

BBQ Cook-Off Rules and Regulations

1. **Categories:** Pinto Beans, Beef Fajitas, Beef Brisket, Chicken and Pork Ribs
2. **Deadline for Entry:** Entry forms and payment in full must be received in the Chamber office no later than **10/05/18**.
3. **Alcoholic Beverages:** Due to current Texas On-Premises Beer and Wine licensing of the Dimmit County Chamber, beer and soda can be brought into the fenced perimeter on Friday and Saturday morning before noon. After noon on Saturday, soda, water, and beer **MUST** be purchased from the Dimmit County Chamber of Commerce.

4. **Cook-off Site Setup Times:**

Friday: Tents, Pits, and RV's may be brought in and set up during the early set-up, between 12:30 pm and 7:00 pm. ***NOTE:** Only the Cook-Off Area will be accessible from these gates. Contestants may stay overnight with their equipment within the designated space(s).*

General Setup:

Friday: Cooking equipment and setup will be allowed on the contest site between 12:30 pm and 7:00 pm. Vehicles outside of their associated area will be towed.

- Sites will be approximately 20' x 30' or as otherwise marked. Team's equipment and décor must fit within the assigned space. No parking outside of your designated area unless otherwise approved by chairman or director in charge. Cook-off layout is subject to change from year to year as fairground improvement and cook-off enhancements proceed. Any vehicle parked outside the boundaries assigned after designated setup times will be towed away at owner's expense. During listed set-up times, only cooking equipment will be allowed inside the gates at any one time.
 - Convenient parking spaces will be available for other team members outside the cook-off area. No vehicles other than Cook-off RV's and travel trailers may be left inside your cooking area. Any other vehicle to be used in a site must have prior approval by committee, director or chairman as cooking site decorations. All other vehicles must be outside the cooking area by Saturday at 6:30 am.
 - Tents, Pits and RV's may be brought in and set up during any of the above states times. ***NOTE:** All tents must be secured via stake material. Tents may not be taller than 15 feet tall.
 - Team gathering/socializing will be allowed Friday night, through the rest of the contest. ****ALL MUSIC AND OTHER LOUD NOISE MUST CEASE BY 12:00 MIDNIGHT ON FRIDAY.**
 - Cookers will be allowed to spend the night starting Friday before the contest in their allocated spaces. Walking around the cook-off area or other parts of the ground after gate hours or in others spaces is strictly prohibited *and will be monitored by ground security.*
5. **Teams:** A Cook-off Team consists of a Chief Cook and five (5) assistants with a unique team name. Team names may not be like Acme Team #1 and Acme Team #2. Team names may not be offensive and are subject to approval by the Dimmit County Chamber of Commerce. Chief Cooks and Team Members may not cook on more than one team; disqualification is subject for doing so. Each team must have unique members. The Chief Cook is responsible for the operation of the team space and

all actions within or outside the assigned space(s) by the members or guests within the assigned space(s). The Chief Cook of the team must be physically present and available to the contest management if called upon. Team members will be given wrist bracelets.

EACH TEAM MEMBER MUST SIGN A RELEASE OF LIABILITY & INDEMNITY AGREEMENT PRIOR TO MOVE IN.

6. **Types of cooking devices restricted:** Open fires, fire holes, or dug pits will not be permitted. Fire Barrels should have restrictive covers to arrest flames and are only acceptable if sufficient space is available away from tents or other flammable objects. Fire Barrels must not cause damages to asphalt of ground surfaces.
7. **Equipment:** Chamber of Commerce will provide a space ONLY. Contestants must supply ALL necessary equipment and supplies. Props, trailers, motor homes, vehicles, tents, generators, coverings and/or any other part of a team's equipment must not extend outside the boundaries of the assigned space unless approved by the director or chairman. *Water is conveniently available to some sites and less conveniently available to other. If Fair water spickets are to be used, RV type potable water hoses or other potable water type container must be used. Backflow preventers must be used at your connection.*
8. **Fire Extinguishers Minimum Requirements:** One (2A10BC) type extinguisher is required in each 20x30 space and at least one 40BC type extinguisher is required in each cooking area within each space. Where teams plan to use deep fat frying equipment using oil or fats, it is required that at least one 2.5 gallon (6L) type K portable fire extinguisher be present. All extinguishers must have a current date and tag. Committee personnel will randomly inspect for extinguishers. A team found without minimum extinguishers will be stopped from further cooking for their protection.
***NOTE: The Fire Marshal or Local Fire Department will be inspecting for adequate extinguishers.**
9. **Preparations:** Pre-cooked and/or pre-seasoned meat and entries will not be allowed. All entries will and must be inspected by a member of the Cook-off committee *prior to preparing*. A FOOD SOURCE SHEET listing the store where perishable foods were purchased is required by the Chamber of Commerce for products cooked during the contest. These will be collected by Cook-off committee members.
10. **Head Cooks Meeting – 9:00 a.m.** for discussion of rules and regulations.
11. **Judging:** will be divided into 5 categories: Pinto Beans, Beef Fajitas, Beef Brisket, Chicken and Pork Ribs

All measures will be taken to insure that judges will not know whose entry is being judged.
Judging fairness is our utmost concern.

