

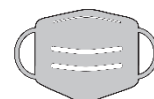


Minneapolis Gift & Art Expo
November 5-7, 2021
Minneapolis Convention Center

2021 Exhibitor Package

Please take a few minutes to review this information prior to the event.

Masks Required: Effective August 4, 2021, any individual who is over age two and able to medically tolerate a face covering is required to wear a mask or cloth face covering at the Minneapolis Convention Center. This is in accordance with City of Minneapolis and CDC guidance regardless of vaccination status.



Masks Required

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Dear Exhibitor —

Welcome to the Minneapolis Gift & Art Expo! We are excited to have you in the show, and we would like to take this opportunity to thank you for participating. We want this to be an amazing event for you, so we have put together a comprehensive package of information that you will need to ensure smooth production- from move in, to move out. We understand that there are a lot of details involved in an event of this size, so please do not hesitate to contact us at any time with questions or concerns.

Enclosed in this package you will find important dates and deadlines, move-in information, utilities order forms, maps and directions, and other details about the show. Please take the time to review this information carefully prior to the show dates.

If you are not the person who will be setting up, manning the booth, or tearing down during this event, please pass this information on to them.

Thank you for participating in the 2021 Minneapolis Gift & Art Expo, we hope you have a wonderful show!

Sincerely,

Deana Escudero – Sales Manager
952-881-5030 x1133
DeanaE@homeshowcenter.com

Tammie Scott – Sales Manager
952-881-5030 x1118
TammieS@homeshowcenter.com

Maggie Strada – Sales Manager
952-881-5030 x 1135
MaggieS@homeshowcenter.com

Steven Meredith – Show Coordinator
952-881-5030 x1101
StevenM@homeshowcenter.com

At a Glance: Important Information —

Show Dates:

November 5 - November 7, 2021

Show Hours:

Friday, 12:00PM - 7:00PM

Saturday, 10:00AM - 6:00PM

Sunday, 10:00AM - 5:00PM

Exhibit Space Includes:

3' high x 10' wide drapery side walls

8' high x 10' wide drapery back wall

Color: Black

1 Company ID Sign

Move-In Hours:

Wednesday, 1:00PM - 6:00PM

Thursday, 10:00AM - 6:00PM

Move-Out Hours:

Sunday, 5:00PM - 9:00PM

Monday, 8:00AM - 1:00PM

Location:

Minneapolis Convention Center

Hall A (Lower Level)

Directory —

Show Facility

Minneapolis Convention Center

1301 2nd Ave S.

Minneapolis, MN 55403

General: 612-335-6000

Utilities: 612-335-6550

Fax: 612-335-6600

Show Management

L&L Exhibition Management

7809 Southtown Center #200

Bloomington, MN 55431

Phone: 952-881-5030

Toll Free: 800-374-6463

Fax: 952-881-4272

info@homeshowcenter.com

Official Show Decorator

Chrom Expo

2131 Broadway Street NE

Minneapolis, MN 55413

Jeremy Egenberger Phone: 515-202-5629

jeremy.egenberger@chromexpo.com

Food Permits

City of Minneapolis

Licenses and Consumer Services

250 S 4th St, Room 300

Minneapolis, MN 55415

Phone: 612-673-3000 or 311

Fax: 612-673-3399

Food Safety

Minneapolis Health Dept.

Phone: 612-673-2301

health@minneapolismn.gov

How to Prepare —

You will be provided with a 10'x10' exhibit space that has black 8' high back drape and 3' high side drape. This **does not** include a table, chairs, or other booth furnishing. Your booth can be set up however works best for your products, but please view the requirements and recommendations listed below.

Setting up your space —

- **Floor Covering:** The floor of Hall A is concrete, so a floor covering of some kind is recommended and will make your space more inviting. Bring carpet, rugs, removable tiles, or any other floor covering for your 10'x10' booth. Do **NOT** use self-adhesive tiles or duct tape on the convention center floor.
- **Holiday Item or Decoration:** All booths are required to have an item that will carry the holiday theme throughout the show. This can be: a holiday item or product that you sell, a string of lights, a small Christmas tree, a wreath or garland, or any type of holiday décor. You can decorate your entire space or just bring a small item; we want our visitors to feel the theme of the holidays as they shop the entire show.
- **Height of Display:** You may build your booth up to 8' high on all sides, but you are required to be mindful of your neighbors and stay within your allotted 10'x10' booth space. If any part of your display interferes with your neighbor or comes out into the aisle, you may be asked to move your display in accordance with these rules.
- **No Children Under 16:** Any children under the age of 16 will not be allowed on the show floor during set-up or tear-down. This is for their safety and all exhibitors will need to be in compliance with the Convention Center's policies.
- **No Tacking, Taping, or Pinning:** All exhibitors must be in accordance with the Convention Center policies regarding hanging decorations. You will not be able to tape, tack, nail, or otherwise fasten decorations to the walls, windows, doors, floors, glass, ceilings, or painted surfaces of the Convention Center. In addition, exhibitors will not be able to pin any hanging signs or decorations to the drape within their booth, however hanging items from the pipe using s-hooks is permitted.

Move-in and Move-out –

Please review information regarding our set-up and tear-down process. With such a large hall and so many exhibitors, following these instructions will help the entire process run smoothly.

- Move-in doors are located at the back of the hall and can be accessed through the **Hall A loading docks**. You will enter the loading docks through the entrance off **E. 16th Street**, and attendants at the gates can direct you to the lower level from there.
- You will be assigned a specific move-in time based on your booth size and location. Below are hours that the hall will be available for move-in, but please arrive at your assigned time. **You will receive your move-in assignment via email two weeks prior to the show.**
- Move-in will be scheduled **Wednesday, Nov 3rd between 1:00PM and 6:00PM** and **Thursday, Nov 4th between 10:00AM and 6:00PM**.
- If the assigned time will not be possible with your schedule, please contact show management to reschedule your time. The hall will also be open on Friday before show hours, please contact show management if you will need to set up that morning.
- When you arrive, please check in at the table near the move-in doors inside the hall. There you can pick up your exhibitor badges, find your booth, and meet the show managers who will be available throughout the weekend.
- **Vehicles will be permitted on the show floor during move-in and move-out at the MCC's discretion. You will be able to drive your vehicle into a designated portion of the hall, but you will need to cart your items from there to your booth. We recommend bringing your own carts.**
- Please remove your vehicle as soon as you have unloaded your items. There is limited space available in the hall, and vehicles cannot stay parked in the hall for an extended amount of time. You may then return to the hall to finish set-up.
- **Storage:** During the show, storage will be available in the back of the hall for any empty containers or for restocking purposes. Show Management and the MCC are not responsible for your items, so please store any valuables or merchandise at your own discretion. If you would like to leave your trailer parked in the hall unhitched from your vehicle, please check in with us.
- **Move-out will begin on Sunday, Nov 7th when the show closes at 5:00PM.** Please do not begin dismantling and moving out your booth until that time. Once you have dismantled and packed up your booth, you will be able to bring your vehicle down the ramp and begin carting your items to the loading area.
- You will have access to the hall for move-out until **9:00PM on Sunday**. The hall will be available on **Monday, Nov 8th from 8:00AM-1:00PM** as well. **You must have all your items out of the hall by 1:00PM Monday, or they will be dismantled and stored by the decorator at your expense.**

During the Show –

We are here to help at any point during the show. See below important information that will help make this event a success for you.

