



# GOODWILL COOK OFF



**Dixieland Park**  
**2501 S. Dixieland Road, Harlingen, Texas**  
**October 24-25, 2014**



## Entry Fees

- ☐ \$135 Registration Fee -- Team must have your own food handler's permit if registering after 10/20/14

## Categories (select one, two or all three)

- ☐ Beef Brisket ☐ Pork Spare Ribs ☐ 1/2 Chicken

- Jackpot** ☐ \$25 Fajitas ☐ \$25 Beans

|                  |  |
|------------------|--|
| Team Name        |  |
| Head Cook        |  |
| Address          |  |
| City, State, Zip |  |
| Telephone        |  |
| Email            |  |
| Payment Due \$   |  |

I have read and fully understand the rules and regulations of the above mentioned event.

**Head Cook's Signature** \_\_\_\_\_

- All participants must read, sign and submit temporary food permit forms  
(temporary food permit fee will be waived if food permit form received by 10/20/2014)
- Make check payable to "Goodwill Industries of South Texas"
- Mail to: Goodwill Industries of South Texas, Attn: Fund Development  
2961 S. Port Ave, Corpus Christi, TX 78405
- To register and pay online visit: [GoodwillSouthTexas.com](http://GoodwillSouthTexas.com)
- Sponsorship and vendor space available



**For more information, please contact: Nick Posada**  
**(361) 884-4068 or [Nposada@GoodwillSouthTexas.com](mailto:Nposada@GoodwillSouthTexas.com)**



## 2014 Goodwill Cook Off and IBCA Rules

### COOKING CONDITIONS

1. **Each Team must read and sign the temporary food permit application per City of Harlingen Health Department.** Fee will be waived if returned (email or mail) to Goodwill by Tuesday, October 20th.
2. Head Cooks Meeting will be held on Saturday, October 25th at 8:00am at Pavilion. Head Cook must attend.
3. Cooked On Site — All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by Goodwill.
4. Sanitation — Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
5. Entries Per Pit — IBCA recognizes only one entry (one head cook) will cook on a given pit. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).
6. BBQ Pits and BYC — All fires must be in containers, not in or on the ground. No open or ground fires will be permitted. **A FIRE EXTINGUISHER MUST BE READILY AVAILABLE AT EACH TEAM SPACE.**

BBQ Pit – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).

BYC (Backyard Cooker) — any cooking apparatus by design or nature that is inherently portable and by design is intended for recreational cooking.

# 2014 Goodwill Cook Off and IBCA Rules

## CATEGORIES

7. The following categories are recognized by the IBCA:

**Brisket:** seven (7) full slices approximately 1/4" to 3/8" thick

**Pork Spare Ribs:** seven (7) individual cut ribs (bone-in)

**Chicken:** 1/2 fully jointed chicken (to include a breast, wing with tip, thigh, and drumstick, with skin on. (NO Cornish Game Hens)

### IBCA Judged Jackpot Categories:

**Fajitas:** 1 Pound, sliced no thinner than 1/2 inch"

**Beans:** Dry Pinto Beans cooked on site

\*Nothing larger than the bean to be put into the turn-in cup.

8. Double Number System — IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. 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 head cook for retention after signing the Head Cook's name in front of an IBCA representative. 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.
9. Judging Tray Contents — All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray.
10. Turn-In Time — A tentative turn in schedule (with tentative turn in times) will be sent to each head cook and will be announced at the head cook meeting. Turn-in times and quantities for each category are subject to change and will be based on the number of entries. Once this time is set and 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.
11. Terms For Disqualification – After the tray has been turned in, any tray found to be in violation of the IBCA rules, will be disqualified at the discretion of the "Head Judge." Disqualified tray numbers will be called out immediately following the category announcements.
12. Prizes — IBCA states that a Grand Champion and Reserve Grand champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie-breaker, followed by pork spare ribs, then chicken, and then any other category.

