



Sanctioned Event



Choose Top 3 Preferred Spots (see layout)

1. _____
2. _____
3. _____

10th Annual BBQ Cook-Off & Family Festival REGISTRATION FORM for May 6, 2017 Cook-Off

ALL teams MUST check in at 12 noon on Friday, May 5

Team Name: _____

Head Cook Name: _____ Shirt Size (circle): S M L XL XXL 3XL 4XL

Phone #: _____ Email: _____

Address: _____

City, State, Zip _____



**Learn from the experts
at the Kick-Off Party
January 29, 3-5pm
Visit bcmud.org/cookoff**

LIST ALL TEAM MEMBERS BELOW: Is any member a BCMUD Resident? If YES, include water bill for proof. Yes No

IBCA sanctioned event. All IBCA rules apply please read all rules at link below:

<http://ibcabbq.org/wp-content/uploads/Sept-1-2016-Rules.pdf>

FEES : **Resident** Team Registration and Entry Fee - **\$75** + \$50 deposit (refunded if site is left clean)
Non-resident Team Registration and Entry Fee - **\$125** + \$50 deposit (refunded if site is left clean)
ALL SPOTS INCLUDE WATER AND ELECTRIC HOOK-UPS.

MAIL, DROP IN WATER BILL BOX OR HAND DELIVER CHECK AND REGISTRATION FORM TO:

Checks payable to => **Brushy Creek Municipal Utility District**
 ATTN: BBQ Cook-Off
 16318 Great Oaks Drive
 Round Rock, TX 78681

COMPETITION CATEGORIES: **Please check ALL categories you will be participating in:**
 Awards for all categories will include a plaque. No cash prizes will be given.

- Brisket** **Pork Spareribs** **Chicken -2 Chicken Halves** **Showmanship Award**
 Jackpot Beans **Cook's Choice** **Dessert Contest (Friday)**

VENDING: **Check if your team will be selling their BBQ at the Cook-Off.** Vending is encouraged.

COOKER'S CAMPOUT: **Check if your team would like to reserve a RV site.**

Limited sites available at no charge. **Reservations required.** Dimensions of RV: _____X_____

CHECK THE NEIGHBORHOOD YOU ARE REPRESENTING IN THE DISTRICT:

- Sendero Springs Highland Horizon Highland Horizon Enclave Cat Hollow Village of Brushy Creek
 Meadows of Brushy Creek Woods of Brushy Creek Brushy Creek South Highlands of Brushy Creek
 Cat Hollow Condominiums Hunter Brook Liberty Village & Neenah Oaks Brushy Creek North

Admin purposes only: Registration Rules & Regulations Layout Timeline Food Service Requirements



10th Annual BBQ Cook-Off & Family Festival

Rules & Regulations for May 6, 2017 Cook-Off

DISCLAIMER: The Brushy Creek Municipal Utility District is not responsible for damage to any personal property or personal injury sustained during the course of the event by event attendees, other cooks or by provided utilities.

