

Rodeo Roll
at Regal Ranch



BAR-B-QUE CONTEST RULES
CONTEST DATE: APRIL 16, 2010 7:00pm

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General Information

Invitations to participate in the Grace School Bar-B-Que Contest are extended at the sole discretion of the Grace School Parents Club. Invitations to participate in the contest are offered to the parents, friends and families of Grace School and Grace Presbyterian Church and are non-transferable.

Rules and guidelines are determined by the Committee Chairman and Cooking Teams Chairman and may be modified or expanded at any time. Teams will be provided written notice and/or verbal notice of changes to rules.

The Chief Cook's meeting is MANDATORY for ALL teams (an official team representative MUST attend) and will include questions and answers about the contest event. Teams not attending may forfeit their entry fee and opportunity to participate.

Team Entry

Teams who register to participate must complete the entry form and return it by the date indicated on the entry form. Only complete entry forms will be accepted. Teams are required to:

1. Complete all information requested on the entry form.
2. Sign the release of liability and indemnity agreement.
3. Submit the entry form, signed indemnity agreement and entry fee. The 2010 entry fee is \$1,200 per six person team and should be made payable to GSPC. Entry fees for returning teams are \$1,000 per six person team. This is a tax deductible contribution.

Team Spaces

The committee provides ONLY the space, electricity and water; each team is responsible for providing all other equipment and supplies.

Size: The team spaces are 15' x 30'. All spaces are assigned by the Committee Chairman.

- A single team may occupy no more than two spaces.

Requests: Requests to be located in a specific area of the contest or next to a particular team must be submitted in writing by all involved teams by the entry form due date. Teams will be notified of the decision at the mandatory Chief Cook's Meeting.

Boundaries: Teams must fit all structures, equipment, supplies, etc. within the boundaries of their assigned space.

- Teams may not extend, under any circumstances, into any utility alleys created between team spaces. All power alleys and easements must be left clear and open at all times, including during move-in.
- If a tent is to be staked, a team representative must be present while the tent is being erected to ensure the tent is placed correctly in the space.

Power: Each space will be provided a maximum of 40 amps of electricity.

- Personal Generators are not allowed.

Interaction with the Guests:

- Exterior décor must be appropriate for viewing by a public audience of all ages and may not consist of material having a political, discriminatory or lewd nature.
- The committee Chairman and management staff have the right to prohibit or require the removal/cessation of any décor, signage, activity or other materials/behaviors they determine detract from the general character of Grace School.

Waste Management:

- Each team must provide a clean and sanitary work space.
- It is the team’s responsibility to empty trash receptacles into the garbage designated area prior to and after the event.

Structures and Equipment:

- No two-story structures are permitted.
- All facades or temporary structures must be secured.
- Balloons, inflatables and/or other aerial objects may not be used by contestants for identification, decoration or advertising.
- Holes, dug pits or open flames in boxes are not permitted.

Move-in: TBD and announced at Chief Cooks Meeting

Move-out: TBD and announced at Chief Cooks Meeting

Fire Code

General Rules: The following rules are mandated by the City of Houston Fire Marshal. No exceptions to these rules will be granted. Adherence to these rules is a condition of participation in the contest.

1. Each team will include the number and location of all cooking appliances.
2. Smoking is not permitted inside of any tent structure or within 20 feet of a tent structure.
3. LP-gas cylinders are not permitted.
4. A fire extinguisher with a minimum rating of 2-A, 10-B:C must be in an easily accessible area.
5. Per facility contract, each team is also required to have a bucket of sand and a bucket of water that is easily accessible in case of fire.

6. All tents, canopies, tarps and decorations should be flame retardant or be treated with an approved material.
7. Combustible materials such as hay or straw may be used inside or outside of any team space but may need to be moved based on the discretion of the Equipment/Layout Coordinator or Chairman. Trash and rubbish shall not be allowed to accumulate.
8. Portable generators are not allowed.
9. All charcoal will be started with an electrical starter designed for this purpose. The use of liquid starters will be permitted but is discouraged (self-starting charcoal is recommended).
10. A metal pan constructed of a minimum of 18-gauge sheet metal is recommended and placed under the firebox of bar-b-que pits to catch live coals that may fall onto the ground. The dimensions of the pan shall be such that it will provide complete coverage beneath any openings under the pit firebox.
11. All electrical cords on the ground shall be protected as per the City Electrical Code (NEC).
12. Teams using hot coals must have a metal container with a lid to dispose of any hot embers.
13. Strings of lights may not come in contact with any metal objects including staples.
14. Pyrotechnics of any kind are strictly prohibited.

Health Regulations

General Guidelines: The following guidelines are mandated by the City of Houston Health Departments. All teams are required to adhere to these guidelines.

