



## 13th annual Chicken City Cook-Off

**APRIL 29, 2017**

**10AM-4PM**

**DOWNTOWN GAINESVILLE**

***Proceeds benefit Keep Hall Beautiful and  
Community Programs!***

### **PROFESSIONAL DIVISION**

#### REGISTRATION

- \$80 1st Entry
- \$40 Each Additional Entry
- 3rd Entry FREE

#### Minimum Quantities Required:

- 200 lbs TOTAL

#### Prizes Awarded for Each Category

- 1st Place- \$250 and Plaque
- 2nd Place- \$150 and Plaque
- 3rd Place- \$75 and Plaque

### **BACKYARD BAR-B-Q DIVISION**

#### REGISTRATION

- \$50 1st Entry
- \$25 Each Additional Entry
- 3rd Entry FREE

#### Minimum Quantities Required:

- 200 lbs TOTAL

#### Prizes Awarded for Each Category

- 1st Place- \$150 and Plaque
- 2nd Place- \$100 and Plaque
- 3rd Place- \$75 and Plaque

### **All Entries Are Eligible For:**

**People's Choice Awards**

**Showmanship Award**

**And**

**Grand Champion**

**\$1000 and Chicken City Cup (1 Year Possession)**



# Cook Team Registration Form:

Team Name: \_\_\_\_\_

Team Captain Name: \_\_\_\_\_

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

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

## FEES:

(PLEASE CIRCLE WHICH DIVISION PARTICIPATING)

<u>BACKYARD</u>	<u>PROFESSIONAL</u>
1 <sup>st</sup> Entry - \$50	1 <sup>st</sup> Entry - \$80
2 <sup>nd</sup> Entry - \$25	2 <sup>nd</sup> Entry - \$40
3 <sup>rd</sup> Entry - FREE	3 <sup>rd</sup> Entry - FREE
4+ Entries - \$25 Each	4+ Entries - \$25 Each

TOTAL # OF ENTRIES: \_\_\_\_\_

PLEASE LIST THE NUMBER OF ENTRIES FOR EACH CATEGORY BELOW:

WINGS: \_\_\_\_\_ CHICKEN: \_\_\_\_\_ SPECIALTY: \_\_\_\_\_

Cooking Device (Fryer, Grill, Etc.) And Size: \_\_\_\_\_

\*Each team will be given 2 wristbands. Additional Cluck Cards can be purchased with the registration for \$3 per card. Cluck Cards can be purchased day of the event for \$5 per card.\*

I need \_\_\_\_\_ additional CLUCK CARDS @ \$3 each.

TOTAL AMOUNT ENCLOSED: \$ \_\_\_\_\_

### REGISTRATION & PAYMENT

<p><b><u>MAIL:</u></b> PLEASE MAKE CHECKS PAYABLE TO: KEEP HALL BEAUTIFUL (MEMO: KHB SPRING CHICKEN FESTIVAL) PO BOX 207 GAINESVILLE, GA 30503</p>	<p><b><u>DROP OFF:</u></b> PLEASE MAKE CHECKS PAYABLE TO: KEEP HALL BEAUTIFUL (MEMO: KHB SPRING CHICKEN FESTIVAL) 117 JESSE JEWELL PARKWAY GAINESVILLE, GA 30501</p>
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**CALL OR EMAIL:**  
TO PAY BY PHONE CALL: 770-531-1102 OR EMAIL US AT [INFO@KEEPHALLBEAUTIFUL.ORG](mailto:INFO@KEEPHALLBEAUTIFUL.ORG)

## 2017 - COOK TEAM CHICKEN ORDER FORM

Cook Team Name: \_\_\_\_\_

Please enter the total number of pounds, in the chart below, for each type of chicken you will need. Remember the minimum quantities per entry when entering amounts. All chicken must be ordered in 20 pound increments. Also, please specify whether you want to receive your order in increments throughout the day, or all in the morning.

<u>CUT CHOICE</u>	<u>TOTAL AMOUNT ORDERED</u>	<u>REMAINDER TO BE RECEIVED: THROUGHOUT THE DAY</u>	<u>INITIAL AMOUNT RECEIVED: BETWEEN 6 AM AND 8 AM</u>
WHOLE WINGS			
CUT WINGS			
WHOLE BIRD (W/O GIBLETS)			
LEG QUARTERS (DRUM & THIGH)			
SPLIT BREAST (NO WING)			
BONELESS SKINLESS THIGH MEAT			
BONELESS SKINLESS BREAST			
TENDERS			

