



Dear Professional Teams,

The 12th Annual Galveston Island Shrimp Festival is just around the corner! Festival events begin Friday, Sept. 24 and Saturday, Sept 25. It is with your support and participation we are able to bring events and visitors to Galveston Island.

We would like to invite new and returning restaurants to compete in the Professional Division shrimp gumbo cook-off.

All participating restaurant teams will receive:

- Chance to WIN \$1000 Grand Prize for your restaurant and be named BEST GUMBO!
- Logo and link on official event website www.yagasresents.com/shrimpfestival under Professional Teams and Sponsors page
- Logo listing on pre-event promotional material
- Social Media announcements of restaurant participation
- Opportunity for restaurants to sell dishes of their choosing to the public
- 10'x20' cooking space with tent, 20 amp power and 2 tables included
- 15lbs of Texas Gulf Shrimp provided
- Ladle for serving public Gumbo Stroll
- 1 festival T-shirt for Head Chef
- 4 Friday Night Party Tickets (Shrimp Dinner and Open Bar) Friday Sept 24 7:30-10pm (The Cook Off will be a one-day event on Saturday only)

What do you have to do? Yaga's Entertainment requests:

- Each participating restaurant must provide at least 15 gallons of shrimp gumbo on Saturday, Sept. 25 for the public gumbo stroll.
- Each participating restaurant sell at least 1 dish of their choice to the public (may not be gumbo)
- Display an event poster at the entrance of your restaurant
- Provide a High-Resolution logo within one week of agreement
- Include festival logo and link on restaurant website for 4 weeks prior to festival
- Follow and meet all regulations set by Galveston County Health Department
- Submit entry fee of \$300

Thank you,
Yaga's Entertainment

Restaurant Division Entry Form

Restaurant: _____ Chief Cook: _____

Valid Email Address: _____ Phone # _____

Mailing Address: _____

City: _____ State: _____ Zip: _____ Chief Cook T-shirt Size (Free): _____

Each 10x20 booth = \$300: # _____ of booths @ \$300ea = \$ _____

Extra Team T-Shirts = \$12: # _____ @\$12 each = \$ _____

List # Sizes: Small _____ Medium _____ Large _____ XL _____ 2XL _____
3XL _____

Extra Tickets to Fri Night Party: # _____ @ \$25 each = _____

Grand Total: \$ _____

Payment

(Check-Money Order-Cash or Credit)

Please make checks payable to Yaga's Entertainment, Inc.

Circle One: Visa MC Amex Disc-----Total Amount \$ _____

Account # _____

Expiration Date _____ Security Code _____

Name of Cardholder _____

I have received the Official Rules of the 2021 Gumbo Cook-off and I agree to abide by them. Furthermore, I will read and agree to the Indemnity Form and its terms. Also, I am stating that the above information is correct to the best of my knowledge. All Entry Fees are non-refundable unless Event is canceled.

Signature

Date

Cook Off Rules & Regulations

Space Assignment

An email will be sent out with space assignment prior to the event.

Set Up

Optional Load-In for Teams on Friday, Sept 24 after 5:00pm

Saturday, Sept 25 Load-In beginning at 7:00am no vehicles in district after 9am

Parking

Metered street parking is available through the city of Galveston.

Categories

Shrimp Gumbo- "Gumbo" is defined as a Cajun soup containing a cooked roux, thickened with gumbo file (dried sassafras leaves), shrimp, okra, seasonings and served over rice. The only ingredients that may be pre-cooked are the roux and rice. Canned and bottled products are NOT considered pre-cooked. **Restaurants are allowed to add other seafood and protein to the gumbo.**

Saturday Gumbo Stroll – Restaurants may also sell any dish of their choice

Festival attendees will purchase an official tasting cup at one of the Information Booths and stroll down cook off area to sample team gumbo. All you have to provide to them... GUMBO!

Teams are required to make 15 gallons of Shrimp Gumbo, but we encourage you to cook more (finished volume) Each team space will receive 15lbs of Texas Shrimp. Details on redeeming the shrimp will be emailed to the chief cook after registration is completed.

Teams will be issued a ladle to use when serving the public and an example of the souvenir tasting cup will be provided at the chief's cooks meeting. Yaga's Entertainment will also provide a latex gloves and (1) 5 gallon spigot container to use for the hand washing station (Restaurants must provide the warm water, soap, paper towels and catch bucket). Restaurants are responsible for providing a dishwashing station that meets the Galveston County Health Districts requirements. A copy of the Health Permit will be issued to each team at the chief cook's meeting and must be visibly displayed in the team space.

Rules

1. Contestants are asked to have a minimum of 2 assistants in their cooking area during the event.
2. All teams are required to follow the rules and regulations set by the Galveston County Health Department
3. Contestants must provide their own gas grill, fuel, cooking utensils, chairs, booth décor, etc.