- **Show Office:** The show managers will check in with you daily and throughout the show hours, but if you have questions the show office is located adjacent to Hall A on the lower level.
- **Box Office:** The box office will be set up outside the entrance to Hall A.
- **Payment Processing:** Major mobile networks have recently updated their capacity at the MCC, so your cellular data should be high speed for processing credit card payments on mobile apps (i.e. Square). If you need wireless internet services, see page 25 for services available through the MCC. **If you do not wish to purchase internet and cannot use data, please research an option that allows credit card processing offline.**
- **Booth Sitters:** If you need someone to watch your booth during breaks, there will be workers available to help. There are a limited number of booth sitters, so please check in with show management to secure a time. We suggest bringing a friend or coworker to the show to help you with breaks, since a booth sitter is not guaranteed. We cannot be held responsible for your merchandise.
- **Connect with us!** Please use the hashtag **#giftandartexpo** on social media and be sure to follow us on Facebook and Instagram **@giftandartexpo**. We'd love to see your updates before and during the event!

Dates and Deadlines –

Final Booth Balance Due: October 5th, 2021

Decorator Advanced Orders Deadline: October 20th, 2021

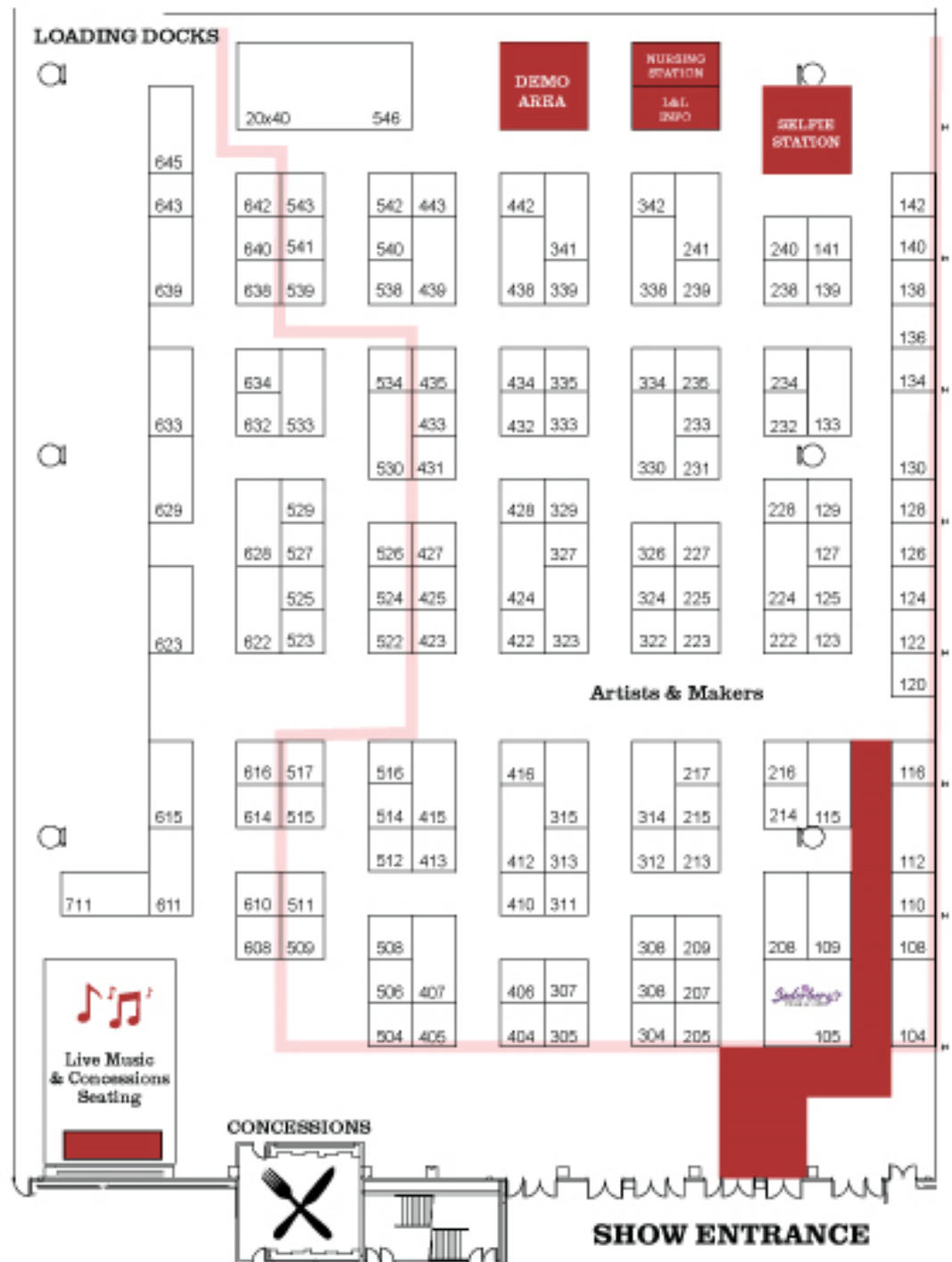
Decorator Advanced Freight Deadline: October 27th, 2021

