



SATURDAY, SEPTEMBER 14
COURT SQUARE, WOODSTOCK
NOON - 5 PM

OFFICIAL RULES

No Pets

\$30 Application Deposit

(\$30 deposit will be returned to teams competing at the event)

SETUP:

- Event is held on Court Square in downtown Woodstock located near the Historic Courthouse at 103 North Main Street, Woodstock VA 22664.
- Setup begins at 7:00 am. No cars allowed to be parked in the cooking area after 11:00 am.
- Teams will be permitted to bring one (1) vehicle into the cooking area to unload during setup time.
- Parking for two (2) team vehicles will be reserved at a location to be announced. All other vehicles associated with the team must park in public parking areas.

EQUIPMENT, SUPPLIES & SPACE:

- Sample cups, spoons, napkins, ladles, one (1) six (6) foot table, official ticket jar for voting and dish washing stations will be provided.
- No stoves or additional equipment of any type will be provided. Each team is required to have a pop-up canopy no wider than 12 feet to set up and cook under and outside of. Canopies must be properly weighted down to avoid injuries.
- Booth space is 12 x 15 feet.
- There is electrical power available for use for cooking, lighting, etc. Teams may also use a propane cooking device equipped with the proper amount of propane to cook and hold the warm ingredients at 135°F until 3 pm.
- Use of generators not permitted.
- Potable water is available on site along with potable hoses.

EVENT HOSTED BY



COOKING & SAMPLING:

- All tacos must be cooked on site or in a Virginia Department of Health approved kitchen. All food will be inspected prior to cooking to ensure health and safety standards are met.
- Cooking may begin at 8:00 am and MUST begin by 10:30 am.
- Sample tastings to the public begin at 11:45 and end at 2:00 PM.
- Each team is allowed to serve no more than two (2) types of tacos for tasting and judging.
- Teams are allowed to sell tacos and other food items as long as they are prepared on-site for VDH approval.
- All taco filling must be cooked from scratch (defined as starting with raw meat/veggies and unopened cans).
- All toppings must be chopped/shredded/cut/opened on-site unless purchased pre-cut at a store/vendor.
- All cooking shall be done in a sanitary manner and teams must read and sign the guidelines attached. VA Department of Health will inspect prior to the beginning of the event.

| NOT ALLOWED | ALLOWED | SUGGESTED |
|---|--|---|
| - Meats not inspected by the USDA | - USDA inspected meats and vegetables | - 3 gallons of taco filling to safeguard from running out |
| - Home canned or home grown ingredients | - Unopened, commercially canned ingredients | - Fresh vegetables and fruits purchased at a store or food supplier |
| - Taco mixes - Home dried spices | - Commercial spices (not pre-mixed) - Commercial taco shells/tortillas/chips/etc (any vessel for the filling) | - Homemade shells/tortillas/chips/etc (any "vessel" for the filling and toppings) but must be made on-site or in an inspected kitchen |

JUDGING:

- Prize winnings: Judges Choice- \$500 People's Choice- \$250 Showmanship- \$100
- Judges Choice will be awarded based on a blind taste test from a panel of local judges.
- People's Choice will be awarded based on the number of tickets teams earn from attendees. Each attendee will receive one ticket to place in the bucket of their top taco choice.
- Showmanship will be people's choice for the team with the best showmanship. Dress up, decorate, have fun and you could win this category too! Get creative! Each attendee will receive a second ticket to place in the bucket of their top choice for showmanship.
- Teams are eligible to win no more than two (2) categories.
- Each taco must be labeled meat or meatless and mild, medium, spicy/hot or sweet so attendees are aware in case of allergies or sensitivities. Teams are responsible for proper labeling.
- Voting jars will be provided and located in a central location.
- Tacos will be judged for taste, consistency, aroma, color & bite. Voting will end at 4:00 pm.
- Awards will be announced from the entertainment stage at 4:30pm.

OTHER:

- No outside alcoholic beverages are allowed. Alcohol will be available for purchase.
- No pets allowed.
- No refunds in the event of cancellation.

MORE INFO: (540) 459-3621 OR KATIE.MERCER@TOWNOFWOODSTOCKVA.GOV

EVENT HOSTED BY



QUICK TIPS AND CHECK-LIST

ITEMS EACH TEAM NEEDS TO PROVIDE:

- Twelve (12) foot or smaller canopy cover
- Weights/anchors to secure canopy
- Propane cooking device and propane fuel tank
- OR
- Extension cords if cooking using electricity (event organizer will be in touch with the amount of cord needed based on your location to the electrical source)
- Additional table(s) if needed
- Chair(s)
- Hand washing station (please inquire about how to set this up)
- Utensils to be sanitized on-site (knives, cutting board, etc)
- Single-use latex gloves
- Paper towels
- Team name banner/sign
- Necessary taco toppings
- Desired showmanship supplies
- Clean plastic bins or pallets to keep cooking equipment and ingredients off the ground.

