Indicate fuel source:

- Charcoal
- Wood
- Gas

Each team will be allotted one outside space.

Each team will be provided with electricity to light tent area, access to water, judging containers and ground security.

The Cook-off Committee reserves the right to reject any application.

The City of Monroe “Beach, Blues & BBQ Festival” Barbecue Cook-off, its employees, representatives, contractors and volunteers shall not be responsible or liable for the property of any team, any loss, damage or injury occurring to any team, or its representatives. All property of the teams shall be under the care, custody and control of the team whether in transit to, from or within the City of Monroe “Beach, Blues and BBQ Festival” Barbeque Cook-off.

I read and agree to abide by all rules and regulations for the City of Monroe “Beach, Blues and BBQ Festival” Barbecue Cook-off.

Chief Cook_________________________

(Signature Required)

Rules and Regulations Continued…

8. The Cook-off Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Cookoff Committee and judges are final.

9. Drip pans must be used to catch grease.

10. Each cooker must meet safety standards such as: Proper regulator, tanks secured to prevent accidental tipping and other requirements as site committee deems necessary for the safety of the contestants and the general public.

11. Each team must comply with Union Co. Health Dept. regulations including, but not limited to: After cooking, meat must be maintained above 140 degrees, aprons and hats must be worn by all cooks and assistants, cleanliness of cooking area and personnel required.

12. If a chief cook decides to withdraw, he/she must notify the Cook-off Committee immediately.

13. Judging will begin at Noon on Saturday. The (4) categories will be judged in the following order:
   - CHICKEN  NOON
   - PORK RIBS  12:30PM
   - PORK  1:00PM
   - BEEF BRISKET  1:30PM

Turn-in times will be announced at Cooks Meeting on Friday night.

14. Each contestant must submit at least (6) separated and identifiable portions of meat in the provided container.

15. Fireproof labels or documentations must be provided for all tents.

May 7th  2011
Main St. Downtown
Monroe, NC
This Cook-Off will be a Kansas City Barbeque Society style competition but is not a (KCBS) sanctioned event. This type of competition allows for Blind Judging only.

REGISTRATION FEES:

- Chicken $45
- Pork Ribs $45
- Pork $45
- Beef Brisket $45

All (4) Categories $150.00 (Required for Grand/Reserve Champions)

PRIZES:

CHICKEN / PORK RIBS / PORK / BEEF BRISKET

Judging will include these categories: Chicken, Pork Ribs, Pork, and Beef Brisket. You may enter one or more categories. Must compete in all to be considered for Grand Champion and Reserve Champion.

1. All cooking spaces will be numbered and preassigned by the Cook-off Committee.
2. A Cook-off official will direct you to your site. Each team is required to be checked in by 7:00pm., Friday, May 6th, 2011 and may begin setting up their equipment anytime after arrival.
3. Each team will be provided with an approx. 20'x20' cooking area. The team shall provide all other equipment and supplies including tents and containers to carry and hold water. Electricity provided for lighting of cook tents only.
4. All teams are ask to respect the rights of all other teams with special emphasis relating to loud music, loud or profane language, or infringement on adjoining sites with any equipment. The chief cook will be responsible for the conduct of his/her team and guests.
5. ONLY CONTESTANTS THAT HAVE BEEN APPROVED FOR VENDING MAY SELL BBQ. (THE VENDING SPOTS WILL BE LIMITED AND AWARDED ON 1ST COME 1ST SERVE BASIS)
6. Each team will be responsible for the cleanup of their site at the conclusion of the contest.
7. All teams will be sent sample score sheets, a complete set of rules and regulations and a schedule.

REGISTRATION FORMS/FEES MUST BE RECEIVED BY APRIL 8, 2011

Please mail entry forms and fees to:

Monroe Parks and Recreation Department
BBQ Cook-Off
P.O. Box 69
Monroe, NC 28111

For More Information
Please Call Tonya Edwards at 704-282-4695
BBQ VENDING APPLICATION

1.) Team Name___________________________________________________________

2.) Items to be Sold & Cost per items (may only sell items within 4 competition categories along with side items to compliment meat).
   __________________________________________________
   __________________________________________________
   __________________________________________________
   __________________________________________________
   __________________________________________________
   __________________________________________________
   __________________________________________________

3.) References (Please provide at least 3 references(festivals or events) that you have vended with contact names & phone numbers.
   __________________________________________________
   __________________________________________________
   __________________________________________________

4.) All food vendors will be required to have general liability insurance with a minimum limit of $1,000,000.00 per occurrence/$2,000,000.00 aggregate. The City of Monroe will need to be named as additionally insured on this policy for this event. Do you currently have this coverage?
   Yes______          No________

5.) Must possess or be able to obtain a Union Co. Health Department permit to operate at this event. Are you currently permitted to operate a mobile food unit in Union County, NC?
   Yes______          No________

   If not, can you meet all requirements to obtain a 1-day permit to operate?
   Yes______          No________

   Please contact Union County Health Dept. Environmental Health Division at 704-283-3553 to obtain a list of all rules and regulations.
6.) Application Fee: $100.00
    Health Dept. 1-day Permit Fee $50.00
    Fees will be due 10 days after selected vendors have been notified.
    Please do not send fee with application.

