

FIRST SHOT COOK-OFF

GONZALES, TEXAS



Barbecue Rules and Regulations

September 14 - 15 - 16, 2018

1. All meats must be raw, thawed, and unseasoned.
Briskets must be a minimum of 8 pounds.
Two slabs of pork spare ribs may be cooked for judging.
NO pre-cooked beans allowed. Pre-soaking of beans IS permitted.
2. IBCA rules require that 2 teams CANNOT share the same pit. ONE TEAM PER PIT.
3. Teams will consist of a Head Cook and 4 Team Members.
4. BBQ PITS — Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbecue. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources). Electrical accessories such as spits, augers or force drafts are permitted. The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.
5. Contestants must furnish all needed equipment and supplies. Props, trailers, motor home vehicles, tents and other equipment may not exceed the boundary of the contestant's assigned space.
6. Cooks' meeting will be held at 8:30 a.m., Saturday, Sept. 15 at the Expo pavilion. HEAD COOKS MUST ATTEND.
7. NO GARNISH or SAUCE is allowed in the tray at turn-in. You may cook with sauce but it cannot be ladled onto the meat at turn-in.
8. You are asked to prepare and cook your food in a sanitary manner. You may give free samples to the public but you cannot sell to the public. NO GLASS CONTAINERS ARE ALLOWED.
9. IBCA & CASI Chili rules apply.
10. First Shot Barbecue and Chili Cook-Off Officials will not be responsible for accidents, thefts, or any mishaps.
11. No baby back ribs.
- 12. *Barbecue rules and regulations are subject to the honor system.***

Texas Department of Health Regulations for Barbecue & Chili

The Texas Department of Health has advised that all cook-off teams must maintain certain guidelines which include:

- Food preparation must be covered. Cooked products must maintain 140 degrees or above, and cold foods must be maintained at 41 degrees or below.
- Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. A hand wash sink or a container of water with a spigot, a catch basin, soap and sanitary towels should be provided for hand washing.
- Latex gloves shall be used when preparing food.
- Three suitably sized basins (detergent, rinse and sanitizer) should be provided for cleaning equipment, utensils and food preparation area.
- It is the responsibility of the Chief Cook that all team members abide by the Health Department Rules and Regulations. Failure to comply with any Health Department Rules and Regulations may result in immediate disqualification.

Info: Shirley Breitschopf at 830-857-4142 / Sissy Mills 830-857-6247 / www.firstshotcookoff.com

1. NO 4-wheelers 2. Golf carts and mules/rangers will be acceptable as permitted by law.