Electrical Advanced Orders Deadline: October 21st, 2021

Short Term Food Permit Applications Due: October 11th, 2021

Floor Plan —

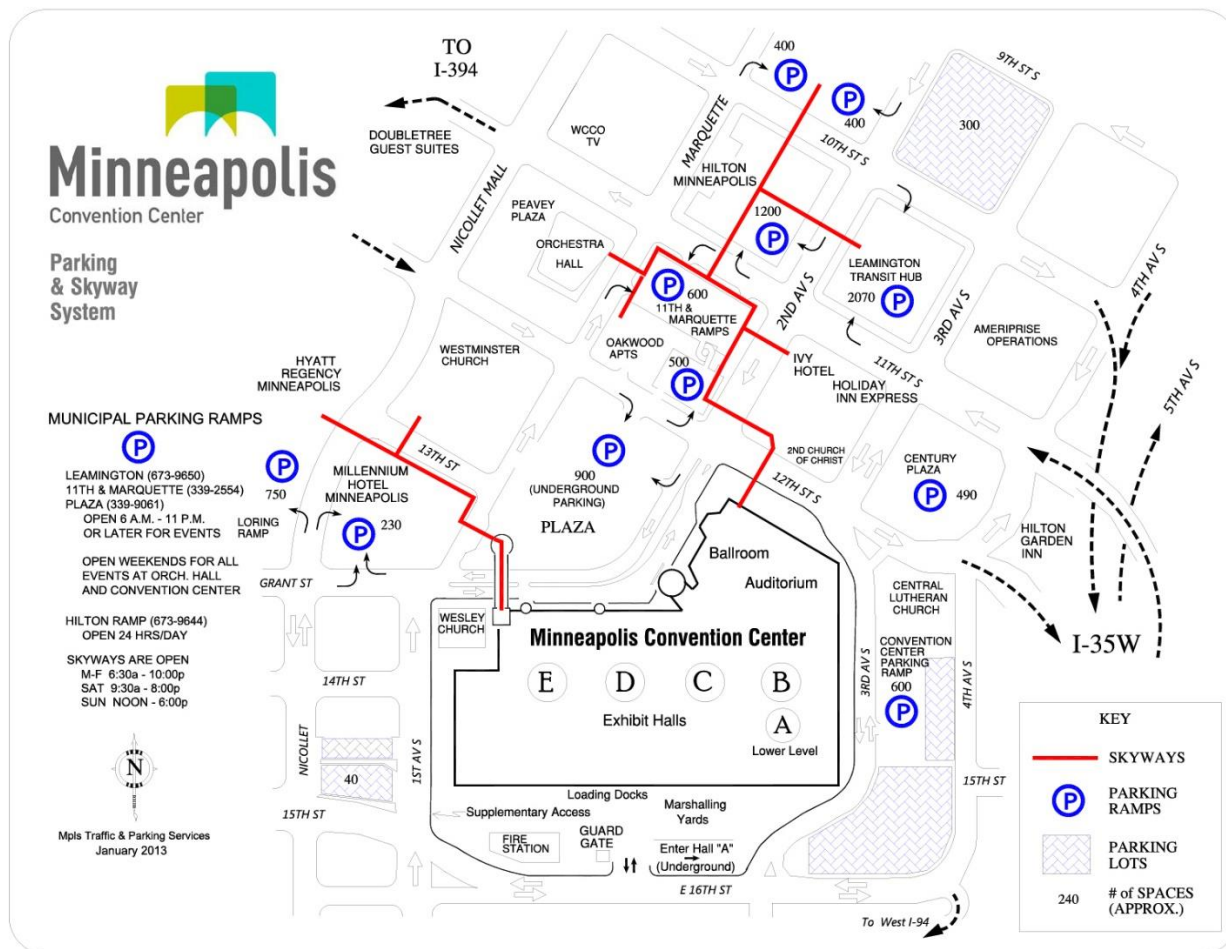
- The Gift & Art Expo is located in Hall A on the Lower Level of the Convention Center.
- Exhibitors will receive booth assignments two weeks prior to the event via email.
- Floor plan is subject to change, and you will be notified if your booth location is affected.
- Move-in doors are located at the back of the hall, and they can be accessed through the lower level loading dock entrance off E. 16th Street.
- Attendees will enter through the main entrance door at the front of the hall.
- Concessions will be provided by Kelber Catering through the MCC. Seating for concessions will be located in the front of the hall to the left of the entrance.



Parking –

There are many ramps surrounding the Convention Center in downtown Minneapolis that will be available for parking. The skyways will be open as well for easy access to the Convention Center. See below for a full map of the Convention Center detailing ramps nearby and the entrance you will take to access the loading docks.

- **Click the link below for detailed directions and parking information:**
>>> <http://www.minneapolis.org/minneapolis-convention-center/directions-parking/>
- **Loading Dock Parking Passes will not be available for 2021 see alternate option here.** >>> <https://www.alliedparkinginc.com/parking/central-lutheran-church-parking-lot>
- **Hotels:** There are many hotel accommodations in downtown Minneapolis near the Convention Center. **Click the link below to find hotel accommodations:**
>>> <http://www.minneapolis.org/hotels/>



Policies —

OPERATOR CERTIFICATE OF COMPLIANCE (OCC) FORM:

ALL exhibitors (regardless if they are selling at the show or not) are required to complete an OCC form for the MN Dept. of Revenue that includes a (7) seven digit number. OCC forms are due to Show Management before the show. Companies without an OCC form on file will be subject to fines up to \$500 per show day. Complete the form and fax or email it to show management prior to the event date. See page 14 for a copy of the form and fact sheet from the MN Dept. of Revenue. For more information and forms, contact: Department of Revenue Sales & Use Tax Division Telephone: (651) 296-6181. If you do not have a tax ID for your business, it is free to obtain online here: <https://www.revenue.state.mn.us/sales-and-use-tax>

FOOD VENDORS: Any vendors selling, or sampling food must comply with the policies of the contracted caterer, Kelber Catering. In addition to obtaining the correct permits from the Department of Health and staying in compliance with their requirements, all food vendors **MUST** have their items prepackaged and may not be intended for onsite consumption. In addition, the minimum price of any item must be \$15.

ALCOHOL: Alcohol is not permitted unless purchased from concessions. Any alcoholic beverage may not leave the exhibit hall once purchased from concessions. For information regarding sampling or sale of alcoholic beverages, please contact Kelber Catering to obtain the necessary permits.

CANDLES: A "Special Event Permit" for an open flame may be obtained from the M.F.D. Fire Prevention Bureau. Application forms are available at <https://www2.minneapolismn.gov/business-services/licenses-permits/special-events-temp-permits/public-events/event-bonfires/> or by calling 612-673-3000.. There is a charge for each permit.

HOLIDAY TREES AND HOLIDAY DECORATIONS: Natural or resin bearing trees and branches used for wreaths, garland, etc. must be treated with a flame retardant. Every natural or resin bearing tree used for holiday decoration, regardless of the type of tree, shall be so placed, kept and maintained so that the butt or bottom end of the trunk is at all times immersed in not less than two (2) inches of water. No cotton batting, straw, dry vines or leaves, celluloid or other flammable material shall be used unless fireproofed in a manner approved by the M.F.D. Fire Prevention Bureau. No trees or natural wreaths, etc., shall be placed in or immediately adjacent to exit areas, light wells or stairwells in the building. No candles shall be used on holiday trees or natural wreaths, etc. No electrical decorations shall be used on holiday trees or natural wreaths, etc. All artificial trees and wreaths must be flame retardant and lights must be U.L. approved.

ANIMALS/PETS: Animals/pets are not permitted in the building without prior approval of MCC management. Approval of animals/pets in the MCC is based on whether the animal or pet is part of an exhibit, activity or performance legitimately requiring use of animals. Such animals/pets must be on a leash, within a pen and under similar control at all times. Such animals/pets shall be kept in the exhibit or performance area at all times. The owner shall take full responsibility for their pet. A City "Animal Permit" is required for events held in Minneapolis involving any hoofed animal or an animal that is wild by nature. For further information and application forms, call (612) 673-6222 or visit <http://www.minneapolismn.gov/animals/licenses/animal-permits>. Service dogs are always welcome.



2021 ELECTRICAL SERVICE ORDER FORM

EXHIBITOR SERVICE INFORMATION

Main 612-335-6550
Fax 612-335-6600
ExhibitorServices@minneapolismn.gov

ONLINE ORDERING AVAILABLE AT

MinneapolisConventionCenter.com

Order Online

MAIL TO

Minneapolis Convention Center
Attn: Exhibitor Services
1301 Second Avenue South
Minneapolis, MN 55403

Please include event name
and booth number

For your security DO NOT email credit card #

SAVE MONEY - DISCOUNTED ADVANCE RATE

- Payment and order received by Convention Center fifteen (15) days prior to first show day
- Order online and save \$35

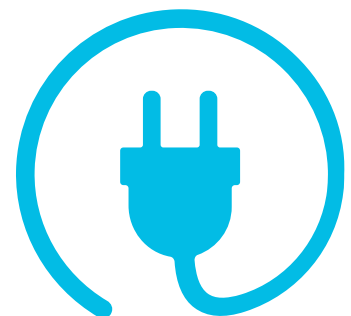
SAVE TIME

- Mail this form and payment directly to the Convention Center by mail or email
- Do not send forms to decorator
- Pay all Convention Center Services Orders with one check payable to: "Minneapolis Convention Center"

DID YOU KNOW?

