

Live Again Ministries

Competition Application

4th Annual BBQ Cook-Off

Date: October 26th – 27th, 2018

Team Name: _____

Head Cooks Name: _____

Mailing Address: _____

City: _____

State & Zip Code: _____

Daytime Phone: _____

Cell Phone: _____

Email Address: _____

Team Members: _____

- Entry Fee: \$200.00.
- All meat will be provided by Live Again Ministries.
- All Applications Must Be Received No Later Than October 13th, 2018.
- Entry Fee **MUST** Accompany Application to Ensure Team's Reservation.
- Cooks Meeting: October 26th at 5:00pm (Someone from each team **MUST** be present for this meeting).

(Location of Cook's meeting to be announced at a later date.)

- Competition Cooking Categories: Boston Butt, Chicken, and Ribs (To be eligible for Grand Champion teams must participate in all 3 categories.).
- Trophies and cash prizes will be given.
- Please make checks payable to: "LIVE AGAIN MINISTRIES" (Include team name on checks).
- No refund will be given after a team's acceptance into the competition.
- Each Team will receive one event t-shirt. Please specify size _____.
- Additional shirts can be purchased. Please specify quantity and sizes _____.

For further information, contact Lynn Helms 704-361-6288 or redhoundog6561@yahoo.com

Application and payment may be mailed to: Live Again Ministries, P.O. Box 333, Locust, NC 28097

“2018”
4th ANNUAL
“LIVE AGAIN MINISTRIES” BARBEQUE COOK-OFF
COMMUNITY EVENT

LIABILITY STATEMENT
HOLD HARMLESS AGREEMENT

As a team in the “Live Again Ministries” barbeque cook-off (LAM) we agree to indemnify and hold harmless Live Again Ministries, its employees, and volunteers from any and all claims made against (LAM) including without limitation, all costs, liabilities, judgements, expenses, damages, or reasonable attorney’s fees arising out of or in connection with (I) any structure erected by the contestant or event, (II) any apparatus, equipment, vehicle, or personal property used by the contestants or event, (III) any act or omission to act of contestant, its team, agents, invitees, participants, representatives, employees, or agents, (IV) any claims made on account or resulting from contestant’s or its teams participation in the event. I further certify that I have read and understand all rules and regulations associated with this event. I understand that failure to comply with these rules will result in my disqualification from this contest.

Team Name

Chief Cooks Signature
Date

Print Chief Cooks Name
Date

2018
4th ANNUAL

LIVE AGAIN MINISTRIES BARBEQUE COOK OFF

COMMUNITY EVENT

RULES AND REGULATIONS

INTRODUCTION

1. THE COOKING CONTEST WILL BE LIMITED TO THE FIRST 20 PAID COOKING TEAMS
2. CONTESTANTS MUST SUPPLY ALL NEEDED EQUIPMENT AND SUPPLIES
3. LIVE AGAIN MINISTRIES WILL NOT BE RESPONSIBLE FOR ANY THEFT OR DAMAGE.
4. DECISIONS OF THE COMMITTEE CHAIRMAN AND JUDGES SHALL BE FINAL
5. THE COOKING CONTEST SHALL BE LOCATED IN THE LOCUST TOWN CENTER BEHIND THE CITY HALL BUILDING. 186 RAY KENNEDY DRIVE, LOCUST, NC.
6. **MANDATORY COOKS MEETING! OCTOBER 26TH AT 5:00 PM EACH TEAM MUST HAVE AT LEAST ONE MEMBER PRESENT AT THIS MEETING. ANY TEAM NOT REPRESENTED AT THIS MEETING WILL BE DISQUALIFIED FROM THE COMPETITION. ENTRY FEES ARE NON REFUNDABLE.**

ADMINISTRATION

1. **ALL** CONTESTANTS MUST CHECK IN AND SET UP THEIR SPACE BETWEEN 7:00 AM AND 5:00 PM FRIDAY, OCTOBER 26TH, 2018. NO CONTESTANTS WILL BE ALLOWED INTO THE COOKING AREA PRIOR TO 7:00 AM FRIDAY MORNING. **NO EXCEPTIONS.**
2. ALL APPLICATIONS AND ENTRY FEES ARE TO BE RECEIVED NO LATER THAN OCTOBER 13TH, 2018. THE CONTEST COMMITTEE RESERVES THE RIGHT TO APPROVE OR REJECT ANY ENTRY.
3. IT IS THE RESPONSIBILITY OF EACH BAR-B-QUE TEAM TO KEEP THEIR AREA CLEAN AND ASSIST IN GARBAGE AND GREASE DISPOSAL. TEAMS MUST PROVIDE THEIR OWN TRASH CANS/DRUMS, AND LINERS.
4. EACH TEAM WILL BE ALLOCATED AN APPROXIMATE SPACE OF 20 FT. X 50 FT. PROPS, TRAILERS, VEHICLES, TENTS, COVERINGS OR ANY PART OF A CONTESTANT'S EQUIPMENT MAY NOT EXCEED THE BOUNDARIES OF YOUR ASSIGNED SPACE.
5. NO ALCOHOL PERMITTED ON PREMISES.
6. NO ANIMALS OF ANY KIND ALLOWED IN THE PITS AT ANY TIME.