## COOKING SITE CONDITIONS

13. Spots will be assigned on a first register first reserve. Goodwill will notify the teams of their spots closer to the day of the event.
14. Per City of Harlingen, teams will not be allowed to stay overnight at the park. However, teams may stage and leave equipment at their cooking area overnight at the park on Friday, October 24th or set up the next morning, between 6:00am and 8:00am on Saturday, October 25th. **Goodwill is providing security to be on site overnight to monitor all equipment.**

## 2014 Goodwill Cook Off and IBCA Rules

15. Goodwill will have discounted hotel rate for teams who would like to stay at Hampton Inn in Harlingen. Contact Goodwill for additional details.
16. Goodwill will be allowing teams to park overnight at the Goodwill Store on Dixieland (702 Dixieland, one mile away) if needed. Please inform Goodwill if you intend to stay at Store parking lot overnight.
17. Only one vehicle will be allowed in the pit area after setup time on Saturday, October 25th. Motorhome is considered one (1) vehicle. Once your vehicle is in the park after setup time ends (8:00am Saturday, October 25th) it will not be allowed to leave until closing time of the event at 5:30pm Saturday, October 25th. No driving on the park is allowed between 8:00am and 5:30pm on Saturday, October 25th.
18. Props Trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.
19. It is the responsibility of the contestant to see that the contestant area is kept clean and that the area is cleaned and policed following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. Any space left in disarray or with loose or bundled trash, other than at trash containers, will disqualify the team from future participation in sanctioned events or other Goodwill events. Clean up must be completed by 6:00pm on Saturday, October 25th.
20. Each team is responsible for providing one (1) tasting judge if needed. This person must be at least 18 years of age, must not be intoxicated and cannot be the head cook.
21. Excessive use of alcohol beverages may be grounds for disqualifications. City ordinances concerning alcoholic beverage must be followed. Alcohol will be allowed at the pavilion area. Under no circumstances are alcoholic beverages to be distributed to the minors or the general public by contestants. No food sales or samples are to be given to the general public.

Goodwill Industries of South Texas or its organizers, and the City of Harlingen Parks and Recreation will not be responsible for accidents, thefts, or any mishaps.

For more information contact:  
Nick Posada  
(361) 884-4068  
Nposada@GoodwillSouthTexas.com



Health Department \* 502 East Tyler \* (956) 216-5220 Fax: (956) 216-5228  
**TEMPORARY FOOD PERMIT REQUIREMENTS**

**INFORMATION IS PROVIDED AS A GENERAL GUIDE.**

**Applications must be completed 3 business days prior to event. Faxed applications must be received 3 business days prior to event; please call office to confirm receipt.**

- A "Vendor's Permit" may be required, contact the Planning & Zoning Department.
- Pursuant to Ord. 111.03, Temporary Permit Application required on all events.
- Pursuant to Ord. 07-27, Sec. 15.05, No vending allowed from vacant lot/property.
- Home prepared food products are strictly prohibited. In cases where pre-cooked food is purchased, proof of purchase is required. Entity/Business providing pre-cooked food must provide: 1) Copy of Health Permit 2) Copy of most recent inspection report. (Have this on-hand for Health Inspector to verify.)
- State Law requires vendors to report sales tax; Call 1-800-252-5555
- Important: Failure to notify city staff of a cancelled event 48 hours prior to scheduled event will result as a charged event.
- A food protection manager or food handler that meets the requirements shall be on site at time of inspection.

**FOOD PROTECTION:**

- Potentially hazardous foods must meet temperature requirements during storage, preparation or display.
- Food products must be kept covered when not being served. This also includes all drink vendors.
- Cakes, cookies, sweet bread, etc., must be individually wrapped.
- Necessary equipment must be provided to maintain product temperatures.
- Food products must be stored at least six (6) inches off the ground.
- Ice must come from an approved source. Must be stored in a clean container and an ice scoop must be provided for dispensing.
- Ice used to maintain product temperature cannot be used for consumption.
- Only single service articles will be allowed.
- Potable water must be provided for cleaning of utensils and hand washing.
- Spray bottle with sanitizing solution should be provided for sanitizing the counter tops or other food or non-food contact surfaces.
- Thermometer must be provided to check P.H.F. Temperatures while on storage, display or preparation.
- No wooden cutting boards.
- Catered food: MUST PROVIDE COPY OF RECEIPT, permit from jurisdiction entity and current inspection report.

**PERSONAL HYGIENE:**

- Hair restraints must be used, i.e.: caps, hairnets, scarves, etc.
- Person handling the money cannot dispense food unless he/she washes hands before handling the food.
- Avoid wearing jewelry and keep all fingernails clean and unpolished
- Food handlers should wear disposable gloves.
- Only authorized members, no children.

