



**SUMMIT COUNTY PUBLIC HEALTH DEPARTMENT  
ENVIRONMENTAL HEALTH**

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FRISCO, CO 80443

**VENDOR APPLICATION FOR BBQ CHALLENGE COMPETITORS ONLY**

PLEASE NOTE THAT BBQ CHALLENGE COMPETITORS ARE NOT REQUIRED TO OBTAIN A RETAIL FOOD LICENSE IN ORDER TO PARTICIPATE IN THIS NON-PROFIT EVENT; THIS PRIVILEGE REMAINS POSSIBLE BY PROVIDING ADEQUATE INFORMATION ON THIS FORM AND STRICTLY ADHERING TO FOOD SAFETY GUIDELINES. PLEASE HELP US ENSURE THE FUTURE SUCCESS OF THIS EVENT.

**BBQ Challenge Name:** \_\_\_\_\_ **Date(s):** \_\_\_\_\_

*\*If you are competing in the event and not serving any food to the public an application is not required.*

**Please complete the following information:**

|                                       |  |       |                    |          |  |
|---------------------------------------|--|-------|--------------------|----------|--|
| Team Name                             |  |       | Legal Owner's Name |          |  |
| Address (Street Address and P.O. Box) |  |       |                    |          |  |
| City                                  |  | State |                    | Zip Code |  |
| Telephone Number<br>(     )           |  |       | Fax #              |          |  |
| Contact Name                          |  |       | Contact #          |          |  |
| E-mail                                |  |       |                    |          |  |

**This document is only to be filled out by food vendors that are COMPETING in the BBQ competition. If you are not competing in the event the standard vendor application must be completed.**

**I am a competing vendor in this BBQ challenge event:** \_\_\_\_\_

*Signature*

**Hours of operation of the temporary food booth for this event:**

Wed \_\_\_\_\_ Thu \_\_\_\_\_

Fri \_\_\_\_\_ Sat \_\_\_\_\_ Sun \_\_\_\_\_

How many people do you anticipate serving each day of the event? \_\_\_\_\_

**FOR HEALTH DEPARTMENT USE**

APPROVED

Yes \_\_\_\_\_

No \_\_\_\_\_

*EH Specialist Signature* \_\_\_\_\_ *Date* \_\_\_\_\_

**MENU** (Please attach additional sheet, as necessary)

Please list all food products and the specific source of all food items (name of grocery chain, wholesaler, etc.)  
Be sure to include items such as toppings and condiments.

| <b>Food and Drink Items</b> | <b>Location where obtained</b> |
|-----------------------------|--------------------------------|
| 1.                          |                                |
| 2.                          |                                |
| 3.                          |                                |
| 4.                          |                                |
| 5.                          |                                |
| 6.                          |                                |
| 7.                          |                                |
| 8.                          |                                |
| 9.                          |                                |
| 10.                         |                                |

**FOOD PREPARATION**

Check which preparation procedure each menu item requires.

| <b>Food</b> | <b>Thaw</b> | <b>Cut/<br/>Assemble</b> | <b>Cook/<br/>Bake</b> | <b>Cool</b> | <b>Reheat</b> | <b>Cold<br/>Holding</b> | <b>Hot<br/>Holding</b> |
|-------------|-------------|--------------------------|-----------------------|-------------|---------------|-------------------------|------------------------|
| 1.          |             |                          |                       |             |               |                         |                        |
| 2.          |             |                          |                       |             |               |                         |                        |
| 3.          |             |                          |                       |             |               |                         |                        |
| 4.          |             |                          |                       |             |               |                         |                        |
| 5.          |             |                          |                       |             |               |                         |                        |
| 6.          |             |                          |                       |             |               |                         |                        |
| 7.          |             |                          |                       |             |               |                         |                        |
| 8.          |             |                          |                       |             |               |                         |                        |
| 9.          |             |                          |                       |             |               |                         |                        |
| 10.         |             |                          |                       |             |               |                         |                        |

**Cooling**

How will foods be rapidly cooled to 41°F or below? (mark all that apply)

- Shallow pans (less than 4”) in refrigerator or cooler
- Using an ice-bath to cool the food product
- Ice paddle or wand
- Other (specify) \_\_\_\_\_

## Reheating

How will foods be re-heated to at least 165 degrees F? (mark all that apply)

- Microwave
- Grill
- Oven
- Hot plate
- Other (specify) \_\_\_\_\_

## Transport

Please provide the distance that you will be transporting food to the event? \_\_\_\_\_

What equipment will you use to control temperatures during transport?

