in the licensed area (where alcohol will be sold or consumed)? **1500-2000**

PLAN TO MANAGE THE SPECIAL EVENT LICENSED AREA: If your answer to #16 is 501 or more, **in addition to** your answers to questions 17, 18, and 19, you will need to complete the OLCC's **Plan to Manage Special Events** form, unless the OLCC exempts you from this requirement.

17. Describe your plan to prevent problems and violations.
I will abide by the Plan to Manage Special Events held by First Taste Oregon.

18. Describe your plan to prevent minors from gaining access to alcoholic beverages and from gaining access to any portion of the licensed premises prohibited to minors. **ID checks will be made at the door, and again as by law by servers. All individuals who look under age 26 will be carded by service staff. ID Check and wristbands act only as additional verifications and servers will not rely on that alone. Alcohol monitors and security will cover common areas and monitor minors.**

19. Describe your plan to manage alcohol consumption by adults. **Anyone under the age of 26 will be required to show ID, Anyone showing signs of visible intoxication will not be served and event staff will be notified**

20. List the name(s) and service permit number(s) of **alcohol manager(s)** on duty and in the licensed area:

LIQUOR LIABILITY INSURANCE: If the licensed area is open to the public and **expected attendance is 301** or more per day in the licensed area, you must have at least \$300,000 of liquor liability insurance coverage as required by ORS 471.168.

21. Insurance Company: _____ 22. Policy #: _____ 23. Expiration Date: _____

24. Name of insurance agent: _____ 25. Agent's phone number: _____

FOOD SERVICE: You must provide at all times and in all areas where alcohol service is available at least two different substantial food items (see the attached sheet for an explanation of this requirement).

26. Name at least two different substantial food items that you will provide:

① Food Concessions BBQ Meals/ Chicken/ Pork ② Food Concessions Gyros and Wraps in meals

GOVERNMENT RECOMMENDATION: Once you've completed this form to this point, you must obtain a recommendation from the local city or county named in #27 below **before** submitting this application to the OLCC.

27. Name the city if the event address is within a city's limits or name the county if the event address is outside the city's limits: Salem Oregon

I affirm that I am authorized to sign this application on behalf of the applicant.

28. Licensee Name (please print): _____

29. LICENSEE SIGNATURE: _____ 30. Date: _____

CITY OR COUNTY USE ONLY

The city/county named in #27 above recommends:

Grant Acknowledge Deny (attach written explanation of deny recommendation)

City/County Signature: _____ Date: _____

FORM TO OLCC: This license is valid only when signed by an OLCC representative. Submit this form to the OLCC office regulating the county in which your special event will happen.

OLCC USE ONLY

Fee Paid: _____ Date: _____ Receipt #: _____

License is: Approved Denied

OLCC Signature: _____ Date: _____

FOOD REQUIREMENTS FOR A SPECIAL EVENT GROWER LICENSE

WHAT AMOUNT OF FOOD MUST I PROVIDE?

- **TWO:** You must provide at all times and in all areas where alcohol service is available at least two different substantial food items.

WHAT IS A SUBSTANTIAL FOOD ITEM?

This is a food item that is typically served as a main course or entrée. Some examples are fish, steak, chicken, pasta, pizza, and sandwiches. Side dishes, appetizer items, dessert items, and snack items such as popcorn, peanuts, chips and crackers do not qualify as substantial food items.

WHAT DOES "DIFFERENT" MEAN?

"Different" means substantial food items that the OLCC determines differ in their primary ingredients or method of preparation. For example, a turkey sandwich differs from a salami sandwich, a beef burger differs from a turkey burger, and fried chicken differs from baked chicken. Different sizes of the same item are not considered different.

IS THERE AN EXCEPTION TO PROVIDING THE TWO DIFFERENT SUBSTANTIAL FOOD ITEMS?

The OLCC must determine that the clearly dominant emphasis is food service at all times in the area where alcohol service is available in order for you to provide only one substantial food item. The OLCC will work with you to make this determination prior to approving your application.

WHAT DOES IT MEAN TO PROVIDE FOOD SERVICE "AT ALL TIMES AND IN ALL AREAS WHERE ALCOHOL SERVICE IS AVAILABLE"?

Patrons must be able to obtain food service inside the special event licensed area. You may use either of the following two methods to provide food service:

- Within all areas where alcohol service is available, have the minimum required food items available for patrons at all times; or
- Within all areas where alcohol service is available, have a menu of the minimum required food items (plus any other items you may choose to include) available for patrons at all times and be able to provide the food items in the area if a patron chooses to order food. The food items could be kept at a location other than the area where the alcohol is served; however, you must be able to provide the food items to the patron in the area where alcohol service is available.

IS PROVIDING TASTINGS OF ALCOHOL CONSIDERED PROVIDING ALCOHOL SERVICE?

Yes, providing tastings of alcohol is considered providing alcohol service; therefore, the food requirements must be met.

CAN I USE FOOD PROVIDED BY A CONTRACTOR OR CONTRACTORS TO MEET THE FOOD REQUIREMENT?

Yes, the food service may be provided by someone other than you; however, even if food service is provided by a contractor, you are fully responsible for compliance with the food requirements. You may sell or serve alcohol only when food service that meets the requirement is provided to patrons at all times and in all areas where alcohol service is available.

WHO CAN THE CONTRACT FOR THE FOOD SERVICE BE WITH?

The contract can be between:

- You (the OLCC licensee) and the food service contractor; or
- The organizer of the event and the food service contractor.

DOES THE FOOD SERVICE CONTRACT NEED TO BE IN WRITING?

No, the food service contract does not need to be in writing; however, you may sell or serve alcohol only when food service that meets the requirement is provided to patrons at all times and in all areas where alcohol service is available.