### NOTE:

**Professional Division: Required to cook 200 pounds or 10 whole chickens per cook-off entry**

**Backyard Division: Required to cook 80 pounds or 5 whole chickens per cook-off entry**

## **COOK TEAM INFORMATION & TIMELINE**

### **PRIOR TO EVENT**

- Must attend at least one of the following cook team meetings. Meetings begin at 6:30 PM and are held at 117 Spring Street, Gainesville, GA 30501
  - Thursday, February 23<sup>rd</sup> (This meeting is only open to previously competing teams)
  - Thursday, March 9<sup>th</sup> (This meeting is open to all cook teams and public)
  - Thursday, April 6<sup>th</sup> (This meeting is open to all cook teams and public)
- Submit The Following:
  - Registration Form
  - Fees (Make checks payable to Keep Hall Beautiful and reference SCF Cook Team in the Memo)
  - Chicken Order Form

### **DAY OF SET-UP**

- Teams may set-up on Friday, April 28<sup>th</sup> from 12 PM to 8 PM or on Saturday, April 29<sup>th</sup> BEFORE 6 AM!
  - Teams may submit a request for early set-up by contacting Kelly Norman via email at [kelly@keephallbeautiful.org](mailto:kelly@keephallbeautiful.org). Please note that early set-up does require a prior approval.
  - Teams with large equipment and/or extensive set-up, we highly recommend that you set-up as early as possible on Friday before it gets crowded, as it can/will be difficult to maneuver.
- No vehicles will be permitted to enter or leave the cook team area from 6 AM until 4:30 PM on the day of the festival.
- There will be a patrol officer on-site throughout the evening.

### **DAY OF FESTIVAL**

- 6 AM – 8 AM: Distribution of Initial Chicken Order (Food Bank Refrigerator Truck – Located @ Cook Team Support Tent)
  - 7 AM: Mandatory Cook Team Meeting (Cook Team Support Tent)
  - 8 AM – 4 PM: Health Department will do random compliance checks. (Please see attached information)
  - 10 AM: Festival Begins
  - 10:30 AM: Spring Chicken Festival Parade Begins
  - 11 AM: Cook Area Opens To Public (Be Ready To Distribute Samples)
  - 11 AM: Judging Begins (Your Exact Time Is Written On Your Entry Box)
  - 11 AM – 12 PM: Wings
  - 12 PM – 1 PM: Specialty
  - 1 PM – 2 PM: Chicken
- (Cook teams will take their entry to be judged, to the indicated drop-off area, runners will then run the entry to the judging area.)
- 3 PM: People's Choice Boxes Will Be Collected and Votes Will Be Counted
  - 4 PM: Winners Will Be Announced & Prizes Will Be Awarded (Located @ Sound Stage)
  - 4 PM: Conclusion of FESTIVAL!
  - 4:30 PM: Vehicles Are Allowed In Cook Team Area For Break Down

**ADDITIONAL NOTES:**

- The date of the event is Saturday, April 29<sup>th</sup>. Make sure all involved understand it is the last Saturday in April and not the 4<sup>th</sup> Saturday.
- We are using the CLUCK CARD SYSTEM again this year. Please make sure to have a member of your team available to punch the cluck cards. If you need a volunteer for this duty, PLEASE indicate PRIOR to the festival so that a volunteer can be provided for you.
- ONE SAMPLE per cluck card punch.
- Have samples READY by 10:30 AM to accommodate opening rush.
- NO OPEN CONTAINERS (City Ordinance)
- Please keep any music at booth to a minimum in order to hear on-going announcements.
- ALL TENTS MUST BE ANCHORED. If you are on pavement use sandbag/anchoring system.
- No pets allowed in cooking area.
- Parking for cook team vehicles are located in parking deck or Main Street Parking Lot (Located at the corner of Main and Maple)

**YOUR NOTES:**

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## **CHICKEN COOK TEAM CHECKLIST**

