



Jonestown Cajun Cook-Off

Cooker Contestant Application

Saturday, April 1, 2017

11:00 am – 7:00 pm

Jones Brothers Park
10301 Lakeside Dr.
Intersection of Lakeside Dr. and Park Dr.
Jonestown, TX 78645

Entry Fee is \$85 for each team in each category

Circle one or both categories: Etouffee Gumbo

Deadline to enter - March 15, 2017

PRIZES

\$500 - 1st Place Gumbo & Etouffee

\$300 - 2nd Place Gumbo & Etouffee

\$150 - 3rd Place Gumbo & Etouffee

\$100 - People's Choice

Team Name _____

Team Captain Name _____

Address _____ City _____

Email _____ Cell phone _____

To pay by check, make payable to: LVJCOC & CVB, PO Box 4946, Lago Vista, TX 78645

To pay by credit card, please call chamber office at 512-267-7952

Complete forms can be emailed to: sherri@lagovista.org

Return this application and page 2 of the packet to the Chamber office.

Keep pages 3-6 for your records. All cooking must be done on-site – see attached rules.

Judging will be at 4:00 p.m

TEMPORARY FOOD SERVICE RESPONSIBLE PARTY IDENTIFICATION
NO HOME PREPARED FOODS ALLOWED

I, _____, am the operator of the temporary food service:
print your name

_____ providing food at _____
name of booth or organization name of temporary event,

on **APRIL 1, 2017**. I hereby certify that I have received the guidelines for temporary

food service operations provided by the City of Jonestown Inspection Services Office and,

LAGO VISTA & JONESTOWN CHAMBER OF COMMERCE on _____ . I agree, as
Date

a condition of my operation at this event, to be responsible to ensure that these guidelines

are strictly adhered to at all times. will conform to these guidelines and insure that all individuals

involved in this operation conform to these guidelines. I understand that failure to do so may

result in the immediate suspension of my operation at this event. I understand that failure to

conform to these guidelines may result in a complaint being filed against me in the Municipal

Court of the City of Jonestown for violation of these guidelines and the Code of the City of

Jonestown. I understand that such a complaint would charge a criminal violation (Class C

misdemeanor) and that, under the Code of the City of Jonestown, such a complaint might

result in a fine of up to \$2,000 on conviction.

_____(signature)

_____(mailing address)

_____(driver's license number/state)

_____(date of birth)

_____(today's date)

TEMPORARY FOOD SERVICE CRITICAL ON SITE REQUIREMENTS

The following are requirements for organizers and individuals involved in temporary food service operations in The City of Jonestown. A temporary food service is service of food at a location for no more than 14 consecutive days in conjunction with an organized event or celebration. These requirements are based on the Texas Food Establishment Rules and have been adopted by the City of Jonestown.

Violation of any requirement may result in an immediate closure; condemnation of food products or legal charges.

1. **Phone the City of Jonestown Inspection Services Office at (512-267-0359), at least 10 days prior to event.** For large events, it may be necessary for the event organizer to meet with a Quality Assurance Health Services representative 1 month prior to the event in order to properly plan food and sanitation facilities. The phone number is 512-632-9879.
2. **Complete permit application and submit required fee.** See payment schedule on application. *Organizer will do.*
3. **Distribute copies of "Temporary Food Service Requirements for Individual Booth Vendors"** at least 1 week prior to the event to the participants who will be serving or preparing food.
4. **Provide adequate toilet facilities** for both food service participants and the public. *City of Jonestown will supply.*
5. **Provide adequate wastewater facilities** for the disposal of wastewater and grease generated by the participants from hand washing, utensil washing, draining of iced foods, and cooking. Collected wastewater should be held in screen-covered barrels until properly disposed into the sanitary sewer or removed by a liquid waste hauler. *Organizer will supply.*
6. **Provide adequate electrical supply** to all vendors who require it for the maintenance of proper food temperatures and adequate lighting. *No power will be available.*
7. **Provide refrigeration facilities** needed by the vendors for maintenance of proper food temperatures. Refrigerators and refrigerated trucks shall be provided with interior lighting and thermometers. *No refrigeration will be provided.*
8. **Provide adequate dust control and floor covering.**

