

"Ribfest 2017" rules & regulations

There will be three division of competition:

Professional (if you LOVE cooking competitions)

Amateur (if your family & friends think you're a great cook)

Newbie (just want to kick the tires and give it a try)

Sauces or rubs may be used (your choice, **but all ingredients must be commercially purchased and brought to the event in their original containers**)

No home canned foods or products may be used.

All seasoning and cooking of meat shall be done within the assigned cooking space.

Drip pans are required under grills.

Non-electric cookers (grills) must be used to cook ribs, as there is **NO ELECTRICITY AVAILABLE.**

All state and local guidelines and regulations for safe food handling must be followed or the booth will be shut down.

The County Sanitarian will be on site for inspections throughout the day and during the event.

No use of any tobacco products is allowed while handling meat.

Cleanliness of the cook, assistant cooks, cooking device(s) and the teams assigned cooking space is required.

Shirt and shoes are required to be worn.

Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

Prior to cooking, meat must be maintained at 40° F or less.

After cooking, all meat:

Must be held at 140° F or above OR

Cooked meat shall be cooled as follows:

Withing 2 hours from 140° F to 70° F and

Within 4 hours from 70° F to 41° F or less

Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

causes for disqualification & eviction

A cooking team is responsible jointly and severally for its head cook, its team members and its guests. A team, its members and/or guests may be disqualified or evicted for the following reasons:

Excessive use of alcoholic beverages or public intoxication with a disturbance.

Serving alcoholic beverages to the general public.

Use of illegal controlled substances.

Foul, abusive, or unacceptable language or any language causing a disturbance.

(REMEMBER: This IS a family event)

Fighting and/or disorderly conduct.

miscellaneous

This is a **rain or shine fundraising event** and will not be canceled or rescheduled unless the weather becomes too inclement to be under the tent on 2nd Avenue. In the unlikely event of a cancellation, **no refunds** will be issued.

the ribfest committee's responsibilities

Fresh pork ribs will be available onsite **ONLY** from 5-7pm Friday night (only if they will be prepared in a commercial kitchen), or after 8am Saturday, June 24th.

- Two covered 8' tables will be provided (no chairs)
- Hand washing stations will be available in accordance with Minnesota Department of Health and local licensing regulations
- Trash containers
- Sanitizer, sanitation bucket, gloves & meat thermometers
- Paper products as needed for serving and hand towelettes
- Chafing dishes for serving

rib cookin' team Responsibilities

Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.

You must provide your own cooking and serving utensils and must be used for serving at all times.

You must provide your own non-electric coolers at your booth location to hold meat products.

All cookers as assistants are encouraged to decorate their cooking area to represent their team. This can include identical clothing, badges, aprons, hats, etc. *Have fun, be creative!*

Vehicles & coolers **MUST** be removed from the contest area by 3:00 pm. We ask at that time that you purchase your beer from the Beer Garden. Please remember that this is a fund-raiser for Awake the Lakes.


It is the responsibility of the contestants to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team for future participation at the "RibFest" contests.

FOR MORE INFORMATION...

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