

SMOKIN' UP MAIN STREET



Saturday August 18, 2018

\$2000.00 in Cash & Prizes

(Top 5 in each category will be awarded a cash prizes and ribbon)

Grand Champion \$750 & Trophy Reserve Champion \$450 & Trophy

LIMITED TO 15 TEAMS

(BBQ Contest Held Rain or Shine)

This Contest Sanctioned By:



PLEASE PRINT LEGIBLY

Team Name: _____

Team Captain: _____

Name of Contact Person: _____

Mailing Address: _____

City: _____ State: _____ ZIP: _____

Telephone: _____ Cell Phone: _____

E-Mail: _____

Contest Entry Fee: \$145.00

(Same fee for all Teams, even if your team is vending; the fee includes the Linn County Health Department Fee!)

Waiver of Liability: In consideration of accepting this entry, I the undersigned, recognize that neither Smokin' Up Main Street, Rubies Bar, nor anyone associated with this competition assume any responsibility for myself or members of my team or group. I will assume all risks that arise from participation. I also waive any claims against Smokin' Up Main Street or Rubies Bar or anyone associated with this competition, its sponsors, their departments, officers, employees or agents from any injuries or loss that arise from participation. Furthermore, I grant full permission to Smokin' Up Main Street or Rubies Bar that and/or any agent(s) authorized by them to use any photographs, video recordings, or any other record of this event for any legitimate purposes.

Team Captain Signature _____

Date: _____

Ruby or Danny Vandaver

817 Main Street Center Point, IA 52213 319.849.2343 (Bar Phone) 319.213.4080 (Cell Phone)

SMOKIN' UP MAIN STREET

Contest Entry Fee: \$145.00

(Regardless if you are just competing or competing & vending)

- Any team may participate in the BBQ contest itself and not vend food.
- You may **NOT** just vend our event. Stand alone vendors are not allowed. If you are vending you must compete.
- You may compete and not vend but the entry fee is the same for both!
- Entry Fee Includes the Linn County Public Health Food Service Application fee of \$33.50 for those teams who are vending.
- If there are any questions about this choice, please feel free to contact the event organizer or contest rep!!

Set up for the contest and the MANDATORY cooks meeting and & meat inspection will be Friday August 17, 2018 @ 6:30 PM at Rubies Bar.

BBQ Contest Held Rain or Shine

VENDING TERMS & CONDITIONS

Participation space is assigned on a first come, first serve basis. Site Coordinator will assign your space on the day of setup. Contestants must have your own structure, signage and be totally self sufficient. No electrical outlets are available. It is suggested that you bring a generator if you have one if you will need electricity.

VENDING SITE CLEAN UP

Each team and its team captain are solely responsible for all clean up and trash removal; Smokin' Up Main Street nor Rubies Bar nor the City of Center Point are not responsible for clean up and removal of trash. If your site is not cleaned at the end of the competition and has to be cleaned by Smokin' Up Main Street or Rubies Bar and/or the city of Center Point a **\$100** fine will be assessed to the team captain.

VENDING FOOD RULES & REGULATIONS

If you are a vender, all vendors will run on a "**Ticket**" type of vending. Patrons will buy tickets for one (\$1.00) dollar each from the ticket booth. When they purchase food, they will give you the tickets in place of money. That way no one has to deal with cash. Vender "**Payout**" is a 90/10 split. **90%** is paid to the vendor(s) and **10%** to Rubies Bar. At the end of day, you will count your tickets, turn them into Ruby at the bar and she will write you a check for the amount you collected minus (-) **10%**.

VENDING FOOD RULES & REGULATIONS

All contestants must follow basic food handling rules during the vending & competition.

Cooking Temperatures:

Chicken: 165 Degrees ***Pork Ribs:*** 145 Degrees
Pork Butt/Shoulder: 145 Degrees ***Brisket:*** 195 Degrees

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All vendors will charge the same prices for all BBQ items listed below

<u>Item</u>	<u>Item Price</u>
BBQ Sandwiches (pork, brisket, chicken etc.)	\$ 7.00 Each
BBQ Ribs	3 Ribs \$6.00 ½ Rack \$11.00 Full Rack \$21.00
Sides (beans, slaw etc)	Per Side \$1.00

(PLEASE PRINT LEGIBLY)

Other Food Items (Your choice of price)

\$ _____
\$ _____
\$ _____
\$ _____
\$ _____

Food Preparation:

When preparing all food, no bare hand contact of ready to eat food may occur. Rubber gloves must be worn at all times while preparing food. ***NO EXCEPTIONS!***

Dish & Utensil Washing:

Each team must have a system for “***Safely***” cleaning all utensils and dishes. 3 Small plastic totes work very well for this as long as the totes can submerge your largest utensils or dishes. Each team must have a good supply of clean towels, paper towels and cleaning supplies (such as Clorox water, sanitizing wipes or sanitizing cloths) in order to keep all food preparation surfaces clean at all times.

