

TOWN CENTER
12 Mudge Way, Bedford, Massachusetts
APPLICATION FOR USE OF RENTAL SPACE

Please note Cancellation Policy under Policies and Procedures Date _____

ORGANIZATION OR INDIVIDUAL(S) requesting space: _____

Address: _____

Business or Cell Tel. # _____ Home Tel. _____

Email address: _____

DAY/DATE REQUESTED: _____

Hours of event: from _____ to _____ Estimated attendance _____

ENTRY HOUR: _____ DEPARTURE HOUR: _____

PLEASE NOTE THAT CHARGES BEGIN FROM YOUR TIME OF ENTRY TO DEPARTURE, EXCLUDING CUSTODIAL CLEAN UP & SET UP. SHOULD CLEAN UP REQUIRE AN EXCESS OF TWO HOURS, THERE WILL BE AN ADDITIONAL CHARGE OF \$25.00 PER HOUR.

Purpose of Event _____

INVOICE TO: _____

Space Requested: Shawsheen Room/Kitchen__ ()__ seating 100
Union School Room _____ ()__ dance/exercise space - no food
Flint Room _____ ()__ meeting room - seating for 50
Fitch Room _____ ()__ seating for 20

Please refer to Temporary Food Establishment Operations (attached) as a guide for compliance with MA food safety regulations.

Please call Fay Russo several days prior to your event to reconfirm set up at 781-275-4880.

Approved by: _____

Date: _____

Fee \$ _____

WiFi charge - \$5

Deposit \$ _____ Date received _____ payable to:

Town of Bedford to be submitted with signed application form. **INVOICE WILL BE MAILED TO YOU FOLLOWING YOUR EVENT FOR BALANCE OF PAYMENT.**

It is acknowledged that the Town of Bedford, Town Center of Bedford, Inc. and/or their representatives accept no liability with respect to any claims which might arise out of the activities of your organization or individuals involved with your organization and further stipulate that the Town of Bedford, Town Center of Bedford, Inc., and their representatives be held harmless.

I(we) acknowledged Rental Conditions and Policies & Procedures on the attached pages with reference to rental at Town Center on (date) _____.

Organization Name, if applicable _____

Signature _____

as of Sept. 1, 2018

TOWN CENTER FEE SCHEDULE

PLS. NOTE:

Fees are based upon your time of entry to departure excluding custodial set up/clean up.

SHAWSHEEN ROOM

Cafeteria 31.3x56.7 approx. 1,793 sq. ft.

Kitchen 18x22 approx. 390 sq. ft.

\$ 65 per hour

Bedford residents and non-profits - \$60 - per hour

(The fee includes use of space, tables/chairs, and kitchen equipment plus custodial service.)

UNION SCHOOL ROOM – 28.2x57.3 approx. 1,600 sq. ft.

Dance/exercise rehearsal fee: \$17.00 per hour for classes on a continuing basis. Custodial charges additional on weekends.

No food allowed. Water bottles only.

Dance and music recitals: \$50.00 per hour

Bedford residents/non-profits - \$45.00 per hour

FLINT ROOM – 28.10x27.8 approx. 781 sq. ft.

WEEKDAY EVENINGS: Use of tables/chairs

\$32 per hour - two-hour minimum

Bedford residents/non-profits - \$29 per hour

WEEKENDS: Use of tables/chairs & custodial service

\$45 per hour - three-hour minimum

FITCH and MUDGE ROOMS

Fitch approx. 386 sq. ft.

Mudge approx. 300 sq. ft

WEEKDAY EVENINGS:

\$15 per hour - two-hour minimum

WEEKENDS:

\$25 per hour - three-hour minimum

Definition of resident: By or for a Bedford resident.

Deposit Information: Equivalent to one hour's rent.

Temporary Food Establishment Operations

Are You Ready?

Use this guide as a checklist to verify compliance with MA food safety regulations.

FOOD & UTENSIL STORAGE AND HANDLING

- Dry Storage** Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination.
- Cold Storage** Keep potentially hazardous foods at or below 41°/45°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of short duration.
- Hot Storage** Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.
- Thermometers** Use a food thermometer to check temperatures of both hot and cold potentially hazardous food.
- Wet Storage** Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
- Food Display** Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

Post consumer advisories for raw or undercooked animal foods.
- Food Preparation** Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food.

Protect all storage, preparation, cooking and serving areas from contamination.

Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens.

PERSONNEL

- Person in Charge** There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local board of health for food protection management certification requirements.
- Handwashing** A minimum two-gallon insulated container with a spigot, basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted.
- Health** The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.
- Hygiene** Food employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service areas.

CLEANING AND SANITIZING

- Warewashing** A minimum of three basins, large enough for complete immersion of utensils and a means to heat water are required to wash, rinse and sanitize food preparation equipment that will be used on a production basis.

The board of health may require additional sets of utensils if warewashing sinks are not easily accessible.
- Sanitizing** Use chlorine bleach or other approved sanitizers for sanitizing food contact surfaces, equipment and wiping cloths.
- Wiping Cloths** Store wet wiping cloths in a clean 100ppm chlorine solution. Change frequently.

