**Farmers Fresh’s 3rd Annual Brisket Cook-off Rules and Regulations 2018**

**Fire Ban Requirements:** Due the Fire bans this year, we are required to obtain a Special Event Permit allowing the use of smokers, which are normally prohibited under Stage 2 and Stage 3 Fire Bans. With this comes some extra rules this year. We will be working closely with the Fire Department before, during and after our event to ensure that all Fire Safety rules are being followed. We will be working directly with the Fire Marshal to assign spots based on the location and size of each smoker, in order to obtain our Special Event Permit. That means every space will be assigned and smokers cannot be moved without the Fire Marshal’s approval. If you will need something special, such as electricity, please be sure to communicate that with us when you are signing up, so that we may appropriately assign spaces. Every team must have a Fire Extinguisher ready for use and within reach of their cooking space. All smokers must be manned at all times, any smoker left unattended can be grounds for disqualification

**General Rules:** This is an amateur BBQ contest, there will be no further distinction in class. All teams will compete under the same set of rules and will be eligible to win in any category they have entered in to. Barbeque is defined by Farmers Fresh Market (herein referred to as FFM) as chicken, beef or pork that has been prepared on wood, charcoal or gas. Both Grilling and Smoking methods of cooking may be used. No Open Fires or Pits are allowed. Fires may not be built on the ground. All competition meat is provided by FFM for the Cook-Off.

**Location:** The contest will be held on the side street, Pioneer and in the back employee parking lot of FFM at 535 Goddard Ave, Ignacio. Contest will begin on Friday July 27th with set up and the start of cooking at 3pm and will end on Saturday July 28th with the judging and public sampling from 11-2pm

**Teams:** Each teams will consist of one (1) Head Cook and up to three (3) assistant cooks. Each team shall designate their Head Cook on the registration form. The Head Cook Is required to attend the Cook’s Meeting before the event as well as the Set Up Meeting Friday evening. Teams will be provided with an Event Box containing – Sample cups, Silverware, Napkins, Gloves, Ticket Boxes, Judging tray, a list of the rules and the judging requirements.

**Categories:** The categories of judging will consist of Beef Brisket, Baby Back Ribs and Chicken Thighs. Teams may enter in to any or all categories they choose, please select which categories you are entering into on the registration form. Teams are NOT ALLOWED to bring or provide ANY additional food or side dishes. Side dishes will be provided by FFM. Per Food Safety Regulations, foods that are prepared off site cannot be sold on site.

**Awards:**

Brisket- First Place – Trophy and $150 FFM Gift card, Awarded by Judges

Second Place – Silver 2nd Place Medal, Awarded by Judges

Baby Back Ribs- First Place – Trophy and $150 FFM Gift card, Awarded by Judges

Second Place – Silver 2nd Place Medal, Awarded by Judges

Chicken- First Place – Trophy and $150 FFM Gift card, Awarded by Judges

Second Place – Silver 2nd Place Medal, Awarded by Judges

People choice Award- A Gold Medal and a $150 FFM Gift Card will be awarded to the team that receives the most votes from the Public. Each team will have one (1) Public Voting box at their table and each ticket holder will receive one (1) Poker Chip which they may place in the appropriate ballot box of their choice. The team with the most chips will be awarded the People’s Choice Award.

**Cook’s Meeting:** All Head Cooks MUST attend the Cooks meeting on Tuesday July 24th at 5:30 pm at FFM. All meats will be available for pick up any time immediately following this meeting. The Head cook will be required to sign for the meat at the time of picked up. Any team that does not attend may be subject to disqualification. If you are unable to attend this meeting please inform Brittainy or Amos ASAP.

**Cooking Temperatures:** Chicken must be cooked to a safe internal temperature of 165°F as measures by an internal Food Thermometer. Check the internal temp at the thickest part of the thigh. All other meats should also be cooked to an internal temperature of at least 165°F also. Entries submitted that are under-cooked (as determined by the Head Judge and Event Coordinator) will be automatically disqualified.

**Preparation:** ALL FOOD MUST BE PREPARED ON SITE DURING THE COOK-OFF. No finished products are allowed to be brought on site. All cooking of products shall be done within your Assigned Space. Teams shall not share cooking spaces or cooking devices. A random inspection will be performed to ensure that meat has not been cooked prior to event. Marinating and application of rubs do not count as cooking and may be done prior to arriving Friday. Each Team is responsible for observing a sanitary environment to prepare your food in. Gloves are required. All Meats must be kept at or below 40°F before being prepared. All meats must maintain a temperature at or above 140°F after being prepared and until they are served.

**Spaces:** Each team will be assigned a space. Spaces will be based on the size of your smoker with room for a canopy or pop-up tent or shade. To help with the arrangement of spaces, please list the dimensions of the space that you will need on your registration form. Electricity will be limited, if you will require electricity please specify that to ensure accessibility. You will be required to bring your own extension cords. (100 ft. in length in encouraged) It is asked that each team keep all their pits, smokers, tents, coolers, tables, chairs, decorations, and any other required equipment in their designated space. This is to prevent tripping hazards during the event.