TEMPORARY FOOD SERVICE REQUIREMENTS

The following requirements are for temporary food service operations in The City of Jonestown. These requirements are based upon the Texas Food Establishment Rules. Which have been adopted by the Jonestown City Code. A temporary establishment is the service of food at a location for a period of no more than 14 consecutive days in conjunction with an organized event or celebration. The event organizer is responsible for providing these requirements to each booth coordinator/vendors at least one week prior to the event. It is the responsibility of each individual food service booth coordinator/vendor to meet the following requirements:

Post at each booth a valid permit and booth guidelines issued by the City of Jonestown Inspection Services Office.

Critical operation requirements:

Failure to comply with the following items shall result in an immediate closure. Closure is in effect until the item(s) is corrected. No exceptions.

- 1. Keep potentially hazardous foods colder than 41°F or hotter than 135°F at all times.** Most hot foods should be initially heated to 165°F within 2 hours and maintained at 135°F. Leftover food intended for reuse needs to be rapidly cooled by placing food in shallow containers (depth of less than 4 inches) and refrigerating it uncovered. Cover refrigerated food as soon as the food has cooled to 41°F.
- 2. Provide facilities to wash hands to include:** hand soap, paper towels, container of warm water and a waste water bucket. Water container must be designed with a spigot that allows the user to wash hands freely without continuously depressing the spigot or tilting the container. Following hand washing, gloves or a hand-sanitizer shall be used when handling ready to eat foods. Beneath the hand washing container shall be a bucket to collect waste water. Collected wastewater must be disposed of in the waste barrels provided by the event organizer.
- 3. Provide utensil washing** if food preparation involves utensils. Provide 3 basins if no permanent facilities are on site. The first basin is for washing and has detergent wash water only. The middle basin is for rinsing and has only clean water (replace as needed). The third basin is for soaking utensils for 1 minute in a sanitizing solution of 50-100ppm chlorine (1 1/2 *teaspoons* bleach per gallon of clean water). Dry utensils in the air or with paper towels only. (Suggestion: Conserve water; use only the amount needed to prevent waste water barrels from overflowing). Keep utensil washing basins covered or beneath overhead protection. ***Remember the proper sequence: WASH, RINSE, & SANITIZE!***
- 4. Utilize fuel or electricity for hot holding units.** Insulated containers with no active source of heat are unacceptable. *Sterno is not permitted for outdoor events.* The Health Authority can pre-approve alternative means for maintaining temperatures. Wrapped sandwiches must not to be stored in direct contact with ice. Active refrigeration will be required for multiple day events.

Additional Operational requirements:

- 1. Monitor food temperatures** with a metal stem-type thermometer. Thermometers should have a range of 0°F-2200F. Thermometers should be cleaned and sanitized between uses.
- 2. Use only cutting boards, utensils, equipment, food preparation and serving surfaces that are constructed of easily cleanable material.** Clean and sanitize these items frequently during the event. Table cloths can only be used if they are frequently replaced.
- 3. Use a different set of utensils and prep surfaces to prepare raw or partially cooked foods that is separate from the utensils and surfaces used to prepare fully cooked foods.**
- 4. Test sanitizing solutions with chlorine test paper.** Sanitizing solution must be kept between 50-100ppm chlorine. Test papers can be found at restaurant supply stores.
- 5. Use spray bottles of sanitizing solution** and paper towels to frequently wipe counters and to spot clean equipment.

6. Store ice for drinks or consumption in their original bag in an ice chest during service. Ice bags shall be punctured underneath to allow drainage and open on the top to allow dispensing. Consumers shall not dispense their own ice for drinks. Ice shall be dispensed with scoops with handles. Nothing other than the ice scoop shall be stored in this ice.
7. Protect all food, utensils and paper goods from exposure to dirt, dust, and insects. These items must be kept covered or wrapped to minimize exposure to potential contaminants. Keep cups wrapped in their original plastic sleeves until dispensed. Thaw foods by placing them in a refrigerator overnight, by covering them with ice in an ice chest that is constantly draining into a waste water container, by placing them under cold running water, or by cooking them from completely frozen until fully cooked. Thawing foods at air temperature or in standing water is prohibited.
8. Provide only disposable utensils, plates, cups, knives, forks, spoons, etc. to the consumer. Provide only condiments that are individually packaged or dispensed from an *approved* covered container. Foil, plastic wrap, etc. do not provide adequate protection.

