

FMWR Special Events

BBQ Competition

Rules

1. The deadline to register is Monday, September 2, 2024. The registration fee is \$125.00 per team.
2. Registration payments per team must be received on or before Monday, September 2, 2024. If payment is not received by the deadline, your event registration will be canceled.
3. When registering your team, you must provide the full names of the team members, including their email addresses and mobile numbers. It is not required to have five (5) members, but that is the maximum allowed. Your family and friends can help during the competition, but they will not be considered official team members.
4. The registration fee includes certain items and services for the competition. The items covered by the registration fee are:
 - Tent: A tent measuring 10x10 will be included in the registration cost. This tent will likely serve as the preparation and cooking area for the participants.
 - Two aluminum tables: Two aluminum tables will be provided for use during the competition. These tables can be used to place ingredients, utensils, and equipment necessary for cooking.
 - Electricity: The registration fee also covers the cost of electricity installation at your cooking station. This will allow participating teams to use electrical appliances and devices during the competition.
 - Fire extinguisher: Two fire extinguishers will be provided to each team. It will be used if necessary. They will be left on the aluminum table once the event is over.

It's important to note that participants will need to bring their own lights and electrical extensions. This means that if they require additional lighting or extensions to connect their equipment, they will need to bring them on their own.

5. The use of lit chimneys under the tents is not allowed. Please light your charcoal outside the tent area.
6. A team will consist of one (1) Head Cook and up to four (4) cooks. Each team will provide its own grills, smokers, Chinese boxes, and charcoal to be used in their assigned cooking area.

7. Cooking cannot begin until the meats to be used in the competition are inspected by the meat inspector.
8. All meat must be raw, on ice, or in a refrigerator.
9. The meat to be used must be raw and unseasoned until it is inspected. Once the inspection process is completed, it must be kept within the cooking area.
10. The competition will begin at the sound of the bell at 9:00 a.m.
11. The following items must be on the table and floor to be inspected:
 1. Metal containers for collecting grease, charcoal, and ashes under the cooking equipment.
 2. Fire extinguisher.
 3. Food service gloves.
 4. Thermometer.
 5. Disinfectant cleaner, sponge, paper towels.
 6. Small bucket with water and soap (handwashing station).
 7. Broom, dustpan, and/or shovel.
 8. Meats to be inspected must be covered in ice at 40 degrees or below.
 9. Provisions for team samples, napkins, toothpicks, disposable aluminum trays.
12. Cooked meats must be kept at 145 degrees or higher in closed containers.
13. It is required to keep the cooking area and all equipment clean. The area must be clean and disinfected at all times; you can use Clorox, Lysol, or any other kitchen disinfectant. Team members must wear a shirt, cap, hat, hairnet, closed-toe shoes, and food service gloves when cooking or serving food.
14. All meat for the competition on Sunday, September 8, 2024, must be cooked with charcoal, wood, or pellets. Electric or propane gas cooking equipment will not be allowed. For the initial lighting of charcoal or wood, the use of electric or propane gas lighters will be allowed. Rotisserie or manually operated equipment such as smokers or grills are allowed.
15. All fires must be contained within their respective smokers, grills, smokers, or Chinese boxes. Ensure that the fire remains contained within any mentioned cooking equipment. ®
16. Do not throw anything on the floor; trash cans will be provided.

17. Each team will have two (2) fire extinguishers with recent validation date, good pressure, and marked in the green area of the clock. One (1) in the cooking area and the other in the general preparation area.
18. At the end of the competition, all teams must remove all cooking equipment, plastic sheeting, paper, food, or waste before vacating the premises. Please dispose of all garbage carefully and preferably in a trash can with a double garbage bag.
19. Firearms, fireworks are not allowed on the competition grounds. The use of controlled substances is prohibited on the premises, and if used, it will result in immediate disqualification.
20. Competition category and delivery schedule:
 - Steak 2:00 pm - 2:10 pm
 - Ribs 3:00 pm - 3:10 pm
 - Pulled pork 4:00 pm - 4:10 pm
 - Dessert 5:00 pm - 5:10 pm
21. Food Delivery:
 1. Deliver no less than eight (8) individual pieces per entry in the provided container.
 2. If there is not enough sample for each judge in one delivery, the judge who doesn't receive a sample will give a score of (1) in all three criteria.
 3. The criteria are appearance, taste, and texture.
 4. Meats can be delivered in individual portions, minced, chopped, or shredded to ensure there are enough samples for the judges.
 5. Any markings or designs on the meats or container are strictly prohibited.
 6. Each team is allowed one entry per category.
 7. Only one team per assigned space; the area and cooking equipment cannot be shared.
22. In order to be eligible for the overall prize, teams must compete in all four categories. If a team does not compete in all four categories, they will only be eligible for individual category prizes.

