

Victoria Centennial Celebration
Brunswick Stew and Chili Cook Off
October 2-3, 2009

Team Name _____

Chief Cook _____ Phone _____

Address _____

City _____ State _____ Zip _____

Number of Assistants _____

Set-up begins at 7:00 p.m. Friday, October 2, 2009 and will be located in the town park.

An entry fee of \$40 for one event and \$60 to participate in both events which includes the \$20 fee for the health department permits.

Make checks payable to the Town of Victoria.

Send payment and application to:

Town of Victoria
P.O. Box V
Victoria, VA 23974

Categories (check all that apply)

_____ Brunswick Stew

_____ Chili



Assumption of the Risk

I hereby confirm that I am aware that participation in the Victoria Centennial Chili and Stew Cook-Off is a potentially hazardous activity in which I could be injured as the result of my own actions; or the actions or inactions of other participants; or the actions or inactions of the organizers or the Town of Victoria and/or its employees; or conditions of the event whether they are naturally occurring or the result of the actions or inactions of the organizers or the Town of Victoria and/or their employees or agents. In light of the foregoing, I hereby assume the risk of all bodily injuries and property damage which might arise from my participation in the Victoria Centennial Chili and Stew Cook-Off. In entering the Victoria Centennial Chili and Stew Cook-Off I am not relying on any representations from the Town of Victoria or anyone else about the conditions or organization of the event by the Town of Victoria or anyone else and I affirm that I have examined to my satisfaction all such conditions and organization. I understand that the Town of Victoria has only given permission for this event to occur and is not responsible for its planning or operation and I waive any and all claims against the Town of Victoria for the planning or operation of the event. In assuming the risk of injury or damage I recognize that this includes injury or damages occurring as the result of any action or inaction by the Town of Victoria including but not limited to negligence and/or gross negligence of the Town or its employees. I recognize that the organizers and the Town of Victoria are relying on the truth of my assertions in this assumption of risk as the basis for allowing me to participate.

Team Cook _____

Date _____

Assistant _____

Date _____

Assistant _____

Date _____

Assistant _____

Date _____

Assistant _____

Date _____

Chili and Brunswick stew

Official Contestant Rules & Regulations

1. No ingredient may be pre-cooked in any way prior to the commencement of the Official Cook-Off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth, and grinding and/or mixing of spices. Meat may be treated, pre-cut, or ground. **MEAT MAY NOT BE PRE-COOKED.** All other ingredients must be chopped or prepared during the preparation period.
2. The cooking period will be minimum of 3 hours and a maximum of 12 hours. The exact starting and ending of the cooking period is to be announced by each local sponsoring organization. Cooking during the entire cooking period is at the sole discretion of the contestant.
3. A representative of the sponsoring organization shall conduct a contestant's meeting, at which time final instructions are to be given and questions answered, no later than 1 hour prior to the official starting time of the Cook-Off.
4. Contestants will be permitted to sell, with the approval of the Cook-Off chairperson and in compliance with State and local agencies.
5. Each contestant will be assigned a contestant's number by the Chief Scorekeeper and be given an official 32 oz. ICS judging cup. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number. Each contestant is responsible to deliver his or her cup, which must be filled to the bottom of the cup's rim, to the judging area at the official time for judging.
6. Judges will be told they should vote for the chili and or Brunswick stew they like best based on the following major considerations: good flavor, texture of the meat, consistency, blend of spices, aroma, and flavor.
7. The decisions of the Chief Judge shall be final.
8. **WE RECOMMEND YOU PROVIDE:**
 - 10 ft. by 10 ft. tent.** You will not be able to compete without a tent. This is mandatory from the health department.
 - Tablecloths and Decorations.**
 - A method to cook chili**-gas ranges, barbecues, or propane stoves (with extra bottles of propane), turkey fryers, and/or crock-pots.
 - Hand washing station**-hot water in an insulated cooler or large thermos, soap, anti-bacterial hand wash, towels, and catch bucket for soapy, excess wastewater. Health Department requires this and they will be checking for this.

-Bottled Water-Water must be bottled if you plan to add it to your chili or stew. Also useful for thirsty cooks and servers.

-Cutting boards, knives, and can opener (if necessary)-Do not leave these unattended in your booth, please. If any cuts happen, EMS will be at the event.

-Trash Can with trash bags-You are responsible for removing your trash. Please have a method to contain your trash. We will have a dumpster available for disposal.

