

Wingstock 2020

BBQ Competitor Guidelines

THE WINGS: Uncooked Chicken Wings (drums and flats) are purchased by and transported to the festival by Truman's Bar and Grill for ALL competitors. Wings will be distributed to competitors upon arrival at Mid America Harley Davidson at setup time.

ARRIVAL TIME: Setup of your cooking station should be complete by 8:00am for the Columbia/Boone County Health Inspector to perform inspections of each station.

FESTIVAL START: Wings should be ready to serve by 11:00am festival start.

WRISTBANDS: Festival-goers are required to purchase wristbands for wing sampling, and wristbands may be purchased at the Truman's Beer Garden/Bar Tent. *Please help us enforce this:* All proceeds from wristband purchases are donated directly to Central Missouri Honor Flight, and the objective of this event is to raise as much money as possible for CMHF.

REQUIRED ITEMS FOR EACH COOKING STATION (Health Dept Requirements)

- Hats and closed toe shoes for your team
- 3-part wash station (1 container each for wash, rinse, sanitize)
- Temporary Handwash Station:
 - ✓ Water container with *continuous flow spigot*. (Gatorade buckets with a spigot that must be held down to dispense are not compliant.) Example setup attached.
 - ✓ Bucket to catch waste/drain water under your water container
 - ✓ Hand Soap
- Rubber/plastic gloves (required for handling ready-to-eat foods)
- Thermometer
- Separate sets of Tongs/Utensils for serving *and* cooking
- Any sauces or seasoning that will be used must be in sealed containers.
- Chafing dish or similar container to hold cooked wings at 140°F (if holding longer than 2 hours.)

How Do You Properly Hold Hot Food?

Here are some tips to properly hold hot foods so they don't fall into the danger zone:

- Hot holding equipment is typically not designed to reheat or bring food to temperatures out of the danger zone. Instead, it's meant to hold already hot food at 140 degrees or higher.
- When possible, keep food covered to help maintain temperatures and keep contaminants out.
- Stir frequently to evenly distribute heat throughout the food.
- Use the appropriate thermometer to monitor food temperatures often.
- Discard food that has been sitting below 140 degrees for more than 2 hours.
- Never mix freshly prepared food with foods already being held for service to prevent cross contamination.

TEMPORARY HANDWASHING STATION



REQUIREMENTS:

- A 5 gallon (minimum) container with...
- Spigot that provides a continuous flow of...
- Running water
- Liquid soap in a pump dispenser
- Paper towels, and...
- A 5 gallon bucket (or same size as clean water receptacle) to collect the dirty water

