

Berry Dairy Days Burlington BBQ Battle

Rules and Expectations

We Provide

- ___ 10x15 booth space.
- ___ Hand Washing Station.
- ___ Plates, utensils, napkins for attendees.
- ___ Permit from the Skagit County Health Dept.
- ___ Advertising and promotion of event.
- ___ Volunteer to oversee operation of booth.

Preparation at Check-In

- ___ No pre-marinating or seasoning of meat.
- ___ Meat must be packaged and sealed at check-in.
- ___ Must be USDA Certified beef or pork.
- ___ All meat must be cooked on site.
- ___ Must have 2A:10B:C Fire Extinguisher.
- ___ Metal receptacle for placement of hot coals.
- ___ Meat must arrive packed in ice.
- ___ Canopy – no cooking under canopy.
- ___ Bleach water, rags, gloves, utensils.
- ___ Garbage can for waste in cooking prep.

You Provide

- ___ Cooking source – *no open pit on the ground*.
- ___ Food Handlers Permit.
- ___ Table, chairs and canopy.
- ___ Knives, carving board, warming equipment.
- ___ Samples to attendees (approximately 75) 1oz. portion.
- ___ Bleach water, rags, gloves, utensils.
- ___ Garbage can for waste in cooking prep.
- ___ Must have 2A:10B:C Fire Extinguisher.
- ___ Metal receptacle for placement of ashes, coals or wood for disposal.

Operation of Booth

- ___ No consumption of alcohol or tobacco at booth.
- ___ Meat is to be ready for public tasting at 11:00am.
- ___ Utensils are to be changed every two hours.
- ___ Gloves are to be worn.
- ___ BBQ MUST be at the back of the booth, out of canopy, and away from the public.

Application, Documentation and NEED TO KNOW:

- Food must be cooked onsite. / No pre-marinating, seasoning.
- Must arrive on ice, at cold temp 41* or below.
- Food cannot be sold directly from the unit.
- Must have receipt for meat, must be USDA Certified and sealed upon check-in.
- Team Captain must have Food Handlers permit.
- Vehicles are not allowed in the venue after unloading or before 3:00 pm after competition

COOKING

- **IF you want to cook overnight, you'll need to check-in between 7-8pm, Saturday, June 15th.**
- **Day of cooking is June 16th 6:00 am.**
- **YOU MAY NOT LEAVE YOUR BOOTH once you have checked in.**
- **You will be assigned to your booth space, meat will be inspected.**
- **You must maintain the two-hour temperature checklist.**
- **Food must be ready for serving by 11:00 am. Judges will begin tasting at 11:30 am.**

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Smoker/Grill/BBQ Unit Requirements:

- Unit must be in good condition and equipment must be maintained in good repair.
- No open fires, fire holes, or dug or built pits are allowed.
- BBQ MUST be at the back of the booth, out of canopy, and away from the public.
- Provide a fire extinguisher and first aid kit in case of emergencies - 2A:10B:C Fire Extinguisher

Team Requirements:

- Team Captain must obtain a Food Handler's Card.
- No more than five including Captain.
- Entire team must maintain good personal hygiene, proper hair restraints, & clean clothing.

Sanitation and Food Protection:

- All food must be obtained from an approved source, USDA Certified and sealed upon check-in.
- All food must be cooked to an internal temperature of at least 165°F (No exceptions).
- Temperature logs must be kept for all food which is coming off of the unit. Log provided.
- Raw foods must be kept in separate containers from cooked foods.
- Containers must be properly labeled as "Raw" or "Cooked"- Also applies for cooking equipment.
- Containers must have tight-fitting lids.
- Food must be protected from contaminants. (i.e. insects, dust, dirt, rain, coughing, sneezing, etc.).
- Thermometers must be sanitized with alcohol wipes before taking food temps.
- A sanitizer bucket must be set-up at all times.
- Utensils must be stored in clean, dry containers. Utensils must be changed every two hours.
- All equipment, food contact surfaces & utensils must be routinely washed, rinsed, & sanitized.
- All food must be held at the proper cold holding temperature of 41°F or the proper hot holding temperature of 135°F and above (except during the preparing/cooking/serving process).

Disposal and Safety Requirements:

- Grease from the unit must be properly disposed.
- Coals, wood, chips, pellets must be disposed of in metal container with water.
- Food that is ready to be cooked and stored outside cannot be left unattended.
- Food smoked or cooked on the unit may only be served at the permitted facility.

Health Department Policies:

- The Food Protection Program has the right to evaluate an Outdoor Smoker, Grill, or BBQ unit & grant or deny the permit based on the above requirements.
- Health Department will be on site, checking your booth

If any rules are not being met at check-in or throughout the event, you will be disqualified, and no refund will be given. You must adhere to all rules set forth by the Fire Marshal and Skagit County Health Department.

AGREEMENT: By signing this agreement/application, you have read and understood the terms to participate in the Burlington BBQ Battle. Including all rules set forth by the Fire Marshal and Skagit County Health Department. You may be disqualified if you are out of compliance.

Signature: _____ Date: _____

Office use only: Approved by: _____ *Date:* _____

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Supplies you may need:

- Large Aluminum Pans
- Small Aluminum Pans
- Heavy Duty Alum. Foil
- White Cleaning Rags
- Heavy Duty Garbage Can Liners
- Latex Gloves
- Hand Sanitizer
- Paper Towels
- 2.5 Gallon Ziplock Bags
- Bottled Water/Gatorade/Drinks
- Charcoal/Wood
- Cooking Spray

Make/Buy for Cooking:

- Rub
- Injection
- Sauce
- Baste
- Marinade

Mics items we may have missed:

- _____
- _____
- _____
- _____
- _____
- _____
- _____

Equipment:

- Smokers, Smoker Grates, Grills, etc.
- Cleaning Supplies:
- Bleach Cleaner, Hand/Dish Soap
- Coolers for meat, drinks and dry cooler
- Cutting Board
- Extension Cords
- Fire Extinguisher
- Charcoal Chimney
- Welding gloves
- Knife Box: Knives, Aim-a-Flame, Meat
- Thermometers, Whisk, Scissors, Small Injector
- Knife Sharpener
- Chairs
- Folding Tables
- Tongs, Grill Tools, Spatula
- Garbage Can
- Ash Bucket
- Ash Shovel
- Aprons
- Rub Shakers
- Injector
- Spray Bottle
- Baste Mop
- Baste Bucket/Cup
- Pop-Up Tents (at least 2)
- Tent Stakes or Weights
- BBQ Team Sign/Banners
- First Aid Kit: Band-Aids, Antiseptic Wipes, Sting Kill™, Aleve, BC Powder, Tums, Insect Repellent