



**SATURDAY, SEPTEMBER 23  
COURT SQUARE, WOODSTOCK  
11 AM - 4 PM**

### OFFICIAL RULES

\$30 Application Deposit

(\$30 deposit will be returned to teams competing at the event. No shows will not receive a refund)

#### **THINGS TO KNOW UP FRONT:**

- We will be selling \$15 tasting tickets in advance to people who want to judge and vote on the tacos (People's choice: traditional/authentic, non-traditional/ tex-mex, dessert, vegetarian, and showmanship).
- We are selling 300 tasting tickets in advance. You must be prepared with at least 315 samples so as to ensure the ticket holders and judges can taste all competing tacos.
- Tasting ticket revenues are equally divided amongst all the teams to help compensate for ingredients but we will not know that amount until we know how many teams are competing and if all tickets are sold. (ex: \$15 per ticket x 300 tickets = \$4,500. If we have 15 teams, each team will receive a check after the event for \$300)
- Your samples for the judges and ticket holders are included with their ticket purchase. This is why we divide ticket revenues evenly but any costs over what you receive from ticket sales for samples are your responsibility. For this reason, we encourage you to sell additional whole tacos and other food items.

#### **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 6:30 am. No cars allowed to be parked in the cooking area after 10:00 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 6 oz paper trays, spoons, napkins, ladles, one (1) six (6) foot table, official ticket jar for voting and dish washing stations (per Virginia Department of Health) will be provided.
- No stoves or additional equipment of any type will be provided. Each team is required to have a pop-up canopy to cook under and outside of. **Canopies must be properly weighted down to avoid injuries.**
- Team spaces are to be no larger than around 20 x 20 feet.
- Teams are strongly encouraged to 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. There is electrical power available for use for cooking, lighting, etc. but we do not guarantee we will have enough power to supply your equipment.
- Use of generators not permitted unless you have a very quiet generator.
- Potable water is available on site along with potable hoses.

**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 6:30 am and MUST begin by 9:30 am unless prepared off-site in an approved kitchen.
  - **Sample tastings to the ticket holders begin at 11 am and end at approximately 3:15 PM. Please make sure you have enough taco samples for the tasting ticket holders to taste until 3:15 pm.**
  - Each team is allowed to serve no more than two (2) types of tacos for tasting and judging. Categories should be selected on your application.
  - There will be a set price for all tacos sold at the event and the amount will be determined the week before the event. Other food and beverage items for sale may be priced as determined individually by each team/vendor.
  - Teams are allowed to sell tacos and other food items as long as they are prepared on-site for VDH approval or off-site in a VDH inspected kitchen.
  - 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.**

<b>NOT ALLOWED</b>	<b>ALLOWED</b>	<b>SUGGESTED</b>
- Meats not inspected by the USDA	- USDA inspected meats and vegetables	- 4-5 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 spice mix (national/ store brands) - Home dried spices	- Custom spice blends - 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 categories:

	Judge's Choice Professional	Judge's Choice Amateur	People's Choice Professional	People's Choice Amateur
<b>Authentic/ Traditional</b>	\$500 top prize	\$500 top prize	\$250	\$250
<b>Tex-Mex/ Non-traditional</b>	\$500 top prize	\$500 top prize	\$250	\$250
<b>Dessert</b>	\$500 top prize	\$500 top prize	\$250	\$250
<b>Vegetarian</b>	\$500 top prize	\$500 top prize	\$250	\$250
<b>Showmanship</b>	--	--	\$100	\$100

- Judge's Choice will be awarded based on a blind taste test from a panel of local judges.
- You will receive a tray/ plate to provide 5-7 samples (1 per judge) for each taco you are competing with. Please put the same toppings on each sample for the judges and do not provide any options as that can effect the taste of the sample each judge consumes differently.
- Teams are eligible to win no more than two (2) Judge's Choice categories.
  
- People's Choice will be awarded based on the number of tickets teams earn from up to 300 ticket holders.
- Each voting ticket holder will receive one ticket to place in the bucket of their top taco choice in each category.
- 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!
- Teams are eligible to win no more than two (2) People's Choice categories.
- It is recommended that you name each taco by the category it is in so that tasters/ voters are aware of what what they're tasting and it makes it easier to vote. (EX: Vicki's Vegetarian taco)
- 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 appearance, aroma, texture, and flavor. Voting will end at 3:30 pm.
- Awards will be announced from the entertainment stage around 3:45 pm.

### 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) 459-3625 OR KATIE.MERCER@TOWNOFWOODSTOCKVA.GOV**

## 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 2023 TEAMS

As described by the Lord Fairfax Health District Guidelines for Temporary Food Establishments and highlighted specifically for teams competing in the WoodsTACO 2023:

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 2023 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 IMMANENT 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.**



**SATURDAY, SEPTEMBER 23, 2023**  
**COURT SQUARE, WOODSTOCK**  
**11 AM - 4 PM**

**Application for Entry - September 15, 2023 entry deadline**

\$30 Application Deposit Required

(\$30 deposit will be returned to teams competing at the event. No shows will not receive a refund.)

Applicant Name(s): \_\_\_\_\_

Team Name: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_

Physical Address: \_\_\_\_\_

Please select the team category in which you wish to compete. (Amateur teams are those without a catering or restaurant business. Professional are teams with those types of businesses.)

Amateur  Professional

Select the categories you will enter and place the amount of tacos you are entering into each category. Please limit two tacos total per team for the competition.

Authentic/ Traditional  Tex-Mex/ Non-Traditional  Dessert  Vegetarian

Please describe how you will prepare the tacos and keep the filling of the tacos at proper temperature

(ex: propane flat top, propane grill, off-site in a VDH approved kitchen, slow cooker (for maintaining temperature only), etc)

\_\_\_\_\_

\_\_\_\_\_

Will you be selling other food/beverages? If so, please describe. \_\_\_\_\_

\_\_\_\_\_

Electrical needs:  Yes  No (We strongly advise use of propane equipment to reduce the electric load)

**If yes, explain your power needs and the amount of wattage you will need.** \_\_\_\_\_

\_\_\_\_\_

Total space needed for your tables, tents, equipment, etc \_\_\_\_\_

Mail or deliver application and/or check/cash to:

Town of Woodstock

135 North Main St Woodstock, VA 22664

Email application to: [katie.mercer@townofwoodstockva.gov](mailto:katie.mercer@townofwoodstockva.gov)

**Your signature below indicates you have read the rules of the event as outlined in this application including the Virginia Department of Health requirements and agree to abide by them.**

Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_