

Apple Festival Backyard Grillers BBQ Contest Rules

Teams must register by July 31, 2018 @ 11:59 p.m.

Space is limited to the first 20 teams.

AT LEAST ONE APPLE PRODUCT MUST BE USED IN THE PREPERATION OF YOUR ENTRIES

There is no entry fee for registering a team but you may have to pay a fee for the required Berrien County Temporary Food Service Permit. This is a mandatory requirement by the Berrien County Health Department. See attachment for form to apply for permit.

There is a \$5 parking donation to park on the Apple Festival public parking area.

Please Initial: _____

- 1. ALL CONTESTANTS ARE EQUAL.** A contestant is one who is engaged in the cooking of meat in the Apple Festival Backyard Grillers (AFBG) BBQ Contest. There will be no Professional/Amateur Classifications.
- 2.** Each team will consist of a chief cook and as many assistants the chief cook deems necessary. Each team will provide a cooking device to be used exclusively by that team within the team's assigned cooking space. The use of a single cooking device by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.
- 3. Meat:** This contest is Ribs and Chicken only. No cooking of any kind may begin until meat has been inspected by the events Official Meat Inspector and the official signal by contest officials to begin. Barbecue is defined by the AFBYG as uncured meat/fowl (or other as allowed), prepared on a wood, charcoal fire or gas grill, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Ribs may be Spare ribs, Saint Louis style spare ribs or Back ribs. Any meat not meeting this qualification will be dis-qualified. Country style ribs will not be allowed. Chicken includes Cornish hen. Kosher Chicken is legal. It is acceptable to have manufacturer enhanced or injected products as shown on label EXCLUDING teriyaki, lemon pepper, and butter injected.
 - A.** Parboiling and/or deep-frying competition meat is not allowed.
- 4.** Once meat has been inspected, it must not leave the contest site.
- 5.** All Competition meats MUST be inspected by the Contests OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging.

Cleanliness/Food Safety:

- Food prepared at home is prohibited
- No animals allowed within the BBQ area
- Meat must be kept at 45° Fahrenheit or below prior to cooking.
- Meat must be kept at 160° Fahrenheit or above after cooking
- Clean surfaces before food preparation and at other times necessary to prevent food contamination ; wash hands especially after visiting the restroom.

Food handling gloves must be worn when preparing or handling food.

- Smoking is prohibited in food preparation areas

General Information:

- Space is NOT reserved you will be given a spot upon arrival • Competitors are responsible for ALL setup and teardown.
- Spaces are randomly assigned. Competitor locations are NOT negotiable. • BBQ area must NOT be left unattended.
- Vehicles are only allowed at the equipment drop off location for setup before the event and teardown after the event. Once unloaded vehicles must be moved to the general public parking area.
- At all times Competitor must keep booth clean and is responsible for the proper disposal of trash and/or waste. A container will be provided for hot coal disposal and a dumpster for waste and container for grey water. **Under no circumstance is dumping of coals or grey water to be on the ground. This will result in immediate disqualification from the event.**
- Pre-registered competitors will receive detailed information regarding entry, booth location, setup and teardown prior to the event.
- Competitors are responsible for complying with all Berrien County Health Department guidelines for food service.
- All event participants and their team members are expected to serve as a positive representation of the community and at no time shall engage in any illegal or unethical activities. Such behavior shall result in removal from the contest area.

Equipment/Supplies:

6. Each team must provide their own shade structure, fire extinguisher, cooking ingredients , storage/prep/cooking/warming devices, probe thermometer and utensils. The event is being held in an open field, so plan accordingly. Each team must also provide their own hand washing and utensil washing equipment per Berrien County Health Dept. standards. Cooking equipment cannot be shared between teams. No open pits or holes are permitted. Food handling gloves are required.

Serving vessels for judging will be provided by the event organizers.

Please Initial: _____

7. **BBQ area:** Each team will be provided a 15' x 15' area. No electricity or water is provided. All equipment must fit within the space provided. Space cannot be shared between teams. Each team is responsible for keeping their BBQ area clean during the contest.
8. Fires must be of wood, pellets, charcoal or gas grills. Electric accessories such as spits, augers, or forced draft are permitted. **You must supply your own electrical source if needed.**
9. No open pits or holes are permitted. Fires may not be built on the ground.
10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean during the contest. All fires must be put out and all equipment removed from site by time specified by contest officials. It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify said team from future participation at AFBG events.

COMMITTEE MEMBERS OR THOSE DELEGATED BY COMMITTEE WILL BE WALKING THE CONTEST AREAS TO MAKE SURE THESE RULES ARE BEING FOLLOWED

11. CAUSES FOR DISQUALIFICATION:

- A. Use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be on site)
- B. Use of controlled substances by a team, its members and/or guests.

