



SPONSORED BY:

Huhtamaki

2023 Squealin' on the Square

Entry Registration Form

THREE CATEGORIES: CHICKEN PORK RIBS PORK CHOPS

TEAM NAME: _____

CONTACT NAME: _____

ADDRESS: _____ CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ MOBILE PHONE: _____

E-MAIL ADDRESS: _____

TEAM MEMBERS: 1] _____ 2] _____

3] _____ 4] _____

REGISTRATION FEE (NON-REFUNDABLE)

<i>DEADLINE TO ENTER – June 2, 2023</i>			
<i>LIMIT OF 10 TEAMS</i>			
#		FEE	TOTAL
	FIRST CATEGORY	\$ 50.00	
	ADD. CATEGORY	\$ 20.00	
TOTAL PAYMENT			

METHOD OF PAYMENT (please select type)

CASH

CHECK [payable to City of Hopkinsville] ENCLOSED

CHECK #: _____

CREDIT CARD: VISA MASTERCARD

CARD #: _____

EXP. DATE: _____ CODE: _____

CARDHOLDER NAME: _____

CARDHOLDER SIGNATURE: _____

Please return completed, signed form and payment by June 2, 2023 to Hopkinsville Parks and Recreation, memo: Squealin' on the Square, 2600 Thomas Street, Hopkinsville, Kentucky 42240 or fax at [270] 632-2065. Questions? Contact Toby Hudson at [270] 887-4291 or thudson@hopkinsvilleky.us

DISCLAIMER

The City of Hopkinsville, Division of Parks and Recreation reserves the right to close registration prior to June 2, 2023, if required number of vendor spaces are filled prior to the above deadline.

WAIVER AND RELEASE

The undersigned agrees to defend and hold harmless the City of Hopkinsville and all other festival sponsors and agents from all injury, loss, costs, claims, or damages to any person or property arising from, related to, or in any way connected with participation in the Sounds@6, Squealin' on the Square. I grant permission for you to publish any and all photos taken during these activities. Event organizers are granted permission to have medical personnel treat me, if needed, during my participation in the event. In addition to waiver and release, signing this form acknowledges that you have read and fully understand the Sounds@6, Squealin' on the Square Rules and Regulations.

Printed Name: _____ Date: _____

Signature: _____ Date: _____



2023 Squealin' on the Square Rules and Regulations

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LOCATION, DATE AND TIME OF EVENT – All festival activities will be located at Founders' Square (downtown Hopkinsville), 198 West 9th Street, Hopkinsville, KY 42240 on June 9, 2023 from 6:00am – 9:00pm. COVID safety guidelines may be implemented for this event, if future conditions warrants.

CONTESTANT - A contestant is any individual, group, etc. that will prepare and cook an entry or entries for the purpose of being judged. Each team will be comprised of a head cook and up to four (4) assistants.

We are limited to no more than 10 teams.

CONTESTANT'S FEE – The contestant's fee will be \$50.00 for the first category, and \$20.00 for additional categories. The contestant's fee includes one (1) site, one (1) circuit 20amp 110volt, and one (1) access to potable water. Contestants may sell food items, at their discretion, for public dining beginning at 5:00pm, a temporary food service permit will be needed if you sell food items for public dining. The contestant's fee is non-refundable.

CONTESTANT'S SITE – The contestant's site is 20' x 30'. Each team is required to keep all equipment including cooker, canopy, trailer, etc. contained within assigned space. Contestants may begin set-up at 6:00am. Competition cooking may not begin until 10:00am. No exceptions.

CONTESTANT'S MEETING – There will be a mandatory contestant meeting at 9:30am, at that time all rules and regulations will be discussed, approved containers will be distributed, and the Christian County Health Department will be on-site for any questions. One representative from each team must be present.

EQUIPMENT - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, wood pellets, and/or charcoal. No gas grills allowed. Sharing of grills is not permitted in the competition.

APPROVED COOKERS - Any cooker, homemade or commercially manufactured, will be allowed to compete in this contest.

COOKING FUELS - Wood, wood pellets, and/or charcoal. No gas grills allowed. The health and safety of contestants and festival goers should be a primary consideration when selecting appropriate cooking fuels.