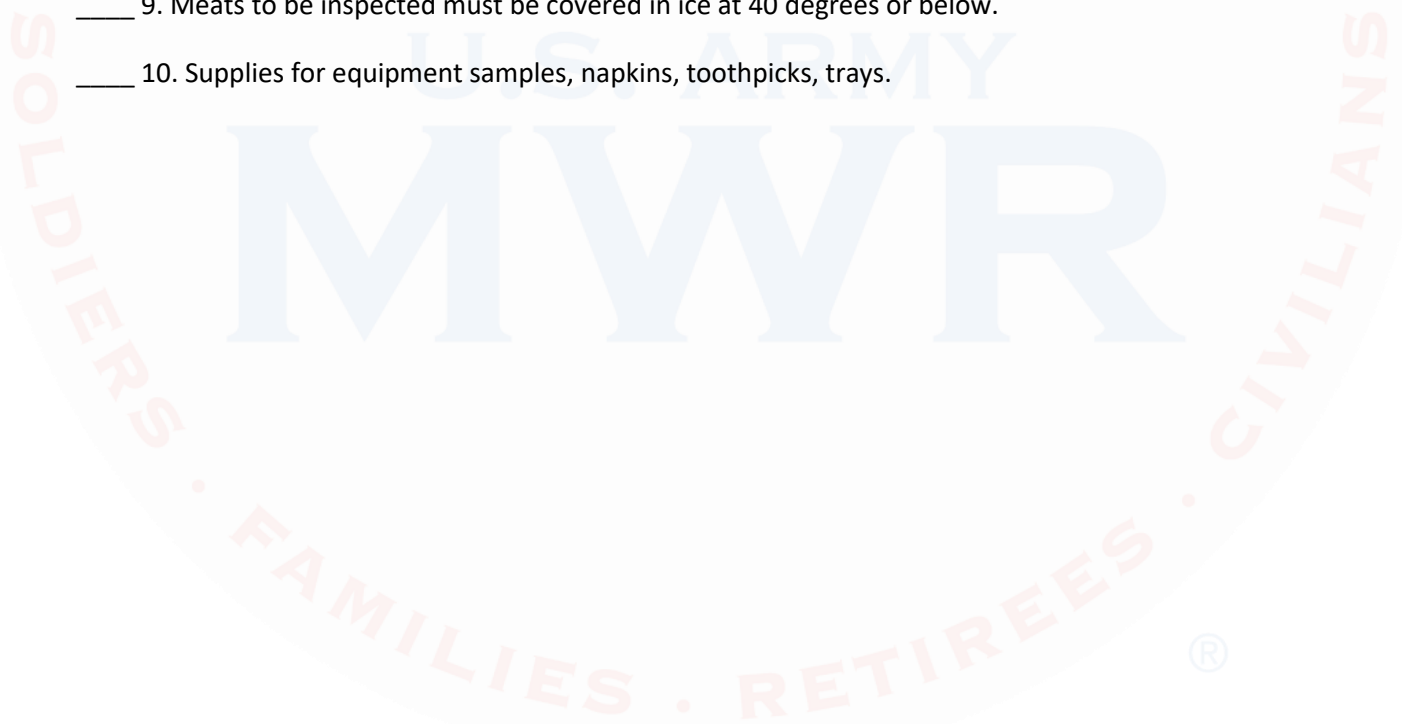


TEAM: _____

Inspection Checklist

The following items must be present on the table and the floor to be inspected.

- ___ 1. Metal containers for collecting grease, carbon, and ashes under the kitchen equipment.
- ___ 2. Fire extinguisher.
- ___ 3. Food service gloves.
- ___ 4. Thermometer.
- ___ 5. Disinfectant cleaner, sponge, paper towels.
- ___ 6. Small bucket with water and soap (handwashing station).
- ___ 7. Broom, dustpan, and/or shovel.
- ___ 8. Trash can and garbage bags for the trash can.
- ___ 9. Meats to be inspected must be covered in ice at 40 degrees or below.
- ___ 10. Supplies for equipment samples, napkins, toothpicks, trays.



REGISTRATION FORM

BBQ Competition

Registration Date

Team Name

Captain's Name

Email

Phone / Cellphone

Team members' names (Maximum of 5 per team, including the captain.)

Name

Email

Name

Email

Name

Email

Name

Email

I, _____ captain of team _____, have read all the rules related to this event and agree with them. Both the rest of the team and I, commit to following the rules.

Captain's Name

Signature

Date