

BBQ COMPETITION APPLICATION FORM
ROSRC FIRST ANNUAL FOURTH OF JULY COOK-OFF

JULY 4, 2023

GENERAL INFORMATON		
NAME:		
TEAM NAME:		
ADDRESS:		
CITY:	STATE:	ZIP CODE:
DAY PHONE:	EVENING PHONE:	
CONTACT PERSON:	EMAIL:	
CLASSIFICATION REGISTRATION		
<input type="checkbox"/>	*BBQ Competition - Boston Butt	\$40
FEE TOTAL		\$ _____
GENERAL INFORMATION		
See Attached for Event Rules		
AGREEMENT		

BY SIGNING THIS APPLICATION YOU ARE UNDERSTANDING THESE RULES AND AGREEING TO ABIDE BY THEM

SIGNATURE: _____ DATE: _____

OFFICE USE ONLY

FEE PAID \$ _____ PAYMENT FORM _____ INT _____

MORE INFO CONTACT: Colleen Puckett Social Chair- ROSRC.SOCIAL@gmail.com

**ROSRC First Annual
BBQ Competition 2023**

Definition of Terms

HEAD COOK: The person designated by the cooking team to be in charge and responsible for that team.

CONTEST MEATS: Contest meats must be raw or uncured Boston butt.

General Barbecue Cook-Off Rules

1. This is an amateur cooking contest, and it is intended there be no further distinctions regarding entry classifications.
2. Only TWO (2) cooks per team.
3. Must have at least TWO (2) teams signed up for competition to be held.
4. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit. No gas, electric allowed.
5. Boston Butt must be roughly 10lb each. (You may cook more than one Boston Butt).
6. All entries must be prepared in as sanitary of a manner as possible. Please use gloves and wash your hands often when preparing the meat. Watch for any cross contamination.
7. There will be no refund of entry fees.
8. The winning team will receive half of the entry fees. The other half will go towards the bathroom renovation fund.

Cook/Team Responsibilities

1. Prepare 8-10lb (or more) pulled pork (Boston Butt).
2. Each team is responsible for bringing the meat hot and ready to serve in a foil container by 10:45AM on July 4th.
3. The following cleanliness and safety rules will apply: a)_No use of any tobacco products while handling meat. b) Cleanliness of the cook, assistant cooks, cooking device(s) and cooking space is required. f) Prior to cooking, meat must be maintained at 40°F or less. g) After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4hours from 70° F to 41° F or less. h) Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

Judging

1. Judging will be done by votes of the members attending the Fourth of July event.
2. The team with the most votes wins half the pot with the other portion going to the bathroom renovation.
3. The winning team will also win a trophy and their name will be displayed as the Club's Grill Master(s).
4. Competition Schedule

Meat should be brought to the pavilion at 10:45AM with food being served between 11AM-2PM.

Winner is Announced at 3:00PM