

8th Annual Brushy Creek Backyard BBQ Cook-Off

May 1st
(Check-In)

May 2nd

May 3rd
(Check-Out)

BBQ Cook-Off, Family Festival and a FREE Concert Series!

Visit www.bcmud.org/cookoff for more details
ONLY 50 SPACES AVAILABLE. No exceptions!
Registrations opens for returning teams on Feb. 2nd
& is open for all remaining spots as of Feb 16th.

Showmanship
Award
Plaque for winning team

Chicken, Brisket,
Pork Spare Ribs,
& Cooks Choice

Jackpot Beans



Takes place at Brushy Creek Community Center
(512) 255-7871 ext. 218 or f.curtis@bcmud.org
Visit www.bcmud.org/cookoff for more information

IBCA
Sanctioned
Event



Eighth Annual Brushy Creek BBQ Cook-Off & Family Festival Rules & Registration Form

May 2, 2015

Check in at 12:00 noon Friday, May 1

Team Name: _____

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

Phone #: _____ Email: _____

Address: _____

City, State, Zip _____

Team Members

_____ *Is any member of your team a BCMUD Resident? (Include water bill for proof) ___ Yes ___ No

Resident Team Registration and Entry Fee - \$75 + \$50

Non-resident Team Registration and Entry Fee - \$125 + \$50

(all spots include water and electric hook-ups, the additional \$50 charge is a refundable deposit if your spot location is left clean)

**All checks made payable to: Brushy Creek Municipal Utility District
and must be accompanied with a District Recreation Registration Form**

Mail registration and entry fee to: Brushy Creek Municipal Utility District
ATTN: Backyard BBQ Cook Off
16318 Great Oaks Drive
Round Rock, TX 78681

Please check off all categories you will be participating in:

Awards for all categories will include a plaque. No cash prizes will be given.

- Brisket Pork Spareribs ½ Chicken Cook's Choice
- Jackpot Beans Showmanship Award

Would you be interested in your team vending at this event and selling BBQ or sides to event attendees?

Raise some money for an organization you are involved in or just get the opportunity to sell your delicious BBQ! Participating as a Vendor would guarantee you in some of the prime spots! Spots 1 to 10 will be reserved for vendor teams only. Teams selling food will have to obtain a temporary food permit. Checking this box does not serve as a formal commitment to be a vendor just indicates interest in getting more information. Those interested will be sent formal guidelines for being a "cooker as vendor" upon receipt of registration. Does not affect ability to compete!

Are you planning on bringing RV to park in your spot? If so, check this box for a reserved RV spot. If you fail to notify us at time of registration unrequested RV's will not be allowed on-site day of.

Please check the neighborhood you are representing in the District:

- Cat Hollow Sendero Springs Highland Horizon Woods of Brushy Creek Village of Brushy Creek
- Meadows of Brushy Creek Brushy Creek North Brushy Creek South Highlands of Brushy Creek



Eight Annual Brushy Creek BBQ Cook-Off & Family Festival Rules & Registration Form May 2, 2015

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 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 19, 2015** for teams that have a BCMUD Resident on them 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 **February 2, 2015** registration will open additionally to any team that competed in the 2014 Brushy Creek Backyard BBQ Cook-Off. Teams must have the same Head Cook as in 2014 to be considered a returning team. Open registration will begin on **February 16, 2015**. Any registration forms received before their eligible registration date will be returned. Only 50 spaces are available.
3. **SPOT ASSIGNMENTS-** We will do our best to accommodate previous spot locations, due to some changes in the layout all previous spots are not guaranteed. If your previous spot is affected in the reorganization, please list your top 3 spot preferences so we can best accommodate the change. Attached is the new layout with the changes. Spots will be assigned on a first come, first serve basis.
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 it 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 8 which are prime locations for event attendee traffic. The District will also be providing covered picnic areas 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 2016 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 check into the BBQ Cook Off grounds beginning at Noon on May 1, 2015 but **MUST** be in place by 7:00 PM on May 1, 2015. New in 2014: 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 they enter the field. As of 9:00 PM on May 1 until 7:00 PM on May 2nd 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 and your RV must fit in your 30x30 spot. Otherwise, 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 included but are not limited to returning trash cans, picking

up food remains, disposing of grease, etc. On Sunday, May 3rd 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 on May 2, 2015 starts 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 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 promoter's 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 can only use propane to start their fire, but not to cook with. Random inspections may be done to ensure this 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 at their cooking site. Each extinguisher will have had to have been inspected and tagged within the last year using any date after 4/19/15. Each cook site will be required by Sam Bass Fire Department to Burn barrels are allowed but only if they are above the ground.
14. **CATEGORIES** – Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.
 - Beef Brisket**
 - Pork/Spare Ribs**
 - 1/2 Chicken** – one half fully jointed domestic chicken that includes a breast, wing, 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** – Styrofoam trays with hinged lids and without dividers or the best readily available judging container which is approximately 8 inches square on the bottom half. A single sheer of aluminum foil should be supplied in each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.
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. Meats may be cooked with sauces, but once cooking is complete, sauces can not be added before the meat is placed in the judging tray.

Recommended amounts* are as follows

- Brisket** - Seven (7) full slices approximately 1/4" to 3/8" thick
- Pork Spare Rib** - Seven (7) individual cut ribs (bone-in)
- Chicken** - 1/2 fully jointed (to include wing, breast, leg & thigh)

**amounts are subject to change at Judge's discretion*

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. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.
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 for Resident teams. The fee for non-resident teams is \$25. 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 with 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 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 polaris's, and motor bikes. Once you park your rig/vehicle, please leave it in place until you leave for good. 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 station. **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.
28. **PRIZES** –
Backyard Champion – Plaque and free entry into 2016 Event
Reserve Backyard Champion – Plaque and free entry into 2016 Event
Grand Champion – Plaque and free entry into 2016 Event
Reserve Grand Champion – Plaque and free entry into 2016 Event
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
1/2 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



Eighth Annual Brushy Creek BBQ Cook-Off & Family Festival

***Event Time Line**

*exact times subject to change

May 1, 2015

12:00 PM – Check-in Begins

1:00 PM – Meat Inspections Begin

6:00-8:00PM Live Music

7:00 PM – Vendor Team Head Cook Meeting

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

9:00 PM – Extra Vehicles must be removed

10:00 PM – Quiet time begins

May 2, 2015

7:00 AM – Quiet time ends

8:00 AM – All Head Cook's Meeting

10:00 AM – Turn in Beans

11:30 AM – Turn in Cook's Choice

1:00 PM – Turn in Chicken

2:30 PM – Turn in Spare Ribs

4:00 PM – Turn in Brisket

6:30 PM – Award Ceremony

10:00 PM – Quiet time begins

May 3, 2015

7:00 AM – Quiet time ends

9AM-Power Cut Off

12:00 PM – 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@wchd.org.