COOKING MEATS

- MEATS PROVIDED BY LIVE AGAIN MINISTRIES: BOSTON BUTT, CHICKEN AND RIBS. (AMOUNTS TO BE DETERMINED AND ANNOUNCED AT COOKS MEETING)
- ALL MEAT WILL BE COOKED ON-SITE.
- CONTEST MEAT SHALL NOT BE SALTED, SEASONED, MARINATED, OR INJECTED PRIOR TO 5:00PM FRIDAY, OCTOBER 26TH, 2018.
- EACH TEAM WILL BE ASKED TO COOK A SPECIFIED AMOUNT OF MEAT FOR THE EVENT.
- THE AMOUNT OF MEAT TO BE COOKED FOR THE EVENT WILL BE ANNOUNCED AT THE COOKS MEETING.
- LIVE AGAIN MINISTRIES WILL PROVIDE VOLUNTEERS TO SERVE PREPARED MEAT AT EACH PIT.

ENTRIES PER PIT

- ONLY 1 ENTRY IN EACH CATEGORY WILL BE ALLOWED PER PIT

BBQ PITS

- PIT – ANY COMMERCIAL OR HOMEMADE, TRAIERED OR UNTRAIERED, PIT OR SMOKER NORMALLY USED FOR COMPETITIVE BARBEQUE. FIRES SHALL BE OF WOOD, WOOD PELLETS, CHARCOAL, OR PROPANE GAS.
- BACKYARD COOKER – ANY COOKING DEVISE BY DESIGN OR NATURE THAT IS INHERENTLY PORTABLE AND BY DESIGN IS INTENDED FOR RECREATIONAL COOKING.
- OPEN FIRES - ALL OPEN FIRE SHALL BE CONTAINED BY SOME TYPE OF APPARATUS. NO OPEN FIRE PITS WILL BE ALLOWED.
- ALL PITS SHALL BE REQUIRED TO HAVE AN (A/B/C) RATED FIRE EXTINGUISHER.

AWARDS

- TROPHIES WILL BE AWARDED FOR THE TOP THREE POINTS TOTALS IN ALL CATEGORIES.
- GRAND CHAMPION DETERMINED BY HIGHEST CUMULATIVE POINTS TOTAL FOR ALL THREE CATAGORIES.
- RESERVE CHAMPION WILL BE THE TEAM WITH THE SECOND HIGHEST POINTS TOTAL IN ALL THREE CATEGORIES.
- TO BE ELIGIBLE FOR GRAND AND RESERVE CHAMPION YOU MUST HAVE AN ENTRY IN ALL THREE CATEGORIES.
- GRAND AND RESERVE CHAMPION WILL RECEIVE INDIVIDUAL TROPHIES.
- RIBBONS TO BE AWARDED TO 4TH – 6TH PLACE IN EACH CATEGORY.
- RIBBONS WILL BE AWARDED TO 3RD – 10TH PLACE IN THE OVERALL CATEGORY.
- IN ADDITION, THERE WILL BE A “PEOPLE’S CHOICE” AWARD THAT IS DETERMINED BY THE PUBLIC. “PEOPLE’S CHOICE” VOTES ARE MONITARY. EACH PIT WILL HAVE A VOTING BUCKET. \$1 = 1 VOTE. THE TEAM THAT RAISES THE MOST MONEY WILL RECEIVE THE “PEOPLE’S CHOICE” AWARD.

TURN IN TIMES -

TURN IN TIMES WILL BE AS FOLLOWS:

*BOSTON BUTT	10:00 AM
*CHICKEN	11:30 AM
*RIBS	1:00 PM

- A TURN IN WINDOW OF TEN (10) MINUTES BEFORE AND AFTER THE SET TIME WILL BE RECOGNIZED.
- JUDGING TRAYS RECEIVED PRIOR TO OR AFTER THAT TIME WILL NOT BE ACCEPTED FOR JUDGING.

TURN IN AMOUNTS

BOSTON BUTT – 6 INDIVIDUAL PCS.OR PROTIONS
CHICKEN - 6 INDIVIDUAL PCS. OR PORTIONS
RIBS – 6 INDIVIDUAL RIBS (MUST BE SERVED BONE-IN)

TURN IN BOX (PROVIDED)

- THE TURN IN BOX SHALL BE A HINGED STYROFOAM BOX. APPROXIMATELY 8” X 8”.
- THE CONTAINER SHALL NOT BE MARKED IN ANY WAY SO AS TO MAKE THE CONTAINER UNIQUE, OR IDENTIFIABLE.
- LID MUST BE ABLE TO CLOSE WITHOUT THE USE OF TOOTHPICKS, RUBBER BANDS, OR TAPE.
- CONTAINERS THAT WILL NOT CLOSE WILL NOT BE ACCEPTED AT TURN IN.
- MEATS MAY BE COOKED WITH SAUCES AND/OR OTHER LIQUIDS, BUT ONCE THE COOKING IS COMPLETE, SAUCES, SEASONINGS, AND/OR LIQUIDS MAY NOT BE ADDED ONCE PUT INTO THE TURN IN TRAY.
- THERE MUST BE NO PUDDLING OR POOLING OF SAUCE IN THE BOTTOM OF THE TURN IN TRAY.

