Amarillo Chamber of Commerce

GOOD TIMES CELEBRATION®
BARBECUE COOK-OFF

September 10, 2015

SPONSORSHIP INFORMATION

SPONSORSHIP PACKAGE: As a sponsor, your team will be included in all publicity; all Chamber publications, website, listing on Chamber Barbecue poster (300+ printed and distributed), Chamber sponsor board, and your company will be acknowledged in the Chamber Annual Report. Your team will receive a special VIP Sponsorship Gift. As a sponsor, your cooking team will receive; **10 wristbands for Wednesday Night** and **5 wristbands for the Cook-Off on Thursday**, plus the following depending on sponsorship:

$1,500 PACKAGE
- Cooking team space in a prime location
- 30 tickets to the Barbecue on Thursday
- 20 additional admission wristbands to Team Night on Wednesday
- Opportunity to bring 3 corporate banners to be hung in high traffic locations
- Option to place promotional items in the cook's bag

$750 PACKAGE
- Cooking team space
- 10 tickets to the Barbecue on Thursday
- 10 additional admission wristbands to Team Night on Wednesday
- Opportunity to bring 2 corporate banners to be hung in high traffic locations

$500 PACKAGE
- Cooking team space
- 5 tickets to the Barbecue on Thursday
- 5 additional admission wristbands to Team Night on Wednesday
- Opportunity to bring 1 corporate banner to be hung in a high traffic location

***Non-sponsor team** entries will receive **10 wristbands for Wednesday Night** and **5 wristbands for the Cook-Off on Thursday.** Your team will not receive any of the sponsorship benefits listed above or additional tickets and/or wristbands. Additional tickets for Thursday can be purchased through any PanhandleTicket outlet. Additional Wednesday night wristbands are not available.

In order to be recognized on the printed material as a sponsor:

Your company logo must be sent to penni@amarillo-chamber.org in a .jpg, .tif, .bmp or pdf file by Friday, August 14, 2015.

Entry forms, signed team agreements and full payment must be received by Friday, August 21, 2015.

For more information contact:
(806) 373-7800 or
chamberbarbecue@amarillo-chamber.org

SPONSORSHIP ENTRY FORM

GOOD TIMES CELEBRATION® BARBECUE COOK-OFF

September 10, 2015

Please Print

Business: _____

Contact Person: _____

Mailing Address: _____

City: _____ **Zip:** _____

Telephone: _____

e-mail address: _____

Head Cook: _____**Cell Phone:**_____

e-mail address: _____

Team Entry: (see the list of opportunities and please make note of the deadlines)

$500 ❑
$750 ❑
$1,500 ❑

Division (check only one)**:** ❑**Professional** ❑**Amateur** ❑**Corporate**

Members on your cooking team under the age of 21 must wear a wristband designed specifically for minors. Provide # of minor wristbands here: _____
(**Note**: minor wristbands count towards the total number of wristbands allotted per cooking team per day)

ALL TEAMS MUST BE SET UP BY 4:00pm on WEDNESDAY, Sept. 9th …no exceptions!!

Signed: _____ **Dated**: _____

Please return all paperwork to;
chamberbarbecue@amarillo-chamber.org, or PO Box 9480, Amarillo, TX 79105 or fax to 806-373-3909.
The team agreement, the entry form and full payment must be received by August 21, 2015 before your space can be confirmed. Spaces are assigned with first priority going to the sponsors and by returning teams, followed by the new entrants.
Submit your paperwork early; cooking team spaces are limited.

Amarillo Chamber of Commerce
Good Times Celebration® Barbecue Cook-Off
September 10, 2015
Team Agreement

PLEASE READ BEFORE SIGNING

Agreement made by and between the undersigned team and the Amarillo Chamber of Commerce (hereinafter called the Chamber), producer of the Good Times Celebration® Barbecue Cook-off (hereinafter called the cook-off).

We the undersigned team, hereby acknowledge that we have reserved a space for our exclusive use at the cook-off. We understand the team agreement, the entry form, and full payment must be received by August 21, 2015 in order for a space to be confirmed. If the team agreement, entry form, and full payment are not received by the 21st, we recognize the right of the Chamber to reassign the space.

