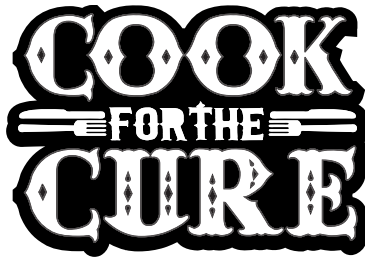


## Cook for the Cure Cook Off

SLATON, TEXAS | AUGUST 15 - 16

# RULES AND REGULATIONS

1. Check in and set up time begins at 12:00 p.m. Friday, Aug 15th.
2. No breaking down areas until after 7:00p.m. on Saturday, Aug. 16th, or as crowd allows.
3. The Cook for the Cure Committee, Lubbock County or the City of Slaton are not responsible for theft, damage of personal property, or injury to any contestants, or to any contestant's family members or guests.
4. Judges will be chosen by the Cook for the Cure Committee and decisions of the committee and judges are final.
5. Each cook-off team is responsible for keeping the contest area clean and policed before leaving. Trash bags will be provided. If additional bags are needed, please ask.
6. The Chief Cook is responsible for the conduct of his/her team members and guests.
7. No holes or dug pits are permitted. Fire extinguishers must be provided by cook teams.
8. Teams must provide all their own supplies. The Cook for the Cure Committee will provide containers for judging and plates for serving the public.
9. Limited electricity for RV hookups will be provided with NO water or sewer. First come first serve.
10. All cook-off teams will receive 4 wristbands: Wristbands designate those individuals belonging to your cook-off team. More wristbands can be purchased for \$10.
11. Categories: brisket, spare ribs, cook's choice and an outlaw bean contest at \$10 an entry.
12. Each team will be expected to prepare enough food to serve at least 50 people.
13. Teams may not sell any food items and no to-go plates will be allowed.
14. All meat must be raw and uncooked at check in and will be inspected by the Cook for the Cure committee. Prior preparation, such as marinating and seasoning, is not permitted.
15. All teams will be expected to follow food health regulations of the City of Slaton, Lubbock County and State of Texas and maintain proper health regulations for serving food to the public. These guidelines will be provided at check-in (see attached).
16. Teams must provide their own cleaning area for wash, rinse, and sanitation.
17. Cooks meeting 9:00 a.m, Saturday.
18. Entry fee \$100 per cook team, entry fee does not include admittance to street dance.
19. Cooks will serve the public from 5:00PM to 7:00PM. Calcutta and awards will start at 7:00PM.



## Cook for the Cure Cook Off

SLATON, TEXAS | AUGUST 15 - 16

# INFORMATION

- 50% of funds raised will be donated to the American Diabetes Association and the winning cook will be awarded the remaining 50%.
- Prize money will be awarded to the top three teams in each category and a Grand Champion and Reserve Grand Champion title will be awarded. (Outlaw Beans Competition points are not counted in Grand and Reserve totals)
- Judging based on LSBS rules and regulations
- A street dance will be held on Friday, August 15th at 8:30pm. (entry fee does not include admittance.)

# CATEGORIES

## BRISKET

Each team will supply 7 slices of not more than 1/4 to 3/8" thick for judging. Use of sauces and marinates can be used during cooking but cannot be applied to cooked meat at time of judging.

## SPARE RIBS

Each team will supply 7 Ribs for judging. Use of sauces and marinates can be used during cooking but cannot be applied to cooked meat at time of judging.

## COOK'S CHOICE

Serve at least 7 servings.

## BEANS

This will be an Outlaw Bean Cook Off with a \$10 entry. Split the pot

## MARGARITA & BLOODY MARY

These will be an Outlaw Pour Off with a \$10 entry. Split the pot.

# TURN IN TIMES

**BLOODY MARY** - 11:00AM

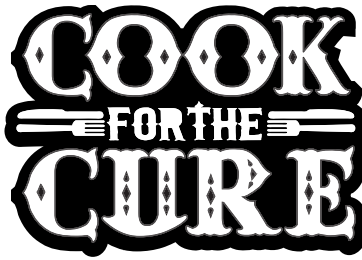
**COOK'S CHOICE** - 2:00PM

**BRISKET** - 4:00PM

**MARGARITA** - NOON

**RIBS** - 3:00PM

**BEANS** - 4:30PM



**Cook for the Cure Cook Off**  
SLATON, TEXAS | AUGUST 15 - 16

## ENTRY FORM

Name of Team \_\_\_\_\_

Head cook \_\_\_\_\_

Address \_\_\_\_\_

Work number \_\_\_\_\_ Cell Phone \_\_\_\_\_

Email address: \_\_\_\_\_

CIRCLE EACH CATEGORY THAT YOUR TEAM WILL BE COMPETING IN

Spare ribs

Brisket

Cooks Choice

Outlaw Beans (\$10 entry)

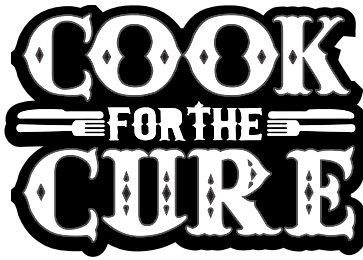
\_\_\_\_\_ Initial **I have read and understand the rules and regulations and the categories the 2014 Cook for a Cure BBQ Cook Off.**

I, \_\_\_\_\_ agree to abide by the rules and regulations for the Cook for a Cure BBQ Cook off. I understand that by participating in the cook off, I will be responsible for meat to feed at least 50 people, after the gates open at 4:30 p.m. Saturday August 16, 2014. In addition, I understand that the Cook for a Cure, Lubbock County and the City of Slaton are not responsible for covering expenses for transportation, lodging, gas, mileage, etc., for the event and The Cook for the Cure Committee, Lubbock County, and the City of Slaton are not responsible for theft, damage of personal property, or injury to any contestants, or to any contestant's family members or guests.