-Portable Fire Extinguisher-Better safe than sorry!

-Clean-up supplies-We recommend a broom, grease cutting cleaner, 2 rolls paper towels, trash bags, etc.

SETTING UP AND BREAKING DOWN YOUR BOOTH

1. One vehicle per team.
2. Please unload your tent, tables, and supplies as quickly as possible and then exit and park your vehicle BEFORE 9:30 a.m.

COOK-OFF PREPARATIONS AND COOKING RULES

1. A mandatory Chefs meeting will be held at 9:30 a.m. on the day of the cook off. **JUDGING CUPS WILL BE HANDED OUT AT THE CHEFS MEETING. IN ORDER TO COMPETE FOR CHILI AWARDS, YOU MUST HAVE AN OFFICIAL JUDGING CUP PROVIDED.**
2. Also, bring a copy of your recipe. You will receive updated information on the rules, procedures, and location of the judging area. Please feel free to ask any questions.

Teams will compete in five separate divisions. Restaurants, Business, Non-Profit, Volunteer, and Neighborhood Cooks.

- All teams, except for restaurants and non-profits with a food-handling license, must prepare a chili from scratch at their booth for judging. All teams can begin cooking as soon as your team is set up.
- **Release times for each division will be determined once all applications are in.**
- **NO cutting or chopping of fresh ingredients UNTIL your assigned start time.**
- **Do NOT bring onions, peppers, tomatoes, etc...precut in storage bags**-Only store purchased, un-opened, pre-cut ingredients will be allowed, all else must be chopped on site. **(This is a strict Health Dept. rule).**
- **Canned ingredients are allowed**, but may NOT be opened until your start time. **(Remember your can opener).**
- **Meat** must be stored on ice at 40°F or lower and will be checked prior to cooking.
- **Meat MUST** reach a cooking temperature of 165°F or higher prior to servicing the public. This will be checked.

- If you use **Water** in the recipe, it **MUST be Bottled Water**, unopened until use.

The contestants are responsible for supplying all of their own cooking utensils, etc. The sponsors of the cook off will provide an area for each contestant.

Each contestant must cook a minimum of 2 gallons of chili or stew in one pot, which will be submitted for judging.

Judging will begin at 11 a.m. on Sat., Oct. 3, 2009. Awards Ceremony 3:30 p.m. at the Grand Stand on Oct. 3, 2009.

1 st Place in each Category	\$300 and trophy
2 nd Place in each Category	\$150 and trophy
3 rd Place in each Category	Trophy

The Rules and Regulations governing the Victoria Centennial Cook-Off exist to ensure a fair and enjoyable experience for everyone concerned with the festival. Violations of these rules and regulations may result in disqualification.

All contestants are equal. A contestant is one who is engaged in the cooking.

Cookers, props, trailers, vehicles, tents, or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.

It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and the ashes disposed of properly. All equipment must be removed from the site. It is imperative that clean up be thorough. **ALL FIRES MUST BE PUT OUT.** Any team's assigned cooking area left in disarray or with loose trash, other than trash containers, may disqualify the team.

Conduct:

The chief cook will be held responsible for the conduct of his team and guests. Violations of rules and regulations for the contest may result in disqualification.

1. A "Quiet Time" will begin at 11 p.m. until 7:00 a.m. on Friday night. Excessive use of radios or amplifying equipment will not be allowed.
2. Under **NO** circumstances are alcoholic beverages allowed.
3. No live animals are allowed in the cooking area.
4. There will be no refund of entry fees after September 19, 2009.
5. Each team should bring a fire extinguisher to keep near the pit-5 lbs. ABC minimum.
6. Personal golf carts are not permitted on the festival grounds.

Contestants must adhere to all electrical, fire, and other codes, whether city, county, state, or federal.

1. Use of tobacco products is **NOT** allowed in the cooking area. The local police department will strictly enforce this.
2. Cleanliness of the cook, assistant cooks, and contest area is required.
3. Sanitizing of work area should be implemented, i.e. with the use of a bleach/water rinse (one cap bleach per gallon of water.).

JUDGING:

1. Judging will be on Oct. 3, 2009-- Stew at 11 a.m. and Chili at 11:30 a.m. An entry will be judged only at the time posted by the CONTEST ORGANIZER. The allowable turn-in time will be five (5) minutes before or after the posted time. There will be no advance calling for an item. For example, if chili is scheduled for 11:30, plan to submit it then.
2. The Cook-Off Committee reserves the right to make additional regulations as the situation warrants. All decisions of the Cook-Off Committee and judges are final.

