

# Ellijay Up In Smoke

## Competitor Rules

Welcome to the 2nd Annual BBQ Competition!

**1st, 2nd, 3rd plus Ellijays' Best- CASH PRIZES**

### General Competition Rules

- Competition Fee will be \$250.00 for each space. This will include your booth rental, DPH fee, and your meat (Each competitor will be provided with additional butts, which will be provided by Ellijay Up In Smoke to be given out as samples to the public).
- This is an amateur cooking contest and it is intended there be no further distinctions regarding entry classifications.
- Each competitor will be given their booth site location on Friday September 29th along with their parking passes and tags to get in and out of the event. The event space will be open at 6PM for competitors to set up their booths and begin cooking. The event will be open to the public from 10AM until 5PM on Saturday September 30th once the judging has commenced for the competition. The Ellijays' best voting will be throughout the day.
- Clean up will be from 5PM to 6PM. No clean up prior to the event closing to the public at 5PM is permitted. You may NOT leave early unless given permission directly from Adina or Awad.
- Only ONE team per BBQ pit will be allowed. Where cooking rigs contain two separate pits, two teams may cook (one team per pit). Multiple entries for contest meats from any one team will not be allowed.

- Barbecue, for the purpose of this contest, is defined as raw or uncured meat cooked in a “smoked style” using conventional methods. (Meats judged will be Pulled BBQ Pork for the first annual event.)
- Please have all meat ready for samples no later than 11AM on Saturday September 30th for the public to sample.
- All entries must be prepared in as sanitary a manner as possible. **Clean, safe handling of meat is a must!!**
- Fires are not to be built on the ground. Holes or pits will not be allowed except when approved by the competition committee.
- There will be no refund of entry fees for any reason and the decision(s) of the host competition committee head judge and judges are final.
- 1 pound of meat will need to be turned in for the judging. The remaining meat will need to be portioned into sample sized servings for the public to sample. (Sample serving size should be no more than 1/16 of a pound to ensure plenty of sample servings.) Sample serving containers will be provided. There will be tickets sold to the public to taste the samples. One ticket is good for one sample serving.
- Absolutely no firearms or explosives will be allowed on the fairgrounds.**
- Absolutely no alcohol or drugs will be allowed at the event. The use of alcoholic beverages will be grounds for removal from the event. Under NO circumstances are alcoholic beverages to be sold or offered in any form to the general public.**

### Cook/Team Responsibilities

- Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that the space requires additional clean-up will be disqualified from participation at future sanctioned events.
- Each team should be equipped with a readily available and visible working fire extinguisher. Minimum suggested is 5lb. ABC.

- All amplified sound systems should be used in moderation throughout the cook-off. A "quiet time" period will be in effect between 10 p.m. and 6 a.m. on contest nights. The excessive and/or continued disturbing use of equipment will not be allowed during this time period. Anyone refusing to abide by this rule will be removed from the cook-off site. (We reserve the right to tell you to turn off your music if it is deemed vulgar or inappropriate.)
- Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant.

### Judging Turn-In Requirements

- No sauces, garnishes or foil will be allowed in the judging container. Sauces may be used during the cooking process but cannot be applied for entry presentation or judging.
- A "turn in" of a minimum of 1 pound of pork will be expected. If not enough product is provided, the judges will be instructed to do the best they can.
- Entries will be judged on a scale of **1** through **9**, with **5** being the median/average upon, **aroma/smell, moisture/juiciness, tenderness, and taste-** hence a **perfect score** from each judge would be a cumulative **36** points.
- To preserve neutrality, each entry will not be judged/compared to another- rather as its own entity.
- The judging process will be a blind judging system as follows: each contestant will be given a ticket, one side of the ticket will be placed with the meat, the other side will be kept by the contestant (ticket will resemble a theater ticket with each side containing matching numbers). The judges will write down the corresponding ticket number on their score sheet and score the meat accordingly. The judges scores will be

tallied for the final score for the ticket (Overall perfect score of 108 per entry). The entry ticket with the highest score will be crowned 1st place, second highest score will be crowned 2nd place, and third highest score will be crowned 3rd place. The 1st, 2nd, and 3rd place winners will be announced after all judging has been finalized.