**Other services offered at the Minneapolis
Convention Center - Order Online**

- Audio Visual & Cable Service
- Cleaning & Porter Service
- Guest & Security Service
- Plumbing & Compressed Air Service
- Food & Beverage Options (Kelber.com)



2021 Prices effective 1/1/2021 through 12/31/2021



Minneapolis Convention Center
1301 Second Ave South
Minneapolis, MN 55403
612-335-6550 | FAX 612-335-6600
ExhibitorServices@minneapolismn.gov

2021 ELECTRICAL SERVICE ORDER FORM

Effective 1/1/21 thru 12/31/21

Save \$35 when you order online Order Online			Order Date:	
Event Name:		Booth #:	Event Date(s):	
Company Name:			Exhibit Firm:	
Billing Address:	City:	State:	Zip:	Country:
Phone:	Email:			
Ordered by/title:	On-site Contact:		On-site Phone:	

Payment Notice: **Advance rates** apply only to orders paid in full and received **15 days** prior to the first scheduled show day. Standard rates must be paid at move-in for all other orders. NO EXCEPTIONS.

120 Volts Standard Electrical - Per Single Connection (nontaxable)						Total Due:
(Labor included for installation)	QTY	Advance Rate	Standard Rate	QTY	24-Hour Service	
10 Amps (1100 Watts)		\$125.00	\$150.00		+50% rate	
20 Amps (2200 Watts)		\$155.00	\$180.00		+50% rate	
Total:						

208 Volts Single Phase - Per Single Connection (nontaxable)						
(Labor included for installation)	QTY	Advance Rate	Standard Rate	QTY	24-Hour Service	
208v Single Phase 20 Amp		\$220.00	\$250.00		+50% rate	
208v Single Phase 30 Amp		\$300.00	\$350.00		+50% rate	
208v Single Phase 60 Amp		\$400.00	\$450.00		+50% rate	
208v Single Phase 100 Amp		\$850.00	\$1,000.00		+50% rate	
208v Single Phase 200 Amp		\$900.00	\$1,050.00		+50% rate	
Total:						

208 Volts Three Phase - Per Single Connection (nontaxable)						
(Labor not included for installation)	QTY	Advance Rate	Standard Rate	QTY	24-Hour Service	
208v Three Phase 20 Amp		\$309.00	\$388.00		+50% rate	
208v Three Phase 30 Amp		\$346.00	\$436.00		+50% rate	
208v Three Phase 60 Amp		\$460.00	\$641.00		+50% rate	
208v Three Phase 100 Amp		\$900.00	\$1,050.00		+50% rate	
208v Three Phase 200 Amp		\$950.00	\$1,100.00		+50% rate	
Total:						

Service Accessories (taxable)			
(Power not included)	QTY	Standard Rate	
25' Round Extension Cord		\$35.00	
Triple Tap (3 Outlets)		\$20.00	
Power Strip		\$35.00	
Tax 8.025%			
Total:			

Labor Rates		
Monday through Friday, 8:00 a.m. - 4:30 p.m. (except Holidays)	\$132.00	
Monday through Friday, 4:30 p.m. - 6:30 p.m. (except Holidays)	\$198.00	
Monday through Friday, 6:30 p.m. - 7:30 p.m. All day Saturday, Sunday, & Holidays	\$264.00	
Total:		

Processing Fee (avoid this fee when you order online) [Order Online](#) :

Order Total:

By your signature below, you acknowledge and agree to MCC Conditions and Regulations.
Payment must be in U.S. Funds. Use payment authorization form or make checks payable to the Minneapolis Convention Center.

Signature: _____

Date: _____



Minneapolis Convention Center
1301 Second Ave South
Minneapolis, MN 55403
612-335-6550 | FAX 612-335-6600
ExhibitorServices@minneapolismn.gov

Minneapolis Convention Center Exhibitor Services Credit Card Authorization Form

Please provide the last 4 digits of your credit card number. MCC staff will call you to process the credit card payment.

Visa Master Card American Express Discover	Name on Card:		
Name on Card (Last 4 digits only): XXXX-XXXX-XXXX-	Expiration Month:	Expiration Year	
Billing Address:	City:	State:	Zip
Phone:	Email:		
Ordered by:	On-site Contact:		
Date:	On-site Phone:		
By signing below you agree to the authorization and approval for the Minneapolis Convention Center to charge the credit card listed above for Exhibitor Services expenses at the Minneapolis Convention Center.			

Signature: _____

Date: _____

For MCC internal use only

Date Received:	Received By:	Notes:



Minneapolis Convention Center
1301 Second Ave South
Minneapolis, MN 55403
612-335-6550 | FAX 612-335-6600
ExhibitorServices@minneapolismn.gov

CONDITIONS AND REGULATIONS

1. ADVANCE ORDERS: To receive advance rate, orders must be received a minimum of 15 days prior to first show day.
2. **RETURNED CHECK FEE: A \$30.00 service charge will be assessed for any returned checks.**
3. CONDITIONS FOR PROCESSING SERVICE ORDER FORMS:
 - A. Payment **IN FULL, IN U.S. FUNDS** must accompany service order form.
 - B. Date payment is received by the Minneapolis Convention Center will determine the applicable rate.
 - C. All order form information must be completed in full for order to be processed. Incomplete order forms could result in processing delays resulting in slow service installation.
 - D. No service will be installed until full payment is received.
 - E. Cancellations:

Refunds will be computed as follows:

 - I. After installation - **NO REFUND.**
 - II. Before installation, but 6 days or less prior to first scheduled move-in day - **85% REFUND.**
 - III. Before installation and more than 6 days prior to first scheduled move-in day - **FULL REFUND.**
4. Rates quoted for all connections cover only the bringing of service to the booth in the most convenient manner as determined by the Minneapolis Convention Center and **DO NOT** include connecting equipment to provided services. Special placement or relocation of service will result in a labor charge. Payment **IN FULL** must be rendered for such services before the close of event day.
5. Advance orders will receive priority service.
6. Claims will not be considered unless filed in writing by exhibitor prior to close of show.
7. Requests for special voltage and/or other "Special Requirements" (see form) must be received by the Minneapolis Convention Center **30 days prior** to scheduled exhibitor arrival and move-in.
8. Use of open clip sockets, latex or lamp cord wire, unapproved duplex or triplex attachment plugs in exhibits is prohibited.
9. Standard wall, column and permanent building electrical outlets are not a part of booth space and are not to be used by exhibitors unless specified otherwise.
10. Under **NO circumstances shall anyone other than "house electrician" make electrical connections.**
11. Special equipment requiring company engineers or technicians for assembly, servicing, preparatory work and operation may be executed without "house electrician," however, all service connections and overload protection to such equipment must be made by **"house electrician" only.**
12. All equipment must be properly tagged or marked with complete information as to the type and/or amount of current voltage, phase, frequency, horsepower, etc. required.
13. All materials and equipment furnished by the Minneapolis Convention Center for this service order shall remain the property of the Minneapolis Convention Center and shall be removed **ONLY** by the Minneapolis Convention Center at the close of the show.
14. The Minneapolis Convention Center electricians are authorized to cut floor coverings to permit installation of service unless otherwise directed.
15. All exhibitors' 120 Volt cords must be of the 3 wire, grounded type. All exposed non-current carrying metal parts of fixed equipment, which are liable to be energized, shall be grounded.
16. The Minneapolis Convention Center reserves the right to refuse connection to any exhibitor whose equipment is deemed unsafe by the Minneapolis Convention Center's electrical supervisors.
17. Booth power will be turned on 1 hour prior to event opening and turned off 30 minutes after close. 24 hour service will be provided only to those locations that have ordered and paid for 24 hour service.
18. Power requirements crossing aisles will not be installed unless approved by show management.
19. Prices are based upon current wage rates and are subject to change without notice.
20. Refunds or credits in excess of \$15.00 dollars will be made automatically. Claims for refunds for less than \$15.00 must be made in writing.