In consideration for reserving said space for our use during the cook-off, we agree to pay the Chamber a total sum of $_____. Cancellations in writing prior to August 21, 2015 are eligible for a refund of 50% of the total fee. We understand that NO REFUND will be given after August 21st. Space assignments are made by the Chamber Barbecue Committee, (sponsor teams will have first option on position, next will be the returning teams followed by the new entries). The Chamber and the Chairman reserve the right to make space location changes which will, in the opinion of the Chamber and the Barbecue Committee, be beneficial to the cook-off.

Neither the Chamber, any sponsor, any member of the Chamber Barbecue Committee, the Chamber Membership Council, the City of Amarillo or task forces involved with the cook-off will be held liable for any loss or damage to the property of teams or their employees due to fire, theft, accident or any other cause whatsoever that may arise from use or occupancy of provided space. The team agrees to indemnify and hold harmless any member of the Chamber, any sponsor, the Chamber Barbecue Committee, the Chamber Membership Council, the City of Amarillo, or task forces involved with the cook-off against any and all liability arising from any and all damage to property or personal injury or loss caused by the team, its agents, representatives, employees, or any such person.

continued on reverse side

Security guards and public liability insurance is provided by the Chamber. The Chamber will exercise reasonable care for the protection of the team's materials and displays. However, no liability for losses will be assumed or implied. The Chamber is not liable for loss or damage to equipment. Please get an insurance binder on your equipment if not already covered in your policy.

We hereby understand and agree that the space leased herewith includes only that which is defined and set forth in the published Chamber Rules and Regulations, and participants must adhere to all electrical, fire and other codes of the City of Amarillo; and that any additional requirements desired by us must be approved by the Chamber in writing. We understand by participating in the cook-off, we **must have one representative from our cooking team present at the cook's meeting** which will be held on Thursday, August 25th at the City of Amarillo Environmental Health Department, 808 S. Buchanan (Simms Municipal Bldg.), 2nd floor at 4:00pm. Another cook's meeting will be held on Thursday, September 10th at 12:00pm on the front lawn of the Chamber and we must have one representative from our cooking team present at this meeting as well. In addition, we will be responsible to provide an ample amount of USDA or State inspected meat to feed a minimum of 500 people and we understand the Chamber is not responsible for covering any expenses incurred due to our participation in the cook-off. **We hereby acknowledge that we have read and will comply with the City of Amarillo Environmental Health Department's Policy for Operations of Temporary Food Establishments and Cook-Offs and the accompanying Chamber Rules and Regulations governing this contract**. I have signed this contract and am authorized to do so. We agree that the same shall be and are hereby made a part of this contract and that we and our employees and representatives will at all times observe, perform and abide by the same. We agree that there are no oral or written agreements or representation other than those printed or written herewith, and that this application shall constitute a valid contract only when accepted by the Chamber.

