



# Office of the Fire Marshal Hampton Division of Fire & Rescue

## Fire Prevention Branch

1300 Thomas Street • Room 110  
Hampton, Virginia 23669

Phone (757) 727-1210

Fax (757) 727-1213

July 26, 2019

Dear Friends of the Hampton Division of Fire & Rescue:

In celebration of 2019 **Fire Prevention Week** the Hampton Fire Department is again sponsoring the **Five-Alarm Festival & Chili Cook-Off**. It will be at **Syms Middle School/Hampton Fire Station 7 on Fox Hill Road (170-176 Fox Hill Road)** on Saturday, October 5, 2019, from 12:00 p.m. – 4:00 p.m. This will be the twelfth Five-Alarm Festival & Chili Cook-Off! And this will be our third time using Syms Middle School/Hampton Fire Station 7 as the site for the Five-Alarm. This year's theme for Fire Prevention Week is "Not every hero wears a cape. Plan and practice your escape!"

It is a perfect opportunity for **you** to show off your culinary talents in the **Five-Alarm Chili Cook-Off from 12:00 p.m. – 2:00 p.m.** We would love to have you participate in this friendly, high-spirited competition and hopefully have a great time and enjoy the exposure to the public. We'd like to issue the challenge to compete against 2017's "People's Choice" winner – Langley Air Force Fire Department's "Team Langley" chili.

Prizes will be awarded for the Fire Chief's Choice, other categories, and of course, the "People's Choice" (The Golden Chili Pot). Proceeds are dedicated to the promotion of fire safety education for the citizens of Hampton.

**There is MORE good news!** We have made this event as hassle-free as possible:

- There is **NO** entrance fee
- There is **NO** Health Department fee

If you have any questions regarding the **Chili Cook-Off**, you can contact our "Chili Queen" (Susan Knopfle) at 727-1210 (or by email [sknopfle@hampton.gov](mailto:sknopfle@hampton.gov)). Please return the Entry Form, as well as the two-page Health Department application, if you decide to participate. **The deadline is August 30, 2019.** There is only room for six teams under the chili tent, so don't be late.

If you have any questions regarding the **Five-Alarm Festival**, please do not hesitate to call Corey Johnson @ 325-4945 (or by email [coljohnson@hampton.gov](mailto:coljohnson@hampton.gov)) or Fran Thompson at 727-1212 (or by email [ftompson@hampton.gov](mailto:ftompson@hampton.gov)).

Thank you for your consideration in participating in this great event!

*Anthony Chittum*

Battalion Chief

Chief Deputy Fire Marshal

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2019 Five-Alarm Festival  
Syms Middle School / Hampton Fire Station 7  
170-176 Fox Hill Road

ANNUAL HAMPTON DIVISION OF FIRE & RESCUE  
CHILI COOK-OFF  
SATURDAY, OCTOBER 5, 2019

The Hottest Day in October!

**OFFICIAL ENTRY FORM**

**RETURN TO FIRE PREVENTION BY AUGUST 30, 2019**

(PLEASE PRINT OR TYPE)

TEAM NAME: \_\_\_\_\_

CHIEF COOK: \_\_\_\_\_ ASSISTANTS: 1. \_\_\_\_\_

ADDRESS: \_\_\_\_\_ 2. \_\_\_\_\_

CITY: \_\_\_\_\_ ZIP: \_\_\_\_\_ 3. \_\_\_\_\_

CONTACT #: ( ) \_\_\_\_\_ 4. \_\_\_\_\_

E-MAIL \_\_\_\_\_

I will have one/two chili samples (indicate how many)

Please take a moment to read the attached rules and Health Department requirements.

CATEGORIES AWARDED:



Fire Chief's Choice



Judges' Choice



People's Choice



Best Presentation

If you want to cook next to another team, send both entry forms together with your request. List request here: [Team Name] \_\_\_\_\_

**I have read and understand the Cook-Off rules and Health Department regulations for this event. I authorize Chef Troy Camacho to be our Certified Food Manager and access our cooking area during the competition.** I WILL practice good sportsmanship and WILL remember: *Citizen's First!*

\_\_\_\_\_  
Team Leader

\_\_\_\_\_  
Date

**Send to:** Susan Knopfle, Fire Prevention Section  
1300 Thomas Street, Room 110  
Hampton, Virginia 23669  
FAX: 757-727-1213

**Reminder:** Space is limited to six (6) teams... so enter as soon as possible!

**Questions:** Please contact Susan Knopfle at 757-727-1210 or by email: [sknopfle@hampton.gov](mailto:sknopfle@hampton.gov)

