

2018 Upstate Food Truck Festival
BBQ COOK-OFF
RULES, AWARDS & REGISTRATION

CONTESTANT REGISTRATION:

Team Name: _____

Team Captain: _____

Cell Phone# _____

Address: _____

Email address: _____

If competing as a Team list each member:

1. Name _____

2. Name _____

RELEASE AND WAIVER OF LIABILITY:

I hereby acknowledge that I am voluntarily participating in the Inaugural Upstate Food Truck Festival BBQ Cook-Off. I hereby assume full responsibility for all liability and all risk of injury or loss, including death, which may result from my participation in this event. I hereby hold harmless, release, waive, forever discharge and covenant not to bring legal action or claim against The Upstate Food Truck Festival, Catskill Area Hospice and Palliative Care, Inc., or any of its Boards of Directors, committees, volunteers or representatives, from any and all claims or demands I may have by reason of any accident, illness, injury or death, or damage to, loss or destruction of any property, arising or resulting directly or indirectly from my participation in the event and occurring during such participation. This general release and waiver of liability of all claims is binding on my heirs, executors, administrators and family members and any and all persons pursuing a claim on my behalf, on behalf of my estate or against me or my estate.

By signing below, you are agreeing that you understand and agree to all terms in the waiver. All team members and minors' parents must sign this document in order to be considered for the Inaugural Upstate Food Truck Festival BBQ Cook-Off. 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, radio and social media outlets.

Signature: _____ Printed Name: _____ Date: _____

Signature: _____ Printed Name: _____ Date: _____

Please fill out and enclose \$100 check payable to Catskill Area Hospice and return to:

Catskill Area Hospice, 297 River St. Service Rd., Oneonta, NY 13820

There is a non-refundable \$100 entry fee. Space is limited. Registration and entry fee must be received no later than **Friday, August 17, 2018**. Registrations will be evaluated by event committee. Event committee will contact applicant regarding entry into the competition

CONTESTS:

- **Myron Mixon of BBQ Pitmasters** and his team of judges will be judging the competition.
- There will be 3 categories: Chicken(any cut); Pork Ribs(full rack); Brisket(whole brisket) and BBQ sauce.
Entrants must compete in all 3 categories. POTENTIAL BONUS category: BBQ Sauce
- Scoring: Each entry will be scored by in the areas of: **APPEARANCE, TENDERNESS, TASTE/FLAVOR, AND OVERALL QUALITY**
- AWARDS: will be given to winners in each category(trophy plus \$100), 2nd Overall(trophy plus \$200), 3rd Overall(trophy plus \$100) and a Grand Champion(trophy plus \$500)

AWARDS:

- Overall Grand Champion: \$500 plus trophy
- 2nd Overall: \$200 plus trophy
- 3rd Overall: \$100 plus trophy
- 1st Place Chicken: \$100 plus trophy
- 1st Place Pork Ribs: \$100 plus trophy
- 1st Place Brisket: \$100 plus trophy

RULES:

- **Cooking can ONLY be done with a Smoker or Grill and must be done on site**
- Each contestant must be self-contained and supply all of the equipment necessary for the preparation and cooking of their entry.
- **TURN IN'S:** "Turn In Times" will be announced at least 30 minutes(if not an hour) before the announcement of winners. Turn In styrofoam containers will be provided
- Contestants may not sell any food item/product
- Schedule will be provided to each contestant prior to the event
- Meat Inspection – All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the contestants site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked by the contestant
- Contestants Site: Each contestant is required to keep all equipment including cooker, canopy,etc. contained within assigned space
- Cleanliness and Sanitation: Each contestant is expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Contestants are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times
- Disqualification: An entry can be disqualified by the event organizer only. An entry can be disqualified for any rules violation or reason listed below:
 - There is anything foreign other than meat/sauce in container submitted for judging
 - The entry is turned in after the officially designated time
 - Gloves are not used while handling food products
 - Not cooking the meat that was inspected
 - There is evidence of blood such that the meat is uncooked