



2nd Annual Blue Ribbon Cook-off Thursday, August 19th, 2010

Registration and Contract

Registration Deadline **August 16th, 2010**

Entry fee **\$80.00**

BUSINESS/TEAM NAME _____ CONTACT NAME _____
MAILING ADDRESS _____ CITY _____ STATE _____ ZIP _____
PHONE _____ FAX _____ E-MAIL _____

PLEASE READ THE FOLLOWING CAREFULLY

The entry fee includes booth space, prep table, **two 16 oz USDA Prime rib eye steak**, an apron with the logo of the Blue Ribbon Cook-off printed on it, a handwashing station* within 12 feet of your booth, and a container for presentation to the judges. You must bring your own grill and any other materials you will need. [*If you wish to have your own handwashing station in your booth, refer to the attached diagram for regulations.]

The contest is limited to 20 teams. The cook-off will begin at 5:00 pm. Your rib eyes can be picked up between 5:30 and 6:00. Entries for judging can be submitted between 6:30 and 7:00 ONLY. Only 1 entry per team is allowed. Your entry for judging can have **no more than 2 sauces/toppings on the steak or in the container. The second steak will be sold at auction and must be submitted no later than 7:00pm.**

Prizes will be awarded for the first, second and third places. First place wins \$500!

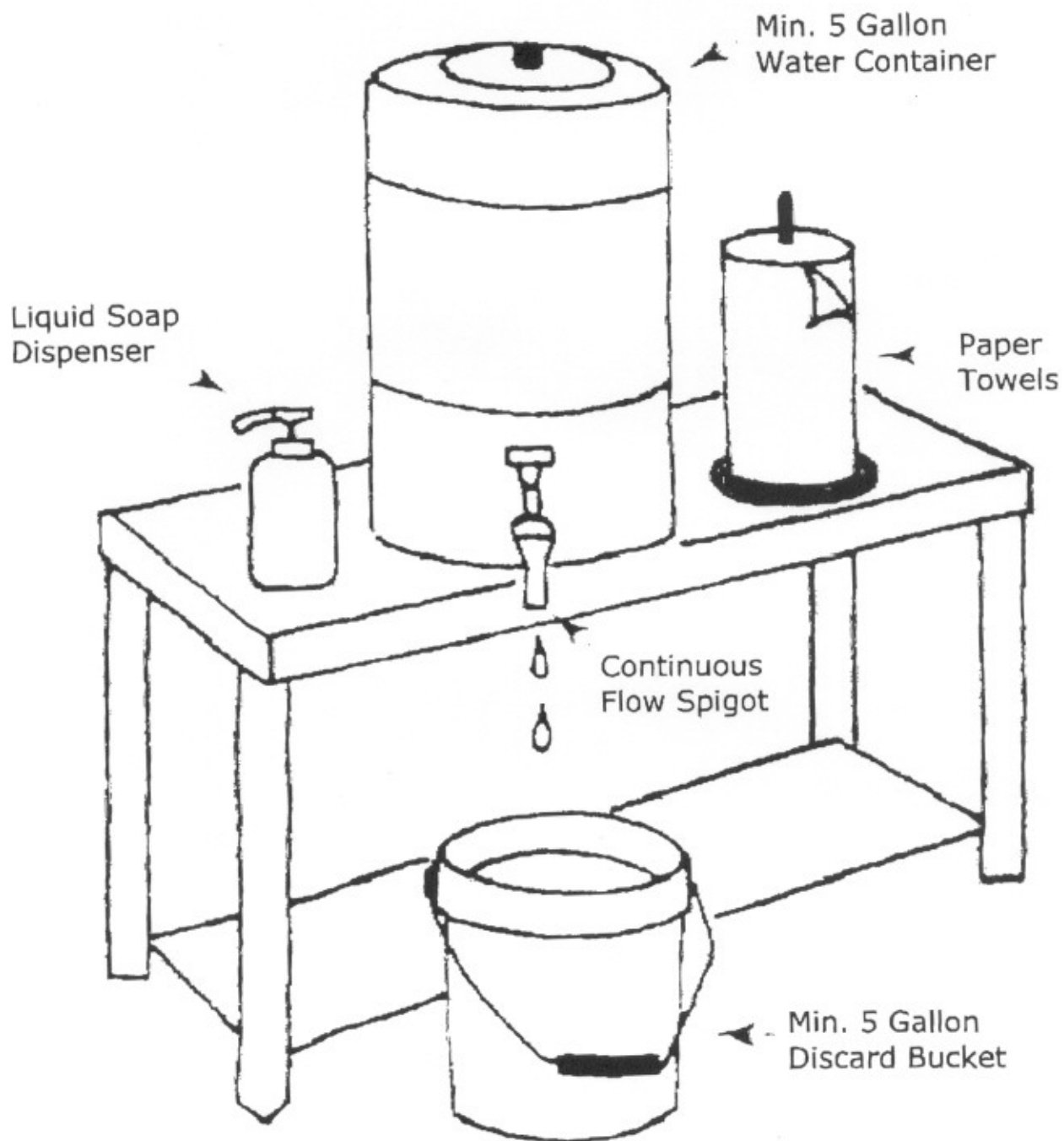
Judging will be based on: 1) sanitation/proper food handling, 2) temperature of the meat to medium-rare (per WY Beef Council), 3) presentation and plating, 4) taste, and 5) description of your entry (menu description of process and intended outcome).