Standard Electrical Services.....	120 Volt, A.C., Single Phase, 60 Cycle 208 Volt, A.C., Single Phase, 60 Cycle 208 Volt, A.C., Three Phase, 60 Cycle
Special Voltage Available on Request.....	480 Volt, A.C., Three Phase, 60 Cycle 240 Volt, A.C., Three Phase, 60 Cycle

Exhibitor Food Preparation & Sampling Guidelines

Food and beverage samplings are limited to companies that manufacture, process and/or distribute products being sampled.

- Complete a **Short-Term Food Permit application** >.
- Give your application and fee to your show management three weeks before your event begins.
- Exhibitors who would like to distribute samples must meet requirements on the application and Minneapolis Convention Center regulations, *no exceptions*.
- Food and/or beverage samples may only be distributed directly from an exhibit booth, within the show floor exhibit space.
- Exhibitors are asked to support the efforts of Kelber Catering and the Minneapolis Convention Center to reduce waste by providing **ALL compostable sampling containers and serveware**.
- Minneapolis Convention Center offers hand washing stations and three-compartment sinks for rent; please contact your event coordinator.
- Kelber Catering has chemical and paper products along with three compartment sink cleaning services; please contact your catering coordinator for fees.

Food and beverage samples are not to exceed:

- Food portions – 2 ounces
- Non-alcoholic beverages – 5 ounces

Alcoholic beverage sampling

In order to sample beer, wine or other alcoholic beverages exhibitors must be a grower, wholesaler, or distributor of products being sampled. Exhibitor must contact Kelber Catering in advance for fees and regulations involved with sampling under Kelber Catering's liquor license. Kelber Catering retains the right of final approval on the dispensing of beer, wine or other alcoholic beverages by exhibitors.

Sampling size guidelines:

- Wine – 1.5 ounce
- Beer – 3 ounce
- Liqueur or Cordials – 75 ounce
- Distilled Spirits – .50 ounce

CONSUMABLE*/NON-CONSUMABLE* FOOD & BEVERAGE SALES on the show floor

The MCC and its exclusive caterer Kelber Catering, maintain the exclusive rights for all consumable/non-consumable food & beverage sales on Minneapolis Convention Center property including the facility, outdoor Plaza, surrounding sidewalks, marshalling yard and any other space under direct control of the Minneapolis Convention Center. Consumable products must be pre-packaged and have a minimum price of \$15.00 per smallest saleable unit to be sold by exhibitors and/or Permittee.

***CONSUMABLE PRODUCT DEFINITION** is any product that may potentially be opened and consumed on site (e.g. pretzels, candies, popcorn, cookies, etc.).

***NON-CONSUMABLE PRODUCT DEFINITION** is a product which is not readily consumed as is (e.g. sauces, uncooked pasta, drink mixes, food mixes, spices, etc.)

In need of additional information? Please [call 612-335-6045](tel:612-335-6045) or [email us](#) for additional information.

Do I need to fill out this form?

Yes

A vendor planning to sell or give away food or beverages to the public in the City of Minneapolis.

Are you also the event organizer in addition to serving food to the public? If so, you must submit an Event Food Sponsor Permit Application in addition to this Short Term Food Permit Application. Your Short Term Food Permit will be free with your paid Event Food Sponsor Permit.

Maybe

Vendors serving only non-time/temperature control for safety beverages (wine, beer, water, soda, sports drinks) from a can, bottle or keg with no ice or garnish are pour-only vendors. Pour-only vendors do not need a Short Term Food Permit if they are listed on the Event Food Sponsor's permit as pour-only. Tea, coffee, juice and kombucha require a permit.

No

Food vendors with the one of following licenses or permits do not require a Short Term Food Permit. Simply give your permit, registration number, or license information to your Event Food Sponsor at least 2 weeks before the event:

- Licensed Minneapolis Mobile Food Vehicle (food truck) vendors
- Licensed Minneapolis Limited Mobile Food vendors
- Vendors with a Minneapolis Seasonal Food Permit
- Cottage Food Law exempt vendors registered with the Minnesota Department of Agriculture (MDA)
- Product of the Farm exempt vendors

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000.

People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000.

TTY users call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700

Rau kev pab 612-673-2800

Hadii aad Caawimaad u baahantahay 612-673-3500

How do I complete the application?

- 1 Complete the Short Term Food Permit Application sections A-G.
- 2 Give your application and fee payment to your Event Food Sponsor at least 2 weeks before the event begins. If your Event Food Sponsor asks for a check to give to the city, make your check payable to, "Minneapolis Finance."
- 3 Save the Food Vendor Checklist (pages 7-8) to fill out during set-up on the first day of the event.

Terms and Definitions

Use the definitions below to help you complete this application. Keep this page for future reference.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000.
People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000.
TTY users call 612-673-2157 or 612-673-2626.
Para asistencia 612-673-2700
Rau kev pab 612-673-2800
Hadii aad Caawimaad u baahantahay 612-673-3500

Vendor Types

1. **Cottage Food Law exempt vendors registered with the Minnesota Department of Health.** An individual who prepares and sells home processed food that are not time/temperature control for safety food directly to the consumer, and meets the requirements of MN Stat 28A.152. Look up Cottage Food Law exempt vendors at <http://www2.mda.state.mn.us/webapp/lis/default.jsp>
2. **Short Term Food Permit vendor.** Person(s) who plan to sell or give away food or beverages at a public food event.
3. **Licensed Minneapolis Mobile Food Vehicle (food truck) vendors.** A food establishment preparing and/or serving foods from a self-contained vehicle, either motorized or within a trailer on private property or curbside on public streets.
4. **Licensed Minneapolis Limited Mobile Food vendors.** An individual who sells prepackaged items such as ice cream, pop, candy, and/or potato chips from a vehicle.
5. **Pour-only vendors.** Vendors serving only non-time/temperature control for safety beverages from a can, bottle or keg with no ice or garnish are pour-only vendors. Examples include wine and beer sampling.
6. **Product of the Farm exempt vendors.** A market vendor who sells products that are grown, raised or harvested on land owned or leased by grower, with no off-farm ingredients, including vegetables, fruits, eggs, meats, plants, flowers, honey, maple syrup etc. as recognized by MN Stat 28A.15.
7. **Vendors with a Minneapolis Seasonal Food Permit.** Vendors who hold a current and approved Minneapolis Seasonal Food Permit.