**\*\*\* This is a family friendly event, anyone deemed acting inappropriate will be asked to leave the event and will be escorted out if they refuse to leave of their own accord.\*\*\***

**\*\*\*Winners will be announced at 4:00 P.M. on site. Winners will need to be present during the winner announcement to claim prizes.\*\*\***

## **2019 Temporary Food Service Information**

**Please read thoroughly!**

### **Prohibited food and Prohibited Food Preparation Notice**

All food prepared and served on-site must comply with the following:

- \* Only those time/temperature control for safety foods requiring **limited** preparation, such as pre-frozen/pre-formed hamburgers and frankfurters that only require seasoning and cooking, may be prepared or served. Other food items must be approved a minimum of 14 days prior to the event by this department.
- \* Once cooked, time/temperature control for safety foods shall **not** be touched by employee bare hands and must be maintained at 135°F or higher until served;
- \* Time as a Public Health Control is not be allowed in a temporary food service establishment.
- \* Absolutely **NO** 'on-site' preparation of potentially hazardous foods such as salads, meat preparation of any kind, cutting of vegetables, cutting of fruits, shredding of cheese, casserole preparation unless prior approved by the Health Authority at least 14 days prior to scheduled event. This means ALL COMPLEX PREPARATION MUST TAKE PLACE AT A PRIOR 'APPROVED' BASE OF OPERATION.  
\*\*FOOD PREPARATION\*\* IS DEFINED AS, BUT NOT LIMITED TO, MIXING, CHOPPING, SLICING, CUTTING, SHREDDING, WASHING, RINSING, THAWING, COOLING, ETC. ~ If your food process falls outside a 'simple cook, simple hold, and simple serve', you need to contact me a minimum of 14 days prior to the event to discuss your menu.~
- \* Ready-to-eat, time/temperature control for safety foods, including pastries filled with cream or synthetic cream, custards, and similar products, and salads or sandwiches containing meat, poultry, eggs, or fish are **prohibited**. This prohibition does not apply to any time/temperature control for safety food that has been prepared and packaged under conditions meeting the requirements or approval by the Health Authority and is obtained in individual servings at 135°F (57°C) or above, or 41°F (5°C) or below.
- \*\*Home prepared foods or condiments **may not** be sold, served, or used and are subject to a 'withhold from sale' order by the Health Authority.

\*\*Any sale of food in hermetically sealed containers (jarred/canned or vacuum-packaged or similar packaging) are prohibited unless prepared by a licensed processing establishment (proof of licensure on-site) and meeting laws of proper labeling. Must obtain prior approval a minimum of 14 days prior to event.

**~ Food Handling**

A. Those potentially hazardous foods requiring limited preparation only, such as seasoning and cooking, may be prepared and served. The on-site preparation of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads containing meat, poultry, eggs or fish is prohibited.

B. Any potentially hazardous food that has been prepared, stored and transported under conditions meeting the requirements set forth in the Georgia Food Service Rules and Regulations, Chapter 511-6-1 and is stored at the facility, meeting those requirements may be served.

C. Ice that is consumed or that contacts food shall be made under conditions meeting three requirements of Georgia Food Service Rules and Regulations, Chapter 511-6-1. The ice shall be obtained and held in approved containers until it is dispensed in a way that protects it from contamination. Styrofoam ice chests are prohibited.

D. Storage of packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with the ice.

**~ Equipment**

A. Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the establishment.

B. Food contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided as necessary to prevent contamination.

C. Facilities for cleaning and sanitizing utensils and equipment shall be provided or at permitted base of operation.

D. Temporary food service operations shall provide only individually wrapped single-serve articles for use by the consumer.

E. When food is prepared on site, a system capable of producing enough hot water for cleaning and sanitizing utensil and equipment shall be provided on the premises.

**~Construction**

A. Floors within food preparation and display areas shall be constructed of approved materials. Proposed floor covering materials must be included in plans submitted to the health office for review and approval.

