

# Rhythm & Ribs

## Vendor Registration Form

**Sept 22, 2012**

**11:00 a.m.-8:30 p.m.**

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

Company Name: \_\_\_\_\_

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

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

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

Description of Menu:

\_\_\_\_\_  
\_\_\_\_\_

\_\_\_\_\_ \$350

\_\_\_\_\_ \$25%

\_\_\_\_\_ \$50 (Joe Blow Division)

### Vendor Requirements:

#### **Items to be sold:**

Any food related items may be sold. **No beverages of any kind can be sold.**

#### **Electricity:**

The City of Cottonwood will provide power to all rib vending participants.

#### **Vendor Setup:**

Each vendor is required to have four large tables in front of their booth; two tables are for samples, and two are for regular menu items. Booths must be staffed to accommodate these requirements. Vendors are allowed to set-up on September 21, or the morning of Sept 22, 2012. If you decide to set-up on September 21, the City of Cottonwood is not

responsible for any lost or damaged property. The City of Cottonwood will reimburse \$1 for each rib ticket received. Please make sure to keep each ticket and turn them all in at the conclusion of the program. All Joe Blow division cookers must have a fire extinguisher, and follow sanitarily cooking methods.

### **Health Department:**

#### **Minimal Food Booth and Mobile food Unit Requirements (Joe Blow Division excluded)**

(Yavapai Health Department)

1. Overhead protection, three side walls and flooring is required for food booths. Doors for Mobile Food Booths must self-close. Screening of openings may also be required. Booths selling only commercially prepackaged foods may not need to meet the booth requirements.
2. Accurate long stem thermometer, which reads from 0F to 220F.
3. Chlorine bleach or other approved sanitizer (iodine or quaternary ammonium) must be used in the sanitizing solution for utensils & equipment AND sanitizing counters & tables.
4. Approved hand washing facilities with clean running water, soap, paper towels (separate from the dishwashing set-up), and a container to catch and hold wastewater.
5. All foods, ice for drinks, and water must come from approved sources. Ice scoop require handles.
6. Covered garbage or waste can.
7. Any off site food preparation (if applicable) must take place in a facility approved by the Health Services. This requires a completed and approved Commissary Agreement form.
8. All food must come from an approved source or commissary (kitchen facility) which must be under permit and have passed necessary health department inspections.
9. Sales of pre-packaged and properly labeled non-potentially hazardous foods (e.g. chips, candy, can soda, bottle water, etc...) will be allowed with minor restrictions on product storage.
10. Food service operations involving "complex" food preparation and cooking procedures will require a health permit and approval from Yavapai County Community Health Services

### **Joe Blow Division:**

1. Only foods and ingredients from an approved source may be used (i.e. USDA inspected meat from a food supplier, supermarket, etc...).
2. No public food service or sampling will be allowed. Only the official judges may participate with the understanding that the food is not being inspected.
3. Ribs must be cooked the same day of the event.
4. The final cook-out temperature of the ribs must reach 165 °F, and they must remain at 130F or above until served.
5. Contestants need to follow best practices for hand wash and personal hygiene. Food service gloves or tongs should be used to avoid bare hand contact for service.
6. Competitors must prepare 4 racks of ribs. Ribs are due at 5:00 p.m. Judges will visit each participant and review their product based on Sauce, Tenderness, & Presentation.
7. Each participant is allowed one additional guest to help prepare onsite.

### **Release:**

Waiver of Liability: In consideration of your accepting this entry, I, the undersigned, intending to be legally bound, herby from myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the City of Cottonwood's Rhythm & Ribs and their representatives, successors, and assigns, for any and all injuries suffered by me in this event. Further, I hereby grant full permission to the City of Cottonwood's Rhythm & Ribs and/ or agents authorized by them to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose.

**As a condition of providing services to the City of Cottonwood, I understand and agree that I must obtain and furnish to the City written evidence of the types and amounts of insurance coverage required by the City, including endorsements naming the City as an additional insured, and waiving subrogation against the City. Not required for Joe Blow competitors.**

I also understand that I must obtain a Special Event Permit form the Yavapai Health Department to be able to sell concessions at Rhythm & Ribs. Not required for Joe Blow competitors.

For more information contact Hezekiah Allen, at 928-639-3200

Vendor Representative: \_\_\_\_\_

City of Cottonwood Representative: \_\_\_\_\_