Food Safety

1. **Cold holding.** Cold food items stored at or below 41°F.
2. **Cook or bake.** Food item that will be cooked or baked before serving.
3. **Cool.** Cooked or baked food items cooled before serving.
4. **Cut or assemble.** Food item requires mixing, handling, assembly on a surface and/or cutting before being served.
5. **Hot holding.** Hot food items stored at or above 135°F.
6. **Portion packaging.** Food item packaged or repackaged into different container(s) before serving.
7. **Time/temperature control for safety (TCS) food.** Any perishable food that is capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. <https://www.health.state.mn.us/communities/environment/food/docs/fs/tcsfoodfs.pdf>
8. **Reheat.** Items previously cooked & cooled at a licensed kitchen must be reheated to 165°F for hot holding.
9. **Safe temperatures.** As applies to time/temperature control for safety foods, means Temperatures of 41°F or below, or 135°F or above.
10. **Storage.** Food item that will require storage after preparation but before serving.
11. **Thaw.** Frozen food items that require thawing before serving.

Other

1. **Licensed commercial kitchen.** A retail or production food facility currently licensed by the Department of Health, Department of Agriculture or local food licensing agency. Proof of licensure or permission to use the facility may be required.
2. **Event Food Sponsor.** Person(s) named responsible on the Event Food Sponsor permit for organizing the public food event.
3. **MDA.** Minnesota Department of Agriculture.

1 Short Term Food Permit Application

Vendors must complete the Short Term Food Permit Application. A Short Term Food Permit is required to sell or give away food or beverages to the public in the City of Minneapolis.

Give your Short Term Food Permit Application to your Event Food Sponsor more than 2 weeks before the event start date. Do not send your completed application to the City of Minneapolis.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000.
People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000.
TTY users call 612-673-2157 or 612-673-2626.
Para asistencia 612-673-2700
Rau kev pab 612-673-2800
Hadii aad Caawimaad u baahantahay 612-673-3500

For Office Use Only

Payment type	Check #	Amount	LIC #
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A Applicant Information

Your name (last, first)		Business name	
Street address			
City	State	Zip code	
Email address	Telephone number		
If you have a retail mobile food handler license issued by MDA enter the number here			

B Event Information

Event name	
Start date of the event	End date of the event

C Food Preparation Location

Where food and/or beverages will be prepared and stored: At event Licensed kitchen

Summary of menu or food item(s)

All items are prepackaged and remain unopened when served to the public.

Refrigeration is not required for any items.

If both boxes are checked, please skip to Section F

Name of the licensed commercial kitchen

Address of the licensed commercial kitchen

City

State

Zip code

Note: You may be asked to provide written approval to use the licensed commercial kitchen.

D Food Preparation at Licensed Commercial Kitchen

N/A

Check the preparation procedure(s) each menu item requires before the event. *(See page 2 for terms and definitions.)*

Menu item	Thaw	Cut or assemble	Cook or bake	Cool	Cold holding	Reheat	Hot holding	Portion packaging	Storage
1.									
2.									
3.									
4.									

Check here if additional menu items are listed on Section D2 *(page 5)*

E Food Preparation at Event

N/A

Check the preparation procedure(s) each menu item requires at the event. *(See page 2 for terms and definitions.)*

Menu item	Thaw	Cut or assemble	Cook or bake	Cool	Cold holding	Reheat	Hot holding	Portion packaging	Storage
1.									
2.									
3.									
4.									

Check here if additional menu items are listed on Section E2 *(page 5)*

F Suppliers, Transportation and Equipment

- | | | |
|-----|----|--|
| Yes | No | Will you have handwashing within 10 feet?
(Required if you serve open food or beverages) |
| Yes | No | Will you have mechanical refrigeration?
(Required if the event is over 4 hours and you have cold time/temperature control for safety foods) |
| Yes | No | Will you use ice in insulated containers instead of mechanical refrigeration?
(Allowed only if event is 4 hours or less; food must remain at or below 41°F) |

List grocery stores or distributors where foods and ingredients are purchased or premade

Please check all equipment used at the event. Domestic slow cookers and crock pots are not allowed. Sterno® and other canned heat are not allowed at outdoor events.

Grill Warmer Hot Boxes Mechanical Hot Holding Other _____

D2 Food Preparation at Licensed Commercial Kitchen – Additional Items

Check the preparation procedure(s) each menu item requires before the event. (See page 2 for terms and definitions.)

Menu item	Thaw	Cut or assemble	Cook or bake	Cool	Cold holding	Reheat	Hot holding	Portion packaging	Storage
1.									
2.									
3.									
4.									
5.									
6.									

E2 Food Preparation at Event – Additional Items

Check the preparation procedure(s) each menu item requires at the event. (See page 2 for terms and definitions.)

Menu item	Thaw	Cut or assemble	Cook or bake	Cool	Cold holding	Reheat	Hot holding	Portion packaging	Storage
1.									
2.									
3.									
4.									
5.									
6.									

G Verification

Read and verify each item. Sign and date your application.

Check to verify that you understand the requirements.

I understand my application must be given to the event food sponsor at least 2 weeks before the event, so he or she may submit it on time.

- If the event food sponsor has to submit my application less than 2 weeks before the event late fees will be charged. Late applications received within two business days of the event may be denied or the menu restricted.
- Once my application is approved, changes cannot be made to the menu.

I have received the Food Vendor Checklist on pages 7 and 8. I understand I should complete this checklist on the day of the event, before serving.

I have received the Food Vendor Guidelines on page 9.

I understand hand washing must be set up within 10 feet, if serving open food or beverage.

I understand I must keep cold time/temperature control for safety foods at or below 41°F.

- If the event is over four hours long, I must use mechanical refrigeration.
- If the event is four hours or less, I may use ice in insulated coolers. Foods must still remain at or below 41°F.

I understand I need to label all canned, bottled and packaged items with the following:

- Name of food product.
- Name and address of manufacturer.
- A list of all ingredients in descending order by weight, including any of the top 8 food allergens.

I understand my food or beverage service will be immediately closed for any of these reasons:

- Serving opened food or beverage without hand washing.
- Preparing or bringing food from home or from an unlicensed facility.
- Contamination or other immediate health hazards.
- Not bringing enough equipment to hold time/temperature control for safety foods at required temperatures.

Applicant Signature

Date

2 Application Submission and Fees

Give your Short Term Food Permit application to your Event Food Sponsor. The Event Food Sponsor must turn in your application with their application at least 2 weeks before the event. If applications are turned in late, Event Food Sponsors and vendors will be charged late fees. If your Event Food Sponsor asks for a check to give to the city, make your check payable to "Minneapolis Finance."