- C. Foul, abusive, or unacceptable language by a team, its members and/or guests.**
- D Noise generated from speakers or public address systems will not be allowed.**
- E. In addition to disqualification, the team and its members will be banned from competing in future events for two years.**

Please Initial: _____

- 12. Use of radios or amplifying equipment will not be allowed during this event.**
- 13. First aid will not be provided, except at the election of the contest organizer.**
- 14. Judging times will be posted and sufficient time given between rounds.**

Contest turn in times are as follows:

Chicken 3:45- 4:00 pm
Ribs 4:30- 4:45 pm
Clean up and tear down 4:45 – 5:45 pm
Awards presented at 6 pm

Therefore, chicken is scheduled for 3:45 – 4:00 pm, plan to submit your entry during that time only. An entry will be judged only at the time posted by the contest organizer. One (1) second late is late and your entry will not be judged. In the event there is a back up at the turn in table and you are in the line for turn in by the deadline time you will still be able to turn in your entry with no penalty.

- 15. Each contestant MUST submit at least six (6) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner and a judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.**
- 16. This contest will be blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer then will be re-numbered by judging officials. The number must be on top of the container at turn in. A judging team of six (6) judges that are at least 18 years of age will judge entries. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE.
The scoring system is from 9 (Excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Rep.**
- 17. Garnish is optional. If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce and no core) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.**
- 18. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.**
- 19. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.**
- 20. There will be a brief Chief Cook's meeting to review the contest rules and answer any questions @ 8**

am Saturday, September 29th, prior to the start of the competition.

COOK TIME WILL BEGIN AT 8:30 AM

Check In and Set up time will begin at 7:00 AM

There will be a total of \$1000 in cash prizes to be awarded along with door prizes for contestants entered in the contest. Breakdown for prizes are as follows:

**Chicken – 1st place - \$125.00, 2nd place - \$75.00, 3rd place - \$50.00 Each place will also receive a trophy.
Ribs - 1st place - \$125.00, 2nd place - \$75.00, 3rd place - \$50.00 Each place will also receive a trophy.
Grand Champion Prize - \$500.00, trophy, and other goodies for your grilling title.**

Please Complete Official Entry Form below. Be sure to initial in area's indicated in rules portion and sign the waiver form and return entire five pages by email or U.S. Postal Service. Be sure all information is complete. Entries must be received by deadline date of July 31, 2018 to qualify for (2) free contest T-shirts.

Four Flags Apple Festival Backyard Grillers BBQ Cookoff

September 29, 2018

BBQ Team Name: _____ (be creative)

Chief Cook: _____ Phone #: _____

Email: _____

Address: _____

City: _____ State: _____ Zip: _____

2 nd Contact: _____ Phone #: _____

I understand the rules set forth within this document and will adhere to them as a participate.

Signature of team Captain: _____

T-Shirt Size: S____, M____, L____, X-L____, XX-L____, XXX-L____ - Limit of two with entry.

Entry entitles your team to a 15' x 15' space and two (2) AFBYG T-Shirts.

Please mail your completed entry form to:

Four Flags Area Apple Festival

Attn: BBQ Cookoff Contest

P.O. Box 672

Niles, MI 49120

Email – afbackyardgrillers18@yahoo.com

All entries must be postmarked or received by email by July 31, 2018 to be considered. This contest is open to the first 20 entries received.

RELEASE AND WAIVER OF LIABILITY

It is my wish to participate in the Niles Four Flags Backyard BBQ Grillers Cookoff being held on Saturday, September 29, 2018 at the Apple Festival Grounds. I understand, appreciate and acknowledge that property damage and injuries are common to such events. I fully assume the risk of such property damage and injuries and I participate in this voluntarily and with my full knowledge of the inherent risks.

I hereby waive and release any and all rights that either my heirs, successors and assigns or I may have against Four Flags Area Apple Festival, its Board of Directors, their agents, servants and/or employees and volunteers, arising from my participation in this event, including but not limited to property damage and injuries. I further agree to indemnify and hold harmless all of the foregoing from any claim which may be made by me or on behalf of me by third parties which might be made against me by others, arising from my participation in the foregoing event.

This waiver shall remain valid and may not be unilaterally rescinded by the participant. This form is to be signed by the participant, which is 18 years of age or older.

In addition to the release and waiver of liability, signing this form acknowledges that you have read and fully understand the Four Flag Area Apple Festival Backyard Grillers BBQ Cookoff Rules. Also by signing, I give permission for my image to be used in advertising this event and to announce the winners of this competition in the local newspaper and/or radio and television.

Signature: _____ Date: _____