



## **POLICIES FOR SOOIE. MAULDIN BBQ COOK-OFF DURING COVID-19**

In light of recent changes in the COVID-19 pandemic, Governor McMaster is allowing amphitheaters, stadiums, and festivals to reopen at 50% capacity.

The Community Development team has prepared the following plan to continue the City's annual SOOIE. BBQ Cook-off with extra precautions to ensure the safety of our guests, vendors, volunteers, and staff.

**ALL GUESTS, VENDORS, VOLUNTEERS, AND STAFF ARE URGED TO READ THIS DOCUMENT IN ITS ENTIRETY.**

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### **FESTIVAL GUIDELINES:**

This year's festival implementations will include...

#### **Cook Teams**

- We will reduce our number of cook teams from 30 to 20 to allow for distancing between Cooker and vendor placement.
- There will not be a limit on the number of members a cook team can have (as usual), but cookers will be responsible for serving their own food this year. Cook teams will not be given volunteers.
- We will not serve cookers breakfast this year.
- Cookers will not be permitted to gather in groups on-site.
- Cookers should require guests to request sauces and condiments.

#### **Ticketing**

- We will only provide one point of entry for the event this year. At this point of entry, guests can purchase their tickets/passes and submit their votes for People's Choice.
- Our tasting pass will cover samples from each of the cook teams.
- We will mark provide distance markers for those in line.

## **Event Activities**

- We will still host live bands, who will have one point of contact and will be responsible for their own setup and breakdown.
- We will remove certain kids zone activities per AccelerateSC Guidelines, including face painting, balloon twisting, sidewalk chalk, lawn games, and bounce houses from the kid's zone.
- The petting zoo will be allowed to run under the following conditions:
  - Their staff will be held responsible for maintaining their own COVID precautions.
  - They provide proof of insurance.
  - They follow all recommendations and guidelines set forth by SCDA.
- Dogs will not be allowed to attend the festival.
- Fireworks will be allowed to run under the following conditions:
  - They provide proof of insurance.
  - They follow all recommendations and guidelines set forth by the fire marshal.

## **Food & Beverages**

- We will provide tent coverage for shade, but will not be providing tables and chairs for guests.
- Guests will use disposable cups and forks for tasting (as usual), but guests will be asked to obtain a new fork in addition to their new tasting cup at each stop.
- All beverages will be served in disposable cups or cans (as usual).

## **Signage & Communication**

- We will emphasize these guidelines and changes to these guidelines on the event website, Facebook event, e-blasts, social media posts, and other marketing efforts.
- We will produce messaging that discourages people who are sick or have been around someone who is sick from attending the festival — include in digital, print, and media promotions.
- We will provide fast facts about our efforts regarding this event and keeping it as safe as possible for the public as part of our Know B4 U Go packet.
- Provide clear signage for screening area, ticketing area, first aid area, mask requirements, restrooms, and general recommendations (cover your cough, wear mask, sanitize hands frequently, avoid touching your face, get a new fork).

## **PERSONNEL & GUEST GUIDELINES:**

The festival staff will provide volunteers with a PPE kit to include a disposable mask, individual hand sanitizer, and disposable gloves if sourcing is available.

### **Festival staff and volunteers will be required to...**

- wear masks and protective gloves during event organization and event activities.
- participate in temperature checks; those with a fever will not be permitted.
- maintain clean check-in, ticketing, and staging stations.
- frequently wash and sanitize hands.
- reduce unnecessary common items and frequently sanitize necessary common items.
- refrain from handling food products. Should the need arise, they will be required to wear food grade gloves, with frequent changes as they become soiled or contaminated.

- greet vendors, cookers, and guests from a safe distance with minimal physical interaction (e.g. do not assist cookers and vendors with carrying product, setting up tents, etc. unless absolutely necessary).

**Festival cookers and vendors will be required to...**

- wear masks and protective gloves during event activities.
- Maintain clean cooking and serving stations.
- participate in temperature checks; those with a fever on Friday will not be permitted and those with a fever on Saturday must return home. maintain clean cooking and serving stations.
- frequently wash and sanitize hands.
- handle food products with food grade gloves, changing them frequently as they become soiled or contaminated.
- should greet other cookers/vendors and guests from a safe distance with minimal physical interaction.
- should watch for illness in guests, removing all products they may have touched from their tables (with gloved hands).
- reduce unnecessary common items (i.e. sauce bottles) and frequently sanitize necessary common items.

**SCBA Adjustments:** *(as submitted by the South Carolina Barbecue Association)*

- All marshals, judges, and supporting staff will be required to...
  - wear masks and participate in temperature checks; those with a fever or without a mask will not be permitted. Table captains will instruct judges when to remove masks for sampling and when to put them back.
  - Handle food products with food grade gloves, changing them frequently as they become soiled or contaminated.
  - provide their own sharpened pencils and hand sanitizer.
  - Frequently wash and sanitize hands.
  - greet each other, staff, volunteers, and guests from a safe distance with minimal physical interaction.
  - dispose of all products from their station, used or unused
- The judge's meeting will be held outside in open air.
- Only judges and supporting staff will be permitted inside the judging area.
- All judging surfaces, including the receiving table, will be sanitized prior to judging and between each category.
- Judge groups will be dispersed among two tables per group (usually one table) to allow for additional distancing.
- Table Captains will be the only person permitted to handle sample boxes and distribute samples (using tongs).
- All samples will be served on judges' individual mats.
- Sample boxes will not be passed for Aroma judging.
- The grazing table will be eliminated.
- No one will be permitted to take home leftover meat. No meat shall leave the judging area, but will instead be disposed of at the close of judging.

**Festival guests will be required to...**

- wear masks when not consuming food or beverages.
- maintain distances of 6 feet apart from other guests and workers.

**Other Festival Adjustments:**

In addition to the above accommodations, the Cultural Center/City of Mauldin will...

- provide adequate social distancing guidelines/markers for guests checking in and visiting vendor/cook team booths.
  - provide adequate handwashing facilities and stations.
  - sanitize all event equipment immediately following the festival's close.
  - secure enough police personnel to ensure safety of guests and ensure compliance with social distancing and PPE guidelines.
  - request Public Works department regularly sanitize on-site restrooms and empty all waste and recycling bins.
  - obtain further insurance, if deemed necessary by the City's current policy.
  - communicate safety expectations and the below guidelines to all volunteers, cooks, vendors, and guests.
  - identify a holding area for staff or volunteers who may become ill at the festival.
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*Updated 08.17.20*