4. Professional entries may be prepared in advance. Please provide a minimum of 15 gallons of gumbo and be set up by 10:30am on Saturday, Sept 28. If you are not set up by this time you will not be allowed to compete in the judging. The gumbo should be heated and kept warm in transport. You must provide at a minimum two individuals to serve the gumbo.
5. Access to electricity will be provided.
6. Tent, 2 tables and one restaurant sign with logo are provided.
7. Be advised that this is an outdoor event.
8. No wood fires or outside generators are allowed. If teams need more than the 20 amp of power provided Yaga's Entertainment must be contacted with the additional needed power. Teams will be required to pay for the additional costs
9. Teams must provide fireproof grease shield under all cookers and fire extinguishers. In case of emergency call 911.

Judging

Restaurant Division Shrimp Gumbo turn-in time will be 1:00pm. If your gumbo is not received by 1:10pm, you will not be eligible for competition. A secret panel of judges will be voting on the restaurant division shrimp gumbo category this year. Judging containers will be given at the Chief Cook's Meeting (1) 16oz container.

Awards

Restaurant Division Shrimp Gumbo - Champion- \$1,000.00

Awards ceremony will be held in Saengerfest Park at 6:00pm.

Failure to follow these rules will be grounds for disqualifications. The Cook Off Coordinator, and Representatives of Yaga's Entertainment, Inc reserve the right to make additional regulations as situations warrant. Gumbo Teams will be notified if changes are made. Decisions of the committee and judges are final.

GALVESTON HEALTH DEPARTMENT -TEMPORARY FOOD SERVICE ESTABLISHMENTS

GENERAL - Temporary food establishments are food establishments that operate for a period of no more than 14 consecutive days in conjunction with a single event or celebration. Temporary food service establishments shall comply with State and local rules except as otherwise provided herein. The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of the these rules.

RESTRICTED OPERATIONS – Only those potentially hazardous foods that require limited preparation; require minimal handling or require limited cooking time shall be prepared or served. This does not include extensive chopping, mixing, or cutting. The preparation or service of other potentially hazardous foods, including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs or fish is prohibited. This prohibition does not apply, however, to any potentially hazardous food that has been prepared and packaged in approved food service establishments under conditions meeting requirements of the law.

FOOD – Food shall be safe, unadulterated, honestly presented, and obtained from an approved source that complies with applicable laws. Food prepared in a private home, is considered to be from an unapproved source. This food may not be used or offered for human consumption.

EMPLOYEES – While preparing food, employee may not work if sick; may not wear jewelry; and shall not eat, drink, or use tobacco. Employee shall wear hair restraint, such as hats, hair coverings or net to prevent contamination of food, utensils, and single service articles.

HANDWASHING - A convenient hand washing facility shall be available for employee. A hand washing facility shall include an insulated container with a spigot that can be turned on to allow potable, clean warm water to flow; a wastewater container; soap; disposable towels; and a waste receptacle. Hand washing facilities are not required if the only food items offered are commercially prepackaged foods dispensed in their original containers. When handling ready-to-eat foods, employee shall utilize suitable utensils, gloves or a chemical hand sanitizer as barrier.

TEMPERATURES - The internal temperature of cold foods must be 41°F or below and hot foods 135° F or above. A metal stem thermometer shall be provided to check temperatures of hot and cold foods. Reheating for hot holding shall be done rapidly to 165°F and the time the food is between the temperatures may not exceed four hours.

ICE - Ice that is consumed or that contacts food shall have been made under conditions meeting the requirements of the rules. The ice shall be obtained only in chipped, crushed or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.

WAREWASHING - Three clean containers with lids may be used, as alternative manual ware washing equipment - equivalent to a three-compartment sink. Food contact surfaces of all equipment and utensils shall be washing, rinsing, and sanitizing. Liquid

bleach shall be provided for sanitizing equipment and utensils. A test kit that measures the concentration in mg/L of sanitizing solution is required.

CLEANING – Equipment shall be cleaned in a way that prevents food contamination and the general area shall be kept clean at all times. **SINGLE-SERVICE ARTICLES** - Only single service tableware shall be provided to the consumer.

WATER – Water from an approved source shall be made available in a temporary food establishment for food preparation, hand washing, and for cleaning and sanitizing utensils and equipment. Water from an approved source includes: commercially bottled drinking water, closed portable water containers, enclosed vehicular water tank, on premise water storage tanks, or piping, tubing or hoses connected to an approved source.

STORAGE - Single-service items, food equipment & utensils shall be stored at least six inches above the flooring.

WET STORAGE - Packaged food may not be stored in direct contact with ice or water if the food is subject to the entry of water because of the nature of its packaging, wrapping, or container or positioning in the ice or water.

