

BBQ Team Participation Requirements

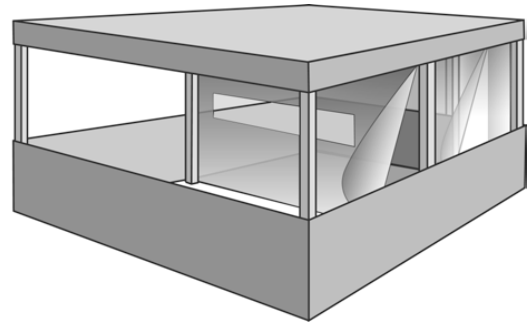
from the Santa Barbara County Health Department and
the Santa Maria Recreation and Parks Department

In order to make this event safe and family-friendly, Family Care Network, Inc. (FCNI) is partnering with the Santa Barbara County Health Department and the Santa Maria Recreation and Parks Department. FCNI has agreed to inform participants and enforce these regulations set by the above mentioned departments. Please review the regulations below and contact us with any questions or concerns.

Food Booth Structure Requirements

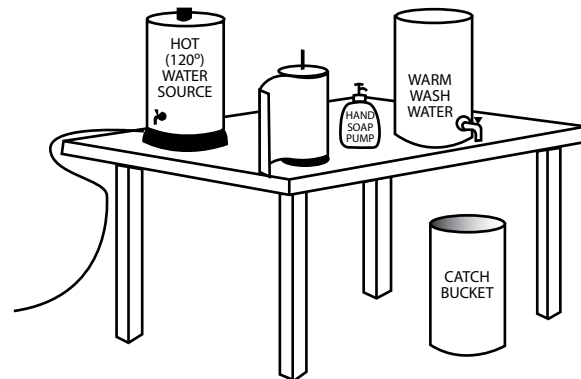
1-2, 10' x 10' tents provided in a "50/50" configuration

- 1 Food Preparation Area (fully enclosed rear section)
- 1 Food Service Area (open front section for service of fully wrapped food items)



Hand Washing

- All booths that handle non-prepackaged food (including poured beverages) are required to have hand wash facilities within the booth.
- Warm water for hand washing within the booth may be stored in an insulated container with dispensing valve.
- Single service soap (pump bottle) and paper towels in a dispenser must be readily available at all hand wash stations.