**WE LOOK FORWARD TO SEEING YOU SATURDAY, OCTOBER 5<sup>th</sup>!**



**2019 Five-Alarm Festival**  
**Syms Middle School / Hampton Fire Station 7**  
**170-176 Fox Hill Road**

**ANNUAL HAMPTON DIVISION OF FIRE & RESCUE**  
**CHILI COOK-OFF**  
**SATURDAY, OCTOBER 5, 2019**

*The Hottest Day in October!*

**Chili Cook-Off Rules**

- Any Fire Station, City Department, Business or Citizen can form a team to participate in the Chili Cook-Off.
- Chili must be fully prepared on site. NO prep work can be done at home; per Hampton Health Department regulations [please see attached].
- **NOTE: The Health Department now requires that a Certified Food Manager oversee the chili teams.** We have made arrangements for Chef Troy Comacho to handle that requirement and request your agreement to that offer. You may have your own Certified Food Manager, but their credentials will have to be approved by the Health Department.
- **Be prepared to make three (3) gallons of chili minimum.** You will need enough to last through two hours of serving and the judges' samples.
- We also need to know if you are going to be serving one or two types of chili.
- The judges would also like to know the ingredients in your chili – so please have that information ready.
- **Provided for you:** Tents, tables, sampling cups, spoons, napkins, tickets, wash stations, electricity, ground cover.
- **You must provide:** Chili, toppings, self-contained heat source [sterno, crock pot, propane, etc.], serving utensils, booth decorations, cleaning supplies, coolers, **digital instant-read thermometers, and heavy-duty extension cords.**
- Grills cannot be used under the tent. If used, they must have a cover and ground cover.
- **YOU MUST BE WILLING TO TASTE YOUR OWN CHILI!**
- Traditional chili characteristics are taste, consistency, aroma, color and of course, bite!
- Each contestant will be assigned a number immediately prior to judging.
- There will be no consumption of “frosty adult beverages.”
- All contestants must follow the Health Department guidelines (attached).
- It's all in a name! **Give your creation a unique name.**
- Creative showmanship will not hurt your votes either!
- Teams must be at the tent with their booth set up no later than 9:00 a.m., on Saturday, October 5, 2019.
- **The public tasting starts at Noon and ends at 2:00 p.m.**
- Prizes are awarded based on the decisions of the Judges. Criteria for judging includes:  
**Taste Appearance Aroma Bite Showmanship** (both the chili and your booth)
- **People's Choice Award: The highly-coveted GOLDEN CHILI POT** is given to the team collecting the largest number of **public voting tickets**.
- Vote tickets allow the public to sample **all** of the chili recipes.
- There will be a booth set up for the purchase of tickets.
- Fire Prevention will be on-site to cook hot dogs and hamburgers, and will have beverages also.
- **Space is limited to 6 teams.** So be sure to register early!
- Send your registration to: Fire Prevention Section, Attn: Susan Knopfle.
- For more information, contact: Susan Knopfle 757-727-1210 (or email [sknopfle@hampton.gov](mailto:sknopfle@hampton.gov)).

## HAMPTON HEALTH DEPARTMENT

1320 LaSalle Ave., Hampton VA 23669 Phone (757) 727-2570 (Fax (757) 727-1227)

### Worksheet For Permitted Temporary Food Vendors Visiting Hampton

The person named below is currently permitted to operate a temporary food establishment issued by the local health district of the Virginia Department of Health other than Hampton Health Department. Please submit this worksheet **at least five (5) business days prior to the event** for review and approval to ensure your operation does not exceed the conditions of your permit. **Please use the attached checklist as food safety guidance when setting up and operating your booth.**

Name of Permit Holder \_\_\_\_\_ Phone (H) \_\_\_\_\_

Home Address \_\_\_\_\_ Phone (W) \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_ Phone (C) \_\_\_\_\_

E-mail address \_\_\_\_\_

Name of Organization/Business Hampton Fire Prevention – Office of the Fire Marshal

Event Associated with Sale Five-Alarm Festival & Chili Cook-Off Date (s) of Sale: October 5, 2019

Location of Event Syms Middle School (170 Fox Hill Road) Time (Hours) of Sale: 12:00-4:00

### FOODS TO BE SOLD OR DISTRIBUTED

The sale of any home prepared or canned foods is prohibited. Home baked goods such as cakes, cookies, brownies, etc. may be allowed

FOOD	SOURCE (Where purchased)	PREPARATION (where & how)
1 _____	_____	_____
2 _____	_____	_____
3 _____	_____	_____
4 _____	_____	_____
5 _____	_____	_____
6 _____	_____	_____

You May Attach Additional Menu items to this worksheet

Water supplied by (e.g. city, bottled): city

Wastewater disposal provided by (e.g. event, portable toilets): waste water barrels

The following items are also required and must be provided and/or used during the event:

<input checked="" type="checkbox"/> Plastic Gloves	<input checked="" type="checkbox"/> Handled ice scoop
<input checked="" type="checkbox"/> Sneeze Shields	<input checked="" type="checkbox"/> Hair restraints
<input checked="" type="checkbox"/> Food thermometer	<input checked="" type="checkbox"/> Food grade water hose
<input checked="" type="checkbox"/> <b>Complete</b> Hand-washing station	<input checked="" type="checkbox"/> Hot and cold holding equipment
<input checked="" type="checkbox"/> Three-tub set-up	<input checked="" type="checkbox"/> Overhead protection
<input checked="" type="checkbox"/> Chlorine/Quaternary ammonia test strips	<input checked="" type="checkbox"/> Sanitizer buckets and wiping cloths

**The Top 6 Causes of Food Poisoning:**

- Poor personal hygiene and sick food employees
- Not keeping cold foods at 41°F
- Not keeping hot foods at 135°F
- Not reheating foods to 165°F
- Not cooling hot foods the right way
- Contaminated raw foods and ingredients

**Clean Hands For Safe Food:**

- Use soap and water
- Wash all surfaces including: back of hands, wrists, between fingers, under fingernails
- Rinse your hands well
- Dry hands with a paper towel
- Turn off the water using paper towel instead of your bare hands

By signing this application, I do hereby agree to comply with the rules and regulations as outlined in 12 VAC 5-421 of the Virginia Food Regulations.

Signed \_\_\_\_\_ Date \_\_\_\_\_

Reviewed by \_\_\_\_\_ Date \_\_\_\_\_

**Return this page to Fire Prevention Branch @ 1300 Thomas Street**



## How to Pass Your Temporary Food Health Inspection: A food safety checklist

+ A **TCS** food is a food that requires time-temperature control for safety to limit growth of pathogenic microorganisms or toxin formation and include but not limited to: raw or cooked animal food, plant food that is heat treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes that are not commercially prepared and modified, and garlic and oil mixtures that are not commercially prepared and modified.

### 1) Apply for a temporary food permit

\_\_\_\_\_ Complete and submit the Temporary Food Permit Application to the Hampton Health Department no later than **5 business days prior to the event** with the ~~\$40 state temporary permit fee~~ **OR** proof of payment of the fee. Please contact the Hampton Health Department for more information regarding the application and/or fee at 757-727-2570. [Hampton Fire & Rescue has covered this fee.]

**2) Menu.** Keep it simple. Consider using commercially prepared and/or pre-cooked TCS foods and cook to order.

\_\_\_\_\_ Food must come from approved sources. **NO HOME PREPARED FOODS.** Shellfish must have tags and come from an approved source listed on the ICSSL.

\_\_\_\_\_ Food must be prepared onsite or in an approved/permitted kitchen.

**3) Booth.** Design your booth with food safety in mind. Do not allow anyone but food workers in the booth.

\_\_\_\_\_ Provide overhead protection such as a canopy, tent, or inside a trailer.

\_\_\_\_\_ Provide ground cover below the tent or canopy. Approved materials include: tarp and felt roofing paper

\_\_\_\_\_ Protect your foodservice area from the public. Cooking surfaces should be located towards the back of the booth.

**4) Transportation.** Use coolers with enough ice to cover TCS food.

\_\_\_\_\_ TCS food shall be transported to the event at or below 41°F or at or above **135°F.**

**5) Cooling and Cold Holding.** Cooling should not be done at a temporary food event unless you can provide facilities to cool TCS foods from 135°F to 70°F within 2 hours and then from 70°F to 41°F within 4 hours.

\_\_\_\_\_ Cold hold TCS foods at or below 41°F until ready to serve using proper ice bath or refrigeration.

\_\_\_\_\_ Speak to a health department representative about adopting a written time as temperature control policy, especially if preparing batters like funnel cake and cutting tomatoes for salad.

**6) Cooking.** Cook TCS foods to a minimum of:

\_\_\_\_\_ 145°F for fish, intact pork, or intact beef (steaks) to

\_\_\_\_\_ 155°F for ground meats (not poultry) such as hamburger and sausages

\_\_\_\_\_ 165°F for poultry (including ground chicken or ground turkey)

\_\_\_\_\_ Use a **tip-sensitive** food thermometer with a minimum range of 0°F to 220°F. A digital food thermometer will meet this requirement.

**7) Reheating.** TCS foods that will be reheated for hot holding shall be **rapidly** heated to a minimum:

\_\_\_ 135°F for commercially prepared (first time heat) TCS foods including fruit and vegetables

\_\_\_ 165°F for TCS foods that were cooked and cooled

**8) Food Protection.** Provide adequate food protection for food while being prepared and displayed.

\_\_\_\_\_ Store food elevated up off the ground at least 6 inches

\_\_\_\_\_ **NO OPEN CONTAINERS** are allowed unless sneeze guards, domed lid covers, chaffing dishes, or other approved methods; use squeeze bottles or individually wrapped condiments to protect the food from consumer contamination

\_\_\_\_\_ **NO BARE HAND CONTACT** with ready to eat foods. Use single-use gloves, utensils, tongs, or deli paper to handle ready to eat foods.