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Linn County Public Health
501 13th Street NW
Cedar Rapids, IA 52405-3700

TEMPORARY FOOD SERVICE APPLICATION

Fee of \$33.50 Non-Profit ID # _____

Applicant Name: _____

Vendor Name: _____

Address: _____

Daytime Phone Number: _____

Special Event: _____

Event Location: _____ Event Time: _____

Date of Event: _____

Food and Beverages to be Served: _____

This application must be returned with the fee **before** the temporary food service license will be issued. Per the Code of Iowa, Chapter 137F, food can not be served to the public without a valid license. Applications must be submitted at least **3 days** prior to the event. Failure to obtain a license prior to operating will result in the license fee being doubled. Applicants are subject to inspection.

Each license is valid for fourteen (14) days from the effective date, unless otherwise noted.

The license issued with this application is good for only one event at one location. Events lasting more than 14 days or participation in events at other locations require additional permits.

I hereby certify that I have read the Temporary Food Establishment guidelines that were provided to me and agree to comply with all requirements contained therein.

Signature of Applicant

Date

Phone: (319) 892-6000

Fax: (319) 892-6099

Web: www.co.linn.ia.us

E-mail: health@co.linn.ia.us

SMOKIN' UP MAIN STREET

ENTIRE AGREEMENT: The Agreement contains the entire understanding between the parties hereto relating to the subject matter contained herein and supersedes any and all prior agreements, communications, or representations, whether oral or written. The Agreement, once accepted by organizer may not be amended, altered modified or changed except in writing signed by both parties hereto.

Dated this _____ day of _____, 2018

Signature of Head Cook: _____
(Must be 18 years of age or older)

Printed Name of Head Cook: _____

If you are only “**Competing**” Please send in pages 1, 2, 3 & 5

If you are “**Vending & Competing**” Please send in pages 1-5

“**Signed & Dated**”, along with your check for **\$145.00**

Make your check payable to: **Rubies Bar**

Mailing Address Information:

Rubies Bar/Smokin' Up Main Street

817 Main Street Center Point, IA 52213

Applications “Post Mark” DEADLINE DATE is August 8, 2018! Any applications received after August 8, 2018 will be considered “Late Registration” and will pay an entry fee of \$150.00!

SMOKIN' UP MAIN STREET

BBQ Contest Rules & Information

“NO GARNISH” In the Turn-In Boxes!!

Team Set Up: Teams may set up anytime after 5:00 PM Friday Night August 17th.

Cooks Meeting:

A cooks meeting will take place at the Rubies Bar at 6:30 PM sharp Friday Night August 17th. All Team captains must be present at the meeting in order to take part in the contest. At that time all contest rules and regulations will be discussed and the contest rep or organizer will hand out each team's turn-in boxes at that time. This meeting will be conducted by Francis Dutton (Rep) or the Iowa BBQ Society representative(s) assigned to the BBQ contest.

BBQ Categories:

Turn-In Times:

Chicken	2:00
Ribs	2:30
Pork Butt/Shoulder	3:00
Brisket	3:30

***Teams will get 5 minutes on either side of the turn-in times in order to be on time for turn-in (Example: 1:55 – 2:05). If any team is late, once the official clock is face down on the table you will be disqualified for that entry.**

CATEGORY CASH PAYOUTS

Grand Champion \$750.00 & Trophy
Reserve Grand Champion \$450.00 & Trophy

1 st Place Chicken: \$125	1 st Place Ribs: \$125	1 st Place Pork: \$125	1 st Place Brisket: \$125
2 nd Place Chicken: \$100	2 nd Place Ribs: \$100	2 nd Place Pork: \$100	2 nd Place Brisket: \$100
3 rd Place Chicken: \$75	3 rd Place Ribs: \$75	3 rd Place Pork: \$75	3 rd Place Brisket: \$75
4 th Place Chicken: \$50	4 th Place Ribs: \$50	4 th Place Pork: \$50	4 th Place Brisket: \$75
5 th Place Chicken: \$25	5 th Place Ribs: \$25	5 th Place Pork: \$25	5 th Place Brisket: \$25

****Cash Prize Payouts Subject to Change Based On The Number Of Participating Teams****

SMOKIN' UP MAIN STREET

Team Scoring & Judging

Judging:

Judges for this BBQ event will be Kansas City Barbeque Society (KCBS) Certified Judges.

