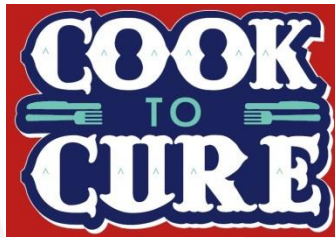




Cook To Cure BBQ Cook-Off 2016
SLATON, TEXAS * SEPTEMBER 10TH

RULES, REGULATIONS AND REGISTRATION

1. Check in and set up time begins at 12:00 p.m. Friday, September 9th.
2. No breaking down areas until after 3:00 p.m. on Saturday, September 10th, or as crowd allows.
3. The Cook To Cure Committee, Lubbock County, City of Slaton, Slaton Chamber of Commerce and all sponsors and volunteers associated with the Cook To Cure, are released from any and all known damages, injuries, losses, judgements, and/or claims from any cause whatsoever that may be suffered by any participant or spectator to his or her person and or property during the event and hold these same entities harmless in that regard.
4. Judges will be chosen by the Cook To Cure Committee. 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-off Teams.
8. Teams must provide all their own supplies. The Cook To 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 served.
10. All Cook-Off Teams will receive four wristbands. Wristbands designate those individuals belonging to the 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 Cook-Off Team will be expected to prepare enough food to serve at least 50 people.
13. Cook-Off 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 To Cure Committee. Prior preparation, such as marinating and seasoning, is not permitted.
15. All teams will be expected to follow food health regulation of the City of Slaton, Lubbock County and State of Texas and maintain proper health regulation for serving food to the public. These guidelines will be provided at check-in (see attached).
16. Cook-Off Teams must provide their own cleaning area for wash, rinse, and sanitation.
17. Cooks meeting 9:00 a.m. Saturday.



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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.

CATEGORIES

BRISKET

- Each Cook-Off Team will supply seven slices of not more than $\frac{1}{4}$ " to $\frac{3}{8}$ " thick for judging. Use of sauces and marinades can be used during cooking but cannot be applied to cooked meat at time of judging.

SPARE RIBS

- Each Cook-Off Team will supply seven ribs for judging. Use of sauces and marinades can be used during cooking but cannot be applied to cooked meat at time of judging.

COOK'S CHOICE

- Serve at least seven servings.

BEANS

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

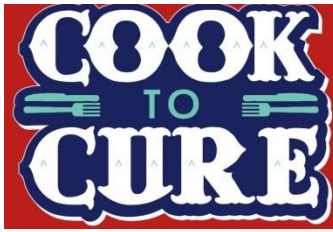
TURN IN TIMES

Cook's Choice – 10:00 a.m.

Brisket – 12:00 p.m.

Ribs – 11:00 a.m.

Beans – 12:30 p.m.



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ENTRY FORM - \$100

Name of Team _____

Chief Cook _____

Address _____

Phone Number _____ Alternate Number _____

Email Address: _____

CIRCLE EACH CATEGORY THAT YOUR COOK-OFF TEAM WILL BE COMPETING IN.

Brisket

Spare Ribs

Cook's Choice

Outlaw Beans (\$10 entry fee)

_____ (initial) I have read and understand the rules and regulations and the categories of the 2016 Cook To Cure BBQ Cook-Off.

I, _____ agree to abide by the rules and regulations for the Cook To 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 12:30 p.m. Saturday, September 10, 2016. In addition, I understand that the Cook To Cure Committee, Lubbock County, the City of Slaton, Slaton Chamber of Commerce and all sponsors and volunteers are not responsible for covering expenses for transportation, lodging, gas, mileage, etc., for the event and are released from any and all known damages, injuries, losses, judgements, and/or claims from any cause whatsoever that may be suffered by any participant or spectator to his or her person and or property during the event and hold these same entities harmless in that regard.



**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)