### Festival Organizers Provide:

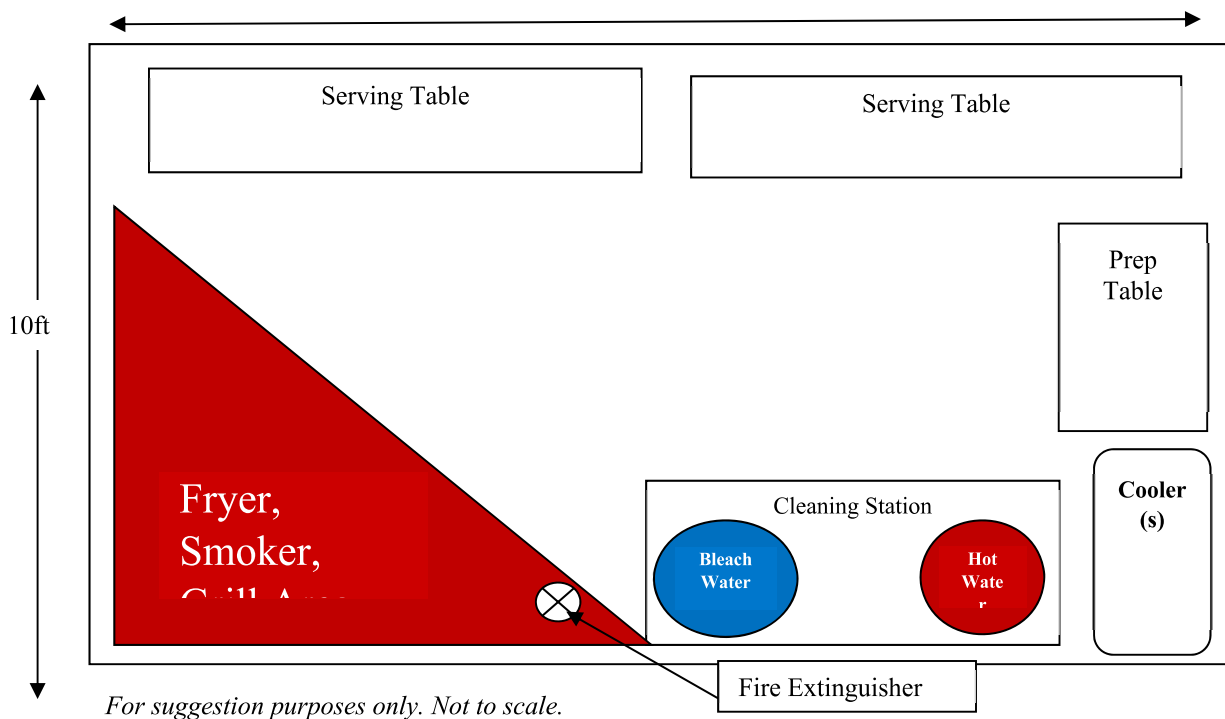
- Chicken (Based off Cook Team Prior Event Submitted Order Form)
- 5 Gallon Buckets for Sanitizing (Will Provide Bleach, As Well)
- 3 – 20 lb. bags of ice per team
- Water (Located at designated site; not available for each individual tent)
- Electricity (Must be noted upon registration and must provide your own drop cords)
- Paper Products for Sampling (Must be noted upon registration if you will need sporks)
- People's Choice Ballot Box
- Judging Containers for Entries (1 per entry)
- 2 Unlimited Sample Wristbands For Team Members

### Cook Teams Provide:

- Tables
- Tent(s) With Ways to Secure (Note: All spaces are on pavement...no drilling or staking)
- Chairs
- Cookers
- Utensils (Tongs, Grill Accessories, Knives, Etc.)
- Thermometers (Need at least 2 – 1 For Raw Chicken & 1 For Cooked Chicken)
- Staging Containers (For Marinating and For Cooked Chicken)
- Water Cooler with Spout for Handwashing
- Soap for Handwashing
- Coolers To Keep Chicken Cold and/or Hot
- Fire Extinguisher
- Gloves
- Dolly/Hand Trucks for Picking Up Chicken (No dollies/hand trucks will be available)
- Hoses and Drop Cords
- Additional Cluck Cards @ \$3 Each (Ordered in advance with cook team registration)

## Cook Team Booth Set Up and Preparation Information and Suggestions

- ◇ Serving Table(s) - (Suggested to have 2) Must be located in front of all Team Booths and ALL 20 FT must be blocked off to the Public to prevent entrance into the cooking areas
- ◇ Once food is cooked, all teams must keep food at the required serving temperatures in accordance with Health Department guidelines provided. (Ex. Crockpots, chafing dishes, cooler, etc.)
- ◇ It is recommended all cooking equipment be located in the back of all Team Booths to ensure public safety.
- ◇ All teams must have an insulated water cooler (w/spout) to keep hot water and must set-up bleach bucket for cleaning and sanitation purposes. Bleach bucket provided, all teams will have access to hot water.
- ◇ Suggest using at least one 10' x 10' tent to cover cooking and preparation areas in case of rain.
- ◇ After teams receive chicken, they must keep chicken in a cooler on ice. Ice will be provided to all teams.
- ◇ Please remember to maintain separate utensils, cooking tools, and containers for raw and cooked items to prevent cross-contamination



### Sample Size Recommendations

Cut	Sample Portion Size
Whole Wing	Half
Cut Wing	Serve As Is
Whole Bird	2"x 2" cut portion, serving cup full or half wing
Breast	3-4 samples per
Thigh	2-3 samples per
Tender	1/2

