

Sedro-Woolley Loggerodero

Barbecue Cook-off Rules and Guidelines

Registration will be Wednesday, June 1, 2022 from 5:00pm - 7:00pm

727 Murdock St., Sedro-Woolley, WA 98284

Mandatory Meeting will be Saturday, June 25th, 2022 at 11am

1. This is intended to inform cook-off teams of the rules and guidelines for the Sedro-Woolley Loggerodeo BBQ Cook-off. This is an amateur contest. It is first come, first entered. A minimum of 8 contestants are needed for the contest. A maximum of 10 contestants will be allowed with 2 alternates. If the minimum is not met, the contest will be cancelled. In the event that the contest is cancelled, a refund will be provided. Otherwise, all entry fees are non-refundable. Prizes to be determined for 1st, 2nd, 3rd and People's Choice. Entry fee is \$100.00 per team.

Definition of Terms

HOST: The host of the cook-off is the Sponsor/Business in charge of putting on the event.

CONTEST COMMITTEE: Individuals who are serving in the official organizational capacity at this event. The committee will be responsible for organizing the judging process to ensure fair and impartial judging.

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

CONTEST MEATS: Contest meats will be raw or uncured beef brisket and pork 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 **ONE** team per barbecue pit/area will be allowed. Each team is allowed up to 1 head chef and 2 sous chefs. Multiple entries for contest meats from any one team will not be allowed. **The head chef is the one registered.**
3. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared as the cook sees fit.
4. All entries must be prepared in as sanitary a manner as possible. **All applicable local health department rules and regulations must be complied with. Failure to comply will result in disqualification.**
5. **All applicable local fire department rules and regulations must be complied with.**
6. All fires used to prepare meat in this contest must be wood, pellet or charcoal. No BBQs, Smokers or cooking equipment is allowed under a tent or canopy.
7. Fires must be in compliance of the current burn bans.
8. Fires are not to be built on the ground. Holes or pits will not be allowed excepted when approved by the contest committee.
9. All equipment must be in good condition and working order.
10. Absolutely no firearms or explosives will be allowed.
11. There will be no refund of entry fees for any reason unless the event is cancelled. The decision(s) of the host, contest committee and judges are final.
12. No electricity will be available during the contest. Generators must be quiet and self-contained.
13. Must supply a washing station for use at your booth compliant with the Skagit County Health Department Regulations.
14. Food or meat cannot be sold from your booth during the event.
15. Competitors will choose from a hat for choice of meat at registration.

Cook/Team Responsibilities

1. If at any time, the rules or regulations for this contest are not met, you will be disqualified with no refund. All rules and regulations must be met. Please check with Skagit County Health Department and the local Fire Marshal.
2. Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of the team members and guests. Any team leaving its space in such a condition that the space requires additional cleanup other than your team will be disqualified from participation at future sanctioned events.
3. Any and all food and non-food garbage must be disposed of properly. No garbage cans will be available to use by the teams.
4. Coals, wood, chips and pellets must be disposed of in a safe manner. Please check with the local Fire Marshall.
5. Each cooking team will designate one person as the head cook and have up to two assistants.
6. Booth must be attended to at all times by you or your team and have a current Food Handlers Permit. Do not leave your area unsupervised at any time.
7. Each team should be equipped with a readily available and visible working fire extinguisher and a first aid kit. Minimum of a 5lb. ABC required.
8. A temperature log must be filled out for inspection. (We will provide)
9. Raw foods and cooked foods must be kept separate from each other whether in containers or on bbq equipment.
All foods temperatures must adhere to the Skagit Health Department Regulations.
10. Food must be protected from any source of contaminant. (Dust, bugs, coughing, etc.)
11. Sanitization buckets/stations must be set up during the competition.
12. Utensils and thermometers must be sanitized and stored in dry, clean containers. Utensils changed every 2 hours.
13. All equipment and surfaces must be clean and sanitized at all times.
14. Gloves must be worn at all times.
15. The entire team must maintain good personal hygiene, proper hair restraints and clean clothing during the event.
16. All amplified sound systems should be used in moderation throughout the cook-off. **A “quiet time” period will be in effect between 10 p.m. and 7 a.m. on contest nights.** The excessive and/or continued disturbing use of equipment will not be allowed during this time period. Anyone refusing to abide by this rule will be removed from the cook-off site.
17. The use of alcoholic beverages will be grounds for disqualification. Under NO circumstances, are alcoholic beverages to be sold or offered in any form to the general public, or the cook-off teams. Consumption of alcoholic beverages and drugs are not allowed during any and all hours of the contest.
18. Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contest.
19. Meat for the contest will be checked out upon arrival at the start of the barbecue.
20. Check-in for overnight cooking will be July 2nd between 7-8 pm or July 3rd at 6 am.
21. Any rules or regulations not followed or met during the contest, will result in a disqualification with no refund to the registrant or team.