Judging times are as follows:

Pinto Beans	4:00 p.m.	5 small cups per team, no garnishes
Beef Fajitas	4:30 p.m.	5 slices per team, no garnishes
Brisket	5:00 p.m.	5 slices per team, no garnishes
Chicken	5:30 p.m.	½ (half) of a chicken per team, no garnishes
Pork Ribs	6:00 p.m.	5 slices per team, no garnishes

Culinary Awards will be distributed on Saturday night at the main stage after final scores are determined.

12. Trophies and Awards: Trophies will be awarded to the Top 3 Places in each category after final judging.

- a. Culinary trophies will be awarded on Saturday at 7:30 p.m. with the presentation of the BBQ
- b. Trophies will be awarded for Showmanship to 1 team selected by the Directors present at the event. Awards will be presented on Saturday evening during final judging.

13. Conduct: Chief Chefs are responsible of their team members and guests.

- a. Teams may **not** charge door admission to their spaces during or before the contest. Teams wishing to operate their spaces as "Invitation Only" must secure their spaces with an appropriate number of uniformed officers/agents licensed by the State of Texas. Directors, Cook-Off Chairmen, and BBQ Committee personnel (with committee-related business) are always permitted in all spaces with proper identification. Please advise your security personnel. Teams are **NOT** required to provide general access (non-business access) or food/other refreshments to committee members or staff.
- b. Animals are NOT permitted on the cook-off grounds except for certified Seeing Eye or human assistant dogs.
- c. At NO time may a person under the age of 21 be served or consume alcohol. The Fair prohibits minors consuming alcohol, even in the presence of a legal guardian.

14. Housekeeping: Each team will be responsible for cleanup within their assigned space in a timely manner.

15. Personal Entertainment: If the Cook-off committee receives complaint that music gets too loud, you will be asked to turn it down and you must comply. Excessive noise will be determined by Security Deputies, Safety Committee and/or the Committee Chairman or Co-Chairman of the event. Pyrotechnics of any kind are strictly prohibited.

16. Mobility: No public or private golf carts, ATV's, UTV or other motorized vehicles will be allowed inside the Dimmit County Fairground areas with the exception of authorized fair vehicles. Motorized Wheel Chairs and Mobility Scooters are allowed. Assistance with moving materials in or outside the Cook-off area between the vehicle entry intervals can be arranged by contacting committee personnel.

17. Executive Decisions: Cook-off Contest Director and Chairman reserve the right to make additional rules, regulations, and amendments as situations warrant. Decisions of the DCCOC Board of Directors are final.

18. Cook-off Site Tear Down: Teams will not be allowed to start dismantling before midnight Saturday and no vehicles will be allowed in or out of the cook-off area before this time.

19. HAVE FUN!!!: Your participation helps supports the **Dimmit County Chamber of Commerce SCHOLARSHIP FUND.**

Judging of Beef Fajitas, Brisket, Chicken, Pork Ribs, and Beans will take place on Saturday afternoon. Final judging for same categories will immediately follow preliminary judging. **BBQ Awards will be distributed on Saturday at the Main Stage at 7:30 p.m.**

Contest Entries: No garnishes or condiments within containers will be accepted. No markings, tin foil, competition tags, or other identifiable devices will be accepted inside or outside containers submitted for judging. Only containers supplied by the Dimmit County Cook-off Committee will be accepted for judging. If your container becomes damaged, another can be obtained as long as the container ticket and container are returned to the cook-off committee. **A representative from each team is REQUIRED to attend the MANDATORY cooks meeting at 9:00 a.m. Saturday morning at the covered pavilion. There will be short announcements, comments and the passing out of the containers during this time.**

BBQ Cook-off Saturday and Turn in Times:

All entry meat, with the exception of fajitas, for Saturdays contest will be **tagged prior** to seasoning or cooking by a committee cook-off supervisor. Contestants may cook separate pieces of the same type of meat (e.g., three slabs of ribs, two whole chickens, two briskets). If a contestant elects to cook two briskets, two chickens, and three slabs of ribs, all pieces **must** be **tagged** by the cook-off supervisor. All entries must be cut from the **tagged** meat in the presence of the cook-off supervisor. Contestants may trim **tagged** meat after inspection. **Meat tagging will begin Friday and must be completed no later than 8:30 p.m. Friday.**

It has been suggested to wrap meat **TAGS in foil PRIOR to cooking which helps make the **tags easier** after cooking.

Contact the Dimmit County Chamber of Commerce at 830-876-5205 or Diana Martinez at 830-322-7533