

BUTNER CHICKEN PICKIN HEALTH GUIDELINES – 2017

Dear Food Vendors,

The Butner Community Association (BCA) 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. **If you use heat at your site to cook or clean, you must have a working fire extinguisher with a current inspection date. This includes, but is not limited to: grills, heating elements, stoves and fryers.**
2. Provide a dispensed water container, soap and paper towels for hand washing.
3. A tent or canopy for overhead protection is needed. Work areas are to be kept clean and food, utensils, and equipment must be protected from dust and insects.
4. 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.
5. Coolers or refrigeration must be used to preserve food where necessary.
6. A meat thermometer should be used to check food for proper temperatures.
7. Food taken off grills should be stored in coolers if not sold within 1 to 2 hours.
8. Plates should indicate what time the item was removed from the grill.
9. Extreme caution should be used if potato salad, a potentially hazard food, is served.
10. All Vendors are responsible for cleaning up their area of all debris, including food. Do not discard food or other items in the surrounding woods or in the park.
11. If you generate trash at your site please bring trash containers to collect garbage. We provide trash containers at the event for the Chicken Pickin customers.
12. 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. Vendors are required to clean their area prior to leaving the event.** If you cook please have kitty litter or some type of absorbent material to clean up any grease or oil spills on the ground or pavement.

We look forward to seeing you on Saturday June 3rd, 2017