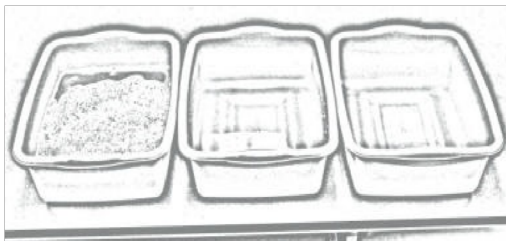
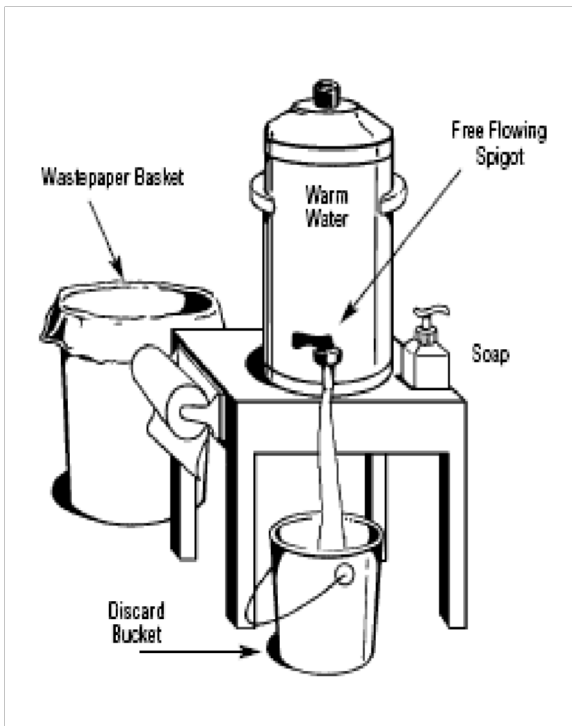
SEWAGE - A large covered container shall be provided to store wastewater until final disposal. All waste water and sewage generated from the establishment shall be disposed of through an approved sanitary sewage system that is constructed, maintained and operated according to law.

STANDS OR BOOTHS - Booths or stands shall be constructed in such a manner as to prevent entrance of flies, dust dirt and other foreign matter. All stands or booths shall be enclosed and covered with wood, canvas or other materials that protect the interior of the establishment from the weather and shall include shelves or other facilities to keep all food and supplies off the floor.

GARBAGE - All establishments shall have a covered garbage container.

RESTROOMS - Restrooms shall be provided for booth operators and customers. These facilities may be permanent or portable and shall be approved by the HEALTH AUTHORITY.

HANDWASHING STATION ** Provide the appropriate test kit to check sanitize solution concentration



- 1 Wash (Warm soapy water)
- 2 Rinse (clean water)
- 3 Disinfect (Clean water plus disinfectant at 24° F for 45 seconds) Provide the appropriate test kit to check solution concentration
(Bleach Chlorine 100ppm, "quats" 200ppm, iodine 25ppm)

Minimum cooking temperatures

Ground meats 155°F -All Poultry 165°F - Pork, Beef, Fish 145°F

Indemnity Form

Yaga's Entertainment, Inc., including all of its officers, directors, sponsors, servants, agents and/or employees, and the Owner/Exhibitor/Contestant, including parents and/or legal representatives hereinafter called "Exhibitor/Contestant" agree that Yaga's Entertainment, Inc. will in no case be responsible for any loss or damage or injury to the person, animals, or property of Exhibitor/Contestant, their agents, servants, family and/or employees, regardless of how such a loss, damage or injury is occasioned and by whom Yaga's Entertainment, Inc. and Exhibitor/Contestant further agree that the Exhibitor/Contestant will protect, indemnify and hold harmless Yaga's Entertainment, Inc., from any claims, suits and/or judgment(s), including the cost of defense of any such claim and/or suit and/or judgment(s) by, through or behalf of Yaga's Entertainment, Inc., brought by anyone as a result of any loss, damage, or injury, personal or otherwise to any person, animals or property occasioned by any action or inaction of Exhibitor/Contestant, either solely or in conjunction with Yaga's Entertainment, Inc. or anyone else. Exhibitor/Contestant agrees to abide by all Rules and Regulations, published or otherwise presented, of Yaga's Entertainment, Inc. Galveston Island Wild Texas Shrimp Festival.

Team Contacts

Yaga's Entertainment, Inc

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Galveston, Texas 77550
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Galveston County Health District

Consumer Health Services
1205 Oak Street
La Marque, TX 77568
Phone 409.938.2300 Fax 409.938.2321
www.gchd.org [com](http://www.gchd.org)

Fire Marshall

2517 Ball St. #203
Galveston, TX 77550
Phone 409.766.2147