

2024 BBQ COOKOFF RULES AND REGULATIONS

Date: November 8th, 2024

Location: Rock Materials

13315 Theis Lane

Tomball, TX 77375

All Chief Cooks will be responsible for attending the Mandatory Chief Cook's Meeting on Monday October 28th at 3:30pm in the GHBA Education Center.

Entry Fees:

- \$500.00 entry fee covers registration for a 4 person cooking team, entry into all barbeque categories and includes a 20' wide X 25' deep booth. Additional booth spaces can be purchased for \$500 each based on space availability with a 3 booth limit. **(If you have a triple space area you can only have tents on 2 of the spaces. Tents covering 1200 square feet or more requires a tent permit, so check with your tent rental company).**
- To participate in the cook-off, **all teams are required to submit a minimum of one entry in one of the meat categories, NO EXCEPTIONS!** All other categories are optional.

Guest Food:

You are encouraged to invite customers, potential customers, employees and friends. GHBA does not provide any additional food or condiments, so please make sure you are prepared to welcome anyone that may enter your tent to visit. Please have food & beverages available to them. Remember to bring serving supplies as well. What you serve your guest does not need to be competition food.

Wristbands:

- Individual wristbands will be pre-sold for \$15 each or \$20 at the event.
- With a pre-purchase of 25 wristbands or more, the price will be discounted to \$10 each. Contact Peggy Means at pmeans@ghba.org for this discount.
- You can keep your additional wristbands at the Will Call table under your company's name for your guests.
- The GHBA will admit your guests if there are pre-paid wristbands in your company's envelope, once your company is out of wristbands, you can purchase additional wristbands at the gate. Payment is required at time of purchase.
- **We will not bill you for guests that show up at the event without wristbands reserved for them, they must all be pre-purchased ahead of time, or at the gate, the day of the event.**

Tent Delivery & Set Up Tear Down Times:

- Thursday, Nov. 7th:
 - 7:00am-8:00am - BBQ pits delivery. NO TEAM SETUP AT THIS TIME.
 - 8:00am-3:00pm - Tent deliveries. **Be sure to schedule your tent delivery for 8am** on Thursday, Nov. 7^h. **Someone from your team must be at Rock Materials at 8am to instruct the tent company where to put your tent.**
 - 2:00pm - Team booth set-up begins, **NOT any earlier.**
 - 4:00pm - Food & Safety Inspections begin.
 - Food items must be readily available, in their original packaging and cannot be pre-seasoned or marinated.
 - **GRILLS, PITS & GENERATORS CAN NOT BE STARTED UNTIL YOU HAVE COMPLETED & PASSED YOUR INSPECTIONS, NO EXCEPTIONS!**
 - **Generators must be placed 20' from the cooking source. LPG tanks must be 10' away from the cooking area. Bring at least a 75' extension cord for the "generator pit." LPG heaters cannot be placed under the tents. There will be an inspection by the Fire Marshall for these items.**

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Friday, Nov. 8th

- 9:30 – All vehicles need to be removed from the arena or they will be subject to being towed. **Vehicles will NOT be allowed in or out of the arena after 10:00am on Friday, Nov. 8th. All vehicles in the arena will have to remain until after the event concludes. Please make sure your cooks are aware of this.**
- 10:00am - Deadline to complete booth set-up.
- 9:00pm - Teams may start to tear down their area, but NOT any earlier. **Teams are responsible for cleaning their booth area COMPLETELY Friday night before you leave the event venue!**
- **Pits cannot be removed before event concludes.** Again, please make sure your cooks are aware of this. **All generators, propane tanks and heating lamps need to be turned off before leaving.**
- **Teams will be fined \$400** for not properly cleaning trash and debris from their assigned space before departure. Confetti or small particles are not allowed.
- 11:00pm - Everyone must be off the Rock Material premises, **NO EXCEPTIONS!**

Saturday, Nov. 9th

- 8:00am to 12:00pm – **Pick up & removal of tents and all remaining items from Rock Materials property must be completed by 12:00pm.** Final opportunity to make sure your area is clean.

