



Friday, October 14th – Saturday, October 15th

2022 Hogs and Hens Festival Non-Vending Application

This form is only for non-vending teams who are competing in the Southern BBQ Network Competition. If you would like to both compete and vend, please complete the Food Team Application.

Contact Person: _____

Business Name: _____

Email Address: _____

Phone: (Can we text you?) _____

Social Media Handles: _____

South Carolina Business License Number: _____

Mailing Address: _____

City State Zip

Team Selection:

Team selection is based on a first come, first served basis with a limit of 6- 8 teams.

Fees:

The fee for competition only teams is \$175 payable to the City of Abbeville.

Important Times:

- **Setup Time**
 - Thursday, October 13th from 4:00 PM – 7:00 PM
 - If you arrive after 7:00 PM, there will be no lift to assist you into your spot.

- Teams may arrive on the morning of Friday, October 14th, but **MUST be in place by 12:00 PM on Friday to adhere to traffic/safety rules.**

Vehicles, including golf carts, are NOT allowed on the Square during festival hours. If you need to drive onto the Square, you must do so **before** festival hours begin. Festival hours begin at 12:00 PM on Friday and 9:00 AM on Saturday. Teams MUST stay until the conclusion of the festival and will not be able to drive onto the Square until the Festival ends, the streets are clear, and the green light has been given to you by our public safety team. Failure to comply with these public safety rules will negatively affect your chances of acceptance at future City events.

Fire Code:

The City's Fire Chief will be coming around to each team after load in to issue each team a permit. Permits will be given on the basis of the 2018 International Fire Code Regulations, adopted by South Carolina in 2020. To mention a few, cook teams are required to have a fire extinguisher at their cook station and can NOT have grills under tents. Please read the Mobile Food Truck Information Bulletin at the end of this application for more information on all requirements.

Please note that while you may have received a permit in other municipalities, Abbeville MUST issue its own permit yearly in accordance with the interpretation of the City's Fire Chief. Permits are valid within the City limits for the full year in which they are obtained. However, an inspection still may be required later in the year.

Teams who fail to meet fire code, and therefore fail to gain their permit, will NOT be allowed to cook/serve ANY food from their food trucks/trailers. Absolutely NO refunds for your vending space will be given if you do not meet the fire code.

Teams are strongly encouraged to meet with the Abbeville City Fire Chief prior to the festival to gain their permit. Questions about the inspection should be directed to Abbeville City Fire Chief Chris Clemmons at cclemmons@abbevillecitysc.com or at 864-366-9461.

Teams should carefully read over the International Fire Code Regulations at the bottom of this application to prepare for the festival.

Power and Water:

Power is NOT provided. Teams will be allowed to bring a silent generator if power is necessary for competing. Teams will have access to water but will be required to provide their own hose pipes.

Space:

Teams will be provided with a 20 ft x 15 ft space on North Main Street.

Southern BBQ Network Competition:

If you are competing in the SBN Competition, carefully read over SBN’s rules and regulations on the City of Abbeville’s website. More information such as turn in times will be sent once teams are accepted. **NEW THIS YEAR!** We’re excited to host Hogs and Hens as an open competition and offer monetary prizes to the Grand Champion, Grand Champion Reserve, as well as first place in all five categories. (ribs, chicken, pulled pork, brisket, and hash) The City must have a current W9 on file for cook teams/cookers in order to issue payment. **To win Grand Champion, teams are required to compete in ribs, chicken, and pulled pork. Brisket and hash are ancillary categories.**

Grand Champion: \$500

Grand Champion Reserve: \$200

1st Place for Ribs, Chicken, and Pulled Pork: \$175

1st Place for Brisket and Hash: \$100

I agree by the rules stated in the contract and agree to comply with all DHEC rules and regulations. I understand that all promotion of my items must take place within the confines of my booth. I further understand that the City of Abbeville and all their representatives are not responsible or liable for damages including but not limited to, loss suffered before, during, or after each event I have applied to as a result of the display of my work, equipment, or material. I understand that there are no refunds or rain checks due to inclement weather. The City of Abbeville reserves the right to refuse booth space based on event guidelines. If these guidelines are not upheld, my booth will be closed immediately, and my funds will not be refunded.

Signature: _____ Date: _____

Please mail completed application to PO Box 40 Abbeville, SC 29620 or e-mail application to ebledsoe@abbevillecitysc.com. DO NOT send payment at this time. Once you receive an acceptance email, you will be asked to verify acceptance and send payment within 30 days. Deadline for applying is Friday, September 10th.

Mobile food vendors have grown in popularity and have become a routine attraction at special events and local venues. Our goal is to ensure these operations are conducted in a safe manner to help ensure the continued operation of the business while reducing potential hazards that may threaten public safety. Routine inspections will be conducted for mobile food vendors to identify and eliminate basic fire hazards, educate vendors on potential hazards, while promoting a safe and livable community.