Signature Date

Print Name Print Company Name

GOOD TIMES CELEBRATION® BARBECUE COOK-OFF
RULES & REGULATIONS
September 10, 2015

TEAM INFO/RULES

1. A team will consist of one head cook and their 4 assistants not to exceed a total of 5 participants.
2. The **MANDATORY** Cook's Meeting will be held on **Thursday, August 27th** at the City of Amarillo Environmental Health Department, 808 S. Buchanan (Simms Municipal Bldg.), 2nd floor at 4:00pm. One representative out of the 5 on the team must attend this meeting or your cooking space will be forfeited.
3. **Cooking teams are limited.** All sponsor teams will be positioned first by order of commitment. Previously participating teams will be positioned next then it will open to the new entries. Non-Sponsor Team fees are $300 for Amarillo Chamber members and $500 for non-members. **All payments must be received by Friday, August 21st or you will forfeit your cooking space**.
4. Team spaces will be assigned and marked on Tuesday evening, September 8th.
5. **NO live animals of any kind are allowed on the grounds**; if it has fur, if it barks, meows, or growls, if it walks on all-fours, if it requires a collar, a leash, or a cage**...leave it at home!**
6. Check in will start at the 11th & Tyler Street entrance ONLY at **9:00am** on **Wednesday morning, September 10th**. Every team **must** be set up **that evening prior to 4:00pm.**
7. Team Night will be the evening of the 9th, from 5:30pm until 8:00pm, your participation is optional.
8. Cooking area must be kept clean and trash emptied into the containers provided. **DO NOT dump cooking oil, grease or coals** in the sinks, on the pavement, grass or in the trash cans and dumpsters. **Grease containers are provided** and **you must provide a can for the coals**. **DO NOT dump ice on the grass**. Damage to any of the aforementioned will result in damage and/or cleanup charges. All props, (hay bales, wood, etc) must be picked up and your area cleaned immediately following the event.
9. Each team is obligated to supply and cook enough USDA inspected meat to feed a minimum of 500 people. If you are able to feed more…Thank you!
10. **Cutting open or dismantling any part of the fence will NOT be tolerated!**
11. No parking is allowed in the Taylor (Merrick) Building's lot on the southeast corner of 11th and Polk or in the Family Support Services lot on the southwest corner of 10th and Taylor. **Your vehicle will be towed** at your expense; there will be no further warnings.
12. Wednesday evening's activities are not promoted and are not open to the public.
13. Each team will receive 10 wristbands for Wednesday night (5 for the team & 5 for guests).
14. The gates will be staffed; **ANYONE WITHOUT A WRISTBAND WILL NOT BE ALLOWED TO ENTER THE GATES!** ***Wristbands will not be for sale at the gates.*** **NO WRISTBAND, NO ENTRY!...this includes your cooking team!**
15. On Thursday, September 10th there will be a cook's meeting at noon on the Chamber lawn where each team will receive their 5 wristbands. Additional tickets for Thursday are $30 each (all inclusive) and **are only available** at Panhandle Ticket outlets, the Civic Center box office and at www.panhandletickets.com beginning August 3rd at noon until 3pm, Thursday, September 10th. Tickets at the gate are $40 each. Wristbands **must** be on by 4pm each day.
16. Teams may hand out promotional items, food, products, etc. from their booth ONLY and NOT from any other location or booth. **The selling of items or services is NOT permitted**.
17. **NO** vehicles of any kind are allowed in the cook-off area, all vehicles must be parked outside the fenced perimeter.
18. Being a business networking event, **children and strollers are strongly discouraged**.
19. Please share all the information and rules with your company and/or team.

COMPETITION

1. Competition will be held in these categories: beef brisket, pork ribs, and other (any other meat). Veggies, fruit, and road kill will **not** be judged.
2. The three divisions to be judged are: Professional, Corporate and Amateur. **Only one entry in each category per team will be allowed for judging.**
3. The brisket, ribs and meat for the other category to be judged must be provided by the team entering the competition. Meat that is donated to each team from our sponsor (Tyson) is **NOT** to be used for your judged entry. That meat is donated for you to cook and serve the public that attends on Thursday.
4. ALL cooking must be done on the premises; no food may be prepared in a private dwelling. All covered cooking devices are permitted; open top grills, holes and pits are not permitted.
5. Showmanship awards are also presented, each team is encouraged to participate in showmanship.
6. A total of 30 plaques will be awarded; First (1st), Second (2nd), and Third (3rd) place in showmanship. First (1st), Second (2nd), and Third (3rd) place in each meat category within each division. The winning teams will be listed in the Chamber eNews, the Chamber website and other various publications; space permitting. **(Continued)**

CODES/SUPPLIES

1. The following City Health Code specifications for food storage and handling must be met:
   a. **All raw food must be refrigerated**; **the holding temperature must remain at or below 41 degrees**. Therefore you will be required to store your raw food in one of the 2 refrigerated trucks/reefers provided by the Chamber unless you bring a refrigerated unit. Storage on ice in a cooler is **NOT** sufficient and not acceptable!
   b. **Each team MUST provide their own screened "food preparation" area in order to participate. The seasoning, marinating and the cutting of all food must be performed in a screened area…no exceptions!**
   c. **After cooking; the food items MUST be maintained in a covered warming container and maintained at 135 degrees.**
   d. Cleanliness of the cooking team and cooking area is **REQUIRED**:
      1. Eating, Drinking and Smoking are **prohibited** in the team spaces.
      2. Clean hands and single service gloves are a must.
      3. Your preparation area **MUST** be screened in to prevent the flies from contacting your food items. Keep your screen/tent zipped closed.
      4. Handle all utensils; especially plastic flatware by the handles only.
      5. All single service items (plates, napkins, etc) must be covered for protection.
      6. The cooking team must serve the food items, **DO NOT allow anyone to "help themselves"** to your food items.
      7. A mild solution of bleach water is a must for the storage of your wiping towels.
      8. An approved sanitizer will be required. The label will indicate if it is approved for use by a food establishment. Household disinfectants like "409" and "Lysol" are not approved by the Food and Drug Administration as sanitizers and cannot be used at temporary food events.
      9. Teams must have a tub for washing and rinsing dishes, utensils and hands. Along with a 10 gallon container of clean water to change out the dirty water in the tubs. A sink with hot and cold running water and a trailer equipped with hot and cold running water and a wastewater tank are also provided.
      10. Wastewater must be disposed of properly…not dumped on the pavement or grass. You must use the sink on the south side of the Chamber building or the wastewater tank available in the water trailer.