Team Cooking Areas:

- Spaces have been previously assigned. Props, trailers, pits, appliances, tents or any part of the team's equipment **may not exceed the boundaries of your assigned space.**
- **TENTS MUST BE SECURED. NO GROUND SPIKES ALLOWED DUE TO CONCRETE SURFACE.** We suggest you use concrete blocks to secure your tents or PRE-FILLED water barrels as a second option to secure tents (**advise tent company – NO WATER AVAILABLE ON SITE**). **Tent set-up must be completed by 3:00pm on Thursday.** Please relay this information to your tent company.
- **NO RVs are allowed at Rock Materials this year.** If the ground is dry on the grass lot across the street, you may be able to park there and you will need to arrive early to secure a spot **and RVs may not be longer than 30' MAX.** For availability please contact Richard Burcaw at 832-655-8491.
- Power is NOT available, but generators are permitted; however, **they must be muffled & approved by the Fire Marshall before you can start them, NO EXCEPTIONS!**
- Generators must be placed 20' from the cooking source. **Make sure to bring at least a 75' long extension cord for the "generator pit."**
- LPG tanks must be 10' away from the cooking area.
- Cooking devices are not allowed to be under the tents, they must be outside the covered area and not over extending the 20' x 25' booth area.
- LPG heaters cannot be under the tents.
- **NO open flames will be allowed in the Team Camper area, NO EXCEPTIONS!**
- No one is allowed to spend the night at Rock Materials premises on Friday night.

Turn-in Containers, Requirements & Quantities:

- All turn-in containers & turn-in tickets are provided to the teams by a BBQ Committee member during the food inspections on Thursday after 4:00pm.
- Cooks are responsible for insuring containers remain clean and undamaged.
- Turn-in containers cannot have any markings of any kind, if so, they will be disqualified.
- The only markings allowed will be the container sponsor's logo that is applied by the GHBA staff prior to the event.
- **Absolutely NO garnish or puddling is allowed.**
- Up to 15-20 judges may taste your entry, so plan the entry amount accordingly.
- **Please cut up beef and chicken into bite sized pieces.**

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Cooking Rules:

- Each team must cook on their own pit/grill, **teams MAY NOT SHARE them.**
- All competition food must be cooked on site from scratch. NO pre-marinated food allowed.
- **GRILLS, PITS & GENERATORS CAN NOT BE STARTED UNTIL YOU HAVE COMPLETED & PASSED ALL INSPECTIONS, NO EXCEPTIONS.**
- **Cooking may not begin until your team has passed the food & safety inspections on Thursday after 4:00pm.**
- Food is to be prepared in as sanitary a manner as possible. It is required that gloves must be worn by all team members preparing, cooking and handling the food.
- Teams must bring all the necessary equipment and essential supplies.
 - A minimum of 2 large trash cans, with liners, are needed for your surrounding area. Each team is responsible of disposing of ALL their trash during & after the event in the dumpsters that are provided and is NOT to be left overnight.
 - **You will also need to bring metal containers and/or trays to collect your grease and ashes.**
 - **You will be fined \$400 if any trash, grease or ashes are left in your booth space on Friday night. Again, dumpsters will be available for your use.**

Noise Code:

Music within your team booth area is allowed, however, excessive loud music or sounds that interfere with event announcements, your neighbors music or the scheduled events are prohibited. You will be require to turn it down if asked by ANY committee member.

Dress Code:

Keep in mind that this is a professional event and no indecent or suggestive clothing will be tolerated. GHBA staff and committee members will enforce the dress code.

Alcoholic Beverage Regulations:

- This event is intended to be a professional and community friendly event; **therefore, we require alcohol to be provided in accordance with Texas Alcohol Beverage Code (TABC) including the use of TABC Certified Bartenders to distributed to guests of the team.** You can either hire a certified bartender or you can have someone from your team get the TABC Seller-Server Certification. **I have included a link below to get your certification online through the Texas Restaurant Association (TRA). You do not have to be member of the TRA to take their online TABC training.** The first link below will answer all your questions on getting the certification. **The second link is for the online training which is only \$14.95 for non TRA members.** For training purposes, you will need to create an account on the certification training page. Once the course is completed you will print out your certificate.
- **Link to TABC certification information on TRA website:**
<https://txrestaurant.org/Pub/Pub/Training/-1-TABC-Certification-FAQ.aspx>
- **Link to TABC training on TRA website:**
https://txrestaurant.org/Pub/TopClass/Learning_Sign_In.aspx
- **Each team must provide of the name of their TABC Certified Bartender(s) and a copy of their TABC certificate to pmeans@ghba.org on or before October 29th.** The server will need to have a copy of their TABC certificate with them at the event on Friday to show to any a GHBA staff member or any BBQ committee member when requested.
- The team's Captain & Chief Cook are responsible for the conduct of their team, guests or invitees in the team's booth.
- **Excessive use of alcohol is subject to removal from grounds and disqualification.**
TABC Rules can be found at:
<https://www.tabc.texas.gov/texas-alcohol-laws-regulations/abc-code-rules/>

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Categories:

The following categories will be judged in this year's cook-off and **MUST** be cooked on-site:

- BEEF
- PORK
- CHICKEN
- OPEN / WILD GAME - This category may include, but not limited to: goat, mutton, fish, crustacean, wild game or wild fowl. ***(Desserts are not permitted in this division).**
- BEANS – Must be cooked on site (NO PRE-COOKED or PRE-SOAKED BEANS).

All Meat Entries:

- Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, **NO LIQUID can be added to the turn-in container. Pudding in bottom of turn-in tray or garnish is NOT ALLOWED.**
- Any entry that includes SHELL FISH or NUTS will require a notification to officials prior to submitting food to prevent a possible allergic reaction to our judging officials.

Judges Best Booth:

The Theme this year is “AROUND THE WORLD”, so get creative and decide your favorite country theme! This award is based on how the team showcases their booth to the judges when they come by, through their decorations, set-up, etc. Judges will be visiting all booths, in small groups, escorted by a Wrangler Sponsor, and each will vote on their favorite booth. Your company name should be prominently displayed at your booth. **Remember the judges will have a lot of food to sample during their judging, but if you plan to provide food to the judges during their visit to your booth, you are NOT ALLOWED to serve any food that will be judge in the competition!**

Fire Extinguishers:

- Any tent that is going to be cooking with anything that will include or create grease must have a **class K Fire extinguisher**. It must have been inspected within the last year or have a new one with a receipt.
- All tents must have **two** 2A-10BC fire extinguishers at their tent. It must have been inspected within the last year or have a new one with a receipt
- Teams cannot start their generators or BBQ Pits until your propane tank & the required two (10 lb.) fire extinguishers have been inspected and **passed by the fire marshal**.
- They **MUST** have a current dated inspection tag attached to the tanks to pass the fire marshal inspection and approved by a BBQ committee member.
- **The allowable size of your propane tanks is limited to 30-40 gallon tanks and cannot be larger.**

Gasoline:

- **No gasoline tanks are permitted to be stored inside your booth or in the BBQ event area. They must be stored in the designated fuel corral.**
- Please have your name on your gasoline containers.
- **Gas tanks MUST BE REMOVED from Rock Material's property on Friday night when you leave.**
- All gas tanks will require an escort to and from the fuel corral by a committee member.

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BBQ Pits:

- **Each team must have their own pit to cook on. No sharing of Pits even if you are sharing pit space!**
- **No specific type of pit is required, but it will fall into one of two categories:**
 1. **PIT - Any commercial or homemade, trailer or un-trailer, 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.**
 2. **BYC (Backyard Cooker) - Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.**

All devices using propane must be inspected by the Fire Marshall before you can use them.

Turn-In Table:

You must bring a double ticket with each entry to the turn-in table at the designated turn-in times listed below. A GHBA Staff member will document your entry and tape one ticket to the container and you will keep the other side of the ticket.

