



Mobtown Mac 'n Cheese Team Guidelines

Event: Saturday, March 21st, 2020 | 11am – 4pm |
Rain or Shine

Please review all the information in this cooking instruction packet PRIOR to the cook-off. If you have any additional questions, please call Wayne Dean, Avery Nelson or Lauren Luckie at (251) 479-4900.

IMPORTANT TO KNOW

- **EVERYONE** needs a mac 'n cheese tasting wristband to sample each team's mac and cheese.
- **TEAM SET-UP** will take place between 8 am – 10:30 am.
- **TEAM PHOTOS** will be taken at 10:45 am. Please have your team prepared and picture ready at this time.
- **THIS IS A RAIN OR SHINE EVENT. NO RAIN DATE.** Keep the weather in mind, including temperature, when determining how much you are cooking for the event. Weather affects turnout and consumption.

ENTRY FEE/INCLUSIONS

- **\$25 Team Application Fee** (non-refundable)
- **10 x 10 ft. Tent Space**
- **Tasting Cups and Forks** will be supplied by UCP of Mobile. Please do not throw away any extra cups and forks. UCP staff will pick them up when you are cleaning up.
- **One (1) 8 ft. Rectangular Table**
- **FIVE (5) Mac 'n Cheese Tasting Wristbands** – any additional wristbands needed for your team may be purchased for \$10 each.
- **Peoples' Choice Voting Bucket** – to determine the people's choice winner.
- **Access to Electricity**

REQUIRED AND RECOMMENDED COOKING ITEMS

- **10 x 10 ft. Tent.** If needed, we can order a tent for you. Please let staff know of your need prior to the event.
- **500 Samples (minimum) for each category entered**
- **Serving utensils**
- **Methods for cooking and/or heating mac 'n cheese**
- **Any additional tables needed for preparation**

- **Hand sanitizer** should be made available to and supplied for patrons use. Per Mobile County Health Department (MCHD) guidelines.
- **One (1) member on each team MUST have a valid Food Handler Card** issued by the MCHD.
- **Handwashing facilities equipped with dispensed liquid soap and paper towels** shall be provided and be located convenient and easily accessible to the cook/preparation areas.
- **Bottled Water** for cooking pasta (if necessary).
- **Cutting Boards, Knives and Can Opener (if necessary)** – do not leave these unattended in your booth, please. If any cuts happen, UCP Information will have first aid supplies.
- **Long Stirring Spoons that reach the bottom of your mac ‘n cheese pot!** Constant stirring and low heat should prevent burning your wonderful mac ‘n cheese at the bottom of the pot.
- **Cooking Thermometer** to ensure (per MCHD) that your food is at the proper temperature. UCP staff will also have a thermometer and continuously check food.
- **Disposable Gloves.** Please have all handlers of food wear gloves.
- **Trash can with trash bags** – you are responsible for removing your trash. All teams are required to have a method to contain waste, per MCHD guidelines.
- **Clean-up supplies** – we recommend a broom, grease cutting cleaner, 2 rolls paper towels, trash bags, etc.

ADDITIONAL MOBILE COUNTY HEALTH DEPARTMENT (MCHD) GUIDELINES

- All Time/Temperature Controlled for Safety (TCS) foods must be held cold at 41°F or below, or hot at 135°F or above. Foods held between these temperatures grow bacteria rapidly and can result in foodborne illnesses. **TCS foods not held at proper temperature are subject to disqualification.**
- Previously prepared cooked product that is refrigerated shall be rapidly reheated to a minimum temperature of at least 165°F for 15 seconds.
- Fish (which includes all fresh or saltwater finfish, crustaceans, alligator, frog, aquatic turtle, jellyfish, sea urchin, sea cucumbers and mollusks as well as other forms of aquatic life except birds and mammals) and eggs (prepared for immediate service) shall be cooked to a minimum temperature of 145°F for 15 seconds.
- Pork, game animals, ratites, ground fish, ground beef, other ground meats, injected meats and eggs (not for immediate service) shall be cooked to 155°F for 15 seconds.
- All poultry (except for ratites) and stuffed meats (like sausage) shall be heated to 165°F for 15 seconds.
- Hot held TCS foods shall be discarded at the end of the service and may not be reserved or carried over to the next day.

- All utensils, equipment and other food contact surfaces, such as ice chests and cutting boards, shall be cleaned prior to use with liquid soap and water and then sanitized with a solution of 100-200 ppm chlorine bleach or 200-400 ppm quaternary ammonium chloride. A chlorine solution can be easily made with unscented household bleach containing 5.25% or higher sodium hypochlorite solution mixed one capful to one gallon of cool water. Test strips used to check chlorine or quat sanitizer concentrates are available from local restaurant supply companies.
- No low acid foods in hermetically sealed containers (home canned foods) may be offered for sale or service when such foods are not prepared by an approved, permitted processor.

