



**48th Annual
Covington "World's Oldest" BBQ Festival
May 29 & 30, 2020
Presented by the City of Covington and Sponsors
Concession Vendor Application**

The City of Covington is pleased to invite you to participate as a vendor at the 2020 48th Annual Covington World's Oldest BBQ Festival, May 29 & 30, 2020. This event takes place at Cobb Parr Memorial Park in Covington, Tennessee. If you are interested in participating, please complete the form below and return it with the appropriate fees to the address listed below.

Name of Concession _____

Contact Person _____

Address _____ City _____ State _____ Zip _____

Email Address _____ Cell Phone _____

Description of food to be served: _____

All concession areas are \$150.00 for 10' X 20'; \$50 if additional 10' x 10' space is requested. One electrical access (120 volt/20 amp plug) will be provided for concession vendors. If an additional electrical outlet is needed, a standard fee of \$25, per 120 volt/20 amp plug, will be added. Larger than 120 volt/20 amp electrical hook up in the vending area is limited, and will be on a first come first serve basis.

Concession Vending \$ 150.00
Includes One 10' X 20' Concession Space
One (1) 20 amp electrical outlet
Water is NOT provided

Upgrades:
Additional 10' x 10' Space \$50 \$ _____
Additional 20 amp electrical hook up(s) _____ x \$25 \$ _____
Additional 30 amp electrical hook up _____ x \$40 (if available) \$ _____
Additional 50 amp electrical hook up _____ x \$50 (if available) \$ _____

TOTAL: \$ _____

Your check and application must be received before Friday, May 22, 2020. This is a rain or shine event. No refunds will be made once your application has been accepted. No RV parking, RV hook-ups, or generators will be allowed in the event area. All tents must be staked down.

Make checks payable to City of Covington and mail to: Covington BBQ Festival
C/o Karen Griffin
100 West Washington Avenue
Covington, TN 38019

kgriffin@covingtontn.com 901.475.7139 Work 901.485.3075 Cell

I understand that the Covington BBQ Festival and/or its committee members, nor the City of Covington is responsible for any loss, personal injuries or property damage. The participants hold harmless, the City of Covington, Tennessee, BBQ Festival, and Memphis Barbecue Network for any Health Department action, or any other claims made pertaining to the BBQ Contest. The Committee has the right to refuse any application.

_____ Signature _____ Date



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.