1. A cover is required over all open food preparation areas.
2. Hairnets or hats must be worn by servers and workers. Sun visors are not acceptable.
3. Three containers of water are recommended at all times, one-gallon minimum each:
 - a. First Bucket – Soap and water for washing, unless a sink and running water are available and usable.
 - b. Second Bucket – Clean water for rinsing, unless a sink and running water are available and usable.
 - c. Third Bucket – One cap of bleach per gallon of water for sanitizing.
4. Keep all food covered.
5. Keep food, paper products and equipment that are not stored in a waterproof container at least six inches off the floor.
6. Keep cold food stored on ice or refrigerated at all times. The food temperature must be maintained at 45 degrees Fahrenheit.
7. Heated food should be maintained at 140 degrees Fahrenheit on a pit or stove. If you are reheating cooked or refrigerated foods, reheat rapidly to 165 degrees Fahrenheit (use pit).
8. Smoking tobacco of any kind in food or drink serving areas is not permitted.

Parking

On Site Parking will be provided at the facility.

Beverages

No alcoholic beverages may be brought in to the facility. The facility will have Beer, Wine & Margaritas available to purchase. All alcohol must be purchased from the facility.

Other Beverages: Soda, water and any NON-alcoholic beverages are permitted.

- Glass bottles/containers of any kind must be kept inside the contestant's space. No glass is allowed in the general area.
- It is the responsibility of the team to ensure the safety of its area.
- We encourage teams to bring in adequate supplies of these items during the Thursday and Friday morning restock times. There will be no beer or wine available for purchase or delivery after the start time of the contest (April 16th 7:00pm).

Responsible Alcohol Management

Team Responsibility: Each team must comply with all pertinent laws and ordinances, including, but not limited to, Texas Alcoholic Beverage Code and any additional rules of the committee.

Individual Responsibility: Each team will be held responsible for the conduct of his/her team members and any persons who are or have been in his/her space.

Special Guidelines / Code Of Conduct

General Rules:

1. Animals are NOT permitted on the grounds except for Seeing Eye dogs or certified "human assistance" dogs.
2. Shoes and shirts are required at all times.
 - a. Any person wearing inappropriate or not wearing appropriate clothing will be asked to leave the contest.
 - b. Clothing may not be of a political, discriminatory or lewd nature.

- c. The committee Chairman and management staff or law enforcement hired by the Grace School Parents Club will determine if clothing of a contest guest or team member detracts from the general character of the event.

Contest Hours

Contest Hours: The contest is open to the cooking teams during the following hours:

Friday: 4 p.m. to 12 a.m. (set up only)

Saturday: 6am to Event Conclusion (**all teams must be completely moved out from the contest premises by Saturday April 17th 9:00 a.m.**)

Guest Food Service: Cooking Teams will be allowed to participate on a voluntary basis and provide meat of their choice (brisket, chicken, ribs and/or specialty meats) to the paid invited guests. The facility will be responsible for providing side items and for the serving of food to all of the paid invited guests. This service will be available during specified food service hours.

Safety/Security & Damages

Safety and security in and around the immediate perimeter of the contestant space is the sole responsibility of the contestant. Grace School Parents Club is not responsible for theft or damage to the property of a contestant, its members or guests nor injury to team members or guests who are in or have been in the space of a contestant. Teams must sign a release of liability and indemnity agreement stating such.

Judging – Meat/Other

Every contestant **MUST** participate in the meat judging contest.

Cooking Equipment: Contestants may **NOT** share cooking equipment.

- Each space with an entry must have a separate pit and chief cook.
- Pits may be located anywhere within those contiguous spaces; however, each pit must be clearly labeled with the team it represents for the duration of the contest.
- Contestant supervisors will monitor the cooking and witness the contest tagged meat on a separate pit with a separate chief cook.
- Under **NO** circumstances will one person be allowed to monitor the cooking on several pits. Violations will result in disqualification.

Cooking Rules and Regulations:

1. Only fires from wood or wood substance (no electric or gas) are permissible.
2. Pre-cooked, salted, seasoned or marinated meat is not allowed.
3. Each team will submit for judging one of the following; beef brisket, pork spare ribs or chicken. No combinations of the above are acceptable, and each team may submit only one type.

4. Contestants may cook as much as they would like but the delivery of the meat shall be limited to the designated delivery dish to the judging station. The amount of food shall be ample enough for 10 judges.
5. The use of aluminum foil in the turn-in container is optional.
6. Contestants may trim tagged meat after inspection.
7. Meat tagging will be from 6:00pm – 8:00pm Thursday, April 15th
8. Judging will begin at approximately 7:00pm Friday with the winners being announced at approximately 10:30pm Friday. (Meat pick-up starts at 6:30pm on Friday)

Awards

Awards will be provided to the winners of the following categories:

Judging Categories:

- Overall Grand Champion
- Champion Brisket
- Champion Ribs
- Champion Chicken
- Best Team Costume
- Best Dessert
- Most Unique Pit & Space