**9) Handwashing.** Food workers shall wash their hands before putting on gloves to engage in food preparation. Food workers shall wash their hands at glove changes and when they become torn or contaminated. Gloves shall be worn for a single task.

\_\_\_\_\_ Provide a hand wash station: warm water in a container with a spigot to provide free-flowing water, a catch bucket, a supply of soap, and disposable paper towels. [Provided by Hampton Fire & Rescue]

**10) Health and Hygiene.** Only healthy workers can prepare food.

\_\_\_\_\_ No signs or symptoms of disease such as vomiting, diarrhea, sore throat with fever, jaundice

\_\_\_\_\_ No open cuts or wounds on fingers, hands, or arms

\_\_\_\_\_ No eating, drinking, or smoking in the food booth. The exception is a personal beverage may be stored in a closed container where hands do not come in contact the rim or lid and is stored below food, food equipment, and single service

\_\_\_\_\_ Food workers shall have proper hair restraints including facial hair, e.g., ball caps, hair nets, beard guards

**11) Dish washing/Sanitizing.** Use disposable utensils and dishware for service to the public. All multi-use utensils shall be washed, rinsed, and sanitized using a three-tub set-up. Store wiping cloths in the sanitizer solution.

\_\_\_\_\_ Provide a three-tub set-up. [Provided by Hampton Fire & Rescue]

\_\_\_\_\_ Provide test strips: chlorine sanitizer shall be 50-100 ppm; Quaternary ammonia shall be 200 ppm or as specified on label. When using chlorine bleach, ensure it is unscented and not the splashless type. [Provided by HF&R]

**12) Single Service.** Single service includes cup, plates, utensils, and napkins. [Provided by HF&R]

\_\_\_\_\_ Store single service, utensils, and food equipment elevated up off the ground at least 6 inches

\_\_\_\_\_ Store and/or present single service utensils by the handles

\_\_\_\_\_ In-use utensils shall be cleaned and sanitized once every 4 hours

**13) Ice and Water.** Ice used to cool beverage cans and bottles shall not be used in drinks. Use a handled scoop/utensil to dispense ice and store the handle out of the ice. Ice and water for consumption is food.

\_\_\_\_\_ Ice and water shall come from approved sources

\_\_\_\_\_ Food-grade hoses are used to obtain water [Provided by HF&R]

**14) Insect Control and Waste.** Keep food covered to protect them from insects. Place garbage in a trash can with a tight-fitting lid.

\_\_\_\_\_ Dispose of wastewater in an approved sanitary sewer, portable toilet, or other approved receptacle. There shall be **NO DUMPING OF ANY WASTE WATER IN THE STORM SEWER.** [Provided by HF&R]



### 3 TUB SET UP AND HANDWASH STATION

Provided by Hampton Fire & Rescue



Mix 1 tsp bleach to 1 gallon of water to achieve 50 ppm (do not exceed 1 tbsp.); ultra-bleach may require less. DO NOT USE SCENTED OR SPASHLESS BLEACH.

Hand sanitizers and buckets of wiping cloth solution are NOT a substitute for handwashing. Use an approved hand wash station such as in the above photo.

CHLORINE TEST KIT



# TEMPORARY FOOD EVENT ACTION CYCLE

## Planning and Preparation -The week prior to your event:

- Submit your application for a Temporary Food Permit.
- Plan your menu.
- Draw a plan for your booth what goes where.
- Clean and sanitize coolers and pans.
- Be sure you have adequate cold storage to hold all of your products.
- Chill the ice chests.
- Purchase the food.
- Thaw frozen items in refrigerator.

## Loading your truck or trailer

- Load in reverse order of need —Overhead protection, Ground cover, Hand wash and Utensil wash should be the last items loaded; you will need them first.

## Arrival

- Arrive early .give yourself adequate time to set up.

## Set up

- Ground cover and overhead protection must be the first thing set up.
- Protection from the public should be set up next.
- Hand wash and utensil wash are set up third. Use only plain bleach (no scented bleach) for sanitizing. Use one teaspoon per gallon of water.
- Now you can start to set up your food prep, cooking and service areas.

## Operation

- **WASH YOUR HANDS** This the most important first step in food safety.
- Cook as much as you are going to need in short term. Don't cook up too far ahead unless you have sufficient methods for hot holding (crock pots, second grill, electric roaster). NOTE: Sterno is not effective for hot holding, therefore it is not worth the expense; get a butane or propane burner unit.
- Monitor food temperatures, both prepared and stored foods.
- Clean as you go.

## Break down -- The party is over

- Throw out left over food.
- Clean your equipment.
- Properly dispose of your waste water.
- Load it up.
- Clean or discard the ground cover.