

2022 Rules and Regulations for Burger & Brews Teams

Location: Crosby Community Center, Crosby, North Dakota 58730

Awards: These will be voted on by a panel of judges determined by Divide County Economic Development Council or the public. Awards will be announced at 8:00 PM.

- Best Burger voted by a judging panel
 - o 1st Place: \$250.00
 - o 2nd Place: \$100.00
 - o 3rd Place: \$50.00
- Best Brew voted by a judging panel.
 - o 1st Place: \$250.00
 - o 2nd Place: \$100.00
 - o 3rd Place: \$50.00
- Prize for Fan Favorite voted on by the public for both burgers and brews.

Booth Information: Due to space restrictions, booths are to be no more than 10x25 feet. Placement of your booth will be determined by the DCEDC.

Cancellation Policy: We request that you let us know by October 1st, 2022.

Clean-Up: Each team is responsible for keeping their space clean and sanitary.

Electricity: Each team is responsible for bringing their own portable, quiet generators if power is needed.

Judging Burgers: Each team must submit 2 burgers for judging.

Burgers: All teams must sell their burgers for \$10.00 or less. This money can be donated to an organization/cause of the team's choice or kept to help cover the cost of the meat. Teams are encouraged to stick around after judging and sell their burgers to the attendees, however, this is not a requirement. Teams cannot sell burgers prior to 5:00 pm., but it is up to your discretion how long you would like to continue to sell burgers into the evening. Burger stands will be responsible for setting their own burger prices and having cash on hand to make change.

Judging Brews: Each team must submit five one-ounce sample brews for judging at 6:00 P.M.

Brews: Each team is encouraged to provide a one-ounce sample of brew for approximately 300 people.

Time: Teams will be allowed to set up starting at 1:00 PM, Saturday, October 15th 2022. Your product should be ready for the public at 5:00 pm. Serving will continue until you run out of burgers/brews.

Trash: Each team is responsible for providing one garbage can and liners at your booth. Dumpsters will be available to all teams to dispose of their garbage.

Weather: Burger grilling will occur outside. Brews will be served inside the Crosby Community Center.

License: The Divide County Economic Development Council has purchased a temporary food license for this event. The licensing by the organizer (under one temporary food stand license) covers all vendors under the same license and inspection. Organizer will meet with contestants to review rules and regulations set forth by the State Health Department.

Food Prep: Is required to be performed in an inspected kitchen. Contestants are able to use the Hockey Mom kitchen which is located in the top level of the Community Center. Contact KayCee Lindsey at 701.965.6006 or dcjda@nd.gov for more information.

General Rules for Burgers:

1. Proper storage of meat is required. Raw meat must be maintained below 40 degrees and cooked meat above 140 degrees, meat thermometer required. Meat must be USDA certified beef and time stamped when picked up due to health code.
2. Meat must be pre-pattied prior to event and can be purchased at Jason's or The Depot and stored frozen until pick up the day of the event.
3. All burgers must be cooked on site on the day of the event. Teams that cook their burgers prior to the event starting on 10-15-2022 will be disqualified.
4. Each team will be responsible for any equipment needs such as supplies, utensils, electricity.
5. Gas & Coals: all hot coals must be placed in the steel barrels near each booth. Each team must provide a UL listed connection for all propane tanks. Propane cooking tanks must be stored in grids at least 10 feet from the cooking area.
6. Teams must provide their own safety inspected (5 lbs. minimum) multi-purpose ABC dry chemical fire extinguisher.
 - a. If you will be frying anything you must also have a Class K Fire Extinguisher.
7. Teams must follow all food safety and health code requirements.
8. Each team will be provided with a temporary hand washing sink. Contestants are required to have a second container with bleach water that should be kept for wiping counters, etc. (or Lysol wipes)
9. Each Participant must provide their own paper products for serving as well as disposable containers for their prepped garnishments and disposable gloves for serving and handling of raw meat.
10. Alcohol is not permitted. The only alcohol consumption allowed at the event must be purchased at the beer gardens located at the Crosby Community Center (5:00 PM to 12:00 PM).

General rules for Brews:

1. Participants must be 21 years of age or older.
2. You must check 21 and over wrist ID before serving your one-ounce sample to attendees.
 - a. If they don't have a wrist band, check photo ID
3. You are not allowed to sell any brew at this event
4. You will have to bring your own ice to pack your keg/container for brew.
5. You must bring a type of pouring pitcher to pour into attendees' glasses
6. No more than one-ounce per attendee

2022 Burger and Brews Team Registration

Team Name: _____

Contact: _____

Phone: _____

Email: _____

Mailing Address: _____

What is the name of your Burger/Brew: _____

What are the ingredients: _____

I have read the Burgers and Brews Rules and Regulations and agree to the terms. I understand that not following the proper direction may result in disqualification and/or affect our ability to participate in future years. I agree that the Divide County Economic Development Council, Sponsors and the City of Crosby are in no way liable for accidents, injuries, and/or illnesses relating to the Burgers and Brew event held October 15, 2022.

