

Important Days/Times

Entry Form Deadline – 10/4/18

First Time Head Cooks' Meeting – 5:30 - 7 p.m. Thursday, October 4, Lubbock Chamber of Commerce, 1500 Broadway, Suite 101

OR

Returning Head Cooks Meeting - 5:30 - 7 p.m., Monday, October 8, First United Methodist Church, Broadway and Avenue N in the gymnasium

Team Check-In/Load-In – 11 a.m. - 7 p.m. Wednesday, October 10 (specific times will be assigned)

Event Open to the Public – 5-8 p.m. Thursday, October 11

Don't forget to purchase your tickets in advance!

Advance tickets are \$25 for adults

Cooking teams receive a special rate of \$20/person if purchased ahead of time at one of the two Head Cooks' Meetings. Discounted tickets will NOT be sold at the Chamber Office.

After 5 pm on Oct. 10, all tickets must be purchased at the gate:

\$30 for adults, \$15 for children age 6 – 10 and free for children 5 and under.

Questions, Comments or Concerns?

Contact Christye Weld at the Lubbock Chamber of Commerce, (806) 761-7000 or email christye.weld@lubbockbiz.org

Rules and Regulations



Thursday, October 11, 2018

5 – 8 pm

South Plains Fairgrounds

105 E Broadway (off the corner of Broadway and Ave A)



LUBBOCK
CHAMBER OF COMMERCE

WORKING FOR BUSINESS. BELIEVING IN LUBBOCK.

1. A Cooking Team will consist of a head cook and no more than four assistants (5 total).
2. Entry forms must be received at the Chamber as soon as possible. Space is at a premium. **Registration ends at noon, Friday, September 28 in order to be included on the map.**
3. Competition will be held in four categories: brisket, ribs, grilled desserts and other (any meat item). Fruits, vegetables, bread, etc., will **not** be judged.
4. Teams may enter one of three divisions: Corporate, Professional, or Amateur/Student.
5. At least one brisket and one side of ribs will be provided for each **team competing in brisket and ribs** and will be available on-site during check-in between 4 – 7 p.m. on Wednesday 10/10. Teams may not leave the grounds with competition meat.
6. The team captain or representative **MUST** attend one of the MANDATORY COOKS' MEETINGS listed on the back of the Rules & Regulations document.
7. **Team move-in** is from **11 p.m.-7 p.m. Wednesday, October 10**. Each team will be assigned to a check-in time block. **Oversize entries (buses, trailers >16 feet) are encouraged to move-in as early as 11 a.m. on Wednesday, provided that they DO NOT block other teams**. **Specialty teams** must be set up by 9 a.m. Thursday, October 11.
8. Judging: You will receive a sheet with your turn-in times when you pick up your competition meat. **Late entries will be disqualified**. Other meats will be judged first, then ribs, grilled desserts, and then brisket. You must submit for competition the ribs and brisket provided to you at check-in. For judging purposes, we require 4 ribs, 4 slices of brisket and for other categories, a sampling to feed 8 people. **No sauce or garnish is allowed on Ribs or Brisket entries!**
9. BBQ Committee members will assist in preparation for Health Department inspections the morning of Thursday, Oct. 11. Per Health Department regulations, training will be conducted at the mandatory cooks' meeting. Please help us comply with health codes! Health Department Officials will be on site for inspection Thursday morning between 8 – 9 a.m.
10. All meat **MUST** be cooked at the event (do not bring any meat precooked). All uncooked meat must be on ice or refrigerated. Holding temperature must be 40 degrees or less.
11. After cooking, meat must be maintained at 140 degrees or above in a covered container.
12. No cigarette or cigar smoking in the cooking or food area.
13. Cleanliness of the cook, assistant cooks, and cooking area is required.
14. No animals of any kind allowed in the cooking area.
15. Each team is **required** to bring and cook on-site at least enough food for 150 other people **per space**, (if you have 2 spaces, must provide for 300 people, and so on). Contest meat can be used as well as chicken, sausage, quail, brisket, ribs, frog legs, calf fries, etc. One brisket feeds about 10 people on average.
16. Teams must serve attendees during the event - please do not allow "self-serve". Carryout containers are **discouraged**.
17. Teams **must** purchase tickets for those employees that are not part of the five allowed in the gates per cooking team . Anyone in the booth other than the head cook and the four assistants after 3:30 p.m. Thursday, Oct. 11, will be required to purchase a ticket. **Five wristbands will be given onsite per team between 3:30 and 5 p.m. Thursday, Oct. 11.**
18. Holes **in pavement** are **NOT** permitted, fires on the ground are not permitted, and **each team MUST** have a **fire extinguisher (at least a 2A 10 BC)**. **The cooking team is responsible for any property damage caused by their team. Fire Marshall will be checking!**
19. DO NOT dump grease on the ground. All trash must be emptied in dumpsters. A waste water disposal site will be available.
20. **Teams must bring three, 5-gallon buckets**. We will add bleach to your buckets and test your bleach water on-site prior to the Health Department Inspection.
21. Due to the location, **ELECTRICITY CAN BE PROVIDED ON AN EXTREMELY LIMITED BASIS**. We need to know in advance if you require electricity. Contestants must adhere to all fire codes and other codes of the City of Lubbock. **Electric hookups may be as much as 300 feet from your cooking space, so come prepared with extension cords! Electricity locations/requirements will be explained at the Cook Meetings.**
22. Props, tents, canopies or any other equipment may not exceed the boundaries of the designated paid cooking area. Chamber Staff must approve props and games. Due to fire regulations, cookers may not be under tents or canopies.
23. Teams must provide all needed equipment and supplies including cooker, cooking supplies, plates, napkins, cutlery, serving utensils, trash cans and trash bags, gloves, banners, signs, tables, chairs, etc.
24. Prizes will be awarded for 1st, 2nd and 3rd place in each division and each category. The winning teams will be mentioned in the Chamber newsletter and team photos may be run, space permitting. Cookoff results will be submitted via press release to the media and on Facebook.
25. Teams entering **and/or advertising** **MUST** be a member of the Lubbock Chamber of Commerce or an employee of a member business. Students qualify by being enrolled in a member college or university. The registration fee for Non-Chamber teams includes a one-year Chamber membership.
26. The sale of items is **prohibited**. However, teams may distribute promotional items, food, products, etc. from their booth **ONLY**, not from any other location on the premises. Do not disturb other cooking teams or their property.
27. **We will not have day passes, so please update your co-workers that early entry will not be permitted.**