On time applications:

- **\$90.00** for public events in the City of Minneapolis
- **\$45.00** for public events at the Minneapolis Convention Center

Late applications:

- **\$180.00** for public events in the City of Minneapolis
- **\$90.00** for public events at the Minneapolis Convention Center

Food Vendor Checklist

Vendors must complete the Food Vendor Checklist during set-up on the first day of the event.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at 612-673-3000.
People who are deaf or hard of hearing can use a relay service to call 311 agents at 612-673-3000.
TTY users call 612-673-2157 or 612-673-2626.
Para asistencia 612-673-2700
Rau kev pab 612-673-2800
Hadii aad Caawimaad u baahantahay 612-673-3500

Fill out during set-up on the first day of the event

- 1. Hand Washing Station** *(Required for open food or beverage)*
 - a. Minimum 5-gallons warm water
 - b. Container with hands-free spigot
 - c. 5-gallon waste water container
 - d. Pump soap and paper towels
- 2. Floor and Ceiling** *(Required for open food or beverage)*
 - a. Provide smooth, cleanable floors on dirt, gravel or grass surfaces
 - b. Onsite booth has overhead protection
- 3. Food Source/Menu** *(Immediate closure if out of compliance)*
 - a. No foods are prepared or stored at home
 - b. All foods are prepared at a licensed commercial kitchen or onsite at the event
- 4. Employee Hygiene**
 - a. Food workers wash hands before beginning food service and often during service
 - b. Food workers must not work if ill with vomiting or diarrhea in the last 24 hours
 - c. Don't touch ready-to-eat food with bare hands. Use gloves or utensils
 - d. No pets in the food service area
- 5. Food Temperature Control**
 - a. Hot foods held at 135°F or above
 - b. Cold foods held at 41°F or below
 - c. Adequate equipment to maintain temperatures hot or cold: (1) Short term food vendors at events lasting more than four hours must use mechanical refrigeration (2) Short term food vendors at events lasting four hours or less may use ice in insulated coolers to maintain 41°F (3) Seasonal food vendors must use NSF, CSA, ETL, or UL accredited or certified mechanical refrigeration at all events
 - d. A thermometer to measure food temperature is provided

CONTINUED

Food Vendor Checklist – continued

6. Storage

- a. Food is stored at least 6" above the floor or inside a closed ice chest or waterproof box
- b. Ice being used to chill beverages is draining
- c. All plates, cups, utensils and equipment are stored at least 6" above the floor

7. Ice

- a. Ice used for chilling is not used for serving
- b. Ice bags are kept off the floor or ground
- c. Ice is served with an ice scoop that has a handle
- d. Ice is not handled with bare hands or contaminated (*ice scoop handle must be kept out of ice*)

8. Cooking

- a. Raw chicken or poultry is cooked to at least 165°F
- b. Raw ground beef or pork is cooked to at least 155°F
- c. Raw steak, pork, fish or eggs are cooked to at least 145°F
- d. Items previously cooked & cooled at a licensed kitchen must be reheated to 165°F for hot holding

9. Food Protection

- a. Self-serve condiments are (1) in squeeze bottles, (2) in individual packets, or (3) in containers with lids
- b. All open food is protected from customer contamination

10. Sanitizer (*If needed for wiping cloths or dishwashing*)

- a. Unscented bleach or Quaternary (Quat) sanitizer available
- b. Sanitizer test strips available
- c. Bleach concentration at 50-200 ppm or Quat at 200-400 ppm
- d. Wiping cloths stored in bucket with sanitizer solution

11. Dish Washing (*Choose one option*)

- a. I will wash, rinse and sanitize equipment and utensils used for time/temperature control for safety food while on site
- b. I will bring enough extra equipment and utensils used for time/temperature control for safety food to switch out every four hours

12. End of Day Clean-Up

- a. Any remaining hot food is discarded (*leftover hot food from temporary events shall not be cooled and re-served*)
- b. Food and equipment stored in a secure location overnight
- c. Booth operator has identified an approved location for disposal of liquid waste and oil/grease
- d. Liquid waste, oil/grease will be properly disposed of
- e. self-inspection sheet is complete and available for Event Sponsor and Inspector to view

Food Vendor Guidelines

Event food items must meet food safety standards for handling, preparation and storing to prevent foodborne illness.

- 1. All vendors must complete the Food Vendor checklist before opening on the first day of an event.**
- 2. Prepare all food in a licensed commercial kitchen or on-site.** Home prepared foods are allowed only for vendors listed in MN Statute 28A.15.
- 3. Use mechanical refrigeration to keep time/temperature control for safety foods cold.** *Exception: Insulated coolers with ice may be substituted by Short Term vendors only when the event is 4 hours or less. (Seasonal Vendors must always use NSF, CSA, ETL, or UL accredited or certified mechanical refrigeration)*
- 4. Always keep time/temperature control for safety foods, such as meats, fish, poultry, cooked rice and salads, at 41°F or colder or 135°F or hotter.** Use a metal-stem thermometer to check internal food temperatures.
- 5. Reheat food quickly to 165°F and hold at 135°F or higher.** Domestic slow cookers and crock pots are not allowed. Sterno™ and other canned heat are not allowed at outdoor events.
- 6. All food stands must have a tent or canopy.** If you are at an event where the tent or canopy is on grass or dirt, you must provide flooring (*mats, plywood, etc.*) for the Food Stand. *Exception: Flooring is not needed if all foods and beverages are packaged and remain unopened when served.*
- 7. Store all foods, beverages, ice, utensils and paper products at least six inches above the ground or floor.** Label chemicals and store soap, sanitizer, insect sprays and chemicals away from food and food related items.
- 8. Prepare and serve all foods out of reach of the customers.** Self-service is not allowed unless proper utensils are provided such as: individual soufflé cups for dips, toothpicks for individual food samples, tongs for serving chips, etc.
- 9. A fire extinguisher must be provided if cooking with an open flame.**
- 10. Liquid Propane tanks over 20 pounds require a permit from Minneapolis Fire Inspection Services.** For permit application call 311 or outside Minneapolis call (612) 673-3000. Gas hose must be constructed of rigid copper, black iron or galvanized pipe.
- 11. Practice good personal hygiene.** Do not work within 24 hours of being sick (vomiting or diarrhea). Do not eat in the food service area. Wash hands frequently.
- 12. Provide hand washing if you prepare or serve open food or beverage.** Handwashing must be set up within 10 feet of food stand. Restroom hand sinks do not satisfy this requirement. Hand sink may be a permanent fixture, a mobile tank-based unit, or a gravity-fed set-up.

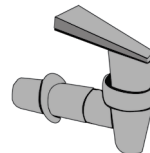
Mobile Hand Washing Sink



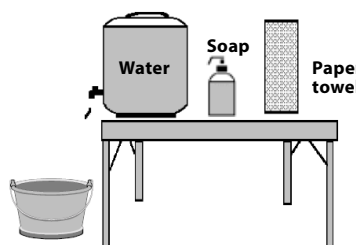
Gravity-fed hand washing:

- Insulated 5 gallon container of warm, potable water
- Water should be refilled before the level comes down to 2 inches from the spigot
- Container must have a hands-free spigot that can be turned on and off
- Liquid hand soap
- Paper towels
- Catch bucket of at least 5 gallons

Hands-Free Spigot



Gravity Hand Washing Setup



13. Wash equipment and utensils.

Bring enough of your utensils and equipment used with time/temperature control for safety food to switch out to new ones at least every four hours.

If you will wash equipment and utensils at the event, wash, rinse and sanitize them at least every four hours in a 3-compartment sink or 3-bucket set-up. The sinks or buckets must be large enough for your largest utensil to fit.

1. Wash in warm, soapy water
2. Rinse in clean water
3. Sanitize in bleach or quaternary solution

Bring test strips to check sanitizer (50-200 PPM for Chlorine; 200 – 400 PPM for Quaternary)

Utensil Washing Setup



Failure to comply with these guidelines can result in a citation, closure of food booth, or denial of future permits.



For more information
Call 311 or visit
www.minneapolismn.gov/GreenToGo

The Environmentally Acceptable Packaging Ordinance WHAT YOU NEED TO KNOW

GREEN TO GO EXEMPTIONS END APRIL 22, 2019

Some products have been exempted from the Green To Go ordinance. The exemption allows businesses to use the products even though they do not meet the requirements of the Green To Go ordinance.