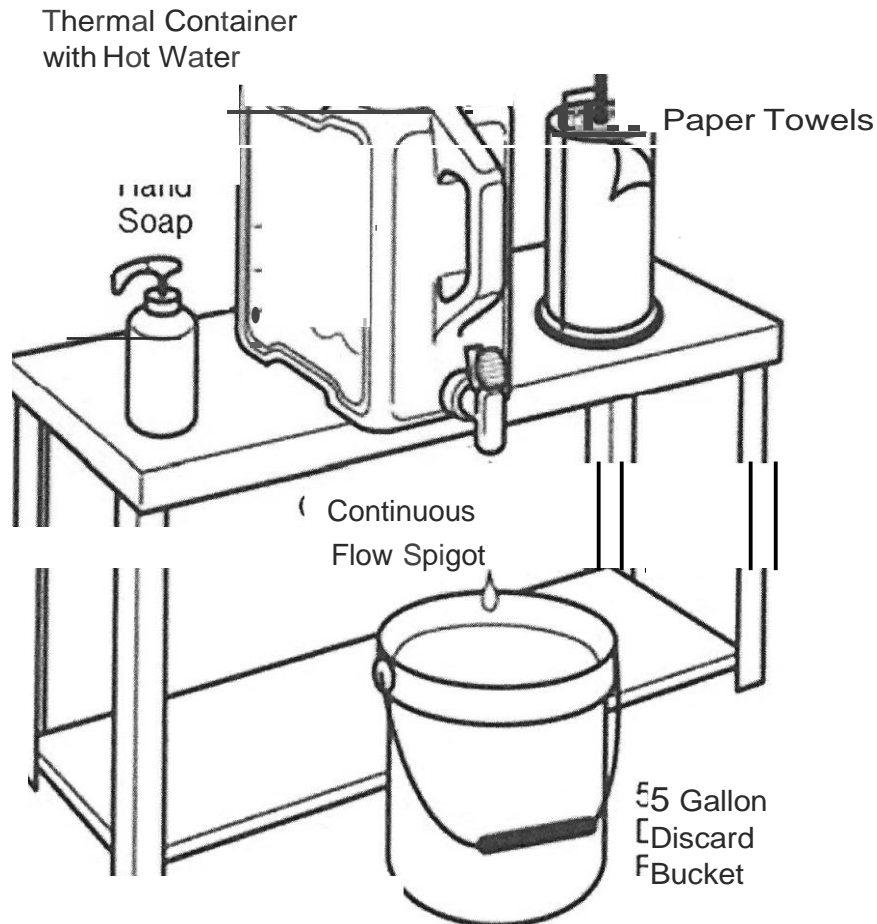
Signature Date

BREW IDENTIFICATION FORM

BREW ID FORM...	BREW ID FORM.....
Name	Name _ _ _ _ _
Street Address	Street Address _ _ _ _ _
City	City _ _ _ _ _
State _____ Zip _____	State _____ Zip _____
Phone # _ _ _ _ _	Phone # _ _ _ _ _
Name of Beer	Name of Beer _ _ _ _ _
Type of Beer	Type of Beer _ _ _ _ _
Percentage of Alcohol	Percentage of Alcohol _ _ _ _ _
Attach One Form to <u>Each Entry</u>	Attach One Form to Each Entry

Temporary Food Event Handwashing

Temporary Event Handwashing Station Set-up



Hand Washing Guidelines"

1. A handwashing station which is used for no purpose other than handwashing must be set up and available in a convenient location prior to any food preparation within the perimeter of any business involved in the sale of food.
2. A minimum of 2-5 gallons of hot water with a spigot or valve which allows water to flow freely as hands are washed and rinsed is required (No push button spouts).
3. Station must be equipped with hand soap, paper towels, and a catch bucket for the wastewater which must be discarded in a sanitary sewer.
4. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved with washing of hands.
5. Hands must be washed:
 - **Before** preparing or handling any food product, clean dishes or utensils, and prior to putting on gloves for handling ready to eat foods.
 - **After** using the restroom, handling money, touching your face, and whenever switching tasks or contamination may have occurred.