2. Each team **must** have their own fire extinguisher, easily accessible.
3. Participants must provide all needed equipment; cooker, canopy, tables, storage and serving supplies, utensils, etc. Participants requiring electricity must supply **heavy-duty** electrical cords and **must** adhere to all electrical, fire and other codes of the City of Amarillo.
4. Sponsorship banners for approved display outside your designated paid cooking space are **not** to exceed 8' in length or 3' in height and are limited as follows: $1500 sponsors – 3, $750 sponsors – 2, $500 sponsors – 1.
5. All banners for display outside your designated cooking space are to be given to the Chamber staff several days prior to the event. Banners will be hung by the Chamber staff and all unauthorized banners will be removed.
6. **The Chamber must approve the use of all props, banners, tents, canopies, games, etc**. prior to the event. Props, banners, tents, canopies, games or any other equipment may **NOT** exceed the boundaries of your designated paid cooking space. Excessive music, firearms or any other explosive noise producing pyrotechnics are not allowed so they do not to disturb the other cooking teams or their property.

Everyone on your team MUST adhere to the rules.
Abusing any of the rules is punishable by expulsion from the event of everyone in connection with the guilty person(s), business and/or cooking team.

Return the attached, signed agreement along with full payment, prior to the close of business on Thursday, August 21st to:

Amarillo Chamber of Commerce
PO Box 9480, Amarillo TX 79105
Fax: (806) 373-3909
Email: chamberbarbecue@amarillo-chamber.org

Questions? Call the Chamber at (806) 373-7800 for more information.

Issue 10

October 2009

ENVIRONMENTAL HEALTH DEPARTMENT POLICY FOR OPERATION OF TEMPORARY FOOD ESTABLISHMENTS AND COOK OFFS

Amarillo Bi-City-County Health District

If you provide food to the public there are laws that require you to maintain these standards

- **Obtain permits**
- **Do not fix any food at a private home**
- **Protect the food at every step**
- **Keep food/drinks hot or cold**
- **Wash your hands and keep them clean**

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Definitions

Temporary food establishments are food service establishments, which are permitted to operate without complying with all the requirements of the rules for restaurants. Temporary food establishments include cook offs and events sponsored by non-profit agencies or groups.

Potentially hazardous foods include meats, chicken, seafood, fried foods, fruits, vegetables, and some drinks. Any food or drink can become dirty.

Extensive preparation would include mixing, combining two or more ingredients and taking more than 4 hours to begin the cooking process for any food.

Food preparation area: any area where food/drinks are mixed, cut or seasoned

Food Service area any area where food is served to people.

Prevent, Promote, Protect

You may need to contact Building Safety regarding their requirements and or inspections relating to temporary structures:

Dan Aldrich 378-6095 or

Randy Schuster 378-3042

The number for Code Enforcement in Canyon is

655-5014.

Considerations before you serve food or drink to the public

- Event sites have unique hazards to the food you serve such as wind, rain, dust and insects. These guidelines are based on state law and offer a safe way to serve food to the public.
- Due to limited food protection capability and clean-up facilities most temporary food establishments are allowed only limited food preparation.
- Booths that are properly constructed with floors, walls and ceilings and have hot and cold running water under pressure may provide adequate protection for preparation of foods/drinks inside the booth.

Permits and inspections

Prepare and serve food safely including special events.