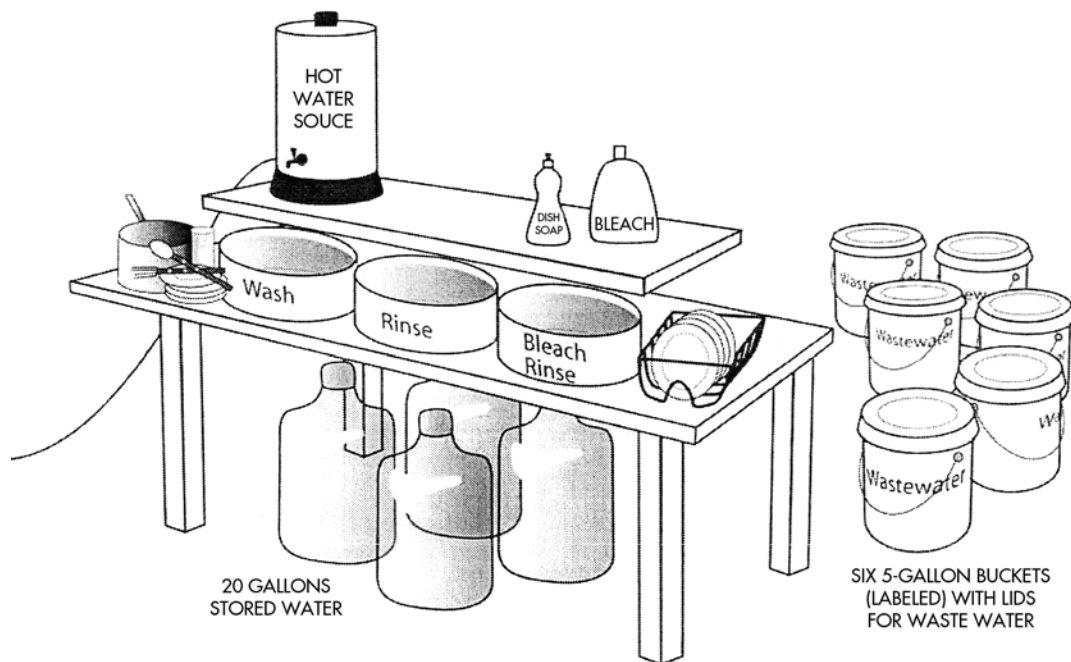


Food Preparation

- All food must be from approved sources and free of contamination, i.e., recognized commercial suppliers under permit and inspection by a government entity. Food or beverages that have been stored or prepared in a private home may not be offered for sale, sold, or given away. The only exceptions to this rule are non-potentially hazardous baked goods or candy.
- All food handling and preparation shall take place within the food booth unless an alternate food preparation site has received written pre-approval from Environmental Health Services. Alternate facilities that may be approved include restaurants, delicatessens, church or school kitchens, or other nonresidential kitchens approved by Environmental Health Services.
- Barbecue cooking is allowed outside of the booth. Other cooking equipment may be required by the Fire Department to be located outside the booth as well. All other food preparation and service must take place within the enclosed food booth.
- Food preparation surfaces must be smooth, easily cleanable and non-absorbent. Commercial cutting boards are required.
- Food preparation surfaces, cutting boards and all food utensils must be frequently washed and sanitized during food preparation. Approved sanitizers are listed under utensil washing requirements.

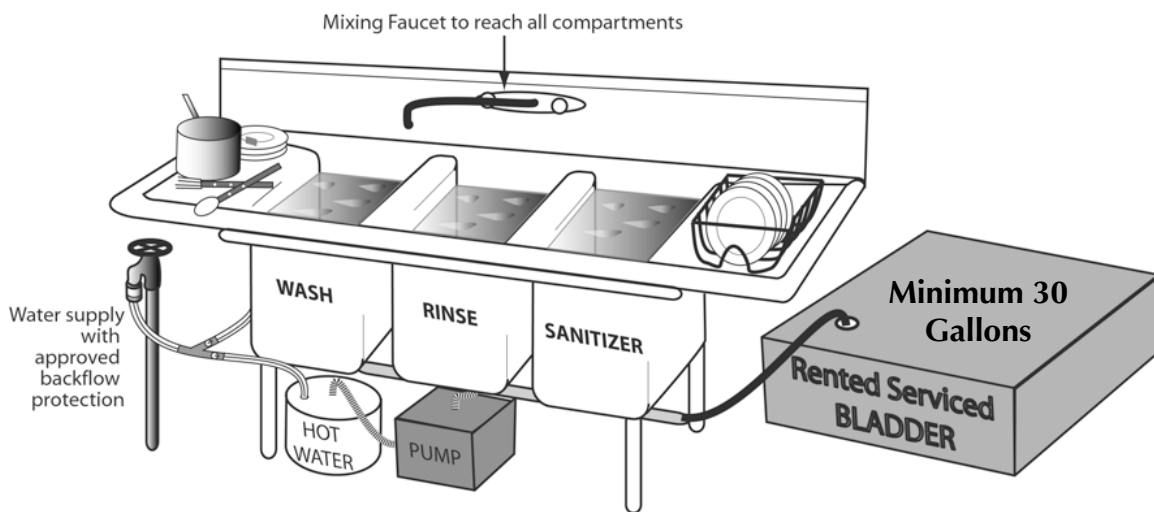
Utensil Washing – Non-People’s Choice

- As an alternate to a 2 or 3 compartment sink, barbeque competitors participating in the Family Care Network’s Wild West BBQ Bash may utilize three buckets, dishpans or similar containers large enough to hold the largest utensil. Adequate counter space to serve as drain boards must also be provided. All other requirements for utensil washing and sanitizing remain applicable. Such alternate utensil wash facilities must be located within or immediately adjacent to the booth and may not be shared with other booths.
- **The utensil wash sink may be located immediately outside the booth, but must have overhead protection and a cleanable floor surface.**
- All three sink compartments must be large enough to accommodate the largest utensil.
 - The first compartment should be labeled “**Wash**” and hold hot, soapy water.
 - The second compartment should be labeled “**Rinse**” and hold clear warm rinse water
 - The third compartment should be labeled “**Sanitizer**” and hold clear warm rinse water
- One drain board is to be used for soiled utensils. The other drain board is to be used for air-drying clean, sanitized utensils.
- All utensils are required to be sanitized after they are washed. Two types of sanitizer are acceptable:
 - Chlorine Bleach at a concentration of 100 parts per million (one ounce of household bleach per 3 gallons of water)
 - Quaternary Ammonium at a concentration of 200 parts per million (follow directions on label).
 - Sanitizer test strips should be available and used to test the sanitizer mix in the third compartment to ensure that the sanitizer concentration is adequate throughout the workday.