The Iowa BBQ Society computer scoring program bases all scores on the following criteria:

Scoring:

Visual Appeal/Appearance: 1-5 (multiplier .56)

Taste: 1-5 (multiplier 2.2972)

Tenderness: 1-5 (multiplier 1.1428)

Tie Breaker:

1ST Tiebreaker: Throw out the lowest taste score of tied competitors

2ND Tiebreaker: Throw out the lowest visual appeal score of tied competitors

3rd Tiebreaker: The coin toss

Iowa BBQ Society Sanctioning Rules & Regulations

1. Each team shall consist of a chief cook and as many helpers as necessary. A team shall not compete in more than one Iowa BBQ Society sanctioned contest under the same name, on the same date.
2. Each team will receive an assigned space and a concerted effort must be made to keep all cooking equipment, trailer, RV's, generators, etc within this space provided by the contest organizer. All prep and cooking must be done within the assigned space, sharing of spaces is not allowed.
3. Teams shall provide all equipment, supplies, and electricity as needed, unless other arrangements have been made by the contest organizer. A fire extinguisher must be located at each cook space and provided by the contestant. **NO EXCEPTIONS!**
4. Teams are responsible for ensuring that the cook area is clean upon contest completion.
5. Fires shall be of wood, wood pellets, charcoal, gas or electric. Fires will not be built on the ground.
6. Meats shall be inspected by a BBQ Society approved meat inspector during times designated by the contest organizer. Once the meat(s) have been inspected it shall not leave the contest site.
7. Cooking will not begin until after meat inspection. All meats shall start out raw; no pre-seasoned meats are allowed other than manufacturer enhanced as shown on label.
8. Contestant may trim meat(s) prior to arrival, but NO seasoning, injections, or marinades will be applied until after meat inspection. Meat not meeting these requirements will be disqualified.
9. Parboiling, sous-vide, and/or deep frying meat is not allowed.
10. Meat shall not be sculptured, branded, or presented in a way to make it Identifiable; violations will be scored a 1 on all criteria.

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11. 2 Meat Categories for Scoring (This portion pertains only to current Iowa BBQ Society member teams who are competing the IBS "Sanctioned" Backyard Team of the Year Battle!):

CHICKEN: Chicken includes Cornish game hen, kosher chicken or any part of the chicken (i.e. thighs, legs, wings or breast).

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

****These 2 meats will be the only categories scored to apply to the overall points to determine both "Reserve & Grand Champions at the end of the year for the IBS Backyard Team of the Year Battle"!**

12. Each team must submit at least 6 identifiable pieces/portions in the approved clam shell.

Chicken may be turned in chopped or diced as long as there is enough for 6 judges.

Ribs must have bone-in. Please make sure all ribs are cut into 6 separate pieces

****Judges shall not cut, shake apart or slice to separate pieces. Any shortage of meat will require the shorted judge to score a 1 in all criteria and all other judges to change the appearance score to 1.**

13. Meat shall be maintained at 40 degrees or less prior to cooking and held at 140 degrees or above after cooking. **NO EXCEPTIONS!**

14. Judging typically starts at Noon. 2 categories in the following order:

CHICKEN 12:00 PM RIBS 12:30 PM

**Event organizer has the authority to designate turn times to suit their event.

****Turn in time will be 5 minutes before and 5 minutes after posted time with no tolerance. Late arrivals will not be accepted and receive a 0 in all criteria.**

15. Garnish is prohibited. Any entry with garnish will receive a 1 on appearance.
16. Sauce is optional and if used, must be applied directly to the meat. No pooling or puddling or container of sauce. Chunky sauce is allowed as long as chunks are no bigger than 1/8 dice. Sauce violations will receive score of 1 on appearance.
17. Containers shall not be marked in any way so as to make the container identifiable. aluminum foil, tooth picks, stuffing or any other foreign material not allowed. Any container with foreign material will receive a 1 in all criteria and will be disqualified.
18. Entries must be turned in to the judges, in a BBQ Society numbered and approved clam shell with the number facing up.
19. There will be no refund of any entry fees for any reason. All competitions will take place rain or shine. **NO EXCEPTIONS.**
20. Teams shall be disqualified and evicted if the chief cook, team members, or any of its guests are found to be excessively using alcohol, disturbing the peace, serving alcohol to the general public or minors, using illegal controlled substances, causing a disturbance by use of foul language, excessive noise, fighting or disorderly conduct, theft or cheating.
21. All teams competing in any contest/event that are current IBS members at the time of the event will be entered in the backyard TOY (Team of the Year) with awards presented during the BBQ Society Annual Banquet.