- 1. PRIZES** – Prizes for all cooking categories will include a plaque for First, Second, and Third Place and a recognition certificate for places Fourth through Tenth. No cash prizes will be awarded. The event will still be IBCA sanctioned, and we will still take up to 50 teams which will qualify the Grand and Reserve Champions to qualify for further invitationals through the IBCA.
- 2. REGISTRATION DATES** – Registration will open on **January 16, 2017** for teams that include a BCMUD Resident or teams committing to serving as food vendors for the event. Teams must include a copy of the resident's water bill as proof of residency in order for the registration to be accepted. On **January 30, 2017** registration will open additionally to any team that competed in the 2016 Brushy Creek Backyard BBQ Cook-Off. Teams must have the same Head Cook as in 2016 to be considered a returning team. Open registration will begin on **February 13, 2017**. Any registration forms received before the eligible registration date will be returned. Only 50 spaces are available.
- 3. SPOT ASSIGNMENTS** – Due to the new 2017 layout, no previous spots are guaranteed. Spots will be assigned on a first come, first serve basis. Please list your top three spot selections on the Registration Form and we will do our best to accommodate accordingly. Attached is the new layout.
- 4. SERVING AS A COOKER TEAM FOOD VENDOR** – Since this event accompanies a festival with attendees seeking to purchase BBQ plates, we are offering the opportunity for cook-off teams to sell food to event attendees as vendors. If you are interested in getting more information on this option, please indicate by checking the box on the registration form. Once your form is received we will send you the "cooker as vendor" guidelines and you can then make the decision if your team will be interested in participating this way. Vendor teams will be guaranteed into spots 1 through 7 which are prime locations for event attendee traffic. The District will also be providing a covered seating area near vendors and signage around the vendor team spots to increase visibility of cooker vendors.
- 5. BACKYARD CHAMPION & RESERVE BACKYARD CHAMPION AWARDS** – This award is to honor all the Brushy Creek residents who take part in this event. Any team entering the Cook-Off whose Head Cook is a BCMUD Resident (a copy of the Head Cook's water bill must be included with the team's registration for proof of residency) will have their points totaled similar to the Grand Championship Award and the highest amount of points will be awarded the Backyard Champion with the second highest points awarded the Reserve Backyard Champion. The winners of these two awards will receive a plaque, free entry into the following year's Cook-Off and bragging rights as the best resident cook-off teams. The Backyard Champion or Reserve Backyard Champion will not qualify your team with IBCA for national competition. This category will give local teams a chance of bringing home the highest honor available at this event.
- 6. SHOWMANSHIP AWARD** – This prize category will be awarded to the team or individual who displays the most showmanship during the event. This can be done by dressing in costumes, decorating your area, etc. A team of judges will patrol the Cook-Off field and will select a winner to be awarded at the awards ceremony. The prize will be a Backyard BBQ Cook-Off Award plaque for First Place, and certificates for Second and Third place.
- 7. TEAMS & ARRIVAL** – A contestant or team consists of one head cook and no more than four assistants. Contestants may arrive to drop off supplies and RV's on the BBQ Cook Off grounds beginning at 6pm on Thursday, May 4, 2017. Official check in will not begin until Friday, May 5th at noon. All contestants MUST be in place by 7:00 PM on May 5, 2017. Each cooking team will receive 2 parking passes in their packet that will allow only 2 vehicles on the cook off site during set up and take down times. The passes must be visible from the dash board on the driver's side as vehicle enters the field. As of 9:00 PM on May 5 until 7:00PM on May 6th all vehicles on your site must remain parked and must be contained in the perimeter of your lot. If you are planning to bring an RV on-site you must notify us at time of registration. No RV accommodations will be made at time of arrival. Vehicles that need to leave the site must be parked in a parking lot, not on the cook-off lot.

