

2018 BBQ Cook-off Application Packet

Date of Event: Friday, June 1, 2018
Saturday, June 2, 2018
Location: Newton Square, Newton IL



Each team is responsible for supplying the meat they intend to cook for the contest. They will present one sample for each of the six judges and are allowed to sell samples only to the public throughout the day. Teams must cook different meats each day for judging, as outlined below.

CONTEST RULES

These rules are based similarly to the rules of the Kansas City Barbeque Society. The Kansas City Barbeque Society only allows wood and charcoal cookers. We allow any and all kinds of cookers for this event to encourage anyone to come and cook. The goal is for everyone to have a great time!

Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Teams can be comprised of amateur BBQ'ers and those who make their living with food (backyard BBQ'ers, caterers, restaurant staff, etc.). Contestants will provide all pits (cooking devices) to be used. The use of a single pit (cooking device) by more than one team is permitted. All cooking of product shall be done within the confines of the team's assigned cooking space. Cooking spaces are assigned by a member of the Chamber Board or designee.

The Chamber may limit the number of cook entries to twenty-five (25), due to space constraints. Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name. The chief cook on each team must be 18 years of age or older to enter.

Each team that registers "Early Bird" by Friday, May 18, 2018 will pay a \$60.00 entry fee. Late entries begin May 19, 2018 through Friday, May 25, 2018 and will be assessed a \$70.00 entry fee.

Until cooking begins, all meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. After cooking, meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. All meat must be cooked on site.

Contestants may distribute a sauce/condiment to go with their meat during the contest. Additional food or beverage (alcoholic or non-alcoholic) shall not be distributed by contestants or members of their team to the general public.

Contestants must provide all needed equipment, supplies and any electricity required. The Chamber does not provide electric hook-ups. If any tents are used they must be secured for safety purposes by the contestant, they cannot be staked into the asphalt surface.

Pits, cookers, props, trailers, tents or any other equipment, including generators, must be provided by the teams and may not exceed the boundaries of the team's assigned cooking space, which is approximately 10' x 12'. If you are using a generator, please bring a small, quiet one so as to not detract from others' enjoyment of the contest.

For this contest:

- Acceptable meats include FRIDAY: Chicken and Brisket; SATURDAY: Baby Back Ribs and Pork Butts
- You may cook the pork and chicken in any manner that you feel will deliver a competitive product in the time allowed, provided that safe food handling guidelines are followed.
- Fires must be of wood, pellets, charcoal or gas. Electric or Gas grills ARE permitted. Fires may not be built on the ground. Ashes must be disposed of on site and ONLY in approved ash disposal containers provided by the Chamber.
- It is the responsibility of the chief cook to see that the team assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from site. It is imperative that cleanup be thorough.
- Any team's assigned cooking space left in disarray or with trash, other than at trash containers, may disqualify said team from future participation.
- All teams must clean their area at the end of the event, and have a designated Chamber volunteer inspect their area before leaving.

The following miscellaneous cleanliness and safety rules will apply:

- Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
- Cardboard must be placed under all cooking devices to avoid drips/stains on the pavement.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water).
- The Jasper County Health Department will be on-site Friday morning to ensure proper sanitary conditions for each cooking space.
- Each contestant will provide their own separate container for washing, rinsing, and sanitizing of utensils.
- The Chamber will need a minimum of ten (10) teams available both days to host this competition.
- Trophies will be awarded for First, Second, Third place as judged for both ribs and chicken. A People's Choice trophy will also be awarded based on crowd votes. The overall winner will receive \$400 in addition to a trophy.

People's Choice

All teams will get the chance to receive the People's Choice Award, based on both days. Attendees can purchase 5 ballots from the Chamber's booth. Those ballots allow them to sample the BBQ of their choice. They bring their selection back to the Chamber booth, where votes will be tallied. The winning team out of all participating teams will be announced Saturday and will receive a People's Choice plaque.

Submission Process for Judging

For all meat types - each team MUST submit a minimum of six (6) samples, placed in a single container as provided.

- Ribs may be turned in with double bones, single bones or heavy meat on both sides of a single bone. Be sure each portion is cut through so that the Judges do not have to pull portions apart.

ALL CONTAINERS WILL BE PROVIDED. Containers must not be marked or the exterior altered in any way. Numbers assigned on the container shall not be altered in any way. Aluminum foil, stuffing, toothpicks, skewers and foreign materials are prohibited.

Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, kale or cilantro.

The Summerfest BBQ Cook-off allows for blind judging only. Entries will be submitted in an approved numbered container provided by contest organizers, then will be randomly selected for judging, without the judges knowing the team's name or number. Entries will be judged by a judging team - a total of six (6) judges that are at least 18 years of age.

Entries will be submitted in an approved and numbered container supplied by the Chamber. The contestant number must be on the bottom of the container at turn in.

Marking or sculpting the meat by any means will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers.

Meats may be presented with or without sauce, as the team wishes. Sauce may not be pooled or puddle in the container.

Scoring Procedures

Each team will enter a minimum of (6) six portions for judging in a large contest container provided by the Chamber.

