



NC Hot Sauce Contest 2019 Food Vendor Health Guidelines

The DOEDC is committed to providing a safe and healthy event and we work closely with the Granville County Health Department to make sure all county health regulations are met. Please make sure you are aware of and follow the regulations listed below:

- 1. Have read and understand the Granville County Health Department Mobile Food Unit Requirement and the Non-Profit Permit Exemptions. Any questions call health department at 919-693-2688**
2. If you use heat on site to cook or clean, vendor must have a **working fire extinguisher** on site with a current inspection date. This includes, but is not limited to: grills, heating elements, stoves and fryers. No open flames!
3. Provide a handwashing set up area with clean water container, antibacterial soap and paper towels for those handling and/or serving food.
4. All food handling and cook areas must be done under a tent or canopy for overhead protection. Work areas are to be kept clean; food, utensils, and equipment must be protected from dust and insects.
5. Grills and utensils should be cleaned and maintained in a sanitary manner and each vendor should be prepared to demonstrate the ability to heat water for washing utensils, pots, and pans if asked.
6. Coolers or refrigeration must be used to preserve food where necessary, with a meat/food thermometer ranging from 0 -220 degrees for use to check food for proper temperatures.
7. Food taken off grills should be stored in coolers to keep warm. Any food not sold within 1 to 2 hours after removing from heat source should be thrown out. All held plates should indicate time the item was removed from the grill or cooking surface and then held in a cook box or ice chest.
8. Extreme caution should be used for serving potato salad and or cooked ham, fish or crab as they can be potentially hazards if not stored and handled properly.
9. All Vendors are responsible for cleaning up their area of all debris, including food. Please discard unused food and other items in the proper receptacles.
10. All vendors that are cooking food are responsible for collecting grease drippings and properly disposing of it off-site after the event. Disposal of grease in festival or town dumpsters is prohibited and anyone caught violating this will jeopardize their future participation in the event.
11. Vendors are required to clean their area prior to leaving the event. Contestants should have kitty litter or some type of absorbent material to clean up any grease or oil spills on the ground or pavement.

If you have any questions please call or email Hot Sauce Contact Mary Yount at 919-603-1164 or downtown@oxfordnc.org.

We look forward to seeing you on Saturday, September 14, 2019.