8. **CLEANING CHECK LIST AND DEPOSIT** - All contestants will be responsible for cleaning all items listed on their cleaning check lists handed out at Check-In. These items include but are not limited to returning trash cans, picking up food remains, disposing of grease, etc. On Sunday, May 8th the Brushy Creeks Programs Staff will walk each individual cooker site to ensure cleanliness. If spots do not meet all guidelines listed on their individual check list the \$50 cleaning deposit will not be returned.
9. **COOKED ON SITE** – All meats will be cooked on-site, without pre-cooking or marinating. Random inspections may be performed to assure that meat is not prepared prior to the official start of the competition as defined by the promoter. **All meat must still be in its ORIGINAL packaging when you arrive for the event.**
Meat inspection will take place on Friday, May 5th starting at 1:00 PM. All meat inspections will be completed by 7:00 PM.
10. **SANITATION** – Cooks are to prepare and cook in as sanitary a manner as possible by following the attached Temporary Food Permit Requirements. Cooking conditions are subject to inspection by the IBCA judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
11. **ENTRIES PER PIT** – Only one entry (one head cook) will cook on a given pit. It will be the responsibility of the promoters to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
12. **BBQ PITS** – All cooking must be done by wood ONLY. This does include the use of charcoal. No commercial pits, gas or electricity allowed. Cookers may use propane only to start their fire, not to cook with. Random inspections may be done to ensure this rule is followed. Gas can only be used for entries in Jackpot Beans.
13. **OPEN FIRES** – No open ground fires are allowed, including enclosed backyard fire pits. Each cook site will be required by Sam Bass Fire Department to have at a minimum one Dry Chemical Fire Extinguisher classification: 3-A:40-B:C. Each extinguisher must have been inspected and tagged within the last year using any date after 5/7/16. Each cook site will be required by Sam Bass Fire Department to have Burn barrels that must be above the ground.
14. **CATEGORIES** – Only the following meat categories and/or cuts of meats are allowed.
 - Beef Brisket** -- 9 Full Slices
 - Pork/Spare Ribs** -- 9 Individual Pork Spare Ribs
 - Chicken** – 2 separate halves -fully jointed domestic chicken that includes a breast, wing, wing tip, thigh and drumstick.
 - Cook's Choice** – meats other than those listed above. This category may include, but is not limited to, goat, mutton, fish, and crustacean, wild game or wild fowl. All Open categories must be cooked on site.
 - Beans** – dry Pinto Beans cooked on site – nothing larger than the bean to be put into the turn-in cup.
15. **DOUBLE NUMBER SYSTEM** – The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced to allow unbiased voting.
16. **JUDGING TRAYS** – Furnished by IBCA Head Judge.
17. **JUDGING TRAY CONTENTS** – The Head Judge will let you know the exact quantities and cuts of meat that will be placed in judging trays. This will normally be accomplished at the cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect true quality of the cooked meats.

Recommended amounts* are as follows

- | | |
|-------------------------|---|
| Brisket - | Nine (9) full slices approximately ¼" to 3/8" thick recommended |
| Pork Spare Rib - | Nine (9) individual cut ribs (bone-in) |
| Chicken - | Two (2) separate Halves- fully jointed chicken to include breast, wing with tip (visible not tucked under), thigh & drumstick. Skin on. |

