



# COOK OFF REGISTRATION

July 14, 2018  
Dexter East Park



### REGISTRATION INFORMATION:

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

Pit Master Name: \_\_\_\_\_ Shirt Size: \_\_\_\_\_

Address: \_\_\_\_\_ Email: \_\_\_\_\_

Team Member Name: \_\_\_\_\_ Shirt Size: Adult --Small--Medium--Large--Xlarge

Team Member Name: \_\_\_\_\_ Shirt Size: Adult --Small--Medium--Large--Xlarge

Team Member Name: \_\_\_\_\_ Shirt Size: Adult --Small--Medium--Large--Xlarge

### ENTRIES:

Categories- # of entries \_\_\_\_\_ APPETIZER \_\_\_\_\_ CHICKEN \_\_\_\_\_ PORK RIBS \_\_\_\_\_ BEEF BRISKET

Entry Fee: \$30 per entry until July 5th. Entry fee after July 5th, \$35 per entry

Wing War- # of entries \_\_\_\_\_ WING WAR (one-time bonus of 30 points for entering chicken wing war)

Entry Fee: \$20 per entry until July 5th. Entry fee after July 5th, \$25 per entry

### JUDGING:

9:00am Appetizer--Chef's Choice

10:00am Wing War

11:00am Chicken

12:00pm Pork Ribs

1:00pm Beef Brisket

2:00pm Awards- must be present to win

Set up will be July 13th, 6:00pm-8:00pm or July 14th, 6:30am-8:00am

See rules and competition sheet for complete information

### PRIZES

1st place \$250 (25 points)      2nd place \$100 (15 points)      3rd place \$50 (10 points)

Grand Champion-Trophy      Wing War Winner \$100

I do not hold Dexter Chamber of Commerce, Dexter Parks and Recreation, or City of Dexter responsible for any liability for bodily injury or any other damage or loss sustained or suffered while participating in this event. It is agreed by signing this release, without compensation or prior permission of contestant. I acknowledge that I have received a copy of the rules. Equally, I understand that DPR reserves the right to ask any contestant and/or his/her party to leave if there is aggressive or inappropriate behavior presented, no refunds will be given.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Make checks payable to: Dexter Parks and Recreation

#### Office use only

\$20 Entries \_\_\_\_\_      \$25 Entries \_\_\_\_\_      \$30 Entries \_\_\_\_\_      \$35 Entries \_\_\_\_\_

Total Due: \_\_\_\_\_      Paid:      Cash      Debit      Check # \_\_\_\_\_      Date: \_\_\_\_\_      Initials \_\_\_\_\_

## Cook Off Rules

### General

1. DPR Grille It Up rules and regulations are at the discretion of the appointed contest Director present at the contest and his/her decisions are final. The Director may not cook in any category in the contest.
2. Teams: A team is defined as any individual or group which will prepare and/or cook an entry or entries, for the purpose of being judged according to DPR Grille It Up rules and regulations. Each team will be comprised of a Pit Master and as many team members as you wish, with one assigned spokesperson. A Pit Master and/or team members may cook only for their designated team where they are participating. All teams must have one member present for the team meeting held prior to event.
3. Categories this year will be Appetizer-Chef's Choice, Chicken Wings, Chicken, Pork Ribs, and Beef Brisket.
4. Cooking must be done at the event. Judges must see the raw meat at check-in in purchased packaging.
5. All teams are required to have their utensils clean properly before use and have a bucket of water on hand for any accidents.
6. All teams are required to bring their own meat, spices, equipment, tables, tent etc.

### Space Rules

1. Each team will be assigned a designated site. All equipment must stay within the designated boundaries. Each team is responsible for maintaining a clean, safe and orderly cooking space, before, during, and after the competition. After the event, all fires must be put out and smokers, grills, pits and all equipment removed from your space. Teams are not allowed to share assigned cooking spaces.
2. Set up time is July 13th, 6:00pm-8:00pm or July 14th 6:30am-8:00am.
3. No motorized vehicles will be allowed in the contest area after 8:00am on July 14th. All unloading has to be done before 8:00am and loading is not allowed until after 3:00pm. This is to prevent accidents with vehicles and walkers in the event area.
4. All teams are required to clean up their space after the event. A clean up fee could be applied.
5. Teams will be financially responsible for any damages to the parks grounds.
6. Music can be played, but be respectful to your neighbors and the event music.
7. A dumpster will be provided at the event. Please dispose of any coals or hot items properly to prevent fires.
8. Consumption of alcohol is allowed within your cooking area. No glass is allowed and alcohol must be concealed in a cooler cup or a non see through container when consuming. You are not allowed to sell alcohol and you will be responsible if a minor is caught drinking.
9. There is no access to electrical. Generators are allowed. (We are working on this area, please call to see if electric is available)