CLEANLINESS AND SANITATION - All participants are expected to maintain their cook-sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Participants are responsible for clean-up of their site during and after the competition. Contestants are responsible for proper removal and disposal of all festival materials including 'grey' water, cooking grease and/or cooking oil. All

Federal, State, and local (Christian County Health Department) food safety rules and regulations must be adhered to at all times.

CHRISTIAN COUNTY HEALTH DEPARTMENT - Health Department officials will be on site to issue Temporary Food Service, contestants must be ready and on-site. Christian County Health Department, 1700 Canton Street, Hopkinsville, Kentucky 42240, 270-887-4160 ext. 150, <http://www.christiancountyhd.com/> The Temporary Food Service Permit Fee is \$60.00, if you will be selling food items for public dining. Permit Fee(s) are the responsibility of the vendor.

MEAT CATEGORIES – The following categories are included:

- 1) **Chicken:** 1-halved chicken, pre-cut for judging
- 2) **Pork: Ribs,** 5-bone baby-back ribs. No country style ribs.
- 3) **Pork: Chops,** 1-chop, sliced for judging.

MEAT INSPECTIONS – All purchased meats must be from an approved source. All meats must be USDA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees fahrenheit prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meat must be cooked to a minimum internal temperature of 145 degrees fahrenheit. After cooking, all meat must be maintained at a minimum temperature of 140 degrees fahrenheit in a covered container until turned in for judging. All contest meat, once inspected, may not leave the festival site until turned in for judging. All food preparation, including cooking, must be done on-site. After inspection the meat may be marinated, salted, seasoned, or cooked. All meat storage and cooking procedures must be in accordance with cooking/food handling standards of the Christian County Health Department.

Meat cannot already be ‘marinated.’ Upon arrival inspectors will inspect meat to make sure it is free of any marinade or dry rubs, preferably in a sealed package. After inspection any marinade, dry rub, injections, etc. can be applied to meat as competitor desires.

JUDGING - Entries will be submitted in the approved container provided by the contest. Garnish is optional. The only garnish accepted will be fresh green lettuce and parsley which can be sliced, shredded, chopped or whole leaf. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE, and TENDERNESS. Meat may be sauced or un-sauced.

JUDGING PROCEDURE – The judges score each box for presentation. The boxes will then be passed around for judges to take a sample. The judge will then score each entry for taste and tenderness. This procedure is repeated for all boxes. The judges will then collect the judging slips and turn them over to the event organizer.

SCORING – Each entry will be scored by the three (3) judges in the areas of APPEARANCE, TASTE, and TENDERNESS. Scoring ranges from a low of 1 to a high of 5 in increments of 0.5 point for each category. Any entry that is disqualified will receive a score of one (1) for all three categories from all three (3) judges.

DISQUALIFICATION – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:

- a) There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- b) There is anything foreign other than meat and garnish.
- c) There is evidence of blood such that the meat is uncooked.
- d) The entry is turned in after the officially designated time.
- e) Gloves are not used while handling food products.
- f) Not cooking the meat that was inspected.
- g) No representation at the contestant's meeting.

TURN IN TIMES - Each meat category turn in time will allow for a 10-minute window, that is 5 minutes before and 5 minutes after the times below:

- a) Pork Chops: 3:00 PM
- b) Pork Ribs: 4:00 PM
- c) Chicken: 5:00 PM

WINNERS - The winner in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place in each respected category. In the event of a tie in a meat category the lowest score will be omitted and the tied team's scores will be recounted.

PRIZES – Prize will be awarded to 1st place in each respected category, which will include a trophy and a \$250.00 cash prize.



Temporary Food Service Set-up Guidelines

A. Set up a **wash, rinse, and sanitizing** container system to properly clean your equipment and utensils. The containers should be at least 2 ½ gallons and labeled.