This is a RAIN or SHINE event. NO RAIN DATE. You will be notified before Friday, Oct. 2, 2009, if there will be any changes to the Setup of the Cook-Off.

**Virginia Department of Health
Piedmont Health District
111 South Street, First Floor
Farmville, VA 23901
434-392-3984 (Office) 434-392-1038 (Fax)**

APPLICATION FOR TEMPORARY RESTAURANT PERMIT

**TO BE SUBMITTED AT LEAST 14 DAYS PRIOR TO EVENT
FAILURE TO PROVIDE THE FOLLOWING INFORMATION MAY DELAY
THE PROCESSING OF YOUR APPLICATION.
(PLEASE PRINT OR TYPE)**

Date of Application: _____

Name of Organization or Individual: _____

Mailing Address: _____

Representative: _____

Telephone #'s: work _____ **home** _____ **cell** _____

Event Name: _____

Event Location: _____

Dates of Operation: _____ **Time(s)** _____ **to** _____

Type of Food Facility: _____
(Beverage Wagon, Booth, Tent, Kitchen, etc.)

Vendor Fee- \$20 per event to a maximum of \$100 a year must be included with application or include copy of \$100's worth of receipts.

Churches, fraternal, school & social organizations, volunteer fire departments & rescue squads are exempt from the vendor fee.

Water Service _____ **Sewage Disposal** _____

Solid Waste Disposal _____ **Liquid Waste Disposal** _____

List all food & beverage items below. (Use separate page for additional information)

Food/Beverage	Source Address	Where Prepared	Methods of Preparation, Serving & Equipment used
Example: Hamburgers Tomatoes & onion	Food Distributor Local Market	On site On site	Cooked to 170°F & held in pan on grill. Washed, sliced & held in cooler.

Hand Washing Methods	Condiments How Served	List All Utensils, How Cleaned, Describe Sanitizer	Refrigeration Type	List All Cooking Equipment
Example: Soap, water, towels	Prepackaged mustard, ketchup, etc.	Tongs, spatula, knife, ice scoop Bleach & water sanitizer	Cooler with ice & thermometer	Electric grill, steam table, deep fat fryer, hot plate

Please call us prior to the event to verify the status of your application & notify us of any changes in your application. (example: additional menu items)

CERTIFICATION

I have read the attached instructions, understand them, and will comply with their requirements. I understand that failure to comply may result in a permit not being issued or permit suspension, as per Food Regulations adopted 2007.

Representative's Signature

Date

PIEDMONT HEALTH DISTRICT
[Amelia, Buckingham, Charlotte, Cumberland,
Lunenburg, Nottoway, and Prince Edward Counties]

Requirements for Operating Temporary Food Service Establishments

A temporary restaurant shall comply with the requirements of Rules and Regulations of the Board of Health, Commonwealth of Virginia, Governing Food Establishments, except the regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary restaurants, may prohibit the sale of some or all potentially hazardous foods, and, when no health hazard will result, may waive or modify requirements of these regulations.

A \$20 fee will be charged for the first five applications not to exceed \$100 during each calendar year. Only certain organizations exempt under Section 35.1-25 of the Code of Virginia are not charged this fee. These organizations include churches, fraternal, school and social organizations, volunteer fire departments and rescue squads.

FOOD AND BEVERAGES

1. All products, including beverages, ice and water shall come from an approved commercial source.
2. Only those potentially hazardous food requiring limited preparation shall be prepared or served.
3. All potentially hazardous foods shall be transported and held at 41°F or lower. The operator must demonstrate that he/she will have equipment to meet these temperature goals.
4. Commercially packaged foods, canned foods and bottled containers may be stored on drained ice.
5. Sufficient refrigeration facilities or effectively insulated facilities shall be provided. All such units shall have approved thermometers.

GENERAL

1. The establishment shall be provided with an approved water supply and sewage disposal system. Private water supplies must have had a satisfactory bacterial water analysis within the past year. In almost all cases it is the event coordinator who will be responsible for meeting this requirement.
2. No person with symptoms of flu, gastrointestinal upset, sore throat, sinusitis, cough, infected cuts or sores or other contagious diseases shall work as a food handler or where food is prepared or served.
3. While on duty, all food service personnel must wear clean outer garments, maintain a high degree of personal cleanliness, and conform to accepted hygienic practices, including proper hand washing. Effective hair restraints shall be worn.