Utensil Washing – People’s Choice

- All booths using utensils require a 3-compartment metal sink with 2 metal drain boards and hot and cold running water. A 2-compartment sink with a separate container or tub for the 3rd compartment may be substituted if adequate drainboard area is provided.
- The utensil wash sink may be located immediately outside the booth, but must have overhead protection and a cleanable floor surface.
- All three sink compartments must be large enough to accommodate the largest utensil.
 - The first compartment should be labeled “Wash” and hold hot, soapy water.
 - The second compartment should be labeled “Rinse” and hold clear warm rinse water.
 - The third compartment should be labeled “Sanitizer” and hold an approved sanitizer solution.
- One drain board is to be used for soiled utensils. The other drain board is used for air-drying clean, sanitized utensils.
- All utensils are required to be sanitized after they are washed. Two types of sanitizers are acceptable:
 - Chlorine Bleach at a concentration of 100 parts per million (one ounce of household bleach per 3 gallons of water) OR,
 - Quaternary Ammonium at a concentration of 200 parts per million (follow directions on label).
 - Sanitizer test strips should be available and used to test the sanitizer mix in the third compartment to ensure that the sanitizer concentration is adequate throughout the workday.
- Sharing of Sinks
 - Sinks are provided by organizers for those who do not have this piece of equipment.
 - For those who have their own commercial 3-compartment sink, there is a **\$50 reduction in registration if sink is shared with 3 other competitors**. Sink must have overhead protection and a cleanable floor surface.



Alternative to rented serviced bladder:
Six 5-gallon buckets with lids



Temperature Control

- Proper temperature control of potentially hazardous foods is essential to ensure safe food service. It is the responsibility of the booth operator to provide adequate equipment to maintain proper food temperature at all times, including during transit.
 - Provide thermometers for each refrigeration unit/ice chest. Place thermometers on food, not in the ice.
 - Provide a metal probe thermometer to check both hot and cold food temperatures.
 - Clean and sanitize the probe thermometer with sanitizer solution or alcohol swabs before and after each food temperature check.
- Thaw potentially hazardous frozen food only by one of the following methods:
 - In the refrigerator, well in advance of the time when it will be needed.
 - In the microwave, if it is going to be cooked immediately afterward.
 - In a colander under cold running water in a food preparation sink with an indirect connection to the sewer or holding tank.
 - During the cooking process with high temperature cooking equipment
- Maintain potentially hazardous food that is held COLD at or below **45 F** at all times.
- All potentially hazardous food held overnight must be kept at or below **41 F**.
- Meat, fish, poultry and eggs must be thoroughly cooked to the minimum internal temperature specified in the attached Food Handlers Guide.
- Cooked food should be immediately placed in preheated hot holding units. Maintain potentially hazardous food that is held HOT at or above **140 F** at all times.
- If hot food falls below 140F, it may be reheated one time only to achieve an internal temperature of **165 F** or hotter and then transferred to preheated hot holding units (e.g. steam tables, chafing dishes, etc.) If it falls below 140 degrees a second time, the food must be discarded.
- Leftover potentially hazardous food that has been held hot must be destroyed at the end of each operating day in an approved manner. Alternatively, the food may be donated to an approved non-profit charitable organization for immediate distribution and consumption.

Food Handlers

- Sanitary food handling techniques must be followed consistently. Food handlers must take all necessary steps to protect food from contamination and adulteration.
- Food handlers shall keep their hands clean by washing with soap and warm water, especially before food preparation activities and after smoking, eating, or using the restroom.
- Individuals who have a communicable illness may not work in a food facility.
- Workers who have uncovered cuts or burns must not prepare, handle, or serve food. Bandages on hands must be covered with gloves.
- Food handlers shall wear clean outer garments. An extra supply of clean aprons should be available.
- Hair should be restrained.
- Bare hand contact with food is to be minimized. Food handlers shall use utensils, tongs, disposable plastic gloves or single use tissues as much as possible when handling food. Gloves are not a replacement for hand washing and must be changed often. Tongs and other utensils must be washed and sanitized as needed to maintain them in a sanitary condition.
- Eating or smoking is prohibited in food booths, or by workers while preparing, barbecuing, or otherwise handling food.
- The booth permit holder shall be responsible for all worker actions related to food handling and booth operation.

Storage/Service

- All food, beverages, utensils, and equipment must be on tables, shelving, ice chests or pallets.
- Condiments available for self-service shall be prepackaged or held in an approved dispensing device (pump protected from contamination and stored at least **6 inches off the booth floor** on clean surfaces such as or squeeze bottle).
- Food stored overnight must be kept in rodent-proof containers. Trucks or vans with fully enclosed cargo areas may be used to store food and related equipment.

Garbage and Refuse

- Refuse container, lined with plastic garbage bags are required in each booth.
- Disposal frequency must be adequate to prevent spillage or a nuisance. Tightly secure all bags in order to minimize odors, leakage and insects. Discard in covered, leak-proof containers.
- Event organizers are responsible for ensuring adequate trash facilities.

Animals

- Live animals are not allowed in any food facility.
- Guide dogs, signal dogs and service animals are allowed in areas used only for customer service. All animals are to be excluded from food preparation and utensil wash areas.

**Information taken from "Temporary Food Facility Guidelines" produced by the Santa Barbara County Public Health Department and Environmental Services*