

**BAKERSFIELD SPEEDWAY 2nd ANNUAL Tri Tip COOK-OFF
BBQ COMPETITION APPLICATION AND RULES**

Competitor Application

Team Name _____ Contact _____
Phone _____ Email _____
Address _____
City _____ State _____ Zip _____

Entry Fee: \$45.00 per category

Total Enclosed \$ _____

Check Categories in which you will compete:

Chicken* _____ Tri-tip* _____

Set up begins at 10:00 AM on Saturday, August 24, 2019. Teams may check in on Saturday, August 24, 2019 until 12 noon. Competition judging begins 6:00 PM Saturday, August 24, 2019. Awards will be presented starting at 8:00 PM on Saturday, August 24, 2019. This is an amateur event with posted rules applicable. Additional rules may be available at sign up. Site must be torn down and free of litter before leaving the premises on Saturday, August 24, 2019.

Waiver of Liability:

In consideration of you accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against the Bakersfield Speedway, or any individual or group responsible for the organization or management of the Bakersfield Speedway.

Signature of Chief Cook _____ Date _____

Release must be signed or entry will not be processed

Send application & check made payable to: Bakersfield Speedway

Address: 5001 N. Chester Ext. Bakersfield, CA. 93308

Questions regarding the BBQ Contest and Rules Contact:

Scott Schweitzer

E-mail: scott@bakersfieldspeedway.com

RULES OF THE COMPETITION

1. ALL CONTESTANTS/CHALLENGERS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in this contest. There will be no Professional vs. Amateur Classifications. This is an "Amateur Only" event.

2. Each team will consist of a chief cook and no more than 4 assistants. Each team will provide their own pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter or participate on more than one

team per contest or multiple contests on the same date with the same team name.

3. Barbecue is defined as uncooked meat or fowl prepared over a wood or charcoal fire and basted (or not) as the cook sees fit. Entries may be submitted in 2 categories: Chicken and Tri-tip. The chicken may be whole or in pieces when cooked, but must be entered as six (6) separated, identifiable pieces. The Tri-tip must be whole, trimmed or untrimmed prior to cooking. Each entry must be enough to feed at least six (6) judges. All items must be cooked over wood or charcoal. Cooking on any other heat source is grounds for disqualification from this contest!

4. Team check in is 10:00 AM – 12 noon Saturday August 24, 2019 unless prior arrangements are made with the Bakersfield Speedway. Cooks meeting will be at 1pm – after the meeting you will be able to start cooking.

5. Someone will be on site Saturday morning to check all meat that will be used in the contest to ensure that it complies with the rules of the competition. **Pre-seasoned or pre-marinated meats are not allowed.** Meat must be raw when the contest begins. Cooking may start as soon as the meat has been approved by the inspector, and after the cooks' meeting. Pre-boiling and/or deep-frying competition meat is not allowed.

6. Once competition meat has been inspected, it may not leave the contest site.

7. ALL Competition meats MUST be inspected by a CONTEST INSPECTOR on duty at the contest during the times set by the Bakersfield Speedway, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met: After cooking, meat must be maintained at a minimum temperature of 140 degrees F. Cooked potentially hazardous food shall be cooled: 1) Within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or less. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.

8. Contestants must provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.

9. Cookers, tents*, canopies*, or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space. * Must be fire retardant.

10. Fires must be of wood or charcoal. Electric or gas grills permitted. Electric spits, augers, and forced draft accessories are permitted.

11. No open pits or holes in the ground are permitted. Fires may not be built on the ground.

12. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed during the contest. It is imperative that clean-up be thorough after the contest. Trash bins for waste will be available as well as bins for ash and coal disposal.

13. CAUSES FOR DISQUALIFICATION: (Disqualification is at the discretion of the Bakersfield Speedway)

- A. Under no circumstances are outside alcoholic beverages of any type allowed unless preapproved by the Bakersfield Speedway for cooking purposes only.
- B. Use of controlled substances by a team, its members and/or guests.
- C. Foul, abusive, or unacceptable language by a team, its members and/or guests.
- D. Excessive noise generated from speakers or radios.
- E. Use of gas or other auxiliary heat sources inside the pit.

14. YOU MUST HAVE A GOOD TIME!!!

15. Each contestant MUST submit at least six (6) separated and identifiable portions of meat in a container. Meat will be judged on TASTE, TENDERNESS and APPEARANCE.

16. Garnish is optional.

17. Marking or sculpting of any kind of the meat or container is not allowed. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, or foreign materials are permitted. No puddling of any sauce or branding of any meat is permitted.

18. Each category entry must supply enough portions for six (6) judges as well as any samples they want to give to visitors in their competition space.

19. The following cleanliness and safety rules will apply to all teams:

No use of any tobacco products while handling meats or foods. Cleanliness of the cook, assistant cooks, and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gal of water). Each team will provide a separate container for washing, rinsing, and sanitizing of utensils. A fire extinguisher is required in each cooking area and will be supplied by each team.

20. Judging times are pre-determined and enough time will be given between rounds. Judging will be done in the following order:

CHICKEN.....6:00 PM - Turn in 5:40 to 5:50
TRI-TIP.....6:30 PM – Turn in 6:10 to 6:20
Awards Ceremony 8:00 PM