Structural operations

1. Collect drainage water from ice bins, ice chests, beverage dispensers, hand & utensil washing, and similar equipment in buckets or pans for disposal in the waste water barrels provided by the event organizer or in a sanitary sewer. Drainage must never be discarded on the ground.
2. Provide covered garbage containers with plastic liners.
3. Provide floor covering that will eliminate dust and be easily cleaned. Flooring must be in cooking, serving, food preparation, and utensil washing area. Approved floor coverings are concrete, asphalt, plywood, linoleum, clean cardboard that is replaced daily, overturned carpeting, or a surface approved in advance by the Health Authority.
4. Provide overhead covering above food preparation, cooking, serving, and utensil washing area.

Food prepared outside the following parameters may be detained/ or discarded.

1. Serve only foods requiring minimum preparation such as seasoning and cooking, or food specifically approved in advance by the Health Authority. All cutting, slicing, or chopping must be done in an approved facility, not outside.
2. Failure to provide the name of the vendor/organization and a listing of all food items and the names and addresses of food suppliers/ facilities used for food preparation (all facilities used must be permitted). Ice and food containing potentially hazardous foods (meat, fish, shellfish, poultry, eggs, dairy products, and cooked beans, rice, potatoes) must be supplied from and prepared from a food establishment permitted by the Health Authority. No home preparation of potentially hazardous food or ice is allowed.

2017 Jonestown Cajun Cook-Off Rules

1. A contestant consists of a single individual or a team of up to six individuals.
2. The entry fee is \$85 per team per category. For example, if your team would like to compete cooking Gumbo and Crawfish Etouffee, then the fee would be \$170.
3. Judging will be based on Taste (50 pts), Aroma (25 pts) and Consistency (25 pts).
4. Additional points awarded for decoration of cooking area (5 points) and will be used **only** in case of a tie. Decorations will be judged by a separate judge.
5. Each contestant is responsible for providing all of their own equipment, ingredients, utensils pots, pans, non-electric heat source and all required dish preparation items. Propane tanks okay. No BBQ pits, Sterno open flames or deep-fryers allowed. Must have tarped flooring.
6. Each team will be provided with a designated area of at least 10 feet in width.
7. Health food inspector will visit cooker tents at 10:00 a.m. Keep food receipts in envelope in case inspector asks where meat was purchased. Meat from grocery stores is approved. Meat from non-authorized meat packing operations will not meet health standards.
8. Event Organizers will provide hand wash stations for every cooking team tent and wear wash stations for every two cooking team tents, as required by health permit regulations.
9. Each contestant will be provided with a designated area of at least 10 feet in width with two parking places behind tent. No dogs under cooking tents. Dogs near vehicle behind tent is approved.
10. Hot food being held for any length of time must be kept at or above 140 degrees to inhibit growth of bacteria and other microorganisms that may cause foodborne illness.
11. Contestants must supply 3 gallons of product per entry to be used in judging and People's Choice. No bottle roux is allowed. OK for vegetables chopped/cut ahead of time, but the entry must be prepared on site. **Rice must be cooked on site!**
12. Set up and cooking opens at 8:00 a.m. You must be set up and ready to go by 11:00 a.m. Entries must be ready and turned in to Judges under pavilion at 4:00 p.m. **Samples may not be distributed until Judges have received all entries!**
13. Prize presentation will take place after the final Judges' tallies are recorded.
14. Cash prizes will be awarded for First, Second and Third place in each category after judging, approximately at 4:00 p.m. There is also a "People's Choice" award will be voted on by plastic coins.
15. Contestants must clean up their designated area at the end of the event.
16. Very important: **HAVE FUN!**