



TUSTIN STREET FAIR & CHILI COOK-OFF

PEOPLE'S SALSA COMPETITION FORM

Cook Off Event TUSTIN STREET FAIR & CHILI COOK-OFF Date JUNE 4, 2017

Salsa Team Name _____

Team Captain's Name _____

Mailing Address _____ City _____ State _____ Zip _____

Contact Phone # _____ Email Address _____

Send \$10 Entry fee (Make checks payable to: City of Tustin) and Application form to Tustin Chili Cook-Off, Attn: Eric Nguy, 300 Centennial Way, Tustin, CA 92780.

Competition Date: Sunday, June 4th 2017
Competition Submission Time: 10:30AM - 11:30AM
Competition Location: Old Town Tustin, Judge's Booth

Official Rules

- Competition cups can be picked up at Pre check-in at the Information Booth (located on ECR and 2nd Street) before the meeting or during the meeting. Competition cup submission is accepted immediately following the meeting.
 - **Mandatory Cooks Meeting must attend a meeting at 10:30 a.m. SHARP** on the day of the event at the Judging Area (located on ECR in between 2nd and 3rd Street) on El Camino Real. All cooks must be present at this meeting to obtain information about People's Salsa and People's Chili (if competing).
 - Winners are announced immediately following judging at the Judge's Booth. Official Awards Ceremony will be held at Main stage at 5:30pm.
- 1) There are no rules as to the ingredients or how to prepare your Salsa. It may be prepared at home and brought to the site that day.
 - 2) Each contestant must cook a minimum of one quart of competition salsa prepared in competition cup, which will be submitted for judging.
 - 3) Judges will be told they should vote for the salsa they like best based strictly on taste.
 - 4) The decisions of the Chief Judge shall be final.

The above information is correct to the best of my knowledge. I have read the Tustin Street Fair & Cook-Off official rules and regulations & OC Environmental Health recommended food handling guidelines, and I hereby agree to abide by such rules and regulations.

Signed _____ Date _____

Accepted By _____ Date _____

Cook-Off Chairperson

OFFICE USE ONLY

CHECK# _____ CASH _____ App _____ Letter Mailed _____ OCEH Initial: _____

ATTACHMENT IV

COUNTY OF ORANGE
HEALTH CARE AGENCY
ENVIRONMENTAL HEALTH

RECOMMENDED FOOD HANDLING GUIDELINES

I. FOOD HANDLERS

- A. Wear clean clothing.
- B. Wash hands before handling food and at frequent intervals.
- C. Wear hat, cap, or some type of hair covering.
- D. Do not smoke in food booths.
- E. If you are ill or have sores on your hands, you should not handle foods.

II. REFRIGERATION-COLD FOODS

- A. Refrigeration; dry ice; or ice may be used.
- B. Meats, hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 45 degrees Fahrenheit or below to prevent the growth of pathogenic bacteria or the production of toxins. ----- VERY IMPORTANT!
- C. Foods should not be kept out at room temperature in your stands if they require refrigeration.
- D. Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice. You may need 24 to 30 hours to thaw food in this manner.

III. HOT FOODS

- A. Keep foods being served hot at 135 degrees Fahrenheit or above to prevent the growth of pathogenic bacteria or the production of toxins.
- B. Foods kept in warmers or similar devices should be heated quickly.
- C. All hot foods left over from the previous day should not be reused.

IV. FOOD PROTECTION

- A. All open food should be protected from contamination by the public and the food booth workers.
- B. Keep foods covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- C. All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- D. Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc.).

V. UTENSILS

- A. Use only clean utensils.
- B. Use only single-use, throw-away spoons, forks, plates, cups, etc.
- C. Do not use galvanized or enamelware storage containers for acidic foods or juices.
- D. A food thermometer is required in each food booth.

VI. INSECTICIDES: Do not store any poisonous substances such as insecticides near foods.

VII. CONDIMENTS: Individual packages, squeeze, pour or pump-type containers should be used.

Should you desire further information, please contact this office at (714) 433-6000.