

## Rib Cook-Off Rules and Regulations-

Sponsored by

Porterville Fraternal Order of Eagles



### Event Date:

Saturday, October 8, 2022

### Rib Cook-off Schedule:

5:30am	Site set up in designated cook-off area (first come, first served)
7:00am	Cook's Meeting/ Rib distribution
11:30am	Turn in time begins
12:30pm	Turn in time expires
TBD	Winners will be announced as soon as possible

### Rib Cook-off Overview:

The Pioneer Days & Rib Cook-Off event is a fundraiser for the Zalud House Museum. The rib cook-off competition is part of the fundraising efforts. Cook-off teams will be provided ribs the morning of the competition, and will season and BBQ them in the fashion of their choice, competing for cash prizes and the People's Choice trophy. The public will purchase "tasting tickets" from the ticket booth, and will trade one ticket for one rib. *All proceeds go to the Fraternal Order of Eagles to benefit the Zalud House Museum.*

### Prizes:

1 <sup>st</sup> Prize- \$500	People's Choice Award- Trophy
2 <sup>nd</sup> Prize- \$400	Best Decorated Booth- Trophy
3 <sup>rd</sup> Prize- \$300	

### Entry Fee:

\$100 per team (NO REFUNDS after entry deadline- NO EXCEPTIONS)

### Entry Deadline:

September 22, 2022 at 5:30pm

### Judging Criteria:

1. Entries will be judged by a panel of 6 judges.
2. Scores will be based on Appearance (20%), Tenderness (30%) and Taste (50%).
3. The scoring system is 9 (excellent) to 2 (Inedible) and 1 (DQ). Any number between 9 and 1 can be used to score, including decimal points.
4. A disqualification or score of a 1 will require approval from event coordinator.
5. The team with the highest overall number will be awarded 1<sup>st</sup> place, 2<sup>nd</sup> place and 3<sup>rd</sup> place will be awarded by the second and third highest score, respectively.
6. The public will be welcomed to visit your space and trade one ticket for one rib. The team that acquires the most votes from the public at the officials table will win the "People's Choice" Trophy.

**Rib Cook-off Rules:**

1. A team may consist of one (1) chief cook and as many assistants as the chief cook deems necessary.
2. Each team is to provide a grill/cooker that will be used exclusively by that team. Wood, charcoal, gas/propane, smoker type barbeques, electric ovens and solar ovens are allowed. Contestants may not dig pits, and fires are not allowed on the ground.
3. A 12' x 20' space will be assigned to each team. (We will try to accommodate more space if needed.)
4. Cook-off spaces will be designated on the event map. The event map will be emailed to the Chief Cook one week prior to the competition. Spaces may be claimed on a first come, first served basis.
5. Each team is responsible to provide ALL of their own supplies; including pop up tents, tables, chairs, utensils, ingredients and supplies needed to practice responsible food handling practices.
6. Electricity is not provided for any reason. Generators must be placed away from the public so as to not be a disturbance to the rest of the event. Any electrical cords must be covered or secured so as to not pose a tripping hazard, and extension cords MUST be grounded (3 prongs) and in good condition.
7. Ten (10) racks of ribs will be provided by event organizers, and will be distributed immediately following the cook's meeting at 7:00am. (Teams that have the capacity and are willing to cook more than 10 racks will be asked to do so in an effort to meet the demand of the public.)
8. Cooking may begin immediately following the cooks meeting.
9. Only the provided ribs are to be cooked during the competition.
10. Ribs must be cooked and seasoned on site within the confines of your team's assigned cooking space.
11. Ribs may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed.
12. Each team will place 6 individually cut ribs in your "turn-in" box. The "turn-in" box will be provided by event staff. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in" boxes or they will be disqualified.
13. No marking or sculpting of the meat or "turn-in" box will be tolerated. No garnish, no side sauces, no sauce containers or any other foreign objects such as foil, toothpicks or skewers are allowed in the "turn-in" box. Failure to comply with this rule will result in disqualification.
14. No ice or water will be provided.
15. Safe food handling practices must be followed.
16. Cans for hot coals will be provided by the event.
17. HAVE FUN!

**Cleanliness and Safety Rules:**

This event will be exempt from TCEHS Permits. Which means an inspector will not individually inspect your cooking space. However, in order to ensure the health and safety of the public, it is your responsibility to practice safe food handling and use common sense. The following rules will also apply:

1. Cleanliness of the cooks, assistant cooks and work space is required.
2. Shirt and shoes must be worn.
3. No use of tobacco products while handling the meat.
4. Loose hair must be pulled back or confined to a hat.

**Fire Marshal (Fire Prevention Division) Special Instructions:**

*PLEASE NOTE: All cook-off team booths are subject to inspection by the Fire Marshal and must be in compliance with the regulations set forth by the Porterville Fire Department. Any discrepancies will require immediate action. For a full list of outdoor cooking requirements, contact event coordinator, Tonya at 791-7697.*

1. All cook-off teams must have a fire extinguisher dated 2022 or newer that is visible and accessible.
2. Any BBQ rigs pulled by a motor vehicle must be detached from said vehicle.

3. All gas/ propane/ electric cookers are to be used as designed by the manufacturer.
4. All BBQ's/ cookers must be 10' from your pop up tent and parked vehicles, and away from public access.  
(See illustration on page 3)
5. A minimum of 10' clearance is to be set between each cook-off team's booths. (See illustration on page 3)

## FIRE PREVENTION ILLUSTRATION