The exempted products are:

- Polyethylene (PE) lined paper hot and cold cups and containers for liquids (soup, etc.) , and
- Rigid polystyrene (plastic #6) lids for those containers. The lids are marked with a #6 inside three chasing arrows.

Minneapolis Environmental Health has determined the product exemptions will end April 22, 2019.

By ending the exemptions in 2019, businesses have time to use up existing inventory and work with distributors to purchase products that meet Green To Go requirements. This approach is consistent with the educational approach used when the Green To Go ordinance was amended in 2014.

KEY REQUIREMENTS OF THE ORDINANCE

The Green To Go ordinance requires food and beverages prepared for immediate consumption and to-go must be placed in packaging that is reusable, recyclable or compostable. Recyclable materials must be recycled. Compostable plastics must be composted. The ordinance went into effect on April 22, 2015 (Earth Day).

WHO IS AFFECTED?

All people, businesses, events, or individuals who serve or give away food prepared for immediate consumption. This includes all restaurants; grocery store deli cases; food trucks and other mobile vendors; and temporary, short term and seasonal food vendors.

WHAT IS PACKAGING?

Food or beverage cans, bottles, or containers used to package product for immediate consumption including glasses, cups, plates, serving trays, and to-go containers.

ENVIRONMENTALLY ACCEPTABLE PACKAGING is reusable, recyclable, or compostable.






Plastics:





Compostable plastics must meet ASTM standard D6868 or be certified compostable by Cedar Grove or BPI.



CONFUSING PACKAGING

Beware of packaging that does not meet Green To Go requirements.

Some confusing containers are beige and resemble compostable containers.

If the symbol on the container is a number six inside three chasing arrows,

the container is polystyrene and does not meet Green To Go requirements.



Terms such as “green alternative,” “degradable,” “biodegradable,” and “sustainably sourced” are marketing terms. They do not mean a product meets Green to Go requirements.

NOT INCLUDED

Products not included in the ordinance:

- Knives, forks and spoons
- Straws
- Stir sticks
- Foods prepackaged by the manufacturer, producer or distributor
- Plastic films less than 10 mils thick

EXEMPT BUSINESSES

- Catering companies licensed by the City of Minneapolis, another city or the state.
- Hospitals and nursing homes

FREQUENTLY ASKED QUESTIONS:

Are businesses required to have organics collection in the front of the house? If a business uses compostable *plastic* containers organics collection is required. If a business only uses compostable *paper* then organics collection is not required (but is encouraged).

What compostable plastics meet Green To Go requirements? Containers which meet ASTM standard D6868 or are certified compostable by BPI or Cedar Grove meet Green To Go requirements. Contact your supplier with questions about containers.

Questions about the ordinance? Call 311 or email health@minneapolismn.gov. Ask for an Environmental Health Supervisor.



NOT ALLOWED

- Rigid polystyrene - any color plastic marked
- Expanded polystyrene (commonly known as Styrofoam™)



HENNEPIN COUNTY ASSISTANCE

Free:

- Assistance and training
- Labels, signs and other educational materials

Business Grants up to \$50,000 are available to assist with:

- Start or improve recycling, organics and waste prevention programs
- Bin and other eligible equipment purchases
- New recycling or organics hauling service fees
- Improvements to loading docks and waste container enclosures (fenced in areas)

For more information (and Hennepin County contact information) visit www.hennepin.us/businessrecycling



FOR MORE INFORMATION

Call 311 or visit www.minneapolismn.gov/GreenToGo

Stay connected. Subscribe to *Food Establishment News* from the Health Department. Send an email to Food@minneapolismn.gov with “subscribe” in the subject line.

For reasonable accommodations or alternative formats please contact the Minneapolis Health Department at (612) 673-2301 or health@minneapolismn.gov. People who are deaf or hard of hearing can use a relay service to call 311 at (612) 673-3000. TTY users call (612) 673-2626. Para asistencia (612) 673-2700. Rau kev pab (612) 673-2800 - Hadii aad Caawimaad u baahantahay (612) 673-3500.

Operator Certificate of Compliance

Read the information on the back before completing this certificate. **Person selling at event:** Complete this certificate and give it to the operator/organizer of the event. **Operator/organizer of event:** Keep this certificate for your records.

Do not send this form to the Department of Revenue.

Print or Type

Name of Business Selling or Exhibiting at Event

Minnesota Tax ID Number

Seller's Complete Address

City

State

ZIP Code

Name of Person or Group Organizing Event

Name and Location of Event

Date(s) of Event

Merchandise
Sold

Describe the type of merchandise you plan to sell.

Sales Tax Exemption Information

Complete this section if you are not required to have a Minnesota tax ID number.

☐ I am selling only nontaxable items.

☐ I am not making any sales at the event.

☐ I participate in a direct selling plan, selling for _____ (*name of company*), and the home office or top distributor has a Minnesota tax ID number and remits the sales tax on my behalf. This is

☐ a nonprofit organization that meets the exemption requirements described below:

_____ Candy sold for fundraising purposes by a nonprofit organization that provides educational and social activities for young people primarily aged 18 and under (*MS 297A.70, subd. 13[a][4]*).

_____ Youth or senior citizen group with fundraising receipts up to \$20,000 per year (\$10,000 or less before January 1, 2015) (*MS 297A.70, subd. 13[b][1]*).

_____ A nonprofit organization that meets all the criteria set forth in MS 297A.70, subd. 14.

Sign Here

I declare that the information on this certificate is true and correct to the best of my knowledge and belief and that I am authorized to sign this form.

Signature of Seller

Print Name Here

Date

Daytime Phone

PENALTY — Operators who do not have Form ST19 or a similar written document from sellers can be fined a penalty of \$100 for each seller that is not in compliance for each day of the selling event.

Information for Sellers and Event Operators

Operators/organizers of craft, antique, coin, stamp or comic book shows; flea markets; convention exhibit areas; or similar events are required by Minnesota law to get written evidence that persons who do business at the show or event have a valid Minnesota tax ID number.

If a seller is not required to have a Minnesota tax ID number, the seller must give the operator a written statement that items offered for sale are not subject to sales tax.

All operators (including operators of community sponsored events and nonprofit organizations) must obtain written evidence from sellers.

Certain individual sellers are not required to register to collect sales tax if they qualify for the isolated and occasional sales exemption. To qualify, all the following conditions must be met:

- The seller participates in only one event per calendar year that lasts no more than three days;
- The seller makes sales of \$500 or less during the calendar year; and
- The seller provides a written statement to that effect, and includes the seller's name, address and telephone number.

This isolated and occasional sales provision applies to individuals only. It does not apply to businesses.

Sales Tax Registration

To register for a Minnesota tax ID number, call 651-282-5225.

A registration application (Form ABR) is also available on our website at **www.revenue.state.mn.us**.

Information and Assistance

If you have questions or want fact sheets on specific sales tax topics, call 651-296-6181.

Most sales tax forms and fact sheets are also available on our website at **www.revenue.state.mn.us**.

For information related to sellers and event operators, see Fact Sheet #148, *Selling Event Exhibitors and Operators*.

We'll provide information in other formats upon request to persons with disabilities.