Fee: \$50.00 (4 Events) 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>, 4<sup>th</sup> :

ALL PERMITS EXPIRE 12-31-10

Fee: \$15.00 (ONE-TIME) EXPIRATION DATE (date of event): \_\_\_\_\_



Environmental Health Department  
502 East Tyler \* Harlingen, TX 78550 \* (956) 216-5220 Fax: (956) 216-5228

### **TEMPORARY FOOD PERMIT APPLICATION**

- Applicants shall show proof of permission from a property owner for use of the property as a temporary food vending establishment.
- A temporary food vendor permit shall be limited to a maximum of four single event permits during the calendar year or one permit for four events during the calendar year and a property owner who sponsors a temporary food vendor shall have no more than four events during the calendar year upon the same property. Each event shall not be more than 48 hours. This four event limit shall not apply to events sponsored by the City.
- A temporary food vendor applicant will be required to have all application requirements completed so the application may be approved by all required city departments at least (3) business days prior to the event at which food will be sold, including proof of a Texas Sales Tax Certificate or proof of a tax exemption.
- For a temporary food vendor permit, a food protection manager or food handler that meets the requirements under this chapter shall be on site at the approved temporary food vendor establishment or location. This does not apply to retail food stores where only pre-packaged foods are sold, roadside markets that offer only fresh fruit and vegetables for sale, food vending machines or a religious/charitable organization's bake sale.
- A "Vendor's Permit" is required from the Planning & Zoning Department.
- A Temporary Permit Application is required on all events.
- Pursuant to Ord. 07-27, Sec. 15.05; No vending allowed from vacant lot/property.
- **Home prepared food products are strictly prohibited.** In cases where pre-cooked food is purchased, proof of purchase is required. Entity/Business providing pre-cooked food must provide:
  - 1) Copy of Health Permit.
  - 2) Copy of most recent inspection report (Health Inspector will verify at time of inspection).
- Important: Failure to notify Health Department staff of a cancelled event 48 hours prior to the scheduled event will result as a charged event.

I certify that I have read and understand the above requirements and the information is true and correct.

***Failure to provide accurate and true information may result in revocation of the Temporary Food Permit.***

**SIGNATURE:** \_\_\_\_\_

**PRINT NAME:** \_\_\_\_\_

**DATE:** \_\_\_\_\_

**Circle one:** Benefit/Fundraiser, Church/School Festival, Circus/show, Market Days,  
Blues on the Hill, Arroyo Lighting, Parade, Dance, Personal, Event/Candy Baskets,  
Other: Goodwill Cook Off

**Event Date(s):** \_\_\_\_\_ **Serving time:** \_\_\_\_:\_\_\_\_ a.m. /p.m. **TO:** \_\_\_\_:\_\_\_\_ a.m. /p.m.

**Organization/Name:** \_\_\_\_\_

**Event address:** \_\_\_\_\_

**Applicant's Name:** \_\_\_\_\_ **TELEPHONE:** \_\_\_\_\_

**Applicant's Home Address** \_\_\_\_\_ **City** \_\_\_\_\_

**Alternate contact** \_\_\_\_\_ **TELEPHONE** \_\_\_\_\_

**FOOD ITEM(S) TO BE SERVED:**

|  |  |  |
|--|--|--|
|  |  |  |
|  |  |  |
|  |  |  |

*I certify that the above information is true and correct. Failure to provide accurate and true information may result in revocation of Temporary Food Permit.*

**SIGNATURE** \_\_\_\_\_ **Date** \_\_\_\_\_ **Print Name** \_\_\_\_\_

|  |             |             |  |
|--|-------------|-------------|--|
| <b>OFFICE USE ONLY Fee Paid: \$50 / \$15</b> |             |             |  |
| <b>Date Paid:</b>                            |             |             |  |
| <b>RECEIPT#:</b>                             | <b>Ck#:</b> | <b>CASH</b> | <b>INSPECTED BY:</b> 612, 614, 615<br><b>Date:</b> |

Posted/Computer Entry \_\_\_\_\_

File: TemporaryFoodPermitApplicationRev. 10/01/10msword