WATER

- Water Supply** An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.
- Wastewater Disposal** Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled "Wastewater" shall be provided in the booth.

PREMISES

- Floors** Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.
- Walls & Ceilings** Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris and, where necessary, flying insects. Walls shall be easily cleanable.
- Lighting** Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof or shielded.
- Counters/Shelving** All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be easily cleanable.
- Trash** Provide an adequate number of cleanable containers inside and outside the booth.
- Restrooms** Provide an adequate number of approved toilet and handwashing facilities. These facilities shall be accessible for employee use.
- Clothing** Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service and warewashing areas.

Need more information on food safety and MA food regulations

www.mass.gov/dph/fpp
www.foodsafety.gov

Retail Food Information
Gateway to Government Food Safety Information

POLICIES AND PROCEDURES FOR TOWN CENTER RENTAL

As a condition of renting any of the premises at Town Center, I(we) do hereby agree to the following:

I. USE OF BUILDING

- A. NO SMOKING OR ALCOHOL IS ALLOWED.**
- B. NO OPEN FLAMES, NO PYROTECHNIC DISPLAYS OR SPARKING DEVICES AND SMOKE MACHINE EQUIPMENT ARE ALLOWED.** Lighted candles on a birthday cake are allowed.
- C. Use of areas other than those designated in Application for Use form is prohibited.**
- D. CHILDREN IN THE BUILDING SHOULD BE DIRECTLY SUPERVISED AT ALL TIMES.** They should remain in those areas included for rental in application form.
- E. Rice, confetti, Mylar cutout shapes and other like items may not be used as decorations in or outside the building.**

II. USE OF THE ROOM

- A. All equipment (including tables and chairs) must be left in the same condition in which they are found. Any breakage must be reported to Town Center Office. Reimbursement is required for any damage caused by other than normal wear.**
- B. It is important that each renter be responsible for returning the conference rooms to the set up and condition in which it was found in order to keep down costs (unless a custodian has been hired).**

III. OUTSIDE SERVICES

- A. When booking a d.j. for party functions, please make him aware of others in the building so that the music will be kept to reasonable levels.**
- B. A Police Detail may be required, to be arranged and paid for by large groups. See Facility Coordinator for more detail.**
- C. For teen parties between the ages of 16 and 21 a police detail and one chaperone per ten teens is required. The ratio will not exceed ten to one. Chaperones must sign an agreement they will remain on the premises for the length of the party. Should there be damage or the above requirements are not met, the deposit will be forfeited.**

- IV. Should there be a request for an early admittance to space either the day of the function or day before (if the space is not already rented at that time), there will be an additional charge to cover any custodial expense of opening and closing at \$25 per hour – plus any additional custodial costs for early set up, if necessary.**

V. CANCELLATION POLICY

- \$15 ** Notification received at least 1 week in advance of the event.**
- Weather related conditions the day of event, with approval.**
- \$75 Notification less than one week, but more than 24 hours preceding event.**
- Full fee Notification 24 or less hours prior to event or “no show.”**

**** There will be a \$15 processing fee for returned deposit checks.**

Renting Space Managed by Town Center of Bedford, Inc.

What We Provide and Do	What You Do
Before the Event	
<p>A. Reserve and rent space for your event on a first come, first served basis, at the rates stated in the attached information.</p> <p>B. Provide the room you want, set up the way you want it, on the day of your event, including kitchen facilities (if needed).</p>	<ol style="list-style-type: none"> 1. Schedule with the facilities coordinator. 2. Read and understand all of the attached terms, conditions and policies, Especially Policies Regarding the Serving of Food, Alcoholic Beverages, and Chaperonage. 3. Submit a completed application. 4. Place a deposit.
During the Event	
<p>C. Provide custodial services during your event and for up to 2.5 additional hours (total) before and after for set up, take down, and routine cleansing (see D. Below).</p>	<ol style="list-style-type: none"> 5. Show up and have a good time. 6. Treat the facilities with the same care and respect you would in your own home. 7. Bring accidental spills, etc. to the attention of the on-site custodian for immediate clean up. 8. Follow all policies with regard to serving food and beverages.
After the Event	
<p>D. Return the facilities to the same high standard as they were for your event. This includes removal of trash from receptacles and sweeping and/or washing floors (once) in the rented facilities and the associated lavatories and access ways. Custodial Services For Set Up, Take Down, and Cleaning In Excess of 2.5 Hours Will Result In An Additional Charge To You Of \$50 Per Hour, Over and Above the Rental Fee.</p> <p>E. Bill you for the rental and any extra charges, less your deposit.</p>	<ol style="list-style-type: none"> 9. Do Your Part to Return the Facilities to the Conditions Prior To Your Event. 10. Clear all disposable items including paperware from tables into receptacles at the conclusion of your event. 11. Make sure that all personal items of the hosts and the guests are removed. 12. Wash, dry, and put away any utensils or other items (such as coffee pots) that you use during your event. Soap and Towels Are Provided. 13. Avoid extra charges by adhering to these points and points 6 and 7 above. 14. Remit your payment promptly.