18. **TURN-IN TIME** – Turn-in times for each category shall be pre-set – but may be changed at the Judge’s discretion. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.
19. **JUDGES** – A minimum of five (5) judges per table will be utilized during initial judging. Subsequent levels of judging should utilize a minimum of seven (7) or a maximum of nine (9) judges per table. Head Cooks are prohibited to participate as judges.
20. **DESSERT CONTEST**- Dessert entries will be assigned a number and judging will take place before the entrant’s names are identified. Entries may not contain any labeling of any kind other than the Category and Entry number. All desserts must be made from scratch. The desserts do NOT have to be cooked on site. Upon check-in to the Cook-Off (Friday after 12pm) you may pick up your turn in trays for this competition. Turn in time for Desserts is 5:30pm. Entries must be turned in to the Judging Room inside the community center no later than 5:45pm, in order to begin the judging at 6pm. Please provide enough samples for 10-15 individuals to taste your entry.
21. **TEMPORARY FOOD PERMITS** – Any cooker team selling food as a vendor must have a temporary food permit from the Williamson County Health Department. Teams NOT selling food do not need to obtain a temporary food permit, but we do ask that all teams follow the Temporary Food Permit Requirements included at the end of this rules packet to ensure proper food handling by all teams.
22. **WATER AND ELECTRIC HOOK UPS** – Brushy Creek is providing electric hook-ups and access to water at no cost, but we must know in advance if you will be drawing from our generators. If you do receive an electric hook up you cannot draw over 20 amps of power. If you are bringing your own generator, only whisper quiet generators are allowed. Anyone wishing to connect to our generators must be prepared by providing their own regular outlet plug for their electricity connection or provide their own adapter (20 amp plug). Teams must provide all extension cords needed. Teams must also provide their own hoses and hose connectors to be able to utilize the water access. The District is not responsible for any damage to items that are plugged into the generators.
23. **SOUND** – Music and/or sound equipment within your team area is allowed. However, excessive loud or inappropriate music and/or sounds that interfere with announcements, scheduled live bands and entertainment on stage, or which intrude upon or interfere with the comfort of fellow contestants will not be allowed or tolerated. Offenders will receive no more than 3 warnings from the contest organizers and non-compliance will be grounds for disqualification from the Cook-Off and expulsion from the Cook-Off Grounds. ***Loud music will not be tolerated after 10 pm on Friday or Saturday night or before 7 am on Saturday morning.***
24. **QUIET TIME/LIMITED VEHICLE USE** – Quiet time and no vehicle use will begin at 10 PM each night and last until 7 AM the next morning. We ask that after 10 PM you discontinue use of all loud equipment/music and do not drive vehicles on/off the Cook Off grounds. During the contest there is no use of vehicles on contest grounds. This includes olarises, and motor bikes. Once you park your rig/vehicle, please leave it in place until you leave for good at the end of the event. If you know you must drive your vehicle during the contest please park it in the parking lots attached to the Cook Off grounds and not in your space on the Cook-off field.
25. **CONDUCT & ALCOHOL CONSUMPTION** – The Head Cook for each team will be responsible for the conduct of his/her team, guests or invitees. As well, the Head Cook will be responsible for their team’s compliance with the rules and regulations outlined in this information packet. Alcohol will be allowed on the Cook Off grounds (no glass containers); however excessive use of alcoholic beverages will be grounds for disqualification. Excessive use will be determined by on site security and the contest organizers. **Cook Off teams may not for any reason give festival attendees alcohol in any form. This will result in disqualification with no refund.**
26. **SELLING ITEMS** – Teams that are not already committed as vendor teams will not be allowed to sell any items from their site. **This includes BBQ and alcoholic beverages.** If your team is interested in selling any sort of item please contact f.curtis@bcmud.org directly to see if that option is available to you.
27. **ANIMALS** – Due to the large volume of people that will be in attendance at the event, and the volume of the music that will be played, it is suggested that teams do not bring pets with them. However, if you have a large crowd friendly/loud noise tolerant/well mannered pet that will not be a distraction to anyone and you choose to bring them, they must be on a leash or kenneled at all times even in your competition space.

29. PRIZES –

Backyard Champion – Plaque and free entry into following year's BBQ Cook-Off

Reserve Backyard Champion – Plaque and free entry into following year's BBQ Cook-Off

Grand Champion – Plaque and free entry into following year's BBQ Cook-Off

Reserve Grand Champion – Plaque and free entry into following year's BBQ Cook-Off

Showmanship Award

1st Place – Award Plaque

2nd & 3rd Place – Certificate

Cook's Choice

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Championship Brisket

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Pork Spare Ribs

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Chicken

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Jackpot Beans

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate



10th Annual BBQ Cook-Off & Family Festival

Timeline of Events for May 6, 2017 Cook-Off*

*times subject to change

FRIDAY, MAY 5, 2017

12:00 PM – Check-in Begins. Pick up Dessert Contest Trays.

1:00 PM – Meat Inspections Begin

6:00-8:00 PM – Live Music

7:00 PM –Head Cook’s Meeting

8:00 PM – Family Movie (Displayed on big screen in the parking lot)

9:00 PM – Remove Extra Vehicles from grounds

10:00 PM -7:00 AM – Quiet Time

Friday Night Dessert Competition:

5:30 PM – Turn in Desserts

6:00-7:00 PM-- Dessert Judging

7:00 PM-- Cook’s Meeting & Dessert Contest Winners Announced

SATURDAY, MAY 6, 2017

7:00 AM – Quiet Time Ends

10:00 AM – Turn in Beans

11:30 AM – Turn in Cooks’ Choice

1:00 PM – Turn in Chicken

2:30 PM – Turn in Spare Ribs

4:00 PM – Turn in Brisket

6:30 PM-7:00PM – Award Ceremony

7:00PM-8:00PM-Live Music

10:00 PM – Quiet Time Begins

SUNDAY, MAY 7, 2017

7:00 AM – Quiet Time Ends

9:00 AM – **Power Cut Off**

10:00 AM – All Rigs Must Be Removed From Cook off Grounds

TEMPORARY FOOD SERVICE REQUIREMENTS

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events lasting more than 4 hours to obtain a temporary food establishment permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends would require separate permits.