### Equipment and Cooking Fuel

1. Each team is responsible for providing their pit and/or pits, tents, tables, and other equipment that may be needed.
2. Teams may cook on any grill they choose such as propane, wood, or charcoal. Electric heat sources are not allowed. Propane and electric starters are allowed.
3. Fires shall consist of wood, pellets, or charcoal. No lighter fluids of any kind are allowed.
4. Teams must maintain a five foot safety clearance away from all smokers, grills, and approved open fires.
5. No team may share a cooker or grill with any other team.
6. For safety reasons, all teams are required to have a fire extinguisher on site at all times

### Meat

1. All competition meats must be inspected by Director during the times designated
2. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection
3. All inspected competition meat should be raw meat at check-in in purchased packaging with no prior pre-seasoning, injecting, marinating or cooking.
4. Cooking shall not begin until all competition meats have been inspected by Director. Once competition meats have been inspected, they shall not leave the contest site.
5. Chicken--Includes Cornish Game Hen and Kosher Chicken. The team may cook chicken whole, halved, or individual pieces.
6. Pork Ribs--Ribs must include bones. Country style ribs, chopped, pulled or sliced rib meat loose in the box are prohibited.
7. Beef Brisket--May be whole beef brisket, flat or point. Corned beef is prohibited.
8. Meat Temperatures--All meat must be maintained at a maximum of 40 degrees F before inspection. All meats must be cooked to a minimum internal temperature of 160 degrees F. After cooking; meat must be held at 140 degrees F or above. Cooked meat must be cooled within 2 hours when temperatures are from 140°F to 70°F or within 4 hours when temperatures are from 70 degrees F to 41 degrees F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated, so all parts of the meat reach a temperature of at least 160 degrees F for a minimum of 15 seconds.

### **Turn In Times**

1. Official turn-in times will be announced at the Pit Master's meeting and will be on the application form.
2. The allowable turn-in times will be 10 minutes before the announced/posted time with no tolerance. If a team is in the turn in line before the time clock is turned over, they may turn in their entry. Any others after that must be disqualified.
3. The identifying team number must be on the top of each container at time of turn-in.
4. Times are subject to change based on event.

### **Event Rules**

1. The sale of food items are prohibited in the Cook Off area.
2. The "Grille It Up" committee reserves the right to make any additional regulations as the situation warrants.
3. The City of Dexter, Dexter Parks and Recreation , and Dexter Chamber of Commerce will not be held responsible for any theft, act of violence, or vandalism that may take place.

### **Judging**

1. Judging will begin at 9:00am. All platters must be turned in to the table at the judges tent by the deadline, no late platters will be accepted. No exceptions.  
Judging will take place as follows: 9:00am--Appetizer Chef's Choice, 10:00am--Chicken Wing War, 11:00am--Chicken, 12:00pm--Pork Ribs, 1:00pm--Beef Brisket
2. Entries will be judged on presentation/appearance, taste/texture, and tenderness/texture.
3. Entries must be presented on the platter given by the judges.
4. Each team must submit at least 6 separate and identifiable (visual) portions of meat in each container. Chicken and brisket may be submitted chopped, pulled, sliced or diced, or any combination thereof, as long as there is enough for judges. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample the shorted judge(s) will score a 1 on all criteria, and judges having samples will change the Appearance score to reflect a 1 with notification to the Director.
5. Garnishes are optional but highly recommended. If used it is limited to chopped, sliced or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green leaf kale and/or cilantro. No other kale of any color. Lettuce cores, endive, red-tipped lettuce and/or vegetable, or vegetation are not allowed.
6. Sauce is optional and should be applied directly to meats and not pooled or puddled in container. No side sauce container may be submitted with a team's entry.
7. Containers shall not be marked in any way which could make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign materials, and/or stuffing are prohibited in containers.

### **Cleanliness and Safety Rules**

1. All federal, state and local food safety rules and regulations must be followed at all times.
2. All teams are expected to maintain their cook sites in an orderly and clean manner, using good sanitary practices during all food preparation, cooking, and judging processes.
3. Sanitizing of work areas should be implemented with the use of bleach, water rinse station. Each team will provide a separate container for washing, rinsing, and sanitizing utensils, and other items used in preparation of meats.
4. Shirt and shoes must be worn at all times
5. No use of tobacco products is allowed while handling meat

### **Winners**

1. Winners will be announced once the judges have made their decision, awards will be presented at 2pm. First place will receive \$250 and 25 points, 2nd place \$100 and 15 points, 3rd place \$50 and 10 points for each category. The Wing War winner will receive \$100 and each participant for the wing war will receive 30 points towards Grand Champion Competition. Must be present to win.
2. To qualify for grand champion teams must submit entries in all categories.