

# CASEVILLE COUNTRY RIBSTOCK

## 16th Annual Amateur Rib Cook Off

### CASEVILLE COUNTY PARK

Friday, June 28th 9:00am - 5:00pm

Fee:	\$30.00
Prize:	<b>1<sup>st</sup> PLACE</b> Plus 90% of proceeds split as follows: 50% First place -plus Trophy, 30% Second, and 20% Third
Number of Entrants:	Limited to 30 entrants
Location:	Caseville County Park-top of the hill in front of Amphitheater
Contact:	Caseville Area Chamber of Commerce 856-3818
Registration Forms:	Available online at <a href="http://www.casevillechamber.com">www.casevillechamber.com</a>
Registration Deadline:	Wednesday, June 26th
Details:	At nine, each person will receive a contestant number --- a space to set-up---- and submission container. Hand washing Facility and Restroom Facility will also be available.

Each contestant is responsible for their own:

- Their own; **PORK RIBS**, cooking equipment: grill, gloves and all equipment necessary for cooking. Workspace: table with food safe covering! Unless you are using a sealed store-bought sauce all seasonings, rubs or marinades **must be made on site**.
- Meat may not be pre-cooked, sauced, or spiced in advance; it must all be done on sight after your ribs have been inspected.g
- Meat must be keep at 40 degrees F or less before cooking; coolers with ice will keep it cold. After cooking, meat must be maintained above 140 degrees F and covered.
- No use of tobacco products while handling meat.
- Shirts & shoes are required to be worn.
- Proper Food Safety – 8 Hours will be provided to prepare and cook your ribs. A half slab, approximately 6 Inches will need to be submitted at 5:00 pm in the container provided! Judging will be a double blind set-up between 5:00pm and 6:00pm. Judges will rate ribs in 3 categories: Appearance (10), Tenderness (10), and Taste 10)!
- The contestant with the most points wins! To be announced Friday 8:45pm on stage, during the Concert!

# Food Safety:

## Hand washing:

Hand washing facilities must be located in a temporary food establishment. Potable hot and cold tempered running water under pressure with suitable hand cleaner, dispensed paper towels, and a waste receptacle must be provided, unless otherwise approved. If approved, when food exposure is limited, the following may be acceptable substitutes:

- A large, insulated container with a spigot, which can be turned on to allow potable, clean, warm water to flow over one's hands into a waste receiving bucket of equal or larger volume; suitable hand cleaner; disposable towels, and a waste receptacle.
- Chemically treated towelettes may be used for cleaning hands in a temporary food establishment if the food items offered are pre-packaged or otherwise protected from contamination by hands AND a hand washing facility is available at the event and used by employees following toilet use.

## When to Wash:

Food employees must wash their hands and exposed portions of the arms after touching bare human body parts, using the toilet room, handling animals, coughing/sneezing, using a handkerchief, using tobacco, eating/drinking, handling soiled equipment/utensils, as often as necessary to prevent cross-contamination, when switching between raw and ready-to-eat food, and after engaging in other activities that contaminate the hands.

## How to Wash:

Food employees shall clean their hands and exposed portions of the arms in a properly equipped hand washing facility by vigorously rubbing together the surfaces of the lathered hands and arms and thoroughly rinsing with clean water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers. To avoid recontaminating hands, food employees may use disposable paper towels or similar barriers when touching surfaces such as faucet handles.

## Employee Health:

The person in charge must exclude employees who have the following conditions:

- Symptoms such as diarrhea, fever, vomiting, jaundice, sore throat with fever. (A food employee with vomiting or diarrhea must be free of symptoms for at least 24 hours.)
- Illnesses such as Salmonella Typhi, Shigella, Eschericia coli 0157:H7, Hepatitis A, or Norovirus.

## Hygiene:

Food employees shall maintain a high degree of personal cleanliness and shall conform to good hygienic practices during all working periods. Food employees shall have clean outer garments and wear effective hair restraints. Smoking, eating, and drinking are not allowed by food employees in the food preparation and service areas. All non-working unauthorized persons must be restricted from the food preparation and service areas.

## No Bare Hand Contact with Ready-to-Eat Food:

Food employees may not have contact with exposed ready-to-eat food with their bare hands. Suitable utensils, such as deli paper, spatulas, tongs, dispensing equipment, or gloves shall be used.

## Temperature: Food

All ribs must be brought up to an internal Temperature of 165 degrees F

## Cross Contamination:

Raw Ribs cannot come in contact with food that is ready to eat or being prepared to be eaten.

Clean or change your work surface between using raw product and food preparation to be eaten. You may not use a marinade that has been in contact with raw ribs as a base for a sauce regardless of whether it will be cooked further or not! If you wish to use a marinade as a base for a sauce reserve some separately!

# Caseville Area Chamber of Commerce

## 2024 CASEVILLE COUNTRY RIBSTOCK

### 16TH ANNUAL AMATEUR RIB COOKOFF

#### REGISTRATION FORM

**Entry DEADLINE is JUNE 26th**

**Cook-Off is: Friday, June 28<sup>th</sup> - 9:00am to 5:00pm**

**Name** \_\_\_\_\_ **Phone #** \_\_\_\_\_

**Address** \_\_\_\_\_

**City** \_\_\_\_\_ **State** \_\_\_\_\_ **Zip** \_\_\_\_\_

#### **RELEASE AND HOLD HARMLESS AGREEMENT-Read carefully and sign below**

In consideration of the Caseville Area Chamber of Commerce, its' members, the City of Caseville, the Caseville Township, the and the Huron County Parks permitting me to participate in Caseville Country RibStock 2024,, I the undersigned, do hereby agree to assume all risk and liability associated with my participation in this Event. I recognize and acknowledge that such risks of participation in an outdoor festival include, but are not limited to, personal injury and property damage due to crowds, vandals, traffic, inclement weather conditions, including rain, hail, lightening and wind, as well as losses related to theft. On behalf of myself, my heirs, my successors and assigns, I do further agree to release, hold harmless and indemnify the Caseville Area Chamber of Commerce, its' members, the City of Caseville, the Caseville Township, the Caseville Municipal Harbor Commission, the Huron County Parks, and its officials, employees, agents and volunteers from any and all liability or responsibility whatsoever for injury (including death) to persons, for any damage to any City and/or County property, or the property of others, arising out of, or resulting from, my participation in the 2024 Event. I do hereby waive, release and discharge the Caseville Area Chamber of Commerce, its' members, the City of Caseville, the Caseville Township, Huron County Parks, and its officials, employees, agents, and volunteers from any and all claims, demands, actions, damages and liabilities resulting or arising directly or indirectly out of my participation in the 2024 Caseville Country Ribstock event. I also release with this signature the use of all photos, videos and internet publications for the use of the Caseville Area Chamber of Commerce or its' members.

Agreed to this \_\_\_\_\_ day of June, 2024

Name (print): \_\_\_\_\_ Signature: \_\_\_\_\_