## The Most Important Way to Help Prevent Foodborne Illness

Since the staff at temporary food service events may not be professionals, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

1. Use soap and running warm water to wash hands
2. Rub your hands vigorously as you wash them for at least 20 seconds
  - Back of hands
  - Wrists and forearms up to elbows
  - Between fingers
  - Under fingernails
3. Rinse your hands thoroughly
4. Dry hands with a single-service paper towel
5. Turn off the water using paper towel instead of your bare hands



Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the toilet facilities;
- After caring for or handling animals;
- After coughing, sneezing, using a handkerchief or disposable tissue;
- After drinking, using tobacco, or eating;
- After handling soiled surfaces, equipment or utensils;
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
- When switching between working with raw foods and working with ready-to-eat food;
- Directly before touching ready-to-eat food or food-contact surfaces; and
- After engaging in other activities that contaminate the hands.

**REMEMBER:** Do not touch ready-to-eat food with bare hands; use a clean and sanitized utensil, deli tissue or single use gloves.



For More Information  
Contact your County Health Department  
Environmental Health Specialist who can  
provide you with information about how to  
operate at temporary events safely.



Georgia Department of Public Health  
Environmental Health Section  
(404) 657-6534  
[www.georgiaehp.us](http://www.georgiaehp.us)

## Food Safety At Non-Profit Temporary Events





## THE TOP FIVE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS

From past experience, the U.S. Centers for Disease Control and Prevention list these five circumstances as the ones most likely to cause illnesses. Check through the list to make sure your event has covered these common causes of foodborne illness:

### ❖ Improper Holding Temperatures

Up to 90% of all food poisoning cases occur when foods are not held at proper temperatures. Always keep hot and cold foods at required temperatures.

### ❖ Inadequate Cooking Temperatures

The Food and Drug Administration establishes internal temperatures for cooked foods. All foods should be cooked to these temperatures and checked with a probe thermometer.

### ❖ Contaminated Equipment

Contaminated utensils and equipment lead to cross contamination of food. All utensils and equipment should be properly cleaned and sanitized at least once every 4 hours or more frequently as needed.

### ❖ Poor Personal Hygiene

Poor hand washing habits and food handlers working while sick are implicated in 1 out of 4 foodborne illnesses. Ensure proper hand washing and never allow sick employees to handle food, utensils and equipment.

### ❖ Food from Unsafe Sources

All foods must be obtained from approved sources that comply with applicable laws and regulations.

## NON PROFIT FOOD SERVICE LAW

Each year in Georgia, communities around the state have various events, fairs, and festivals sponsored by non-profit organizations involving the service of food. Under the Georgia Non-Profit Food Service Law, a county or municipality is authorized to issue permits for the operation of non-profit food service at events that last 120 hours or less sponsored by the county, municipality, or a non-profit organization. The law specifies food safety standards that must be met to protect the public's health. The law authorizes the county boards of health to provide staff assistance to organizations at events covered under this law for the purpose of providing food safety education.

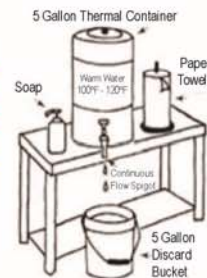


### Provide Shelter:

Protection from Environmental Contamination

### Employee Health, Washing Hands, and No Bare Hand Contact with Ready-to-Eat Food:

Protection from Food Workers as a Source of Contamination



### Keep Food at Safe Hot and Cold Temperatures:

Protection from Foodborne Illness Pathogens



## STANDARDS FOR FOOD SAFETY: O.C.G.A. 26-2-392

- Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption
- Food must be purchased from licensed food processing establishments — home canned or packaged food is not allowed.
- Food must be protected from potential contamination from vermin, the environment, and people at all times.
- The temperature of potentially hazardous foods such as meat, poultry, fish etc., must be held at safe temperatures of at least 140°F or higher, if held hot, and at least 45°F or less, if held cold.
- Foods such as pastries filled with cream or synthetic cream; custards; or salads containing meat, poultry, eggs, or fish such as tuna or ham salad can not be prepared and served without a hazard control program.
- Frozen desserts must be made from commercially pasteurized mixes.
- Suitable utensils must be used to eliminate hand contact with cooked food.
- All utensils and equipment must be cleaned periodically to prevent buildup of food.
- Ice that is consumed or that contacts food must be purchased from a commercially prepared and inspected source and protected from contamination. Ice used for cooling food shall not be used for consumption.
- Unused or unsold food cannot be transported to another location for sale and or service.
- Food items which have been packaged, bottled, or canned in unapproved facilities are not allowed.
- Provide a convenient hand washing facility available for employee hand washing. This facility shall consist of, at least, running water and individual paper towels.