**B. All food preparation and food display areas shall be adequately protected from dust, contamination from patrons, and insects by provisions of walls, ceilings, shields, screens, or other approved barriers or devices. Open, unprotected display or service of food is prohibited. Proposed protective measures must be included in plans submitted to the health office for review and approval.**

**~ Sewage**

A. All sewage, including liquid waste (gray water also), shall be disposed of according to law.

B. A convenient hand-washing facility shall be available for employee hand-washing. This facility shall consist of at least, water, soap, and individual paper towels.

**~WATER SUPPLY**

\*All vendors must have access to public, pressurized water.

\*You may not utilize non-food safe hoses, such as a garden hose for dispensing water for cooking or drinking purposes. All hoses must be food safe (NSF approved) for cooking purposes. A vacuum breaker must be installed on the spigot prior to attaching any hose.

**~HAND-WASHING**

\*Running water is to be provided. Not pooled water in a bowl. Some people use coolers as a storage unit for this. If so, it must be equipped with a valve (not a plug or a push-button) that can allow gravity flow of the water from the opening at the bottom of the cooler's or container's end.

\*Soap and paper towels are required to be available at the hand-washing station. (Make sure that the hand-washing station is accessible to all food handlers, preferably near the food preparation and cooking area).

\*In addition, we recommend keeping hand sanitizer available for use *after* hand-washing.

NOTE: Hand sanitizer is not to be used as a substitute for hand-washing.

\*Proper use of gloves for preparing, cooking, and handling food is required.

**~TEMPERATURES**

\*All hot foods must be held at 135F degrees or above.

\*All cold foods must be held at 41F degrees or below.

\*All foods must be cooked to appropriate temperatures. If you have any questions on a particular food, please contact me. I can advise you on the appropriate cook temperature.

*Cherokee: Canton (770) 345-7371 / Woodstock (770) 928-0133   Gilmer (706) 635-4363   Pickens (706) 253-2821*

*Fannin (706) 632-3023   Murray (706) 695-4585   Whitfield (706) 226-2621*

**~FLOORS and CEILINGS**

- \*Food-contact surfaces of equipment must be protected with an awning or roof of some type.
- \*Floors within the food service areas shall be approved. *(You may not have just grass or dirt as a floor. You need to have some type of floor covering in order to prevent pest infestation in the food service areas.)*

**~GENERAL INFORMATION**

- \*Facilities are required for cleaning your cooking utensils and dishes. Three bowls large enough to completely immerse the largest piece of equipment may be used (remember they are for washing, rinsing, and sanitizing). Utilize bleach (1 capful per gallon of water) for your sanitizing bowl (do not combine with soap).
- \*Have a separate bucket utilized for sanitizing your countertops. Keep all your cloths in the sanitizing bucket (you may use bleach). Do not leave cloths on the countertops!!!!!!
- \*Keep all food covered at all times, unless you are preparing it.
- \*Do not scoop ice or any other products with a cup. All scoops must have a handle.
- \*All food handlers must wear hair restraints.
- \*Utilize a trash can with a lid.
- \*Food Service workers/volunteers who have symptoms or symptoms within 24 hours of event should not work handling any food due to the increase risk of food borne illness transmission to the public. Symptoms include but are not limited to diarrhea, vomiting, sore throat with fever, yellowing of skin/jaundice, repetitive coughing, etc. Employees with an open wound must keep the wound clean and completely covered during food service operation.

If you have any questions, please contact me at [andrea.mathis@dph.ga.gov](mailto:andrea.mathis@dph.ga.gov) or [holly.cochran@dph.ga.gov](mailto:holly.cochran@dph.ga.gov) or call us at 706-635-6050.

Sincerely,

*Andrea Mathis* 

Andrea Mathis  
EHS County Manager-Gilmer County

*Holly Cochran*

Holly Cochran  
EHS IV-Gilmer County

Cc: Raymond King, North Georgia Environmental Health Director  
Paige Green, Gilmer County Chamber of Commerce

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