



2011 Ice Cream Festival Presents



The 2nd Annual Rotary of Murray



Sponsored by



FRIDAY SEPTEMBER 9, 2011 DOWNTOWN MURRAY, KENTUCKY

SERVE YOUR BEST ICE CREAM RECIPE.

Teams will split over \$3000 in prize money based on votes from the public

Fill out the application below to enter your NON-PROFIT *Scoopert Bowl Team*.

Deadline for application is Wednesday August 31, 2011

Application for Booth/Ice Cream Preparation

Organization: _____ Contact Name: _____

Telephone: (Cell) _____ (Office) _____ (Work) _____

Address of organization: _____ City/State/Zip _____ / _____

E-mail of Responsible Person _____

I agree to follow the health standards and rules listed below and back-side of this application.

Entry fee of \$25.00 attached by check made payable to the Rotary Club of Murray, P.O. Box 411, Murray, KY 42071

Date: ____/____/____ Signature: _____

See the General Rules for the contest included with the application. Health Department rules are printed on the back of this application. Your best ice cream recipe must be prepared in our certified kitchen(s) in Murray, Kentucky. You bring 6 ice cream freezers to make 6 gallons along with the ingredients, salt and crew. Ice Cream Festival attendees will purchase tickets to enter the Ice Cream Scooper Bowl. Those who like your ice cream and your cause will then deposit their ticket in your box or bowl. Cash prizes will be divided as a percentage of the number of tickets collected. Last year top prize was \$1500. You can quickly see your supporters can translate into big money for your group. Of course there's a lot you can get out of the event. Raise awareness, have fun and build relationships. The \$25 fee will cover ice, set up costs, sample cups, spoons, tickets and promotion.

Your team must prepare your recipe in our approved kitchens in downtown Murray, per state regulations. The kitchens will be available beginning 1:00 p.m. Friday September 9, 2011 until Scooper time which begins at 6:00 p.m. Make sure you use pasteurized eggs and milk in the prep on site and prepare about 6 gallons of ice cream. We'll provide the 2 ounce sample cups and spoons. Simply follow the health standards listed on the back and you'll be on your way to possibly winning cash money for your organization. For more information call (270) 759-2199.

Mail to P.O. Box 411, Murray, KY--For More Information (270) 759-2199



2011 SANITATION GUIDELINES

FOOD PROTECTION

1. All ice cream must be prepared in our downtown Murray kitchens prior to the event.
2. Keep potentially hazardous foods (meats, poultry, seafood, milk, eggs, coffee creamers of all types) or any foods containing such products at 41°F or below or 135°F or above during storage, display and transportation.
3. Store containers of foods off or above the ground/floor, preferably a minimum of six (6) inches.
4. Store coffee creamers and other refrigerated packaged foods in drained ice. Do not allow them to sit in water.
5. To prevent contamination from dust, flies, coughs, sneezes, overhead drippings, etc. cover food during preparation, storage, display, service, and transportation. Uncover only when actually preparing or serving to customers.
6. Provide and use scoops for handling edible ice. Store scoop with handle OUT of ice. Do not store containers of food in edible ice containers.
7. No bare handed contact with any food item.
8. All milk and eggs must be pasteurized and proof of store packaging and labeling may be requested at the time of preparation.

PERSONNEL

1. No smoking, eating or drinking is allowed in food preparation, serving and utensil washing area.
2. Hair should be under a hat, pulled back away from face, or under a hairnet.

FOOD EQUIPMENT AND UTENSILS

1. For easy cleaning, food contact surfaces of equipment must be smooth, in good repair, not chipped, or cracked. Enamelware and graniteware are NOT acceptable.
2. Food contact and non-food contact surfaces of equipment must be smooth, not worn, in good repair, and of approved material. Do not use towels, foil, linoleum, oilcloths, etc. to cover such surfaces.
3. Non-food contact surfaces (stoves, refrigerators, shelves, tables, counters, deep fat fryers, etc.) must be kept clean.
4. Ice contact surfaces must be smooth and easily cleanable. Do not use Styrofoam or similar containers for ice and food storage.
5. Single service articles (cup, forks, spoons, straws, etc.) must be stored 6 inches off ground or floor.
6. Cleaning/Sanitation Facilities: Three containers, approved sanitizer and detergent must be provided. Test strips must be used to test appropriate sanitizer levels of water depending on type of sanitizer used.
7. Cleaned and sanitized utensils and equipment must be stored so that there is no danger of becoming contaminated. Do not towel dry utensils.
8. If using a water hose it must be food grade quality.

HANDWASHING

1. Provide water in separate containers for hand washing and utensil washing. Do not use the same container for both purposes. Have a bucket or tray to collect the waste water from hand washing.
2. Provide and use hand cleansers (hand sanitizer does not substitute for hand washing) and approved sanitary towels for hand washing.

GARBAGE AND REFUSE

1. Store garbage in separate containers and rubbish in durable, washable containers, lined with plastic can liners. Do not use boxes, paper bags, or similar absorbent material. Empty containers before they overflow.
2. Keep all garbage containers covered when they are not in actual use.
3. Dispose of liquid and solid waste in designated areas only. Do not create a nuisance by disposing of such waste adjacent to food service.

FLY AND INSECT CONTROL

1. Prevent the presence of flies by use of effective screening or fans.

POISONS AND TOXIC ITEMS

1. Store poisonous compounds (insect spray, etc.) and bactericides and cleaning compounds, or toxins away from food and food preparation areas.