**Equipment and Supplies:** Each team shall provide and bring all necessary equipment and supplies needed to prepare and serve their food. (tents, chairs, tables, knives, spices, pans, bowls, cutting boards, etc.) FFM Will provide each team with a box of supplies to serve their products (Sample cups, Napkins, silverware, gloves if needed, Voting and ticket boxes and a copy of the rules and voting requirements) Teams must adhere to all electrical, fire, food and any other applicable safety codes. **ALL TEAM MUST HAVE A FIRE EXTINGUISHER PRESENT IN THEIR SPACE!**

**Setup Time:** Teams may begin to set up after 3:00 pm on Friday July 27th. All teams must check in with the event coordinator inside FFM to find your designated spot BEFORE setting up. Vehicles may enter the roped off event space to set up and transport items. All vehicles must be moved out of the event space by 9:00 am on Saturday July 28th.

**Sanitation:** All team are required to keep their area sanitary during the event. Water will not be available at each site. A water station will be available with soap and water to wash your hands. You are welcome to take kitchen items into the Deli during business hours until 7pm and ask to have them run though our dishwasher. It takes about 2 minutes total to clean and sanitize them. Drinking water will be available inside the store at our water station. A Port-O-John will be provided for overnight use during the event.

**Trash:** All trash created by teams is to be placed in the store dumpster only. Do not use the trash cans around the event, these are for public use. Each Team in responsible for cleanup and trash removal of their area after the event is over. Do NOT place hot coals in the dumpster! Please inform a judge or event coordinator if you will have hot coals after the event.

**Judging:** Judging will take place at 11:15 in the Judges tent. Each teams Head Cook or designated person must deliver the meat to the Judges tent no later than 11:10 for judging. Meat can be dropped off for judging as early as 10:45am. Judging will be performed as a “Blind Taste Test”. Meaning each team will be assigned a secret number that only they and the event coordinator know. Each team will be provided with a Judging tray to fill and deliver to the Judging Tent during the above mentioned times. When you are dropping off your box, it will be checked in and a ticket will be issued to the team with your sample number. The matching ticket will be attached to the Judging tray in a manner that keeps it hidden at all times. After judging is complete, scores will be compiled and the lowest judge’s score for each team will be dismissed, with the remaining scores tallied together, this will be your team score. The team with the highest judge’s scores will receive First and Second Place. In the event of a tie, the previously dismissed judges total will used as the ‘Tie Breaker’. The People’s choice will be given to the team with the most votes from the public, no matter the meat category.

**Sample Tray:** A sample tray will be provided in your Team Supply box for each category your team has entered. Please use these to prepare your judges samples. There should be equivalent to approximately 6 samples in the judge’s tray. (4 or 5 slices of Brisket, 6 Baby Back Ribs, 1 or 2 Chicken Thighs) The judges will critique your items based on the Appearance, Aroma, Tenderness, Moistness, and Taste/Spice. You will find a sample score card attached to these rules. Garnishes are not allowed in the turn-in containers for judging. No aluminum foil allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. No identifying marks or brands on the meat or container allowed. Sauce is optional. If used for judging, it shall be applied directly to the meat and not be pooled or puddled in the turn-in container. No side sauce containers will be permitted in the turn-in container.

**Tickets:** Tickets will be sold for $1 each. A customer can purchase any one (1) item for one (1) ticket. Example- One (1) sample of Brisket, One (1) sample of chicken, One (1) slice of watermelon etc. The Baby Back Ribs will be two (2) tickets each. You will need to be sure that you have a team member who is in charge of collecting the correct tickets for each sample being served. A sample portion should be about 2 oz. of meat. Do Not give larger cuts for more tickets, they can get a second sample if they wish to try more of your product. DO NOT give out samples larger than specified to get more votes, this is grounds for disqualification.

Farmers Fresh Market (FFM) reserves the right to disqualify an entire Team or an individual team member for any activity or actions that is determined by FFM to be deceitful, dangerous, illegal, or in violation of any rules as listed. Some examples are as follows:

1. Foul, abusive or unacceptable language or behavior by a team member or guest.

2. Excessive noise from a radio or generator.

3. Open Fires or any continued behavior that could cause a safety concern.

4. Once the event opens to the public, only the four designated team members are allowed in the cooking area.

Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation. Be sure to READ and KEEP these rules for future reference. If you have questions, please contact us by e-mail at [brittainy@farmersfreshco.com](mailto:brittainy@farmersfreshco.com) or by phone at 970-563-4400.

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| **Farmers Fresh 3rd Annual Brisket Cook-off Score Card** | | | | | | | | | |
|  | **Team A** | **Team B** | **Team C** | **Team D** | **Team E** | **Team F** | **Team G** | **Team H** | **Team I** |
| Appearance - Does it look appealing? Are you excited to eat it? |  |  |  |  |  |  |  |  |  |
| Aroma - How does it Smell? Does it make your mouth Water? |  |  |  |  |  |  |  |  |  |
| Tenderness - Does it melt in your mouth? Is it tough/chewy? |  |  |  |  |  |  |  |  |  |
| Moist - Does it look moist? Does it taste moist? Is it too dry? |  |  |  |  |  |  |  |  |  |
| Taste/Spice - Are the flavors of the meat balanced? Does it make you want another bite? |  |  |  |  |  |  |  |  |  |
| Overall how did you like this meat? |  |  |  |  |  |  |  |  |  |
| Team Total |  |  |  |  |  |  |  |  |  |
| **Rate on a scale of 1 to 10** | | | | | | | | | |
| **1 - Inedible, just horrible!** | | **5- Ok, Taste good, but not great.** | | | | **10- fantastic, I cant stop eating this, its amazing!** | | | |