FACILITIES REQUIRED

All food concessions, other than those handling prepackaged, non-perishable foods, must have, as a minimum, the following equipment and facilities available:

1. Overhead protection, such as a roof, tent, canopy or other effective covering, is required over all food/beverage operations.
2. An approved hand washing facility must be provided with the minimum of warm water, liquid soap, and individual paper towels. The spigot shall be of a design that allows a free flow stream of water without touching the mechanism. A covered wastewater receptacle shall be located beneath this spigot.
3. A 3-basin sink set-up shall be available for the washing, rinsing and sanitizing of food contact surfaces. Each basin is to be large enough to accommodate the largest item that will need cleaning. Enough hot water for these purposes shall be provided, as well as chemical test papers used for checking the concentration of the sanitizing solution.
4. Adequate counters, storage shelves, etc., are to be provided for preparation, display, service and storage of food related items. Placing of foods or food containers on floor or ground is prohibited. Ice dispensing facilities shall include easily cleanable self-draining containers and scoops.
5. All food equipment and utensils must be of food-contact approved materials, easily cleanable construction and kept in good repair. Equipment must be located and installed in a way that facilitates cleaning and protects against food contamination.
6. Use only food grade water hoses, when applicable.
7. Adequate counter protecting devices (sneeze and dust guards) shall be available to protect non-packaged displayed foods from contamination.
8. Adequate artificial light shall be provided if night-time operations are conducted.
9. Appropriate and adequate wastewater disposal shall be provided. Disposal facilities and procedures are to ensure that all wastewater from sinks, hand washing, ice storage facilities, equipment drains, or other sources are disposed of in an appropriate manner. Disposal of wastewater onto the ground is prohibited.

OPERATING PRACTICES

All food service operations must conform to accepted hygienic practices including but not limited to the following:

1. All potentially hazardous foods shall be kept at proper temperature (41°F or below or 140°F or above) at all times, except when actually being prepared or served. A suitable chef's thermometer for determining the temperature of such foods must be available and used by supervisors in each stand to ensure the maintenance of required temperatures. Each cold holding unit shall be equipped with a standard refrigeration-type thermometer.
2. Hands shall be washed frequently, always after leaving and re-entering the food preparation areas, after using the toilet and any other time when hands could have become contaminated.
3. Food handlers shall use techniques that prevent bare hand contact with ready to eat food items.
4. All food to be sold must be purchased from an approved source. Receipt verification of sources may be required.
5. All cooked or prepared foods shall be served on single-service paper or plastic utensils. Spoons, forks, etc. shall be in single-service paper or plastic or otherwise properly protected and shall be discarded after use.
6. All containers for food condiments must have dust-proof covers and condiments shall be added to the food by the employees only, unless individual container condiments are used.
7. Cream and sugar shall be in individual packets or shaken from enclosed dispensing containers. Individual sterilized milk or non-dairy creamer products are discouraged, and if used shall be refrigerated at 41°F or less.
8. All packaged foods shall be stored so as to be protected from flies, rodents, dust and other forms of contamination.
9. Adequate waste receptacles shall be provided for all trash and food waste. Plastic liners shall be provided for all containers to reduce odors and fly breeding. Daily trash pick-up shall be provided. A minimum of two exterior trash receptacles shall be provided immediately outside of the operation.
10. A plastic bucket containing clean water and 100-200 ppm available chlorine shall be provided at all times for storage of moist wiping cloths between uses.

EMPHASIS ON THIS

Requirements for Temporary Food Establishments
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11. Any foods found to be contaminated or adulterated in any way are subject to immediate condemnation and discarding.

NOTE: BEFORE FOOD MAY BE SERVED, A FOOD PERMIT FROM THE PIEDMONT HEALTH DISTRICT MUST BE ISSUED. IN ALL INSTANCES, PERMISSION TO OPERATE A FOOD SERVICE STAND IS CONTINGENT UPON FULL COMPLIANCE WITH THE RULES AND REGULATIONS, BOARD OF HEALTH, COMMONWEALTH OF VIRGINIA, GOVERNING FOOD ESTABLISHMENTS. FAILURE TO COMPLY WITH THESE PROVISIONS MAY RESULT IN THE CLOSURE OF THE OPERATION UNTIL THE VIOLATIONS ARE CORRECTED AND A REINSPECTION IS MADE.