If preparing on-site:

- Unopened canned and jarred ingredients- home canned goods not permitted!
- Spices and dried ingredients
- Unsliced/uncut raw fruits and veggies (unless purchased pre-sliced)
- Unopened and USDA inspected meats (unless you are serving vegetarian tacos)
- Cooler with ice to keep unopened meats and toppings separated and cold

ITEMS PROVIDED BY EVENT SPONSOR:

- Virginia Department of Health Temporary Food Event Permit
- Potable water
- Potable water hose
- Three (3) dish washing stations
- One (1) six (6) foot table for serving food
- Food thermometer for temperature testing
- One (1) Three (3) oz serving ladle per taco entry
- Tasting cups
- Teaspoons for tasting
- Napkins
- Ballot voting jar with team name
- Properly mixed solution to clean surfaces
- Trash cans
- Sanitizer test kit

GUIDELINES FOR WOODSTACO 2019 TEAMS

As described by the Lord Fairfax Health District Guidelines for Temporary Food Establishments and highlighted specifically for teams competing in the WoodsTACO 2019:

1. Food handlers are to follow approved procedures when preparing and serving food:
 - A. **Wash Hands Frequently**, especially after using the restroom, smoking, performing any cleaning activity, before donning single-use gloves, or when switching between working with raw foods and ready-to-eat foods.
 - B. **Do No Touch Ready-to-Eat foods with Bare Hands**, except when washing fruits and vegetables. Suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment must be used. “Ready-to-eat food” means food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer. Taco team members shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.
 - C. Clean outer clothing and hair restraints that effectively keep hair from contacting exposed food and food contact surfaces are to be worn. No hand or arm jewelry is to be worn. Unless wearing intact gloves in good repair, a food employee shall not wear fingernail polish or artificial nails when working with exposed food.
 - D. No eating, drinking, or smoking in the food preparation area.
2. Proper storage must be provided in order to maintain potentially hazardous foods at required temperatures at all times. A full definition of potentially hazardous foods may be found in the Virginia Food Regulations 12 VAC 5-421, a digital copy is provided upon request.

Required minimum temperatures

| HOLDING | COOKING |
|---|--|
| Cold holding 41°F or below Hot holding 135°F or above Reheated foods MUST be cooked to 165°F min. | Poultry 165°F Comminuted Meats/Fish 155°F Pork, Fish, Eggs 145°F |

*Thermometers must be placed in each cold holding unit to verify product temperatures.

“Comminuted meats” includes fish or meat products that are reduced in size by methods such as chopping, flaking, grinding, or mincing or a mixture of two or more types of meats that have been reduced in size and combined. Examples include but are not limited to ground beef, sausage, gyros, or gefilte fish.

3. Cleaning and Sanitizing:
 - A. Three (3) basins large enough to accommodate the team’s largest piece of cooking equipment shall be provided by the event sponsor for washing, rinsing, and sanitizing of food contact surfaces, utensils, and equipment.
 - B. A Sanitizer Test Kit will be used to monitor the strength of sanitizer used on food contact surfaces, utensils, and equipment. This will be provided by the event sponsor.
 - C. Air dry items or dry with a disposable paper towel provided by individual teams.
 - D. For disposal of items, use trash bags in cans with tight fitting lids provided by event sponsor.
 - E. Adequate cleaning supplies and equipment will be provided by the event sponsor for sanitizing utensil, equipment, and wiping cloths. Examples: buckets, cloths, detergents, and sanitizer.
 - F. Food preparation should only be done on smooth and easily cleanable counters, cutting boards and/or tables provided by individual teams.

GUIDELINES FOR WOODSTACO 2019 TEAMS (CONTINUED)

4. All cooked or prepared food shall be served on or in single-service paper/plastic utensils or similar articles intended for one-time, one-person use and then discarded.
5. All cooking, food preparation, service, display, and storage areas are to:
 - A. Have an approved wind resistant and waterproof overhead covering.
 - B. Be adequately protected from contamination from sneezing/coughing, dust, and vermin.
 - C. Be completely separated from public access by an effective barrier such as ropes or tables.
 - D. Be designed to protect condiments by using individual packets or approved covered dispensers.
 - E. Store food, beverages, utensils, and paper products a minimum of 6" off the ground and covered.
 - F. Have a floor to adequately control dust and mud.
6. **No home cooked, canned, or dried foods are allowed. All food preparation shall be done on site or in a Virginia Department of Health approved kitchen. Please include a copy of the permit for the licensed facility when you submit this application if applicable.**
7. All toxic cleaners and any other necessary items (ex: lighting fluids, fuels, etc) must be labeled and stored away from food.
8. These guidelines are not all inclusive. All Temporary Food Vendors are subject to the requirements as written in the Commonwealth of Virginia Board of Health Food Regulations (12 VAC 5-421).

IMPORTANT NOTE: IF THE INSPECTION REVEALS THE PRESENCE OF SUBSTANTIAL OR IMMINENT HEALTH HAZARDS, INCLUDING BUT NOT LIMITED TO, INADEQUATE FACILITIES TO MAINTAIN REQUIRED FOOD TEMPERATURES, THE USE OF HOME PREPARED FOOD, CONTAMINATED OR ADULTERATED FOOD, ILL EMPLOYEES, OR CONTINUING FLAGRANT SANITARY VIOLATIONS, THE TEMPORARY FOOD ESTABLISHMENT SHALL IMMEDIATELY CEASE FOOD SERVICE OPERATIONS. OPERATIONS SHALL NOT RESUME UNTIL ALL VIOLATIONS HAVE BEEN CORRECTED AND APPROVED BY THE HEALTH OFFICER.

I have read and understand the Lord Fairfax Health District Guidelines for Temporary Food Establishments stated above as excerpted from the Commonwealth of Virginia Board of Health Food Regulations (12 VAC 5-421). I will follow all sanitary guidelines in order to prevent any illness caused by those who sample my food product at the 2019 WoodsTACO event.

Applicants Name

Signature

Date

Please complete, sign and return the application/ team information page one (1) along with the Lord Fairfax Health District Guidelines for Temporary Food Establishments pages for consideration in the 2019 WoodsTACO event. Make a copy of the guidelines for your records.