International Fire Code:

The 2018 International Fire Code (IFC) includes regulations for mobile food vendors and has been mandated for statewide adoption on January 1, 2020. A self-survey has been created (see page 2) to assist you with achieving and maintaining compliance with some of the common issues impacting mobile vendors. Some of the significant changes contained within the latest edition of the code include:

- Operations that produce grease-laden vapors will require the installation of an exhaust hood that is protected by an automatic fire extinguishing system.
- LP-gas alarms listed and marked as suitable for use in vehicles will be required in vehicles near LP-gas components. UL 1484 listing is recommended and will become a requirement in future versions of the code.
- Fuel gas systems shall be inspected annually by an approved inspection agency. Once the inspection takes place and passed, a sticker must be placed on the gas system indicating the name of the inspection agency and the date the satisfactory inspection took place.

For additional information please review the NFPA Food Truck Safety Fact Sheet. <https://www.nfpa.org/-/media/Files/Public-Education/By-topic/Food-trucks/FoodTruckFactSheet.pdf>

Mobile Food Vendor Fire Safety Self-Survey

This document is provided as a courtesy to assist you with identifying routine fire safety issues and general compliance but may not be all inclusive. These surveys improve safety by eliminating basic fire hazards, educating employees on hazards, and help ensure a safe and livable community. The list below is intended to act as a guide to help you begin promoting fire safety.

A. SETUP	N/A	YES	NO
1. Ensure that emergency access routes are free and unimpeded to allow for emergency personnel to gain access.			
2. Confirm the mobile food vendor is located at least 10 feet from other mobile food vendors.			
3. Verify the mobile food vendor is located at least 10 feet from other buildings.			
4. Mobile food vendor located at least 10 feet from hydrants.			

B. GENERATOR	N/A	YES	NO
5. The generator must be located at least 10 feet from hydrants.			
6. Generator is setup in a way that keeps the fumes from the surrounding buildings and vendors.			
7. If refueling is necessary, establish a refueling plan for the generators or similar items.			
8. Onsite fuel kept in an approved safety can or removed from the area.			

C. PROPANE	N/A	YES	NO
9. Ensure that all propane tanks are properly mounted or secured while in use or in the general area.			
10. The propane shutoff valves must always be accessible to ensure they can be utilized if needed.			
11. Propane hoses and connections must be in good repair and free from leaks.			
12. Gas cooking appliances shall be secured in place and connected to fuel-supply piping with an appliance connector complying with ANSI Z21.69/CSA 6.16. The connector installation shall be configured in accordance with the manufacturers installation instructions.			
13. The maximum aggregate capacity of LP-gas containers transported on the vehicle shall not exceed 200 pounds.			
14. A listed LP-gas alarm is installed near LP-gas components per manufacturer's instructions.			
15. LP-gas containers have been inspected by an approved inspection agency			

D. ELECTRICAL	N/A	YES	NO
16. Extension cords are only used on a temporary basis, only for portable items, never in place of permanent wiring.			
17. Breaker box does not have any open slots or circuits, circuits are clearly labeled, breaker covers remain closed.			
18. All electrical junction box covers, outlet covers, and switch plates are secured in place.			
19. Electrical panel must always be kept clear and accessible.			
20. Extension cords must be in good repair, free from damage to the cord or plugs			
21. Grounding must take place when required during the use of an extension cord.			

E. EXIT PATH	N/A	YES	NO
22. The egress path must always be clear of any obstructions to include during food preparation and serving.			
23. The egress path from the mobile food vendor must be clearly recognizable and clear of any tripping hazards.			
24. Doors serving as the exit discharge from the mobile food vendor must open completely with ease.			
25. Adequate path must be provided to the public right of way when exiting the mobile food vehicle.			

F. FIRE EXTINGUISHER	N/A	YES	NO
26. When cooking operations are taking place a minimum 2A:10BC fire extinguisher is required.			
27. When cooking operations produce grease laded vapors, one 1.5-gallon Type "K" extinguisher is required.			
28. Deep frying: one 1.5-gallon Type "K" extinguisher is required for every 4 fryers with an oil capacity of 80 pounds.			
29. All fire extinguishers must be appropriately visible, accessible, distributed, mounted, and inspected.			

G. KITCHEN HOOD	N/A	YES	NO
30. The hood exhaust must be clear of trees or any other obstructions, additionally the fan must be running when cooking.			
31. Hood exhaust system must be cleaned, operational, & tagged by a qualified vendor (report maintained in the vehicle).			
32. Hood suppression inspected & tagged by a qualified vendor within the last 6 months (report maintained in the vehicle).			

H. COOKING OIL	N/A	YES	NO
33. Cooking oil storage containers within mobile food preparation vehicles shall have a maximum aggregate volume not more than 120 gallons and shall not be stored in such a way as to be toppled or damaged during transport.			

I. GENERAL	N/A	YES	NO
34. Ensure the cooking surface is clean/free of combustible materials.			
35. Storage, stock, etc. is orderly and not excessive in nature ensuring that items do not become a safety concern.			