COMPETITION

There will be two categories, your team may enter both, or choose to enter one:

- **Category 1: Classic Mac**
 - Cheese of your choice (up to 3 cheeses)
 - Macaroni Noodle
 - Conventional extras (shallots, cream, bread crumbs, etc.)
- **Category 2: Gourmet Mac**
 - Cheese of your choice (no limit on the cheese choices)
 - Must have a least one of the following elements:
 - Unconventional ingredient (brisket, shrimp, chocolate and more)
 - Unconventional presentation (mac 'n cheese quesadilla, fried mac 'n cheese balls, mac 'n cheese pizza, blueberry and vanilla bean mac 'n cheese casserole and more)
 - Unconventional noodle (bowties, shells, zoodles, cauliflower and more)

OFFICIAL JUDGING

Each team will be supplied with an Official Tasting Cup with your team number on the bottom and the time you will be expected to provide your sample to the judge. Do not alter the cup in any way as this is a blind tasting. Only the judging committee will have the Master List of which team number matches the cup on the Judging Tables.

Teams will be judged based on five primary criteria. Aroma, Presentation, Taste, Texture, Creativity (if gourmet)/Nostalgia (if classic).

CHOICE JUDGING

Each member of the public will be given one Voting Ticket to vote for his/her favorite mac & cheese. Peoples' Choice Award will be given to the Mac & Cheese team that receives the most

votes via the public's Voting Tickets placed in the peoples' choice voting collections. All voting will stop @ 2 pm.

AWARDS

A total of 8 awards will be given: 1st, 2nd & 3rd in the "Classic Mac" category and 1st, 2nd & 3rd in the "Gourmet Mac" category, the People's Choice Award and the "Cheesiest Cheese" Award.

The "Cheesiest Cheese" is a brand new award category that is being added for 2020! This award will go to the team who has the best decorated tent of the event. We encourage teams to get creative and most important to HAVE FUN!

- 1st place in each category will win a decorative placard
- 1st, 2nd and 3rd in each category will win a coveted "Mobtown Mac 'n Cheese Fest" apron
- People's Choice Award winner will receive a decorative placard
- The "Cheesiest Cheese" Award winner will receive a decorative placard

2020 Mobtown Mac 'n Cheese Fest Application
| Cathedral Square | Saturday, March 21st |
DEADLINE TO ENTER: Friday, March 6th @ 12 pm

Contact Name: _____
Team Name: _____
Address: _____
Email: _____ Phone #: _____

At least ONE person must have a valid Food Handler's Card. For more information on how you can obtain a Food Handler's Card visit: <https://mchd.statefoodsafety.com/>

Mac 'n Cheese Category

(Check the category your team wishes to enter. BOTH categories may be entered)

- Classic Mac
- Cheese of your choice (up to 3 cheeses)
 - Macaroni Noodle
 - Conventional extras (shallots, cream, bread crumbs, etc.)
- Gourmet Mac
- Cheese of your choice (NO limit on the cheese choices)
 - MUST have at least one of the following elements:
 - Unconventional noodle (bowties, campanelle, shells, zoodles, etc.)
 - Unconventional ingredient (brisket, shrimp, chocolate, etc.)
 - Unconventional presentation (mac 'n cheese quesadilla, fried mac 'n cheese balls, mac 'n cheese pizza, blueberry and vanilla bean mac 'n cheese casserole, etc.)

\$25 Team Participation Fee – Nonrefundable

Please make checks payable to United Cerebral Palsy of Mobile.

Mail check or cash AND this form to:

*Attn: Mobtown Mac 'n Cheese Fest
United Cerebral Palsy of Mobile
3058 Dauphin Square Connector
Mobile, AL 36607*

*If you prefer to pay with a credit card, please fill out slip and return with this application.

For more information, please call UCP of Mobile at (251) 479-4900 or go to ucpmobile.org

Credit Card Authorization Form

Credit Card Information

Card Type: Master Card VISA Discover
 Other: _____

Cardholder Name (as shown on card): _____

Card Number: _____ Expiration Date (mm/yy): _____
CVV number: _____

Billing Address: _____

State/City/Zip: _____

I authorize United Cerebral Palsy of Mobile to charge the agreed upon amount of **\$25** for team entrance into the Mobtown Mac 'n Cheese Fest.

Cardholder Signature: _____ Date: _____