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

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

**Checks payable to:**  
American Diabetes Association  
**Send to:** Shannon Henzler  
16204 CR 3300  
Slaton, Texas 79364  
(806)548-1156



**Cook for the Cure Cook Off**  
SLATON, TEXAS | AUGUST 15 - 16

# VENDOR ENTRY FORM

Name \_\_\_\_\_

Address \_\_\_\_\_

Work number \_\_\_\_\_ Cell Phone \_\_\_\_\_

Email address \_\_\_\_\_

Type of Merchandise \_\_\_\_\_

Entry fee: \$100

Set up and break down times are the same as BBQ teams. Location is first come, first serve within reserved vendor area. Electricity is limited.

I, \_\_\_\_\_ understand that the Cook for a Cure, Lubbock County and the City of Slaton are not responsible for covering expenses for transportation, lodging, gas, mileage, etc., for the event and The Cook for the Cure Committee, Lubbock County, and the City of Slaton are not responsible for theft, damage of personal property, or injury to any contestants, or to any vendor's family members or guests.

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

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

**Checks payable to:**  
American Diabetes Association

**Send to:** Shannon Henzler  
16204 CR 3300  
Slaton, Texas 79364  
(806)548-1156



**TEXAS DEPARTMENT OF STATE HEALTH SERVICES  
FOOD ESTABLISHMENTS GROUP  
TEMPORARY FOOD ESTABLISHMENT PERMIT & COMPLIANCE REQUIREMENTS**

**PERMIT REQUIRED:** Each temporary food establishment, unless operated by a non-profit organization or in an area that is under the jurisdiction of a local health authority, shall have a valid permit issued by the Department. The **single event permit** is valid for one individual food booth or unit at one specific event, and is valid for 14 consecutive days from the initial effective date. The **multiple event permit** is valid for one individual food booth or unit at multiple events for 2 years from the initial effective date. You may request a permit application by calling the Department at **(512) 834-6626** or by downloading the application from the following website: <http://www.dshs.state.tx.us/fdlicense>. The submission of the permit application and payment of the fees may be completed on-line. **NOTE: IF THE EVENT IS TO BE HELD IN AN AREA PERMITTED AND INSPECTED BY A CITY, COUNTY OR PUBLIC HEALTH DISTRICT, YOU MUST CONTACT THAT AGENCY FOR PERMITTING.**

**FOOD PREPARATION:** Food shall be obtained from approved sources and be in sound condition. Food shall be prepared only in permitted or licensed establishments. **Food prepared in a private home is not allowed.** The Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: **Poultry-165°F, Ground Meats-155°F, Pork-145°F, and other Meats- 145°F.** Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, cut tomatoes, meat, seafood) shall be held at 41°F or lower, or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. An accurate food temperature thermometer (metal stem) shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods. Packaged foods shall not be stored in direct contact with water or undrained ice.

**EQUIPMENT:** Food, utensils and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods. Food contact surfaces shall be easily cleanable and washed, rinsed and sanitized as necessary using three suitably sized basins as follows: wash with warm soapy water, rinse in clean water and sanitize with 50 ppm chlorine or 200 ppm quaternary ammonia. Single-service articles must be provided for use by the consumers.

**PERSONAL HYGIENE:** Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections which may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. Handwash facilities shall include an insulated container with a spigot that can be turned on to allow potable, clean, warm water to flow; a wastewater container; soap; disposable towels and a waste receptacle. An approved hand sanitizer must be used after handwashing. Single-use gloves may be used in addition to handwashing. The use of tobacco or eating food in preparation and serving areas is prohibited.

**WATER:** A sufficient supply of flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used.

**TOILET FACILITIES & WASTE DISPOSAL:** Conveniently located toilet facilities shall be provided. All sewage and wastewater shall be disposed of through a sewage system according to law. Adequate, covered containers for refuse and garbage shall be provided.

**BOOTH CONSTRUCTION:** Subflooring shall be graded to drain and dust shall be controlled. Floors shall be constructed of concrete, asphalt, dirt or gravel if covered with mats, removable platforms or other suitable materials approved by the regulatory authority. Ceilings over food preparation areas shall be constructed of wood, canvas or other materials to protect against the weather. Pests (flies, roaches or rodents) shall be controlled. Doors, walls, screening and other measures may be required when necessary to restrict the entrance of flying insects.

**ADVISORY:** Section 229.170 of the Texas Food Establishment Rules provides that "The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules." Failure to comply with these requirements may result in the immediate suspension of the permit and assessment of penalties as provided by the Texas Health and Safety Code, Chapter 437.

PREVENTING FOODBORNE ILLNESS IS A RESPONSIBILITY SHARED BY ALL INDIVIDUALS INVOLVED IN FOOD PRODUCTION, DISTRIBUTION AND PREPARATION. IF YOU HAVE QUESTIONS OR NEED FURTHER ASSISTANCE, CONTACT THE FOOD ESTABLISHMENTS GROUP AT (512) 834-6753 or visit our website: <http://www.dshs.state.tx.us/foodestablishments>.

(Revised 10/1/2008)