- Coolers with Ice
- Cambros for cold foods
- Cambros for hot foods
- Other (specify) \_\_\_\_\_

## HANDWASHING AND FOOD HANDLING

A hand-washing station **WITHIN** each booth or unit is **REQUIRED** unless only prepackaged foods requiring no preparation and / or cooking are to be served. Please check the space below that applies to your booth / unit.

- I will be serving only prepackaged foods that require no preparation and/or cooking.
- I will be serving foods that require preparation and / or cooking and will provide the following for hand-washing:
  - 1.) a minimum of 2 gallons of warm potable water that must be refilled as needed in a container with a 'hands-free' spigot
  - 2.) soap
  - 3.) paper towels
  - 4.) 5 gallon bucket (minimum) to catch and contain wastewater until it is properly disposed

*NOTE: Hand 'sanitizers' are NOT an acceptable substitute for required hand-washing set-up.*

*Wastewater CANNOT be dumped on the ground or into storm drains. Water must be placed in approved receptacle or sanitary sewer. Please find out from event coordinator where this is located for each event.*

## How will you prevent bare hand contact with ready to eat foods?

- Tongs
- Food-grade disposable gloves
- Deli tissues
- Other (list) \_\_\_\_\_

## Hot Food Items

1. How will these foods be cooked at the site? (mark all that apply)

- Grill  Hot plate  
 Deep fat fryer  Oven  
 Microwave  
 Other (specify) \_\_\_\_\_

2. How will hot foods be held at 135°F or above at the event? (mark all that apply)

**(Sterno burners are prohibited)**

- Hot holding unit  Steam table  
 Held under heat lamps  Served immediately after cooking  
 Crock-pot  Held on grill until served  
 Other (specify) \_\_\_\_\_

3. What utensils will you use to dispense or serve the hot items? \_\_\_\_\_

## Cold Food Items

1. How will cold foods be held at 41°F or below at the event? (mark all that apply)

- Refrigerator / freezer  
 Ice chest - *must be drainable and foods may not be kept in contact with the ice unless they are packaged and sealed.*  
 Other (specify) \_\_\_\_\_

2. What utensils will you use to dispense or serve the cold items? \_\_\_\_\_

3. What kind and how many food thermometers (0-220°F) do you have? \_\_\_\_\_

- Metal stem probe  Thermocouple  Digital

**What is your booth plan for flying insects and dust control, if applicable?**

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## **BOOTH LAYOUT AND MAP**

Provide a drawing below of the temporary food establishment. Identify and describe all equipment.

The map shall include the following:

- |  |   |
|--|---|
| <input type="checkbox"/> Cooking equipment               | <input type="checkbox"/> Hot and Cold Holding equipment |
| <input type="checkbox"/> Hand Washing facilities         | <input type="checkbox"/> Work surfaces                  |
| <input type="checkbox"/> Food and Single Service storage | <input type="checkbox"/> Garbage containers             |
| <input type="checkbox"/> Customer Service area           |   |

## **HEALTH INSPECTION DURING THE EVENT**

Please be aware that the Summit County Environmental Health Department will be performing inspections of BBQ competitors' food booths. Competitors must have the following items available and in use anytime food preparation is being conducted:

- temporary hand washing station with warm water, soap and paper towels
- sanitization bucket with test strips to measure chemical concentration
- calibrated probe thermometer to measure food temperatures  
(potentially hazardous foods held outside the temperature range of 41-135°F)
- means to prevent bare hand contact with ready to eat foods (ex. single use gloves)