Wash

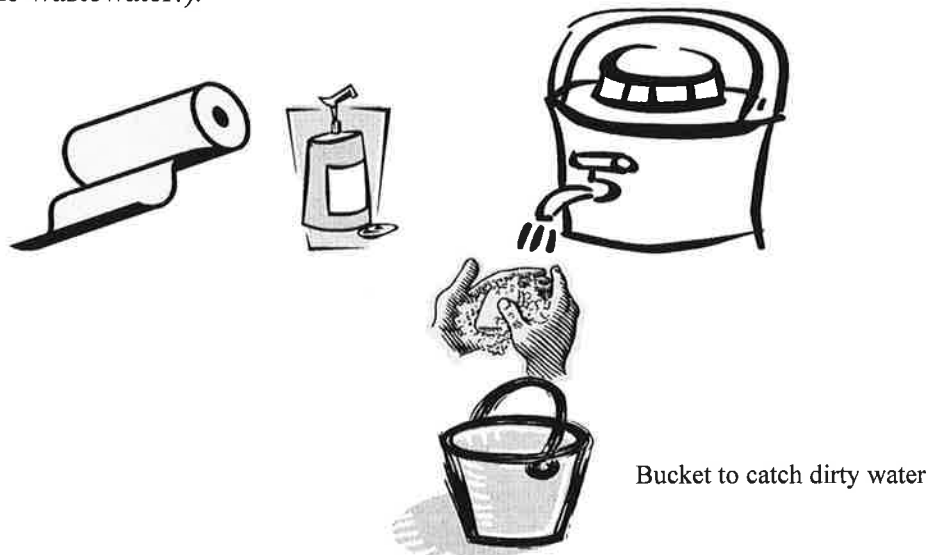


Rinse



Sanitize

B. Designate an area to wash your hands (away from food, paper, and utensils). **Always** provide **soap** and **disposable hand towels**. Water coolers with a spigot are to be used as a hand sink (remember to use a bucket to catch the wastewater!).



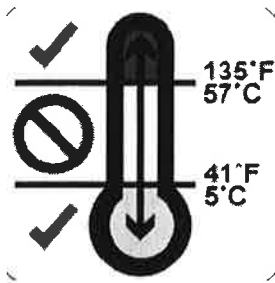
ITEMS NEEDED:

1. Food Permit must be posted in a prominent location, which is visible to the public.
2. Three buckets for your wash, rinse, and sanitize ware-washing system.
3. Cooler with a spigot for hand washing and a bucket to catch dirty water.
4. Bucket for sanitizer solution to store wiping cloths
5. Waste tank large enough to support your operation
6. Metal stem thermometer to check cold foods (41° F or less) and hot foods (135° F or more). Do not forget to frequently calibrate the thermometers.
7. Bleach or quaternary ammonia for ware washing and wiping cloth buckets.
8. Test Strips for the appropriate sanitizer used at your facility. Bleach solutions for ware washing should read between 50-100ppm. Quaternary ammonia solutions should read between 200-400ppm.
9. Soap and disposable hand towels for your hand washing station.
10. Thermometer in each refrigerated unit and cooler.
11. Hair restraint for each food handler.
12. Gloves or utensil to use as a barrier with ready-to-eat food

POINTS TO REMEMBER:

1. Ware washing, hand washing and sanitation bucket for wiping cloths must be set up **BEFORE** you begin to operate.
2. No bare hand contact with ready-to-eat food is permitted
3. Food and single service items must be stored 6" off the floor/ground.
4. No drinking or eating in food prep area.
5. Label food and toxic items (such as spray bottles and ware wash buckets).
6. Do not save leftover potentially hazardous food at the end of the day.
7. All food must be prepared on site or at a permitted kitchen
8. Cook to the crowd
9. Provide screening of food when necessary.
10. Store wiping cloths in a bucket with sanitizer to prevent cross contamination
11. Keep foods out of the danger zone

The Danger zone



Wiping Cloths



If cloths are used for wiping counters and cutting boards the cloths must be placed in sanitizing solution of 100-200 ppm when not in use to prevent the growth of microorganisms. Do not use sponges as they may harbor bacteria.

PROHIBITED FOODS:

- Foods prepared from a home kitchen cannot be sold
- Wild Game or any meat not inspected by USDA or other official Governmental Regulatory Agency.
- Pastries filled with cream or synthetic cream, custards, and similar products.
- Other food items or ingredients, which may constitute a high risk in a temporary setting.

WORKER REQUIREMENTS:

- Workers shall wear clean clothing and aprons.
- Workers shall wear hair restraints.
- Children and infants shall be restricted from food preparation and service areas.
- Persons who are ill or exhibiting symptoms of illness shall not prepare or serve food.
- It is the responsibility of the permit holder to ensure food workers are free from illness.
- Food workers shall routinely wash their hands and have easy access to acceptable hand wash stations equipped with soap, water, and sanitary towels.