



The Sedalia Center's

21st ANNUAL CHILI COOK-OFF

Saturday, October 21, 2017

Sponsored by Bank of the James

CWTUMAPPLICATION

Chili Team Name: _____

Contact Person: _____

Address: _____

Email: (Day) _____ (Eve) _____

Phone: _____

Name of Organization: _____

(If applicable) _____

Team Members: (Including Contact Person, maximum of 4 members, no exceptions.) *

*Additional members will have to purchase individual tickets

1. _____

2. _____

3. _____

4. _____

Please return this application to:

The Sedalia Center

1108 Sedalia School Road Big Island,
VA 24526

Questions? Call The Sedalia Center at 434-299-5080.



CHILI TEAM INFORMATION

- Cooking: 5:30am to 11:30am
Chili Tasting: Noon to 4:00pm
Judging: 11:30 am (For Best Tasting and Best Presentation.)
Vote Buckets: Collected at 4:00pm (For People's Choice Award.)
Awards: 5:00 pm
Required: 10 gallons of Chili — Cooked on site.
Entry Fee: FREE
Teams: Maximum of 4 Team Members! No exceptions.
Trophies Awarded: * 1st, 2nd, 3rd for Best Tasting Chili
* Best Presentation
* People's Choice Award

ALL COOKING MUST BE DONE ON SITE. Tasting cups, spoons, paper towels, and hand washing stations provided by The Sedalia Center. Teams must provide their own tent/table setup, All teams must comply with the attached Virginia Health Department Requirements.

Electric Hookup: 110V hookup available upon request. Teams to supply their own extension cords.

Camping: Teams Camp Free.
Public Camping available. \$20 RV with electric hookup. \$10 Rough.

If you have any questions call 434.299.5080 or email office@sedaliacenter.org. Visit www.sedaliacenter.org for more information.

•Virginia Department of Health
Central Virginia Health District/

APPLICATION FOR A TEMPORARY FOOD VENDOR PERMIT

22 YOU MUST SUBMIT YOUR COMPLETED APPLICATION & FEES TO THE HEALTH

DEPARTMENT TWO (2) WEEKS PRIOR TO THE EVENT OR THE TEMPORARY
FOOD VENDORS PERMIT WILL NOT BE ISSUED.

Please provide the following information. Failure to provide the necessary
information may delay the processing of your application.

PLEASE CALL THIS OFFICE PRIOR TO THE EVENT TO VERIFY THE STATUS OF YOUR
APPLICATION. PLEASE NOTIFY THIS OFFICE OF ANY CHANGES IN YOUR
APPLICATION. (i.e., additional menu items etc.)

Name of Organization/individual:

Organization Representative:

Address:

Contact/Telephone Number:

EVENT:

EVENT LOCATION: _____
 DATE/TIME OF EVENT: _____
 TYPE OF FOOD FACILITY: _____

(Beverage wagon, booth, kitchen, tent, etc.)

WATER SERVICE: Private / Public Sewage Disposal: Private / Public

TRASH DISPOSAL: _____

Liquid Waste Disposal: _____

Paid by: _____ Cash _____ Credit Card _____ Check		
Date Rec'd _____	Rec'd by _____	
Receipt Number: _____		
Copy of Receipt attached		

LIST ALL FOOD & BEVERAGE ITEMS BELOW

Food/Beverage	Source	Where Prepared	Method of Prep/ Equipment Used

Hand Washing
Method

Condiments
Served

Utensil/How
Cleaned

Refrigeration

List Cooking
Equipment


I have read the attached instructions, understand them and will comply with their requirements.
I understand that failure to comply may result in a permit not being issued.

Signature

Date

VDH Guidelines for the Sedalia



 All food must be prepared on site the day of the event or in a VDH permitted kitchen.

 **NO WILD GAME or RECREATIONALLY CAUGHT FISH ALLOWED.**

LOCAL FARM RAISED MEATS only acceptable if they processed at a USDA approved facility. Only use foods from approved commercial sources (grocery stores, food wholesalers). If there is any question what is allowed please contact the Health Department prior to the event.

 **NO HOME CANNED FOODS (MEATS OR VEGETABLES) ALLOWED.**

Home grown or fresh local produce is allowed as long as it is cleaned and handled properly.

 Food Stand set up:


HAND WASHING STATION

- *Over head covering (tent, canopy, umbrella)
- *Grill/cooking equipment does not have to have overhead protection but keep food covered/protected
- *Food & single service items kept off the ground
- *A barrier between the public & the cooking/serving area
- *Sanitized wipes (Clorox) for wiping surfaces
- *If you are bringing wiping cloths/bar towels they should be stored in sanitizer when not in use (1 gallon water to 1 tbsp. plain bleach)
- *3 compartment sink for wash, rinse & sanitize of equipment optional or available in the Sedalia Center

 **NO BARE HAND CONTACT WITH READY TO EAT OR COOKED FOOD.**

Use suitable utensils such as: scoops, tongs, spoons, etc., or disposable plastic gloves when handling food.

Bring enough utensils to change out if they become dropped, soiled or contaminated.
No homemade utensils, canoe paddles, branches etc.

 Cold food should be kept at 41 degrees F. or below. Coolers with ice are acceptable.

Hot food should be kept at 135 degrees F. or above. Grills, gas burners are acceptable.



Cook all raw animal foods (chicken, beef, pork, etc.) to 165 degrees F.
Have a food thermometer (bi-metallic stem or digital) to check food temperatures.



Condiments for self-service should be in individual packets/pour type dispensers or covered containers.



FOOD HANDLERS SHOULD NOT WORK IF SICK.

Or if they have the following symptoms: diarrhea, fever, vomiting, jaundice, sore throat with fever, discharges from the eyes, nose or mouth, infected wounds.



Food handlers outer garments should be clean.
No eating, drinking or smoking while preparing, cooking or serving food.
Effective hair restraints (ball caps, hats, visors, etc.) required.



Hand sanitizers and sanitized hand wipes may be used but are not a substitute for hand washing. Food handlers must wash hands with soap & water before work, before putting on gloves, after using the restroom, after handling raw animal foods, after eating, drinking or smoking or as often as necessary to remove soil & contamination.



Return the Health Dept. Temporary Event Permit Application with your packet to the Sedalia Center as soon as possible and at least 2 weeks prior to the event.
No Health Department application fee is required.
Your food stand will be inspected & permitted the day of the event if in compliance.



Please contact Terry Edwards, E.H.S.,Sr. with the Bedford Health Department if you have any questions at 540-586-7952 ext. 126 or at Terry.Edwards@vdh.virginia.gov.