The following requirements are for temporary food service operations in Williamson County. These requirements are based on the Texas Food Establishment Rules passed by the Texas Department of State Health Services. All food must be from an approved source. (No home killed/processed meats, home canned foods, etc.) **All foods must be cooked on site, with the exception of baked goods (cookies, cakes, brownies, etc.).** Prepackaged foods produced in a legally permitted facility may be sold in closed containers. A permit may be required if samples are to be served to the public. The temporary food booth vendor is responsible for meeting the following requirements:

1. **HANDWASHING** - The vendor must provide hand soap, paper towels, a container of clean water (Igloo type container with spigot preferable) and a wastewater catch bucket or holding tank.
Note: When handling ready to eat foods (foods that you handle then serve without a cooking process between handling and serving), you must first wash your hands (20 seconds), then use disposable gloves.
2. **TEMPERATURE CONTROL** - The vendor must provide a method of keeping all potentially hazardous foods at 41°F or below AT ALL TIMES (refrigerators, ice chests, etc.). Once food is thoroughly cooked and is ready to be served to the public, the vendor must provide a method of holding food at 135°F AT ALL TIMES (i.e. - closed grill, hot holding unit, crock pot, etc.). In order to monitor food temperatures, the vendor must have a metal stem thermometer on site. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.
3. **CLEANING AND SANITIZING OF EQUIPMENT AND UTENSILS** - The vendor must provide three (3) containers to wash, rinse, and sanitize ALL equipment.
 - First scrape off all loose food particles
 - Basin #1 - Dish soap solution to wash
 - Basin #2 - Clear water to rinse (replace often)
 - Basin #3 - Bleach water solution to sanitize (2 tsp. bleach to 1 gal. water)

The vendor must also provide a spray bottle of sanitizing solution (1 Tbsp. bleach to 1 gal. water) and paper towels to wipe counters and to spot clean equipment as needed. The vendor must have access to clean water for replacement in the basins (public water supply, bottled water-can be refilled from any public water supply). All water must be disposed of in an approved location, not on the ground.

4. **COVERED FOOD PREP AREA** - All food and drink must be dispensed from a covered or "roofed" concession stand (existing ceiling, tent, netting, tarp, etc.) Charcoal cookers may be placed outside the stand but must be covered with a lid. No open pits are allowed unless food can be covered to help prevent contamination from outside sources.
5. **FOOD PROTECTION AND STORAGE** - All food must be free from dirt, dust, insects, etc. All condiments must remain covered or single use packets used. All food must be served to customers in single service containers and the containers cannot be reused. All food must be placed in water proof containers with lids if being placed in ice. Food MAY NOT sit directly in ice. Ice used to cool foods may not be served in drinks.
6. **TRASH FACILITIES** - The vendor must provide a covered trash container with a plastic liner for all waste.

7. THE FOLLOWING FOODS MAY NOT BE SERVED:

- ANY home canned product
- Fish products breaded on site for frying (products purchased already breaded and frozen may be used as long as they are kept frozen until time for prep)
- Chicken or tuna salad / sandwiches
- Homemade ice cream containing raw eggs
- Homemade tamales (or ANYTHING homemade except baked goods, as noted in opening paragraph of this information packet)

If you require further information, please contact the Retail Food Program offices at (512) 248-7617, or e-mail Kay Kelley, Supervisor, Retail Food Program, kkelley@wcchd.org.