Judging Turn-In Requirements

1. No sauces, garnishes or foil will be allowed in the judging container. Sauces may be used during the cooking process but cannot be applied for entry presentation or judging. Containers for judging will be provided for you.
2. Each contestant should submit sufficient product, sliced to facilitate adequate judging. A 2 ounce portion per judge.
3. A blind judging system will be utilized in all judging categories. Judges will reevaluate if there is a tie.
4. All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best.
5. There should be no tags or identifying marks remaining on the meat after it has been cut and put into containers.

2022 Loggerodeo Barbecue Cook-off

I would like to participate in the 2022 Loggerodeo™ Amateur Barbecue Cook-off. I understand that in order to do so, all persons must follow the rules and regulations. Failure to do so will result in disqualification. I also understand there is a fee associated with being a barbecuer at this event and agree to pay said fee. I and/or my team also understand the indemnity agreement below. I and/or my team understand that I will be held liable for the actions of myself and my team. Please provide a copy of your menu and insurance certificate. You will be required to commit to the event date of July 3rd. **The trailer, tent or vessel used must be self-contained. There are no water hookups or electricity hookups available.** The public contest hours are 12:00 pm to 2:15 pm. Judging will be at 2:30 pm with winning announcements to follow. A rough area of 10'x 20' will be allowed per barbecue and team. Access to the event for participants to set up will be available at an earlier time. Parking of non-barbecuer vessels (trucks or suvs, etc) will be available at a close location. The fee is \$100.00 per barbecue and team.

Name of Head Chef/Barbecuer (PLEASE PRINT)

Address

City State Zip Code

Phone Number Email

Vehicle, Tent Size or Trailer Length (tongue to bumper)

I and/or my team have read and understand all the foregoing Rules and Regulations.

To the fullest extent permitted by law, Contractor shall indemnify, defend, and hold harmless the Sedro-Woolley Loggerodeo™, the Sedro-Woolley Chamber of Commerce, City, agencies of the City and all officials, agents and employees of State, from and against all claims arising out of or resulting from the performance of the contract. "Claim" as used in this agreement means any financial loss, claim, suit, action, damage, or expense, including but not limited to attorney's fees, attributable for bodily injury, sickness, disease or death, or injury to or destruction of tangible property including loss of use resulting there from. Contractor's obligation to indemnify, defend, and hold harmless includes any claim by Contractor's agents, employees, representatives, or any subcontractor or its employees.

Contractor expressly agrees to indemnify, defend, and hold harmless the Sedro-Woolley, the Sedro-Woolley Loggerodeo™, Chamber of Commerce and the City for any claim arising out of or incident to Contractor's or any subcontractor's performance or failure to perform the contract. Contractor shall be required to indemnify, defend, and hold harmless the Sedro-Woolley Chamber of Commerce and the City only to the extent claim is caused in whole or part by negligent or intentional acts or omissions of the City. I and/or my team have all permits, licenses, insurance, etc. required by the city, county, and state to operate a legal business. I and/or my team are of legal age (18 years or older).

In consideration for allowing me to participate, I and/or my team agree to indemnify and hold harmless the Sedro-Woolley, the Sedro-Woolley Loggerodeo™, Chamber of Commerce and their agents, the City of Sedro-Woolley and their agents from expenses of whatsoever kind of nature, including attorney's fees incurred by reason of or in connection with participation in this event.

SIGNATURE OF HEAD COOK/BARBECUER

DATE

CONTACT PERSON FOR EVENT (if different from above)

DATE

What we provide

10x20 booth space

Hand washing station for the public (not for booth use)

Plates, napkins, and utensils for attendees

2 oz. portions cups

Container for Judges

What is required by the team the night before or morning of check-in

Non pre-marinated or seasoned uncooked meat

Meat must be sealed in original package and original receipt available upon check-in

Must arrive packed in ice

Must be USDA certified beef or pork.

Must have enough 2 oz. samples for 175 people

Food Handler's Permit

Thermometer

Canopy for preparation area

Table(s) for prep and serving

Warming equipment and/or cooling equipment

Bleach, sanitizer, rags, gloves and utensils

Must supply a washing station for use at your booth compliant with the Skagit County Health Department Regulations

Garbage can for prep waste

Knives and cutting boards

Metal receptacle for placement of ashes, coals or wood for disposal

Cooking source- wood fired BBQ's or smokers (no uncovered or open pits will be allowed on the ground)

Vehicles are not allowed in the venue after unloading or before 3:30pm after the competition

All Skagit County Health Department and Skagit County Fire Department codes and regulations must be followed.