



**BASIN BBQ BLOWOUT COOK-OFF
RULES & REGULATIONS
Wednesday October 4th & Thursday 5th
Ector County Coliseum Fairgrounds
4201 Andrews Highway**



TEAM INFO/RULES

1. A team will consist of one **head cook and** up to 4 assistants not to exceed a total of 5 participants.
2. The **MANDATORY** Cook's Meeting will be held on **Wednesday, September 27th** at the BarnDoor's South 40, 2140 Andrews Hwy. at 4:00 p.m. One representative out of the 5 on the team must attend this meeting or your cooking space will be forfeited.
3. **Cooking teams will be limited to a maximum of 30.**
4. Team cooking spaces will be assigned and marked on Tuesday, October 3rd.
5. **NO live animals of any kind are allowed on the grounds;** if it has fur, if it barks, meows, or growls, if it walks on all-fours, if it requires a collar, a leash, or a cage ... **leave it at home!**
6. Check in will start at **9:00 a.m. on Wednesday morning, October 4^h.** Every team **must** be set up **that evening prior to 5:00 p.m.**
7. Team Night will be Wednesday, October 4th from 5:00 - 8:00 p.m. **Your participation in this event is optional and it will not be open to the public. Each team will be responsible for furnishing and cooking your own food for Team night.**
8. **Thursday, October 5th** the judging will begin from 1:00 pm – 4:00 pm. The general public will start arriving at 5:00 pm at which time you may begin serving the public. **Water and sodas will be provided by the Odessa Chamber of Commerce for the public.**
9. Cooking area must be kept clean and trash emptied into the containers provided. **DO NOT dump cooking oil or grease** on the pavement, grass or in the trash cans and dumpsters. A grease trap bin will be provided on site. Damage to any of the aforementioned will result in damage and/or cleanup charges. All props, (hay bales, wood, etc) must be picked up and your area cleaned immediately following the event.
10. On Wednesday morning (October 4th) Albertson's Market will provide your team with (2) beef briskets; (2) whole chickens and (2) racks of pork ribs that will be used for judging on Thursday. Teams will supply their own meat for "other" category. Sysco food service will supply (3) beef briskets; (3) whole chickens; (3) racks of pork ribs and sausage that you will use to feed the public on Thursday evening. Teams will need to supply and cook enough additional USDA inspected meat to feed a minimum of 200 people. If you can feed more ... Thank you!
11. **Cutting open or dismantling any part of the fence will NOT be tolerated!**
12. The gates will be staffed; **ANYONE WITHOUT A WRISTBAND WILL NOT BE ALLOWED TO ENTER THE GATES! Wristbands will not be for sale at the gates. NO WRISTBAND, NO ENTRY! ... this includes your cooking team!** Additional tickets for Thursday are \$25 each. Wristbands **must** be on by 4pm each day.
13. Teams may hand out promotional items, food, products, etc. from their booth **ONLY** and **NOT** from any other location or booth. The selling of items or services is **NOT** permitted.
14. **NO** vehicles of any kind are allowed in the cook-off area, all vehicles must be parked outside the fenced perimeter. Parking for RV's will be available; locations will be determined at later date.
15. Being a business networking event, **children and strollers are strongly discouraged.**
16. Please share all the information and rules with your company and/or team.

COMPETITION

1. Competition will be held in these four categories: (1) beef brisket, (2) pork ribs, (3) chicken and (4) other. Competition in the other category can include any commercially processed meat, fowl or fish. Wild game/road kill will not be judged.
2. **Only one entry in each category per team will be allowed for judging.**
3. ALL cooking must be done on the premises; no food may be prepared in a private dwelling. Teams must use wood or charcoal, no propane may be used for cooking meat. All covered cooking devices are permitted; open top grills, holes and pits are not permitted.

OVER

4. A total of 12 plaques will be awarded: First (1st), Second (2nd), and Third (3rd) place in each of the four judged categories. There will be one additional award for showmanship, so please feel free to decorate your booth! The winning teams will be listed in the Chamber newsletter, the Chamber website and other various publications, space permitting.

CODES/SUPPLIES

All City Health Code specifications for food storage and handling must be met at all times!

a. All raw food must be refrigerated; **the holding temperature must remain at or below 41 degrees.**

Therefore you will be required to store your raw food in the reefer provided by the Chamber. Storage on ice in a cooler is **NOT** sufficient and not acceptable.

b. Each team will need to provide a "food preparation" area in order to participate. The seasoning, marinating and the cutting of all food must be performed in a three sided enclosed area to protect the food preparation from the elements.

c. After cooking, **all food items MUST be maintained in a covered warming container ie: roaster ovens or crockpots with proper lids, chafing dishes or sternos will NOT be allowed (please see Rules for BBQ Blowout from the Ector County Health Department included in this packet)** and maintained at 135 degrees or higher.

d. Cleanliness of the cooking team and cooking area is REQUIRED:

1. Smoking and drinking is prohibited on the serving line and in the prep area.
2. Clean hands and single service gloves are a must.
3. Your preparation area **MUST** be a three sided enclosure to prevent the elements from coming in contact with your food items.
4. Handle all utensils, especially plastic flatware by the handles only.
5. All single service items (plates, napkins, etc,) must be covered for protection.
6. The cooking team must serve the food items; do NOT allow anyone to "help themselves" to your food items.
7. A mild solution of bleach water is a must for the storage of your wiping towels.
8. An approved sanitizer will be required. The label will indicate if it is approved for use by a food establishment. Household disinfectants like "409" and "Lysol" are not approved by the Food and Drug Administration as sanitizers and cannot be used at temporary food events.
9. Teams must have a tub for washing and rinsing dishes, utensils and hands as well as a 10 gallon container of clean water to change out the dirty water in the tubs.
10. Wastewater must be disposed of properly and must not be dumped on the pavement or grass.

