

# DOWNHILL BBQ

# CONTEST RULES



*“ Puttin’ smoke on the race track! ”*

<b>What:</b>	Hardwood smoke/grill competition event
<b>When:</b>	Saturday, September 24th
<b>Where:</b>	Charles Page High School in downtown Sand Springs
<b>Contact:</b>	Grant Gerondale, Parks Director, City of Sand Springs Email: <a href="mailto:ggerondale@sandspringsok.org">ggerondale@sandspringsok.org</a> Office: (918) 246-2562 Fax: (918) 246-2633



PRESENTED BY THE  
**SAND SPRINGS  
CIVITAN CLUB**

**REASOR'S®**

Sand Springs Parks

**HASTY-BAKE**

## **OVERVIEW**

Welcome to the Downhill BBQ contest! This is an added feature to the very popular 4<sup>th</sup> Annual Great Sand Springs Downhill Soapbox Derby- and is intended to be a “fun” competition BBQ event. The event is organized by the Sand Springs Civitan Club, with help from the City of Sand Springs Parks Department. Our thanks to corporate sponsor Reasor’s and Hasty Bake! We want you to know that all of the monies you help raise go toward the Sand Springs Civitan Club’s efforts to purchase ADA compliant playground equipment for kids!

All entries must be cooked on the official BBQ Contest grounds, following these contest rules.

Prizes will be awarded for 1<sup>st</sup> through 3<sup>rd</sup> place in each meat category (details below).

This is an alcohol-free event.

## **BBQ CONTEST RULES:**

### **Contest Registration, Fees & Judging:**

- BBQ Contest entry forms are available at [www.sandspringsderby.com](http://www.sandspringsderby.com) or can be picked up at the Case Community Center in Sand Springs (1050 West Wekiwa Road). Simply complete the entry form, include registration fee and return to the address listed no later than Monday, Sept 19, 2011. Failure to pre-register may result in omission from the contest.

- An entry fee will be collected from each team to enter this contest to ensure your participation. Entry fee is \$10.00 Make check payable to Sand Springs Civitan Club.
- Any single team/ contestant may enter multiple times in this competition (one team may operate more than one pit/grill at more than one location). An entry fee will apply to each contestant/ team wishing to do so.
- Entries will be judged using a “people’s choice” method. Guests will receive three voting tickets per \$5 paid BBQ dinner plate. Guests will enjoy cooked samples from each BBQ Team and submit only one ticket for their “People’s Choice” for each category (1 ticket each for chicken; pork ribs and an open category). Guests will submit their ticket(s) for the best BBQ of their choice at the judging tent. Guests may vote for only one (1) selection as “the best” in each category. Teams gaining the most ticketed votes will receive first place; second most votes receives 2<sup>nd</sup> place and third most votes will receive 3<sup>rd</sup> place honors.

### **BBQ Teams, space allocation, equipment**

- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
- A team may compete in any or all of the three food categories (chicken, pork ribs and open category).
- Each team will be assigned a cooking space. Each space will be approximately 20’ x 20’; special accommodations will be made for large/ trailer rigs at no cost.
- Please strive to stay within the boundaries of the team’s assigned cooking space. Again, we’ll take a cooperative approach to space- so please work with us.
- All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- Contestants shall provide all needed equipment, supplies and electricity.
- Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- Fires shall be of wood, wood pellets or charcoal. Gas and electric grills shall not be permitted.
- Electrical accessories such as spits, augers, or forced draft are permitted.
- Fires shall not be built on the ground.

### **Food Safety/ Grill Safety**

- The BBQ Contestant is responsible for observing accepted and prudent temperature and sanitary requirements. It is the responsibility of the contestant to see that the team’s assigned cooking space is clean and orderly.
- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, **cooking device(s)** and the team’s assigned cooking space is required.
- Shirt and shoes are required to be worn.

- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice
- After cooking, all meat must be held at 140 degrees or above

### **Grills**

- Following the context, all fires must be put out and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.

### **Meat categories; selection; quantity; cooking and serving**

The three (3) meat categories are:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

OPEN: Includes any pork, chicken, turkey, fish or beef product. May be in the form of a sausage link or other casing type meat (this could include hamburgers; steaks; fish, bratwurst, sausages, etc..)

- All competition meats shall be inspected by the Official Meat Inspector. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw or in manufacturer's original packaging. Once the competition meat has been inspected, it shall not leave the team's designated contest space.
- Meats that are boiled or fried will not be accepted. Parboiling and/or deep-frying competition meat is not allowed.
- Contestants may season, marinate or prepare meats as the contestant sees fit prior to and during the competition.
- Sauce is optional.
- Each contestant should consider cooking a large enough portion (s) of meat to serve the public. It is recommended that each team produce a minimum of five (5) pounds of meat for chicken and pork ribs category- three (3) pounds for the OPEN category. The more food you have to serve, the greater the number of votes your team could accrue. Once you run out of servings, you will not be gaining additional votes.

Small serving portion/side dishes (ex: potato salad, baked beans, bread) may be served alongside each competition meat; however guests will only be evaluating the meat portion of each team's presentation.

## **CONTEST SCHEDULE**

### **Meat Inspections**

Meat inspections may begin as early as 6am on Saturday, September 24<sup>th</sup>. Late team arrivals may have their meat inspected after 6am by inspectors on a first come-first served basis.

## Lighting of grills

Grills may be lit as early as 6am on the day of the event.

## Serving contest meats to the public

Contest foods should be ready to serve by 11:30 am and continue through 1pm. Additional contest meats may be added to previously prepared foods. When you run out, you will not be able to gain additional votes, so it is in your best interest to prepare at least the minimum amounts requested for each category you choose to enter.

## PRIZES

Prizes will be awarded to 1<sup>st</sup> through 3<sup>rd</sup> place for:

- ✓ **Best Chicken**
- ✓ **Best Pork Ribs**
- ✓ **Best OPEN categories (pork, chicken, turkey, fish or beef product. May be in the form of a sausage link or other casing type)**

## DISQUALIFICATION, EVICTION AND REFUNDS

There will be no refund of entry fees for any reason.

CAUSES FOR DISQUALIFICATION & EVICTION (of a team, its members and/or guests):

- ✓ consumption of alcoholic beverages.
- ✓ serving alcoholic beverages to the general public
- ✓ use of controlled substance
- ✓ foul, abusive or unacceptable language
- ✓ excessive noise generated from speakers or public address systems  
(The use of radios or amplifying equipment will not be allowed.)
- ✓ fighting and/or disorderly conduct
- ✓ use of gas or other auxiliary heat sources inside the cooking device

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by event organizers.

## TEAM ENTRY SIGNATURE FOR CONTEST RULES

By signing below, this team representative acknowledges having received, read and reviewed the above contest rules. The responsible party for the team entry does hereby agree to uphold these contest rules and agrees to follow any/ all decisions and rulings of the event organizers, contest officials and event staff.

Team Name: \_\_\_\_\_

Team Representative (Print Name): \_\_\_\_\_

Team Representative

Signature: \_\_\_\_\_ Date: \_\_\_\_\_