

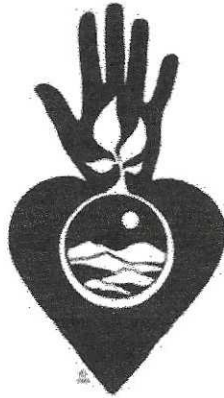


The Sedalia Center's BBQ & Blues

2017 Team Information

- Date:** Saturday, April 22nd, 2017
- Team Setup/Arrival:** Noon on Friday, April 21st, 2017
- Cooking:** Begins any time after 3pm on Friday, April 21st, 2017
- BBQ Tasting:** 12:00pm – til it's done!
- Required:** 5 gallons Pork BBQ for Public, People's Choice & Judging
- Entry Fee:** BBQ Teams Free
- Teams:** Maximum of 4 people (including contact person) per team
- Awards:**
1. Judges Awards for Best Tastin' BBQ
Trophies will be awarded to 1st, 2nd, and 3rd place winners.
First Place Winner will receive four 2017 Sedalia Season Passes.
 2. People's Choice Trophy (Voted on by Public)
 3. Best Presentation Trophy (Judge's Award based on Presentation & Display)
- Rules:**
- All cooking must be done on site.
- Tasting cups, spoons, and paper towels are provided by The Sedalia Center.
- Teams must provide their own tent/table setup.
- Electric hookup (110V) available upon request.
- Comply with the attached Virginia Health Department requirements!
- Camping:** Teams Camp Free! Public camping available. \$10 Tent, \$20 RV w/electric.

For additional information call 434.299.5080 or email director@sedaliacenter.org. Rules subject to change without notice. Visit www.sedaliacenter.org for additional information.



**The Sedalia Center's
BBQ & Blues
Saturday, April 22, 2017
2017 TEAM APPLICATION**

Team Name: _____

Contact Person: _____

Address: _____

City/ST/Zip: _____

Phone/Day: _____ Phone/Eve: _____

Email: _____

Name of Organization (if any):

Yes, please provide 110V Electrical Hook-Up.

Yes, our Team is camping.

Team members: (Maximum of 4 members including Contact Person. Additional members will be charged the standard gate fee of \$15 each.)

1. _____

2. _____

3. _____

4. _____

Please return this application to:

**The Sedalia Center - 1108 Sedalia School Road, Big Island, VA 24526 or
director@sedaliacenter.org**

Health Department Requirements

for The Sedalia Center's BBQ & Blues

All participating teams are required to complete the "Temporary Food Vendor" permit application and return to The Sedalia Center on or before April 10, 2017. There is NO CHARGE by the Health Department for this permit, but the following must be adhered to:

- Overhead covering is required (tent, canopy, or umbrella).
- All foods must come from an approved source-store or food company.
- Potentially hazardous foods such as meats must be maintained at 41 degrees F or below for cold foods, and 135 degrees F or above for hot foods.
- Team servers must keep clean hands and wear the food service gloves, provided by The Sedalia Center, while serving BBQ.
- Your team will be provided a container of clean water and soap for washing and The Sedalia Center's kitchen is open and provides a three compartment sink.
- Team meeting will be at 9:00am the day of the event in The Sedalia Center's Blue Room.
- Thank you for your participation!!



**Cook Well, Be Safe, and Have Fun
at The Sedalia Center's BBQ & Blues.**

Virginia Department of Health
Central Virginia Health District/Office of Environmental Health

APPLICATION FOR A TEMPORARY FOOD VENDOR PERMIT

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.

Date: _____

Name of Organization: _____

Address: _____

Organization Representative: _____

Contact/Telephone Number: _____

EVENT: _____

EVENT LOCATION: _____

DATE/TIME OF EVENT: _____

TYPE OF FOOD FACILITY: _____

(Beverage Wagon, Booth, Kitchen, Tent, Etc.)

WATER SERVICE: _____

SEWAGE DISPOSAL: _____

SOLID WASTE (TRASH) DISPOSAL: _____

LIQUID WASTE DISPOSAL: _____

Do you have a Commonwealth of Virginia Food Service Operations Permit? Yes or No

If yes, is it a RESTAURANT PERMIT or MOBILE UNIT PERMIT?

What city or county is it issued in? _____

Please provide a copy of your permit application.

LIST ALL FOOD & BEVERAGE ITEMS BELOW

Food/Beverage	Source/Address	Where Prepared	Method of Prep/ Equipment Used
Ex. Hot Dogs	Supermarket	On-Site	Boiled in large pot on Grill using tongs

Hand Washing Methods	Condiments How Served	List All Utensils How Cleaned	Refrigeration Type	List all Cooking Equipment

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.)

CERTIFICATION	
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 or permit suspension.	
_____	_____
Signature	Date