

Step Up For Soldiers Backyard BBQ Cook-Off

“Where the BBQ Meets the Beach”

Saturday, March 5, 2016

Rules and Information

1. There will be a mandatory meeting with a representative from the New Hanover County Health Department at 3:00pm on Friday, March 4th. You must fill out and turn in a food vendor application which will be provided. There is no fee associated with the NHCHD application.
2. Equipment: Each competitor will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. Tents will not be provided. Individuals must bring two (2) folding tables, chairs and all cooking seasonings and supplies. Contestants must provide a gas, wood, charcoal, or wood pellets cooker. Any contestant with an electric smoker must provide their own electricity. No contestant may share a cooker or grill with a competitor. Meats will be provided and will be distributed Friday evening, time TBD.
3. No commercial grade cookers. No restaurants or professional grill masters allowed. This contest is strictly for amateurs.
4. Cook sites: All competitors are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Individuals are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
5. When serving samples to the judges or the public you must serve from your rear table or back table due to the lack of sneeze guards or use a hot & hold grill if available.
6. Boston butts will be provided to each competitor. Each must be cooked as a single piece of meat. The contest will be given their turn-in box for their meat. It is the individuals' responsibility to bring the entered meat to the judging area. There can be no evidence of blood indicating that the meat is uncooked. The entry must be turned in by the officially designated time. Gloves must be used while handling food products.
7. Meats must be submitted for judging at your assigned time. Winners will be announced during the BBQ contestant ceremony, time to be determined and announced prior to the event. All meat must be cooked at the lake.
8. All contestants must be in their cook sites at 10:00am on Saturday when the gates open to the public.
9. All contestants must be 18 years or over or be accompanied by an adult at all times.
10. NHCHD requirements:
 - Vendors shall submit an application for each booth that contains specific menu items and detailed food preparation procedures.
 - All equipment shall be clean and in good repair.
 - Tents shall be clean and in good repair.
 - All food service equipment must fit under the tent.
 - All foods must come from an approved source. All foods that are used in the sampling process must be prepared at the event.
 - A handwashing setup shall be provided by each vendor. This can simply consist of a water vessel that has a spigot (e.g. 2 gallon water jug with a spout that can be purchased at any grocery store), a pump bottle of soap, paper towels and a catch basin for the waste water from handwashing. The waste water must be disposed of properly.

- There are to be no open displays of food meant for sampling. The use of sneeze guards or service from a protected area, such as a back table that is not accessible by the public, is allowed.
- Hot holding equipment must maintain a food temperature of at least 135 degrees F. The use of Sterno© or other forms of canned heat is not allowed. The use of butane or propane stoves is permitted.
- A cleaning facility must be maintained. This consists of three containers that are to be used for a wash basin, a rinse basin and a sanitizing basin. Foil cake pans may be used for these basins. A bleach water solution would serve as the sanitizing solution. The waste water must be disposed of properly. In barrels that are provided in the cooking area.
- A stem thermometer that measures from 0 to 220 degrees must be provided.
- Permits will be conditioned with the foods that have been pre-approved by the Department prior to the event.

11. Contestants will be given a set up and breakdown time according to your space location.

If at any time during the event violations are observed, the contestant will be required to cease all food service operations until the violations have been corrected.