Turn-In Times:

- **All entries must be delivered to the designated turn-in point in the cook-off area within the established turn-in times listed below. **Late entries will not be accepted, no exceptions.****
- **Beans – 11:20am to 11:30am.** Must be cooked on site (NO PRE-COOKED or PRE-SOAKED BEANS).
- **Chicken – 12:00pm to 12:10pm**
- **Pork - 12:40pm to 12:50pm**
- **Open/Wild Game - 1:20 pm to 1:30pm.** This category may include but not limited to: goat, mutton, fish, crustacean, wild game or fowl. ***(Desserts are not permitted in this division).**
- **Beef - 2:00pm to 2:10pm**

Judges:

- **Judging panels will be made up of 15-20 judges per category. Judges will be made up of GHBA Builders & Remodelers who will judge their assigned category.**
- **You are not to serve the visiting judges at your booth, food from the category they are judging.**
- **Please have representatives available to meet and greet the judges.**

Judging System:

- **The GHBA will utilize a blind judging system that is based on a duplicate numbered ticket which will be utilized in all judging categories.**
- **The blind judging system consist of one half of a double ticket being secured by tape to the turn-in container by a GHBA staff member when each entry is turned in.**
- **A GHBA Staff member will document your entry. The second half of the ticket should be retained by the contestant and must be presented at the award presentation to receive the award.**

Judges Scoring:

- **Judges will score the entries using a score of 1-10, with 10 being the highest and 1 being the lowest.**
- **Depending on the number of entries in a category, a second round of judging may be required where the top half of the highest scoring entries from the first round will be judged in a second round to determine the top three winners for that category.**
- **Winners will be announced after all categories are judged at the awards ceremony.**

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Awards & Prizes:

- Awards will be given to the top 3 places in each food category and for the Judge's Choice for Best Booth.
- Grand Champion will be determined by the results from the 5 food categories. In the event of a tie for Grand Champion, highest scored brisket will be the tie-breaker, followed by chicken, and then pork. We will announce the Grand Champion at the end of the cook-off.
- All Cook-off Team Captains or an appointed representative must be present during the award announcements with their category turn in ticket to receive a placed award.

Miscellaneous:

- Firearms or any use of pyrotechnics/explosives **are not allowed** at the cook-off.
- All decisions of the Cook-off official(s) are final.
- All teams, guests, and judges are expected to uphold a professional code of conduct while attending the cook-off on the grounds, in the shuttle bus to and from and in the parking lots, etc.
- **Rock Materials, neighboring companies, the GHBA and its officers, Board of Directors, and employees shall not be liable for personal injury, death, property damage or theft.**

***TEAMS FOUND TO BE ENGAGING IN ACTIVITIES IN VIOLATION OF THE 2024 BBQ COOK-OFF RULES MAY RESULT IN EXPULSION OF THE TEAM FROM THE EVENT AND FORFEIT THE OPPORTUNITY TO PARTICIPATE IN FUTURE COOK-OFFS.**

The attached form on the next page must be signed and turned-in to Peggy Means on or before October 28th.

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2024 GHBA BBQ Cook-Off Team Indemnity Waiver

GHBA Event: GHBA 2024 BBQ Cook-off
Event Date: November 7th & 8th, 2024
Event Location: Rock Materials, 13315 Theis Lane, Tomball, TX 77375

Rock Materials and the GHBA, its officers, Board of Directors, and employees, shall not be liable for personal injury, death, property damage or theft. The undersigned individual agrees to indemnify and hold Rock Materials and the GHBA, its officers, Board of Directors, and employees, free and harmless from any and all liability for injury to or death of any person. The Cooking Teams will be held financially responsible for any damage to the event facility, grounds, or parking areas that are caused by their team members or guests.

Chief cooks, assistants and team members are required and agree to abide by all the rules and regulations of the 2024 GHBA BBQ Cook-Off. I have read and understand all the attached rules/regulations and governing the GHBA BBQ Cook-Off and hereby agree to abide by those stated rules and regulations. I also understand that any team found to be engaging in activities in violation of these stated rules may result in the expulsion of the team from the event and forfeit the opportunity to participate in future GHBA cook-offs.

Date: _____

Team Company: _____

Chief Cook Signature (Required): _____

Chief Cook Name (print): _____

Chief Cook's Cell (MANDATORY): _____

Please sign and email this page to Peggy Means at: pmeans@ghba.org
Due on or before Monday, October 28, 2024