

LOCAL 858

Rules and Regulations

1. All booths must be home/hand made.
2. Hand washing facilities are required at each booth. A water cooler with a spigot so you can wash with soap and rinse is acceptable. Disposable towels should be used for drying. You must have a catch basin for runoff water.
3. You must have separate and distinct preparation and serving surfaces and keep both clean with bleach-water wiping cloths. (One capful of bleach per gallon of water).
4. Keep all food hot and cold as necessary! (Below 45 degrees and above 140 after cooking)
5. Food must be prepared (chop, slice, dice, etc...) at your respective firehouse. **DO NOT PREP FOOD AT SIGHT!**
6. The public is not allowed to help themselves to food; they must not be in the area of cooking operations.
7. EACH BOOTH MUST HAVE A TRASH CAN.
8. Each booth must have a 2A 10BC extinguisher.
9. Absolutely no refueling on site is allowed. If you use propane, the tank must be stamped and certified. No coupling links. All equipment shall be in good working order.
10. The use of Sterno is strictly prohibited.
11. Each team must provide their own cooking equipment.

REGISTRATION FORM

NAME _____ DEPARTMENT _____

ADDRESS _____

CITY _____ STATE _____ ZIP _____

CATEGORY: GREEN ___ CARNE ___ HOTTEST ___

ENTRY FEE: \$100.00 IAFF Locals \$150.00 IAFF Affiliates

Entry Fees will be collected on site day of event. Questions, call CJ Haberkorn, 303-918-2444 or email at cjdfd3@msn.com

Make Checks All Checks Payable to MDA.