



## **Rib Cook-Off Rules & Registration**

**Date/Time:** Sunday, July 28<sup>th</sup>, 2019 8:00 am

**Location:** Heritage Square

**Offering:** All meat supplied by **Bentinck Packers**. Teams are prohibited from supplying their own meat.

**Team Prizes:** 1<sup>st</sup> place trophy and \$300 cash prize, 2<sup>nd</sup> place \$75 cash prize, last place trophy

**Competitors:** Pro and amateur teams.

**Application Deadline:** Friday, July 12<sup>th</sup>, 2019 at 4:00 pm

**Entry Fee:** \$75.00

*CHEQUE – Make payable to:*

Hanover Sights & Sounds Festival

269 7<sup>th</sup> Avenue

Hanover, ON

N4N2H5

### **Competition Rules:**

1. **RIBS COOKED ON SITE:** All ribs must be cooked from scratch on site the day of the cook-off. All ribs must be prepared in the open. One cook must be at a station at all times (no unattended kitchens). Teams must begin set-up and prep at 8:30 am (no earlier)
2. You will be provided a 10 x 10 space to set up and cook
3. **RIBS COOKED FROM SCRATCH.** 'Scratch' is defined as starting with raw meat (provided by the Hanover Sights & Sounds Festival. You will need to provide the cooking mechanism – propane barbecue etc. Pork ribs to be provided; will be cut into squares with the tip & brisket removed.
4. Commercial Rib Seasoning is permissible (no packets of instant rib seasoning or any other pre-packaged seasoning allowed).
5. **SANITATION:** Cooks are to prepare and cook ribs in as sanitary a manner as possible.
6. **INSPECTION OF COOKING CONDITIONS:** Cooking conditions are subject to inspecting (before & during) by the Hanover Sights & Sounds Officials or his/her designee. (Failure to comply is subject to disqualification)
7. **COOKS MAY HAVE TO TASTE THEIR RIBS:** Rib cooks have to use disposable cutlery. (If a contestant refuses, his or her ribs will be disqualified.)
8. Plan to make 2 racks of ribs. We provide 2 racks of ribs per team.
9. **HYGIENE/FOOD Handling:** Please attempt to keep foreign debris out of your ribs. Head cook is responsible for maintaining a clean and hygienic area and will ensure that all food is prepared and handled in a safe manner.

### **Participation Rules:**

- Two member's maximum on a team. The winning team will be awarded one prize per team.
- Ribs must be prepared and cooked on site from scratch
- The temperature of your ribs must reach 71 degrees (160F) before it can be served or judged

- All ingredients must be prepared (chopped, sliced or diced etc.) on site, during the competition, and not prior to the event start. All teams must furnish their own cooking utensils and equipment including a water container (for washing hands) with spigot and a 5 gallon catch pail.
- Only fresh and store bought un-opened canned ingredients can be used. Home sealed canning will NOT be permitted. No instant mixes or packets of any combination are accepted.
- No Alcohol permitted in your ribs, in your cooking area for consumption or in the cook-off site. This will result in immediate disqualification & ejection from the site. No exceptions, no refunds.
- Each team MUST provide a list of ALL potential ingredients (not your recipe) proposed to be in their ribs at their station. This must be in a visible location on your table (to protect those with food allergies)
- Ribs blind hand in time will be 2:30 pm. Competition area is next to the Heritage Square tent (please refer to the Sights & Sounds festival website sitemap). Winners will be announced at 3:00 pm in the Heritage Square Tent.

#### **Cleaning and Preparation:**

- Clean your food thermometer in warm, soapy water before each use.
- Always wash your hands before and after you touch raw meat
- Wash your hands with soap and warm water for at least 15 seconds, or with an alcohol-based hand rub
- If you've used a plate or utensils to handle raw food, don't use them again until you've washed them thoroughly
- Use separate cutting boards for produce and raw meat
- Use paper towels to wipe kitchen surfaces. Do not use sponges
- Sanitize counter tops, cutting boards, and utensils before and after preparing food

#### **Team to Provide:**

- All ingredients to add to their Ribs
- Tables, chairs, wipe-able tablecloth, etc.
- Responsible for own trash and clean up in your area
- No additional food or beverage items can be sold or given.
- All coolers must use ice packs, NOT 'ICE'
- Aprons & hair restraints i.e. pony tail, hair nets, hat or toque for hair restraint.

Your ingredient COSTS: \$20.00 - \$50.00 average. Chef Dependent

#### **Hanover Sights & Sounds Festival to provide:**

- 2 racks of Government Inspected Ribs
- Event garbage cans

Either the Chef or Sous Chef participating in the event must be over the age of 18

You will need to bring everything you might require to make your ribs. Rule of thumb – if you think you might need it, bring it. Items you might need:

- Propane for grill
- Grill
- Ingredients
- Pot
- Can opener
- Unused cutting boards & cooking utensils
- Hot Pads
- Containers to take away your leftovers
- Cooler

**Judging:**

There will be one professional judge on-site along with two celebrity judges. Judging criteria to follow.

## Team Application

Team Name: \_\_\_\_\_

Team Chef Name

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-mail: \_\_\_\_\_

Sous Chef Name

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Each team **MUST** complete the vendor application with the Grey Bruce Health Unit. Link to the application form is listed here: <https://www.publichealthgreybruce.on.ca/Your-Environment/Food-Safety/Special-Event-Application/Food-Vendor-Applicaton>