The preparation of potentially hazardous food requiring limited preparation, such as hamburgers and frankfurters, and whole meat BBQ that would require only seasoning and cooking may be prepared in the booth/cook off area. Caution must be taken to protect the food, the table the food is prepared on and any utensil used in the preparation.. Foods requiring extensive preparation MUST BE prepared in a kitchen, already permitted by the Department, or a church, school, or club kitchen that would have adequate facilities to handle the foods prepared **unless the booth can meet all food protection standards mentioned.**

The Environmental Health Department must be notified before extensive preparation so that an inspection can be completed before the food is served at the event. If we are not notified of the food preparation, then this may result in the food prohibited from service at the event

A permit is required for EACH booth unless the cook off sponsor has opted to apply for one permit that will cover all teams. (See application for permit fee.)

The completion of an application does not guarantee that a permit will be issued.

FROM June 1

Until

October 31

food prep areas must be screened or protected from insects with air curtains

Booths and cook off team areas

All applications are due in the Environmental Health Department office a minimum of two (2) working days before an event.

Applications must be received in our office by this deadline or they cannot operate.

Food preparation areas located outside in parks, fields, on parking lots, or on street corners must be totally enclosed (walls, ceilings, and floors) in a booth.

Food can be served inside buildings.

Food service areas must be enclosed in a booth with floors, walls and ceilings or the food must be constantly covered in-side chaffing dishes/electric warmers/ electric coolers/steam tables with lids, or packaged into individual servings and maintained at proper temperatures.

Packaged food that is served to the customer in the same unopened package will not require a totally enclosed booth, but you must arrange the food area so the public cannot gain entrance around the food The attached sample booth/cook off team area is one example of how to set up the food area.

June 1 THROUGH October 31 food preparation areas must be protected from insects. Screening (16 mesh) is the preferred method to prevent any problem from houseflies and other flying insects. Service windows shall be screened and shall be kept closed except when in actual use. The top and the bottom need to be affixed so the flies do not come in underneath the screening. Service windows shall be screened and shall be kept closed except when in actual use.

Extensive preparation and handling of food at the site requires the booth/cook off team area be equipped with hot and cold running water for utensil washing and hand washing.

If a single event lasts more than one day, hot and cold running water will be required.

Food vendors that extensively prepare food in their booths (*example: mixing/blending of ingredients, **slicing and peeling of raw produce,** any food that requires washing before preparation, any preparation that would require washing of utensils and equipment during preparation*) must have a **booth/cook off team area equipped with a hand washing sink and a separate two compartment utility sink properly plumbed with hot and cold running water under pressure**

Food preparation areas must protect the food you cook

Food preparation and service areas must be made of wood, or other materials that protect the interior from the weather and prevents the entrance of insects. Solid or screened, doors shall have springs so that they are self closing. All outer openings will remain closed except when in use.

Floors will be constructed of concrete, asphalt, tight wood, or other cleanable material that is in good repair. Dirt or gravel, when graded to drain may be used as sub-flooring when covered with plywood or similar product.

Cookers/smokers and grills must be enclosed. Flat open grills; smokers and cookers without lids or weatherproof durable covers **are not allowed.**

State law specifically requires cookers to be enclosed. The public must not gain access to this area so there is less of a chance of a person contaminating the food. A second reason to prohibit public contact with any cooker is for safety reasons and to reduce the chance of someone being burned by a hot surface. Food must be taken to and from the cookers/smoker in a food grade container that is covered with a lid to protect the food from insects, dirt and rain. The food must remain covered until served to the customer.

Obtain food from an inspected place,
Cook thoroughly
Serve safely and avoid contamination

Food

- Food held or cooked for team members or volunteers cannot be stored with food served to the public. If "private" self-consumption food is provided, it must be labeled and held separately from any and all food that is served to the public. Any food not segregated and not prepared on site will be subject to detention by the Health Officer.
- Sanitarians will ask for receipts for any food not held in the original container. Failure to furnish a receipt can result in the food being detained.
- The public cannot serve food to themselves without adequate sneeze guards and serving utensils in place for each food served.
- As food is served to the public, great care must be taken to ensure flies, dust and other debris does not enter the food. Covered hot holding units, preferably mechanical in nature, must be utilized and kept covered when food servers are not accessing the food. Sterno units may be utilized as long as the food is held at proper temperatures. If wind or other conditions do not allow the sterno units to hold proper temperatures, mechanical units must be utilized.

