

# Saltville BBQ Festival & Family Fun Day

OCTOBER 7, 2017

## BBQ COMPETITION APPLICATION

\$50 Back Yard Barbequer Entry fee for 15x15 space (contact office if additional space is needed)

\$100 Vendor Entry fee for 40x40 space (contact office if additional space is needed)

Team/Competitor Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_ Cell: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_

Zip: \_\_\_\_\_ Email address: \_\_\_\_\_ (for important Festival updates)

A signed copy of the Rules and Regulations signature page must be included with this Application.

Applications must be in no later than the September 30, 2017 deadline. Competitors must have their cooking space set up by 6:30pm on Friday (10/6) or before 8:00am Saturday. For questions contact: Sarah Gillespie at 276-783-3161 or email: [sgillespie@smythchamber.org](mailto:sgillespie@smythchamber.org).

In consideration of your accepting this application, I the undersigned, intending to be legally bound, hereby for myself, my heirs, executors, administrators, team members, and guests waive any and all right and claims for damages I may have against the Chamber of Commerce of Smyth County their representatives, successors, and assigns for any and all injuries suffered by any person(s) or property. Further, I hereby grant full permission to the event organizers and/or other agents authorized by them to use photographs, videotapes, recordings, or other records of this event for legitimate reasons; I agree to abide by the above rules and the regulations of the Saltville BBQ Competition & Fun Day attached herein.

Printed Name \_\_\_\_\_ Date \_\_\_\_\_

Signed Name \_\_\_\_\_

1. **CONTESTANT** – A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to the Saltville BBQ rules. All contestants must have at least one representative of their team present at the Cook Team Meeting held on the evening prior to the contest. Violation of these rules may result in disqualification from this contest. Teams can sign up as **Back Yard Barbequers or Vendors**.
  - A) Back Yard barbequers will provide samples to the selected judging panel ONLY and will be required to stay at the event until 1:00pm. Back Yard Barbequers WILL NOT be allowed to sale to the public.
  - B) Vendors will be required to obtain a food permit from the Smyth County Health Department and be inspected the day of the event. Vendors will be required to stay until at least 2pm. Vendors can sale additional items aside from BBQ.
  - C) Vendors will provide BBQ meals to participants of the additional events occurring throughout the day. They will be providing those meals in exchange for a predesignated ticket. Those tickets will be turned in to the Chamber of Commerce for reimbursement of the meal. **Additional events occurring that day include: A 100 & 60 mile fall colors bike race, a motorcycle poker ride, a Salt Trial Family fun ride, a costume 5K, a Monster Mash party hosted by WOLD, a children’s boo bash (trick or treating and games), hay rides and ghost walks.**
2. **Fees- Back yard barbequers entry fee is \$50 per team. The entry fee for vendors is \$100.**
3. **EQUIPMENT** – Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.
4. **MEAT INSPECTION** – All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the health inspector. By signing a registration form each team is stating the meat is USDA approved. Meat inspection begins at 5:30pm on October 21, 2016. 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 cook team’s site until turn in.
5. **CONTESTANT’S SITE** – Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space.
6. **BEHAVIOR** – Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest.

7. **CLEANLINESS AND SANITATION** – All teams are 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. Teams 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.
8. **MEAT CATEGORIES** – the following categories are open for this competition:
  - a) Chicken: The team may cook chicken whole, halved, or individual pieces.
  - b) Pork Ribs: Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
  - c) Pork: Whole shoulder, Boston butt or Picnic only which must weigh a minimum of four pounds. Must be cooked as a single piece of meat. Once cooked, it may be separated and returned to the cooker for finishing
  - d) Beef Brisket: Packer trimmed, flats or points. Corned Beef and pastrami are not allowed.
9. **JUDGING & Turn in Times** – Entries for judging will be picked up from the tables at noon. There will be blind judging only. Entries will be submitted in a provided container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or un-sauced. A minimum of 5 separate and identifiable portions must be submitted.
10. **SCORING** – Each entry will be scored by 5 judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 1 to a high of 10 in increments of .5 points for each category.
11. **WINNERS** – The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st. place, the team with the next highest total will be 2nd. place, etc. The GRAND CHAMPION will be the team with the most total points. To qualify for GRAND CHAMPION a team must submit entries in all four categories. Teams entered as vendors will be eligible to win the PEOPLES CHOICE award and will be voted on by people in attendance of the event.

Printed Name \_\_\_\_\_ Date \_\_\_\_\_

Signed Name \_\_\_\_\_