The Blue Ribbon Cook-off is part of the **3rd Thursday Street Festival** and is sponsored by the **Historic District Business Committee, P.O. News & Flagstaff Café, and KASSI Catering**. It is understood, by signing this contract and submitting with payment in full, you, known as the team, acknowledge that you have reserved booth space with the Historic District Business Committee for the Blue Ribbon Cook-off for the above stated date. Once a signed contract and payment are submitted, no refunds will be issued for any reason. Only contracts that are completely filled out and submitted with payment in full will be accepted. Otherwise, the committee for the Blue Ribbon Cook-off has the right to resell the booth space. The entry deadline is August 16, 2010. The team further agrees to all rules and regulations as stated in the attached health documents from the Department of Consumer Health Services. Violation of these rules and regulations will be cause for eviction from the event with no monies returned. For further information, please call 307-672-2485.

SIGNATURE _____ DATE _____

**Make checks payable to Sheridan County Chamber of Commerce
And return with this completed contract form to:**
P.O. Box 707, Sheridan, WY 82801
Or deliver to:
1517 E. 5th St. (Visitors Information Center), Sheridan, WY
Cash, checks, or Visa/Mastercard are accepted.

Temporary Handwashing Station



****Required in Each Food Booth**

Temporary Food Stand Requirements

1. All food used in the stand must come from an approved source - no home canned foods or wild game is allowed.
2. All foods must be prepared on the premises or in a licensed kitchen.
3. All meats and other potentially hazardous foods shall be kept at an internal temperature of 40°F or colder or 140°F or hotter during display, service and holding. Hamburger shall be cooked until an internal temperature of 155°F is reached. All other potentially hazardous foods requiring heating shall be heated to 165°F within 1 hour, prior to serving or holding. Under no circumstances will potentially hazardous foods be allowed to sit at room or air temperature.
4. A thermometer capable of testing the temperatures of hot and/or cold potentially hazardous foods must be available if it applies to your stand.
5. Wrapped food shall not be stored in direct contact with ice. Canned and bottled beverages may be cooled in ice water to which sanitizer (50 ppm chlorine) has been added, providing the container is drained and cleaned daily when in use.
6. Condiments shall not be served from an open type container. Individual packets or an approved dispenser shall be used.
7. Ice shall be from an approved source and stored in a clean, covered container and dispensed with a scoop that has a handle. The handle of the ice scoop shall be kept out of the ice at all times.
8. Milk shall be served in original containers of one pint or less or from an approved dispenser.
9. Only food-grade containers shall be used for food or ice storage. Garbage cans or trash bags are not made from food-grade material. Enamelware food contact surfaces are prohibited.
10. All food contact equipment, surfaces and utensils used in the preparation of food shall be kept clean until used. If facilities are not available to wash, rinse and sanitize utensils, extra utensils must be provided in case those in use fall on the floor or ground.
11. Only single service items shall be used by the consumer at the temporary food stand. All single service items shall be protected until used, properly dispensed and stored off the floor or ground by at least 6 inches.
12. Wiping cloths shall be available and stored in a clean, bleach and water solution the strength of which is 200 ppm. (One tablespoon of bleach per gallon of water yields 200 ppm.) Chlorine test strips should be available to test the sanitizing solution strength.
13. A convenient handwashing facility shall be available for employee handwashing. If hot and cold running water and a sink are not available in the stand, then a container with clean water for washing hands with soap and a second container with a mild bleach and water solution for rinsing hands shall be available in the stand. Disposable towels shall be used for drying hands.
14. Employees shall be free from contagious or communicable diseases, sores or infected wounds and wear clean clothing while on duty. Hair restraints such as caps, scarves or hairnets shall be worn. Long hair shall be tied back to prevent it from coming in contact with the food. There shall be no smoking in the food stand.
15. The food stand and food storage areas shall be maintained clean and sanitary. All food shall be protected from dust and dirt by using the proper covering. Handling of foods must be minimized by the use of utensils, disposable gloves, etc. No food shall be stored on the floor or ground.
16. The immediate area around the food stand shall be kept clean. Garbage from the operation of the stand shall be kept in closed trash bags or covered containers and disposed of in the receptacles provided. Waste water shall be disposed of in an approved manner. UNDER NO CIRCUMSTANCES SHALL LIQUID OR SOLID WASTE BE DISPOSED OF ON THE GROUND.
17. Spray bottles shall be labeled as to contents. All cleaners, detergents, sanitizers and other toxic items shall be stored separately from food and food contact surfaces and equipment.

ANY PERISHABLE FOODS FOUND TO BE CONTAMINATED, ADULTERATED, OR NOT MAINTAINED AT THE PROPER TEMPERATURE SHALL BE CONFISCATED AND DESTROYED. VIOLATIONS OF ANY OF THE ABOVE PROVISIONS WILL BE GROUNDS FOR THE TEMPORARY FOOD PERMIT SUSPENSION OR REVOCATION.