

THE TIPTON COUNTY
BARBEQUE FESTIVAL
COBB PARR PARK
COVINGTON, TENNESSEE
SEPT. 30TH, OCT. 1ST & 2ND 2010
WWW.COVINGTONTN.COM/BBQ.HTM



Application for Concession Area

Name of Concession _____

Contact Person _____

Address _____

City _____ State _____ Zip _____

Email Address _____ Cell Phone _____

Description of food to be served: _____

Concession Areas are \$150.00 for 10' X 20' or \$200.00 for larger
Make check or money order payable to:

Tipton County BBQ Festival
c/o Linda Wilson
PO Box 488
Covington, TN 38019

Your check and application must be received before Monday, September 27, 2010.

This is a rain or shine event. No refunds will be made once your application has been accepted.

If you have any questions, please call Linda Wilson at (901) 476-7104 or email lwilson@covingtones.com.

No RV parking or RV hook-ups will be allowed in the event area. RV parking is restricted to the lower parking lot.

Rules and regulations concerning food storage, preparation and disposal will be strictly enforced.

I understand that neither the Tipton County Bar-B-Que Festival and/or its committee members nor the City of Covington is responsible for any loss, personal injuries or property damage.

_____ Date

_____ Signature



BAR-B QUE FESTIVAL FOOD CONCESSIONS **RULES AND REGULATIONS**

1. All food shall be of sound condition, shall not have experienced any spoilage and shall be approved by the FDA and/or this division. The use of "home canned" or hermetically-sealed food shall be prohibited.
2. Potentially hazardous foods shall be maintained in temperatures of 45 degrees F or lower and/or 140 degrees F or higher.
3. Adequate facilities shall be provided to maintain potentially hazardous foods within temperature requirements.
4. Unwrapped and potentially hazardous foods shall not be re-served.
5. Employees with infections (open wounds) shall be restricted from contact with food and food contact surfaces.
6. All employees shall maintain washed and clean hands.
7. The use of tobacco in any form shall not be permitted in the food prep areas.
8. Employees shall consume food and drink in designated dining areas only.
9. Employees shall maintain good hygienic practices.
10. All utensils shall be sanitized in hot water of 160 degrees F or in a chemical rinse of at least 50ppm concentrate.
11. Water provided from source other than public shall be tested at least once a year and provide a negative report.
12. Hot and cold water shall run under pressure to all facilities installed for that purpose.
13. All sewage including liquid waste shall be disposed of in an approved sewer or other legal manner.
14. A hose shall not be attached to a faucet unless a backflow prevention device is installed.
15. There shall be no direct connection between the sewage system and any drains originating from equipment in which food, portable equipment or utensils are placed.
16. Hand washing facilities shall be installed in the food prep area, maintained, accessible and convenient to employee(s) in the food prep area.
17. Any slow-closing or metering faucet used, shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet.
18. Effective measures shall be adopted and maintained to eliminate the presence of insects and rodents.
19. Openings to the outside shall be effectively protected against the entrance of insects and rodents.
20. Live animals, including birds and turtles shall be excluded from all food service establishments.
21. Toxic items shall be safely stored away from food and food contact surfaces.
22. Containers of toxic items shall be labeled as to contents.
23. Cleanings supplies and insecticides/pesticides shall be strictly segregated.
24. Personal medications shall not be stored in food storage preparation or service areas.
25. All toxic items shall be used according to label.

