



**PACF BBQ Rib Cook-Off
October 6, 2018
Competitor's Entry Form**

Mail entry form and payment to:

Pittsburg Arts & Community Foundation
351 Railroad Ave. Pittsburg, CA 94565

Competitors: Amateur Competitors and first time BBQ'ers.
Space size is 10' x 10'.

Entry Fee for participation in cook-off: \$100.00

Entry Fee for participation in cook-off & vendor booth: \$200.00

Team Name: _____

Head Cook: _____

Address: _____

City, State, Zip: _____

Cell Phone: _____

E-mail: _____

Grill Size: _____ **Fuel:** _____

We shall indemnify, defend and hold the Pittsburg Arts & Community Foundation and its employees harmless from any and all claims, suits, actions, damages and causes of action which the PACF Rib Cook Off may incur arising out of any personal injury, loss of life or damage to any property, or violation of any relevant federal, state or local law or ordinance, or other cause, resulting from the following services, operations, event or used of the property authorized pursuant to the PACF Rib Cook Off. I have read the rules of the event and agree to abide by all rules.

Head Cook Signature: _____ **Print Name:** _____

For more information contact: Janis Glover

Email: jglover@ci.pittsburg.ca.us

Phone: (925) 252-4986

****REGISTRATION AND ENTRY FEES MUST BE RECEIVED BY SEPTEMBER 21, 2018****



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***Mandatory* ALL Competitors must have the following items at check-in:**

Food Handling Gloves. Must be worn in preparation of all products.

Fire Extinguisher (2A 10 BC). Must be manufactured in 2018 or Recertified by August 2017. If you fail to have a current Fire extinguisher, we can provide one at a cost of \$75.00. Arrangements **MUST** be made at the time of your entry submittal.

Ash Disposal Can (3 Gal.)

Wash Station (5-Gallon bucket, paper towels, sanitizer)

Barbecue Grill. All fires used to prepare meat in this contest must be of wood or charcoal. No gas or electric cooking equipment will be allowed. Fires are not to be built on the ground. Holes and pits will not be allowed.

CONTEST INFORMATION:

All teams will be cooking 3 racks of ribs. Check-in will begin at 5:45am. Teams can start setting up at 6am on Saturday October 6, 2018. The head cooks meeting will be at 7am in the check-in area and cooking will begin shortly after. All 3 racks of ribs must be ready for tasting at 12pm. After the tasting each team will have the option to continue cooking at their booths and selling their food to the public.

There will be no refund of entry fees for any reason and the decision of the host contest committee is final. The cook-off goes on Rain or Shine. No rain-out date.

Judging will be done by a panel of judges. The general public will be given the opportunity to purchase a BBQ Tasting Wrist Band from the PACF staff to sample your cooking for the People's Choice Award.

Meat Inspection will be done at time of check-in. All meats must be in original packaging or wrapped with clear wrapping, Ziplocs, or vacuum sealed packaging. No rubs, marinades, injections or other changes to meats are allowed prior to inspection.

Health & Fire Inspection: All entries must be prepared in as sanitary a manner as possible. The health inspector will come around 7am to make sure that the cooking spaces are sanitary and that the health department rules and regulations are complied with. The fire marshal will be on site during the competition to make sure that all fire department rules and regulations are complied with as well.

Parking: We ask that you unload your equipment in a timely manner, respect the space of your neighbors, and relocate your vehicle to the competitors parking area as soon as possible.