Keep hot foods hot (135°F or above)

Keep cold foods cold (41°F or below)

Ice and drinks must be protected too

- Ice must come from an inspected source. Ice must be in single-use safe plastic bags sealed at the point of manufacture. **REMEMBER** ice is a food and must be stored in a clean container and protected like any other food.
- Adequate provisions must be made for refrigeration of perishable food and drink. No foods shall be stored in un-drained ice.
- If raw food is held for 4 hours or more it must be held under mechanical refrigeration and not ice.
- Keep hot foods hot, above 135°F. Keep cold foods cold, below 41°F.
- Reheat foods rapidly. (Maximum of 1 hour)
- Keep all foods at least 6 inches above the ground and keep them covered and protected from dust and insects.
- Handle food as little as possible. Wear single service gloves and use spatulas, forks, and spoons.

When you serve the public you must take precautions

1. Wet hands with hot, running water
2. Apply soap
3. Rub hands for at least 20 seconds
4. Clean under fingernails and between fingers
5. Rinse hands thoroughly under running water
6. Dry hands

Please follow these rules

- All single service items (napkins, cups, etc.) stored off the ground and covered for protection.
- To avoid contaminating food please do not eat, drink or smoke and then handle food or drink. Your hands must be washed with soap and water before returning to work when you eat, drink or smoke and BEFORE YOU PUT ON GLOVES.
- Clean gloves must be worn or a clean and sanitized utensil must be used each time you handle food that is ready to eat.
- Gloves are always worn on clean hands. DO NOT put single service gloves on over dirty hands.
- DO NOT REUSE SINGLE SERVICE GLOVES.
- No person engaged in the handling or serving of food or drink shall return to work, after using the toilet, without first thoroughly washing his/her hands.
- Prepare a mild solution of bleach water and store your wiping cloths in it or you can use paper towels and a spray bottle with a mixture of bleach and water to disinfect areas within your booth. Use test strips to determine concentration of the sanitizer.
- Do not eat while preparing or serving food.
- Drinks in containers with lids are allowed.
- Handle plastic flatware by handles and do not store food in plastic garbage bags.
- Garbage and refuse must be kept in proper containers with tight fitting lids
- Dispose of liquid wastes in restrooms, or other sanitary sewer lines and not down the gutter.
- Wastewater cannot be dumped on the asphalt, in the grass or in the curb.
- Used cooking oil must be disposed of in an oil waste container. Do not pour on the asphalt or in the grass, down any sewer line, storm drain, or gutter.

Items Required for Each Booth/Cook Off Team Area

1. Mechanical equipment to keep cold food at 41° or below
2. Mechanical equipment to heat food and to hold food at 135°F
3. Probe thermometer for testing foods internal temperatures
4. Disposable gloves
5. **Bleach or approved sanitizer***
6. Test strips to measure the concentration of the sanitizer
7. Paper towels
8. Hand sanitizer
9. Liquid hand soap for hand washing**
10. Fire extinguisher

Have all of these items so you are allowed to operate

***An approved sanitizer** will indicate on the label that it is approved for use inside a food establishment. Household disinfectants like "409 and Lysol" are not approved by the Food and Drug Administration as a sanitizer and cannot be used at temporary food events.

****If the sponsor of the temporary event does not provide hand-washing stations,** then you must have at least two buckets of water, one for hand washing and one for hand rinsing inside your booth/cook off team area.

Please remember these are guidelines and do not address every situation that may arise during an inspection. We encourage you to schedule a time to discuss your event with the department so issues may be resolved prior to the event.

Amarillo Bi-City-County Health District
Environmental Health Department

PO Box 1971
Amarillo TX
Phone: 806 378 9472

Fax: 806 378 9353
TDD 806 378-4229

State law prohibits sleeping quarters in or adjacent to food preparation areas. If you are sleeping in your RV, then no food preparation, including seasoning and storage of food for the public can occur in the RV. Laws restrict this activity to reduce the possibility of food contamination from poisonous or toxic materials, dust or debris. Article IV of the amendments to the US Constitution ensures the right of persons to be secure in their homes. Texas law prohibits Health Officials from inspecting private quarters.

Salmonella, and e. coli are two common bacteria that are found in food and do make people ill.

No leftover cooked foods can be held for service to people the next day