2. Each team must have their own fire extinguisher that is easily accessible.

3. Participants must provide all needed equipment: cooker, canopy, tables, storage, serving supplies, utensils, etc.

Participants requiring electricity must supply thick gauge (min. 16 gauge) extension cord and must adhere to all electrical, fire and other codes of the City of Odessa. **Your booth space will have access to a 4 plug outlet; the Chamber will need to know how many warmers you will be using and how many plugs you will require in advance.**

4. You may hang your company banner in your designated paid cooking space only.

5. The Chamber must approve the use of all props, banners, tents, canopies, games, etc. prior to the event.

Props, banners, tents, canopies, games or any other equipment may NOT exceed the boundaries of your designated paid cooking space. Excessive music, firearms or any other explosive noise producing pyrotechnics are not allowed.

Everyone on your team **MUST** adhere to the rules. Abusing any of the rules is punishable by expulsion from the event. Everyone in connection with the guilty person(s), business and/or cooking team will be expelled.

Return the attached, signed agreement by fax, mail or email to:

Lynn Van Amburgh
Odessa Chamber of Commerce
700 N. Grant, Ste. 200 79761
PO Box 3626 79760
(432) 333-7862
Fax: (432) 333-7858
Email: lynnva@odessachamber.com

BASIN BBQ BLOWOUT COOK-OFF TEAM AGREEMENT
October 4th & 5th, 2017

PLEASE READ BEFORE SIGNING

Agreement made by and between the undersigned team and the Odessa Chamber of Commerce that will be (hereinafter called the Chamber) producer of the Basin BBQ Blowout Cook-off that will be (hereinafter called the cook-off).

We, the undersigned team, hereby acknowledge that we have reserved a space for our exclusive use at the cook-off. We understand the team agreement, the entry form, and full payment must be received by **September 27, 2017** in order for a space to be confirmed. If the team agreement, entry form, and full payment are not received by September 27th we recognize the right of the Chamber to reassign the space.

In consideration for reserving said space for our use during the cook-off, we agree to pay the Chamber a total sum of \$_____. Cancellations in writing prior to **September 27, 2017** are eligible for a refund of 50% of the total fee. We understand that **NO REFUND** will be given after **September 27, 2017**. Space assignments are made by the Chamber. The Chamber reserve the right to make space location changes which will, in the opinion of the Chamber be beneficial to the cook-off.

Neither the Chamber or any sponsor involved with the cook-off will be liable for any loss or damage to the property of teams or their employee's due to fire, theft, accident or any other cause whatsoever that may arise from use or occupancy of provided space. The team agrees to indemnify and hold harmless any member of the Chamber, any sponsor and the City of Odessa involved with the cook-off against any and all liability arising from any and all damage to property or personal injury or loss caused by the team, its agents, representatives, employees, or any such person.

Security guards and public liability insurance is provided by the Chamber. The Chamber will exercise reasonable care for the protection of the team's materials and displays. However, no liability for losses will be assumed or implied. The Chamber is not liable for loss or damage to equipment. Please get an insurance binder on your equipment if not already covered in your policy.

We hereby understand and agree that the space leased herewith includes only that which is defined and set forth in the published Chamber Rules and Regulations, and participants must adhere to all electrical, fire and other health codes of the City of Odessa and that any additional requirements desired by us must be approved by the Chamber in writing.

We understand by participating in the cook-off, we **must have one representative from our cooking team present at the cook's meeting** which will be held on Wednesday, September 27, 2017 at the BarnDoor Steakhouse South 40 at 4:00 pm. We will be responsible for providing our own inventory for the Team Night festivities. For the BBQ competition, we understand that we will be provided with USDA or State inspected meat for judging and that a portion of that meat will be used to feed the public. We realize that we will need to provide additional food to feed a minimum of 200 people. We understand that we will be providing sample sizes portions to the public during the BBQ event. We understand the Chamber is not responsible for covering any expenses incurred due to our participation in the cook-off. **We hereby acknowledge that we have read and will comply with the City of Odessa Environmental Health Department's Policy for Operations of Temporary Food Establishments and Cook-Offs and the accompanying Chamber Rules and Regulations governing this contract.** I have signed this contract and am authorized to do so. We agree that the same shall be and are hereby made a part of this contract and that we and our employees and representatives will at all times observe, perform and abide by the same. We agree that there are no oral or written agreements or representation other than those printed or written herewith, and that this application shall constitute a valid contract only when accepted by the Chamber.

Company Name: _____

Team Captain: _____

Email: _____

Phone Number: _____

Size of Cooking Space Needed _____

Electrical Needs _____

Signature

Date