7.) Please include one (1) color photo of your booth set-up.

Vendors will be selected by the BBQ Cook-Off Festival Committee based on information provided in this application and on a first come first serve basis. If you are interested in vending please send in both team registration form and vending application ASAP to be considered. Only registered teams will be considered for the vending of BBQ items. All other food vendors will be limited to fun food (hotdogs, popcorn, funnel cakes, etc.) as to not compete with BBQ sales.

**Vendor Application Deadline:** March 11, 2011
CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guest: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

a) Excessive use of alcoholic beverages or intoxication with a disturbance.
b) Serving alcoholic beverages to the general public.
c) Use of illegal controlled substances.
d) Foul, abusive or unacceptable language, or any language causing a disturbance.
e) Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00pm on Friday night and last until 7:00am on Saturday.
f) Fighting and/or disorderly conduct.
g) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
h) Use of electric or other auxiliary heating devices inside the cooking devise.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualifications from the contest by the Beach, Blues and BBQ Committee representatives or security.

CLARIFICATION: If product is turned in and is disqualified, it receives a zero (0) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team’s category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a zero (0) in all criteria.

JUDGING PROCEDURES:
This contest allows for blind judging only. Entries will be submitted in numbered container(s) provided to each team at the cook’s meeting.

1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
2) Judging will be done by a team of 6 persons, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
4) A score of zero (0) is a disqualification. Grounds for disqualification: All judges will give a zero (0) in appearance for garnish, pooled sauce or less than six (6) samples of meat. All judges will give a zero (0) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a zero (0) in all criteria.
5) The weighting factors for the point system are as follows: Appearance - 1 Tenderness - 3 Taste - 5
6) Total points per entry will determine the champion within each meat category.
1) The decision and interpretations of the contest rules and regulations are at the discretion of the Beach, Blues and BBQ Committee and Judges. Their decisions and interpretations are final.

2) Each team shall consist of a chief cook and a max. of four (4) assistants. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

3) Each team will be assigned a cooking space. Pits, cookers, props, tents and any other equipment shall not exceed the boundaries of team’s assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

4) Cooking teams shall provide all needed equipment and supplies. Each team will be provided with one 110v outlet for electricity for lighting. Contestants must adhere to all electrical, fire and other codes including having fire proof tents (if placing cooker under) and having a fire ext. at cooking devices.

5) It is the responsibility of the contestant to see that the team’s assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up be thorough. Any team’s assigned cooking space left in disarray or with loose trash may disqualify the team from future participation.

6) Fire shall be of wood, wood pellets, charcoal or gas. Electric heat sources shall not be permitted for cooking or holding. Electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted.

7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper, or butter injected. Competition meat not meeting these qualifications shall be disqualified; given a zero (0) in all criteria by all six judges.

8) Parboiling and/or deep-frying competition meat is not allowed.

9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a zero (0) on all criteria by all six judges.

10) The Four Meat Categories:

CHICKEN: Chicken includes Comish Game Hen and Kosher Chicken.
PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
PORK: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder, weighing a minimum of five (5) pounds. Pork shall be cooked (bone in or bone out) and shall not be parted.
BEEF BRISKET: May be whole brisket, flat, or point. Corn beef is not allowed.

Turn-in times will be announced at the Cook’s Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a zero (0) in all criteria.

11) Judging will start at noon on Saturday.

The four (4) categories will be judged in the following order:

<table>
<thead>
<tr>
<th>Category</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td>NOON</td>
</tr>
<tr>
<td>PORK RIBS</td>
<td>12:30pm</td>
</tr>
<tr>
<td>PORK</td>
<td>1:00pm</td>
</tr>
<tr>
<td>BEEF BRISKET</td>
<td>1:30pm</td>
</tr>
</tbody>
</table>

12) Garnishing is not allowed.

13) Sauce is optional. If used, it shall be applied directly to the meat.

14) Entries will be submitted in the numbered container that is issued to each team by the contest organizer. The containers will be issued at the Cook’s meeting. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign materials, and/or stuffing are prohibited in the container. Marked entries will receive a zero (0) in all criteria by all Judges.

15) Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. Chicken, pork, and brisket may be submitted chopped, pulsed, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a zero (0) on all criteria, and the judges having samples will change appearance score to a zero (0).

16) The following cleanliness and safety rules will apply:

a) No use of any tobacco products while handling meat.
b) Cleanliness of the cook, assistant cooks, cooking device(s) and the team’s assigned cooking space is required.
c) Shirt and shoes required to be worn.
d) Sanitizing of work area should be implemented with the use of bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
e) Prior to cooking, meat must be maintained at 40 degrees F or less.
f) After cooking, all meat must be held at 140 degrees F or above.

17) There will be no refunds of entry fees for any reason, except at the election of the contest organizer.