The judges voting sheet will consist of the following scoring opportunities:

On a scale of 0 (disqualified), (1) inedible to 9 (excellent)

1. Appearance**

2. Tenderness/Texture

3. Taste

**Appearance does not include presentation.

Appearance, tenderness and taste scores will be weighted in the following manner:

Appearance: 0.55** Taste: 2.2 Tenderness 1.25

CAUSES FOR DISQUALIFICATION

- Failure to comply with the rules and regulations established in this document.
- Excessive use of alcoholic beverages by a team, its members and/or guests. Under no circumstances are alcoholic beverages consumed in your designated area, or to be distributed to the general public by contestants and/or guests.
- Use of controlled substances by a team, its members, and/or guests.
- Foul, abusive or unacceptable language by a team, its members, and/or guests.
- Fighting and/or disorderly conduct.
- Health Department has the authority to remove any contestant.
- During judging, an entry may be disqualified if there is evidence of marking, sculpting, or foreign objects. If the box is presented with ribs not properly separated or with an insufficient number of ribs, one or more of the judges not receiving a rib cannot judge and therefore, the entry will receive low total scores.

The Chamber will make every effort to provide judges' feedback on an entry through raw scores and the use of comment cards, which will be distributed to the teams after the award ceremony. Comment cards will be available to the judges; judges will be encouraged by contest organizers to submit comments to the contestants. Individual judged scores will be sent to the teams following the event.

There will be NO REFUND of entry fees for any reason, except at the discretion of the event organizer.

CONTEST RULES SIGNATURE PAGE (Please return this section with your fee)

The decisions and interpretations of the Rules and Regulations are at the discretion of the Jasper County Chamber of Commerce representatives at the contest. Their decisions and interpretations are final.

I _____ have received, read, and understand all Rules and agree to them.

_____ Printed Name of Chief Cook

_____ Signature of Chief Cook Date _____

Event Date: Friday, June 1, 2018 for Amateurs and Saturday, June 2, 2018 for Semi-Pros

BBQ Contest Schedule of Events

8:00 am Friday	Sign in/registration begins, inspection
8:30 am each day	Set up
9:00 am - 4:00 pm	Cooking, selling samples to public
4:30 pm each day	BBQ turned in for judging
4:50 pm Saturday	Overall winners announced on main stage

FEES:

- Early Bird Discount by Friday, May 18, 2018 \$60.00
- Entry Fee May 19, 2018 through the deadline of Friday, May 25, 2018 \$70.00
- Food Handler Card (available online at www.ctcfoodsantiation.com) \$10.00
- Temporary Food Permit (Attached to this packet) \$25.00

2018 Summerfest: Gettin' Piggy With It BBQ Contest
Amateur/Semi-Pro Application Packet and Rules

Setup time: 8:00 am to 9:00 am.

Area should not be left unattended after setup has been completed (see attached BBQ contest schedule for detail on times).

Chief Cook Name (please print): _____

Address: _____ Home # _____

E-mail: _____ Cell # _____

Type of grill: _____

Team Name _____

Names of Cook / Chef and attending assistant (s):

(1) _____

(2) _____

(3) _____

(4) _____

I have read, understand, and agree to the terms and conditions set forth in the above mentioned Amateur Bar-B-Que Cook-off.

Printed name of Chef: _____

Signature of Chef: _____

Please return payment and complete signed application including all items listed below to:
Jasper County Chamber of Commerce, % Summerfest BBQ Contest, 124 S. Van Buren St.,
Newton, IL 62448:

- Signed and Dated Rules and Regulations signature (page 5)
- Cook-off application 2018, (page 6)
- Hold Harmless Agreement, (page 7)
- Health Department Permit (page 8)

Entry fee check payable to: Jasper County Chamber of Commerce

Office Use Only:

Date Paid: _____ Check #: _____ Signed Rules/Waiver Attached: _____

Jasper County Chamber of Commerce
Summerfest 2018
Gettin' Piggy with It
BBQ Cook-Off

Event Date: June 1-2, 2018

Hold Harmless Agreement:

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold the Jasper County Chamber of Commerce, City of Newton, Jasper County, and the event co-sponsors harmless and whole from any and all liabilities arising from the applicants, applicants' agents' and representatives' conduct and actions (including but not limited to: transit to and from event, event set up period, the event, and the event take down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created, or brought to the event.

Applicant/participant also understands that there will be NO REFUNDS of applicant's participation fees due to bad weather, ejection, disqualification, or other occurrences beyond the control of the Jasper County Chamber of Commerce and other sponsoring parties.

I also understand that without this form completed and agreed to, with all signatures affixed, the team entry form will NOT be accepted. This hold harmless agreement must be returned with the team entry form.

I have read the hold harmless agreement and refund policy, and agree to abide by the above mentioned and all other rules of the event.

Signed: _____

Print Name: _____

Date Signed: _____

JASPER COUNTY HEALTH DEPARTMENT
106 E. Edwards St. Newton, IL 62448 Phone 618-783-5206
TEMPORARY FOOD SERVICE PERMIT APPLICATION

Name of Business _____

Address _____

____ Individual	Name of address of owner(s)
____ Firm	_____
____ Corporation	_____
____ Partnership	_____
____ Organization	Phone: _____

TYPE OF FOOD SERVICE ESTABLISHMENT

____ Mobile ____ Vending ____ Other(specify)

Days of operation _____

Hours of operation _____

Responsible manager _____ Phone _____

LISTING OF FOODS BEING SERVED

Application is hereby made for a Food Service Establishment to operate within Jasper County, IL. By application it is agreed that the establishment will comply with the provisions of the Basic Sanitation Standards applicable to this type of food handling establishment. It is further agreed that said food service establishment shall be open to inspection of the Jasper County Health Department during normal working hours.

Permit fee is \$25.00 per stand/unit. Please return the completed application along with the appropriate fee to the address on this page.

Signature of Owner(s)

Date