

CERES BANDS, BREWS & BBQ

Saturday, Oct. 14, 2023 | 10 am - 5 pm

GEORGE COSTA FIELDS



2023 BBQ TEAM RULES

TIME SCHEDULE:

EARLY SET UP AVAILABLE - FRIDAY, OCTOBER 13 FROM 3:00 TO 8:00 PM

SET UP SATURDAY, OCTOBER 14: 6:00 TO 7:30 AM (please no early birds!) ALL NON-COOK RELATED VEHICLES MUST BE REMOVED FROM THE FIELD BY 7:30 AM.

- 9 AM - COOKS MEETING AT JUDGE'S TENT
- 10 AM – EVENT OPENS TO PUBLIC
- 11:45 AM - TRI-TIP Turn-In
- 12:30 pm - RIB Turn-In
- 3:00 pm - AWARDS

VENDING: Teams selling anything other than the ribs provided by the organizer must have a separate window to serve their vending food from. ALL TEAMS regardless of vending or not are required to complete and submit the Public Health TFF form along with your Team and/or Food Vendor Applications & Fees. No drinks shall be allowed for sale by teams. Your space is 20x20 for both your awnings/tents and smokers.

NOTE: Stanislaus County Health will be conducting phone interviews. When interviewed please advise them that:

1. All food shall be prepped and cooked ON SITE, the day of the event.
2. You will have appropriate wash basins.
3. Your smokers are outside of your awnings/tents.
4. Tarps shall be on the floor of your awnings/tents and under grills to prevent dripping onto the grass.
5. You will have current and working fire extinguishers on site.
6. Your canopies/awnings have front and side mesh walls & windows have Velcro for easy opening.
7. You are responsible for removing grease and ashes from the site.

TEAMS ARE ENCOURAGED TO BRING THE FOLLOWING ITEMS. THOSE ITEMS WITH AN * ARE REQUIRED:

- *FIRE EXTINGUISHER – (*Current date & fully operational)
- *CANOPY WITH MESH SIDE WALLS & FRONT WALL - (Stan. Co. Public Health requirement)
- TENT, TABLES, CHAIRS, ETC.
- CUTTING BOARDS & ALL COOK TEAM TOOLS, ETC.
- RUBS, SAUCES, INJECTIONS, ALL FLAVORINGS PRODUCTS, ETC.
- HOT WATER SUPPLY (IGLOO COOLER)
- COLD WATER SUPPLY (IGLOO COOLER, GALLON CONTAINERS, ETC.) We do have cold potable water onsite to refill jugs.
- PAPER TOWELS, CLEANING SUPPLIES, ETC.
- DISH SOAP, HAND SOAP, BLEACH & WATER SOLUTION MIX
- GARBAGE CANS & BAGS
- *COOKERS MUST BE WOOD, WOOD PELLET OR CHARCOAL.

2023 BBQ TEAM RULES CONTINUED

MEAT INSPECTION: Friday after 5pm, and again Saturday at 6am. Contact Tracy Allen - Contest Head Judge @ 916-712-9570 if you need additional time.

MANDATORY TEAM MEETING: 9:00 AM AT THE JUDGE'S TENT

All teams will turn in **Tri Tip at 11:45 am & Ribs at 12:30 pm**. Your turn-in Boxes will be distributed immediately after the meeting. **Do not make any marks on the turn-in box**. If your box gets damaged in any way, please see Tracy in the judging tent for a replacement. This Competition is an **8-PIECE minimum, Garnish OPTIONAL** competition.

Judges may not shake or separate pieces when removing samples from the box. Ribs must be served Bone in, not Country Style. Tri-Tip may be served sliced, diced, chunked, cubed or pulled. Your meats may not be branded, sculpted or otherwise marked in any distinguishing way that might make it identifiable to the judges.

GARNISH & SAUCE: Garnish may be any green leaf lettuce (no cores, red tips, or cabbage), any Parsley, Cilantro, or any Kale (no stems). Nothing else in the box (foil, toothpicks, pooled/side sauce, any other vegetation, etc.). Anything in the box other than a legal garnish & the correct protein may be grounds for disqualification. Entries may be served sauced or un-sauced. If sauced, no chunks in sauce greater than 1/4" & sauce must be applied directly to the meat. No pooled or containers of sauce allowed in box.

While this is **NOT a KCBS sanctioned event**, we do follow most national standard competition judging guidelines. The judges are experienced and follow the basic and standard competition scoring guidelines. Your entries are judged in three categories: Appearance, Taste and Tenderness. There are six judges scoring your entries, the lowest scoring judges' scores are dropped and the remaining five make up your weighted scores for a possible 180 for each meat.

MEATS:

- All competition meat must start out raw. No pre-treating of meats prior to inspection.
- ALL uncooked meats must be kept cold, below 40* at inspection and prior to cooking and above 140* after cooking. All these items will be inspected prior to competition.

CLEAN UP:

- Teams are required to bag their own trash & dispose of all trash bags in the provided bins on site.
- Teams are required to remove their Hot Ash from the event.
- Teams are required to use a ground cover inside their awnings and under their pits to avoid any grease residue on the grass.
- You ARE RESPONSIBLE to ensure you do not leave any grease behind from your pit on the grass.
- Thank you in advance for keeping the parking lot as clean as we find it.

PEOPLE'S CHOICE:

- Customers buy a ticket package for \$15: FIVE TASTINGS & 1 People's Choice Vote | 1 TICKET = 1 RIB
- We will supply the boats, napkins a container for PC Voting Token and a container for your Rib Tickets, which will be collected at the close of the People's Choice Public Tasting.
- Please bring your own Sauces/Rubs.
- Those teams that cook 20 racks will receive \$25 at the end of the event. Those teams cooking less than 20 shall be paid out \$1.00 per rack.

AWARDS:

- Awards & Cash Prizes for 1st-3rd Place in both Tri-Tip & Ribs.
- Awards & Cash Prizes for Overall Grand & Reserve Grand Champions.
- People's Choice Trophy for the team with the Most Votes.

Team Name: _____ **Team Captain:** _____

Signature: _____ **Date:** _____