



BBQ COMPETITION APPLICATION AND RULES

Team Name _____ Contact _____

Phone _____ Email _____

Address _____

City _____ State _____ Zip _____

Entry Fee: \$50.00 - \$ _____ * Health Permit Fee – People's Choice/ Sampling Fee: \$113.00 - \$ _____

Check Categories in which you will compete:

Chicken* _____ Pork* _____ Beef* _____ Amateur Professional

Your \$50.00 Entry Fee includes one meat item to be judged, each additional item is \$15.00 \$ _____

Total Enclosed \$ _____ (Visa and Mastercard Accepted)

** If you will be sampling competitor, eligible for "The People's Choice Award", please make sure to submit a food permit application along with your competition application along with \$113.00. See application for exempt status requirements. All food samplers may sell their samples at a rate set by the vendor (whole dollar amounts only). For each sample ticket sold or received the participant will turn in the tickets to the facilitator at end of day to be reimbursed at a rate of 50 cents per ticket.*

Set up begins at 7:00 AM on Saturday, September 4th. All teams may come in on Saturday, September 4th until 9:00AM; competition judging begins 3:00 PM Saturday, September 4th. Awards will be presented at 5:00 PM. This is an amateur event with posted rules applicable. Site must be torn down and free of litter before leaving the premises on Saturday September 4th.

Waiver of Liability: In consideration of you accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against The Greater Merced Chamber of Commerce, Merced, CA, Event BBQ judges, or any individual or group responsible for the organization or management of Cook –Off at the Courthouse... You be the Judge Festival. I hereby grant permission for the Greater Merced Chamber of Commerce and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose. I agree to abide by the rules and regulations of the Greater Merced Chamber of Commerce and the Cook-Off at the Courthouse... You be the Judge Festival.

Signature of Chief Cook _____ Date _____

Release must be signed or entry will not be processed

RULES OF THE COMPETITION

1. ALL CONTESTANTS/CHALLENGERS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in this contest. There will be different divisions for Professionals and Amateur Classifications.

2. Each team will consist of a chief cook and as many as five (5) assistants as the chief cook deems necessary. Each team will provide their own pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter or participate on more than one team per contest or multiple contests on the same date with the same team name.

3. Barbecue is defined as uncooked meat or fowl prepared over a wood or charcoal fire and basted, or not, as the cook sees fit. Recipes may be submitted in 3 categories: Chicken, Pork, and Beef. In order to qualify for Peoples Choice a team must sample their barbeque submitted to the judges. The ribs (pork or beef) must be regular spareribs or baby back ribs or country-style ribs. The chicken may be whole or in pieces when cooked, but must be entered as six (6) separated, identifiable pieces. All teams entering a cooked item to be judged, the item must be cooked over wood or charcoal. Cooking on any other heat source is grounds for disqualification from this contest!

4. Team check in is 7:00am – 9:00am Saturday September 4th. All cooks must be in their designated spots by 9:30am.

5. Meat must be raw when the contest begins. Cooking may start as soon as the competitor is completely set up and ready to safely prepare their food.

6. The Health Department requires that the following meat holding conditions must be met: *After cooking, meat must be maintained at a minimum temperature of 140 degrees F. Cooked potentially hazardous food shall be cooled: 1) Within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or less. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.*

7. Contestants must provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.

8. Cookers, tents*, canopies*, or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space. * **Must be fire retardant.**

9. Fires must be of gas, wood, pellets, or charcoal. No electric grills permitted. Electric spits, augers, and forced draft accessories are permitted.

10. No open pits or holes in the ground are permitted. Fires may not be built on the ground.

11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed during the contest. It is imperative that clean-up be thorough after the contest. **Trash bins for waste will be available as well as bins for ash and coal disposal.**

12. CAUSES FOR DISQUALIFICATION: (Disqualification is at the discretion of The Greater Chamber of Commerce)

A. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise generated from speakers or radios.

13. YOU MUST HAVE A GOOD TIME!!!

14. This is a rain or shine event and participants should plan appropriately.

15. Judging times are pre-determined and sufficient time will be given between rounds. Advanced calling for an item will not occur. Therefore, if chicken is scheduled for 3:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the organizing committee. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

16. Each contestant MUST submit at least six (6) separated and identifiable portions of meat in a container. Meat will be judged on TASTE, TENDERNESS and APPEARANCE.

17. Garnish is optional.

18. Marking or sculpting of any kind of the meat or container is not allowed. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, or foreign materials are permitted. No branding of any meat is permitted.

19. The following cleanliness and safety rules will apply to all teams:

No use of any tobacco products while handling meats or foods. Cleanliness of the cook, assistant cooks, and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gal of water). Each team will provide a separate container for washing, rinsing, and sanitizing of utensils. A fire extinguisher is required in each cooking area and will be supplied by each team.

20. Judging will be done in the following order:

Chicken.....3:00 pm

Pork3:30 pm

Beef4:00 pm

Awards Ceremony 5:00 pm

Questions regarding the BBQ Contest and Rules Contact:

The Greater Merced Chamber of Commerce

www.merced-chamber.com

209-384-7092

info@merced-chamber.com