

9th Annual

# Amarillo Chamber **SUMMER** celebration

**Thursday, June 16th**  
**5pm - 8pm**  
**Chamber Grounds**

We're looking for tasty treats, delightful dishes or savory spirits to be showcased at the Amarillo Chamber Summer Celebration.

Show off what you do best with samples.  
We welcome restaurants, caterers or food/beverage providers to participate.  
Sign up now!

Call or Email Andrea at the Chamber to Participate  
342-2007 or  
andrea@amarillo-chamber.org

*Picture yourself  
having this much fun!*

[www.Amarillo-Chamber.org](http://www.Amarillo-Chamber.org) 806.373.7800



**EAT - DRINK - NETWORK -**

**with  
LIVE MUSIC**



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## PARTICIPATION FORM

Please Print

Business: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Telephone: \_\_\_\_\_ Fax: \_\_\_\_\_

e-mail address: \_\_\_\_\_

Representative: \_\_\_\_\_ Cell phone: \_\_\_\_\_  
(person in charge and present at the event)

If your restaurant/business has a Facebook Page, please provide the address or key word for searching. [www.facebook.com/](http://www.facebook.com/) \_\_\_\_\_

Chamber Member Serving Team Participation Fee: **FREE**

Non-Chamber Member Serving Team Participation Fee: **\$200**

Number of team members/servers under the age of 21: \_\_\_\_\_ (*wristband information only*)

**ALL SERVING AREAS ARE TO BE SET UP BETWEEN 12:00pm & 4:30pm on THURSDAY!!**

Identify large objects you plan to have on site (vehicles, self-contained trailers, etc.): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Be sure to thoroughly read the enclosed rules before signing this entry form.

Rules; Agreed to and Accepted as written by:

**Signed:** \_\_\_\_\_ **Dated:** \_\_\_\_\_

Please return all paperwork to Andrea McClintock, Amarillo Chamber of Commerce, PO Box 9480, Amarillo, TX 79105 or fax (806) 373-3909. The signed entry form must be received before your space can be confirmed. **Submit your paperwork ASAP**—spaces are very limited. Contact Andrea McClintock for more information at (806) 342-2007 or [andrea@amarillo-chamber.org](mailto:andrea@amarillo-chamber.org).



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## **RULES & REGULATIONS—READ CAREFULLY**

1. A serving team will consist of the lead representative and up to 4 assistants **not** to exceed a total of 5 participants.
2. Check in will start at the 12<sup>th</sup> Street entrance at Polk **only** at **12:00 pm** on **Thursday, June 16th**. Every serving team **MUST** be set up **by 4:30pm**.
3. The following **City Health Code specifications** for food storage and handling must be met:
  - Any raw food **MUST BE REFRIGERATED**; the holding temperature must remain at or below 41 degrees.
  - **After cooking**; the food items **MUST BE MAINTAINED** in a covered warming container and kept at 135 degrees.
  - **CLEANLINESS** of the serving team and serving area is essential.
  - Eating, Drinking and Smoking are **PROHIBITED** in the preparation and serving areas.
  - Cooking anything on-site? Your preparation area **MUST** be screened in to prevent the flies from coming in contact with your food items.
  - **CLEAN** hands and single service gloves are a must.
  - Handle all utensils; especially plastic flatware by the **HANDLES ONLY**.
  - All single service items (plates, napkins, etc.) **MUST** be covered for protection.
  - The serving team must serve your food items, **DO NOT ALLOW ANYONE TO "HELP THEMSELVES"** to your food items.
  - A mild solution of bleach water is a **MUST** for the storage of your wiping towels.
  - Serving teams **MUST** also have tubs 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.
  - Wastewater **MUST** be disposed of properly...**NOT** dumped on the pavement or grass.
4. Each serving team **MUST** have their own easily accessible fire extinguisher and provide all other needed equipment; tables, chairs, canopy, storage supplies, serving supplies, utensils, etc.
5. Electricity will be provided to each serving team. Any cooking done on the premises will be **LIMITED** to electrical devices, (deep fryers, skillets, etc.). Charcoal pits are **NOT PERMITTED**. Serving teams requiring electricity **must supply** heavy-duty electrical cords and **MUST** adhere to all electrical, fire and other codes of the City of Amarillo.
6. Serving area must be kept clean and trash emptied into the containers provided. **DO NOT** dump cooking oil or grease on the pavement, grass or in the dumpsters, **grease containers will be provided**. Damage to any of the aforementioned will result in damage and/or cleanup charges.
7. Each serving team is obligated to supply enough "munchies" (finger food items) to **feed a minimum of 500 people** (or 1,000 bites).
8. **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!
9. Props, banners, tents, canopies, games or any other equipment **MAY NOT** exceed the boundaries of your designated serving area so they **DO NOT** disturb the other teams or their property.
10. Immediately following the event, each serving team **MUST** pick up and dispose of properly; all trash, props and decorations.
11. Serving teams may hand out promotional items, food, products, etc. from their serving area **ONLY** and **NOT** from any other location. **The selling of items or services is not permitted**.
12. Being a business networking event, **children and strollers are strongly discouraged**.