GARNISH

- GARNISH IS OPTIONAL. IF USED IT IS LIMITED TO CHOPPED, SLICED, SHREDDED, OR WHOLE LEAVES OF FRESH GREEN LETTUCE, CURLY PARSLEY, FLAT LEAF PARSLEY, CURLY GREEN KALE AND/OR CILANTRO.
- PROHIBITED GARNISHES ARE TOOTHPICKS, FOILS, LETTUCE CORES AND OTHER VEGETATION, INCLUDING BUT NOT LIMITED TO ENDIVE OR RED TIPPED LETTUCE.
- “PROHIBITED” GARNISH SHALL RECEIVE A PENALTY SCORE OF “1” ON APPEARANCE ONLY.

JUDGING

- GRAND CHAMPION, AND RESERVE CHAMPION WILL BE DETERMINED BY THE TEAM WITH THE HIGEST CUMULATIVE POINT TOTAL FOR ENTRIES IN BOSTON BUTT, CHICKEN, AND RIBS.
- TO BE ELIGIBLE FOR GRAND CAMPION,AND RESERVE CHAMPION YOU MUST PARTICIPATE IN ALL THREE CATAGORIES.

- IN THE EVENT OF A TIE FOR GRAND CHAMPION, BOSTON BUTT WILL BE THE FIRST TIE BREAKER, FOLLOWED BY CHICKEN, FOLLOWED BY RIBS.
- CONTESTANTS MAY NOT SHARE COOKING EQUIPMENT. EACH SPACE WITH AN ENTRANT MUST HAVE A SEPARATE PIT AND CHIEF COOK.

FOOD SAFETY

- ALL COOKED FOOD BEING SERVED TO THE PUBLIC SHALL BE MAINTAINED AT A TEMPERATURE OF 140 DEGREES OR ABOVE, AT ALL TIMES.
- FOOD THAT HAS BEEN REMOVED FROM THE HEAT SOURCE FOR COOLING PURPOSES SHALL BE COOLED TO 40 DEGREES OR LESS WITHIN 2 HOURS OF BEING REMOVED FROM THE HEAT SOURCE.
- FOOD THAT HAS TO BE REHEATED FOR SERVING SHALL BE HEATED TO AN INTERNAL TEMPERATURE OF 165 DEGREES FOR A PERIOD OF 15 MINUTE BEFORE HOT HOLDING OR SERVICE.
- DO NOT ATTEMPT TO REHEAT FOOD IN A CROCK POT, CHAFING DISH, OR OTHER HOT HOLDING DEVICE. HOT HANDLING EQUIPMENT IS NOT DESIGNED TO REHEAT FOOD QUICKLY.

PERSONAL HYGIENE: (REQUIRED BY ALL TEAMS)

- MINIMIZE BARE HAND CONTACT WITH READY TO EAT FOOD. USE DISPOSIBLE GLOVES, TISSUES, TONGS, AND OTHER UTINSILS WHENEVER POSSIBLE.
- PROVIDE A HAND WASHING STATION WITH AT LEAST 2-3 GALLONS OF POTABLE (DRINKABLE) WATER THAT HAS A TURN OR PULL OUT VALVE TO ALLOW FREE FLOWING WATER SUCH THAT BOTH HANDS CAN BE UNDER THE WATER AT THE SAME TIME.
- PROVIDE AN EQUAL SIZE OR LARGER BUCKET UNDERNEATH TO COLLECT WASTE WATER.

WASH HANDS AFTER:

- VISITING THE REST ROOM
 - HANDLING RAW MEAT, POULTRY, OR SEAFOOD
 - TAKING OUT TRASH
 - TALKING ON THE PHONE
 - RETURNING TO THE BOOTH AFTER A BREAK
 - SMOKING OR USING TOBACCO
 - HANDLING DIRTY UTINSILS
- NO ANIMALS OF ANY KIND ALLOWED IN PITS AT ANY TIME!

UTENSIL WASHING

- EACH TEAM SHALL PROVIDE 2 LARGE BUCKETS OR TUBS (3-5 GALLON CAPACITY) FOR UTINSIL WASHING. THE FIRST CONTAINER SHALLHAVE SOAPY WATER; THE SECOND ONE A SANATIZING SOLUTION OF ONE CAP-FULL OF BLEACH FOR EVERY GALLON OF WATER. THE BUCKETS OR TUBS SHALL BE LARGE ENOUGH TO WASH THE LARGEST UTINSIL.