

FRANKFORT AMATEUR RIB COOK-OFF 2022

BREIDERT GREEN – DOWNTOWN FRANKFORT

SATURDAY, JULY 30, 2022

CONTESTANT APPLICATION PACKET

- ✓ Complete application & waiver form (www.frankfortil.org)
- ✓ Registration Fee: \$125 (includes 15 slabs of baby back ribs)
- ✓ Set up time: 6 AM (Will County Health Department will be on site at 6 AM for inspections)
- ✓ All cooking and prepping done on site; meat provided morning of event
- ✓ Must be 18 years old to enter
- ✓ Contestants must provide all cooking devices, equipment, supplies and electricity
- ✓ Contestants will be assigned a cooking space
- ✓ Contestants must comply with all Will County Health Department requirements
- ✓ No professional chefs and/or businesses allowed to compete
- ✓ Deadline to enter: July 22, 2022

*Check should be made payable to **Frankfort Area Jaycees***

Return signed application, waiver form and entrance fee:

Village of Frankfort
Attn: Sue Lynchey
432 W. Nebraska Street
Frankfort, IL 60423



Sponsored By:
VILLAGE OF
FRANKFORT
EST • 1855



**FRANKFORT AMATEUR RIB COOK-OFF
JULY 30, 2022**

APPLICATION

Date of Event: Saturday, July 30, 2022

Location: Breidert Green Parking Lot (downtown Frankfort)

Setup time: 6:00 AM- **Must be ready for Will County Health Department inspection at 6 AM.**

Public Tasting: Begins at 12:30 PM (ticket sales begin at Noon)

Award Judging: Noon

NO PROFESSIONAL CHEFS AND/OR BUSINESSES ALLOWED TO COMPETE!

Cook/Chef _____

Address _____ Phone _____

Email _____

Type of grill used _____ Approximate size of grill/smoker _____

Please circle the method in which ribs will be prepared: **Grilled** or **Smoked**

Each team must cook fifteen (15) slabs of Baby Back Ribs. Please indicate if your team can handle more than 15 slabs but no more than 20 slabs: **YES** or **NO**. How many extra slabs _____.
Additional slabs will be provided at no additional cost.

Team Name _____

Names of Cook/ Chef and attending assistant(s)

(1) _____ (5) _____

(2) _____ (6) _____

(3) _____ (7) _____

(4) _____ (8) _____

I have read, understand, and agree to the terms and conditions set forth in the above-mentioned Jaycees Amateur Rib Cook-off.

Please make check payable to: Frankfort Area Jaycees.

Signature of Chef _____

Date: _____

Office Use Only:

Date Paid: _____ Check #: _____ Signed Rules/ Waiver Attached: _____

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RULES

The Village of Frankfort, Frankfort Area Jaycees and Frankfort Lions proudly present the 13th Annual Amateur Rib Cook-Off. The purpose of this event is to raise money for charity and have a great time!

The following rules are nearly identical to the rules of the Kansas City BBQ Society. The primary difference is that KCBS only allows wood & charcoal cookers; we allow ANY and ALL kinds of cookers to encourage anyone to participate.

- Each team will consist of a chief cook and as many assistants deemed necessary.
- Contestants will provide all pits to be used.
- The use of a single pit (cooking device) by more than one team *is* permitted.
- Contestants must furnish their own tables, chairs, supplies, electricity, signage, displays, etc.
- For safety reasons, all tents must be tied down immediately upon set up.
 - Weights must be 20-25 pounds each.
- Pits, cookers, props, trailers, tents, generators, or any other equipment may not exceed the boundaries of the team's assigned cooking space.
- All cooking of product shall be done within the confines of the team's assigned cooking space.
- Cooking space should not be left unattended.
- Cooking spaces are assigned by a member of the Jaycees.
- No professional chefs and/or businesses are allowed to compete.
- Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name.
- Contestants must be 18 years of age to enter.
- The Frankfort Amateur Rib Cook-Off is a **smoke-free and alcohol-free environment**; vendors included.

FOOD PREPARATION

All meat must start out raw. Meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. Any meat not meeting this health department qualification will be disqualified. Health Department officials have final authority.

- For this contest, ribs are defined as Baby Back Ribs.
- Each team will receive fifteen (15) slabs of Baby Back Ribs upon arrival on Saturday, July 30. Health Department inspections begin at 6 AM. No cooking until approved by WCHD.
- Each team must cook fifteen (15) slabs of Baby Back Ribs. This includes ribs for judging and sampler tickets.
 - Please indicate on application if you can handle more than 15 slabs of ribs. Extra ribs will be provided to you at no additional cost.

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- Per the Will County Health Department, all food must be prepped onsite. No prepping of marinades or rubs can be done at home or before the event.
- No coleslaw, sides or other food products allowed.
- You may cook your ribs in any manner that you feel will deliver a competitive product in the time allowed, provided that safe food handling guidelines are followed.
- Fires must be of wood, pellets, charcoal, or gas. Electric or gas grills ARE permitted. Fires may not be built on the ground.

SAFE FOOD HANDLING

The Will County Health Department will be onsite at 6:00 AM for inspections of each contestant. Teams cannot cook until you get approval by the Will County Health Department. The Will County Health Department will inspect for the following:

- Teams must have thermometers.
- If all fifteen slabs of ribs cannot be cooked at once, contestant will need mechanical refrigeration to store ribs safely until they can be cooked.
- All food products must be stored off the ground.
- Shirt and shoes are required to be worn.
- Hair restraints and gloves are required to be worn.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water)
- Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
- It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean throughout the day.

SUBMISSION PROCESS FOR JUDGING

- Official judging begins at noon.
- Each contestant MUST submit at least one (1) separated rib in three (3) separate containers.
- Rib samples for judging must be entered no later than noon; late applicants will be disqualified.
- The Annual Frankfort Amateur Rib Cook-Off allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer then will be randomly selected for judging, without the judges knowing the team's name or number. Entries will be judged by a judging team (a minimum of 3 judges that are at least 18 years of age).
- Marking or sculpting of any kind to the meat will not be tolerated. This will include, but is not limited to, painting, sculpting, or decorating. No aluminum foil, stuffing, toothpicks, skewers, or any other foreign material is permitted, and will not be tolerated.

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- To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container.
- No garnish is allowed in the judging containers.

SCORING PROCEDURES

- Each team will enter one (1) piece of meat in their contest container, with their team's number on it.
 - The judges voting sheet will consist of the following scoring opportunities:
 - On a scale of 1 (bad) to 10 (excellent)
 - Appearance*
 - Tenderness
 - Taste
- *Appearance does not include presentation.*
- Scores will be tallied with a possible 30 points for perfection. The top 3 teams will receive a trophy/plaque.
 - Winners announced at approximately 2:00 PM on the Green.

PUBLIC TASTING

- Each contestant will be provided a ticket bucket by the contest organizer.
- Each rib piece is one (1) ticket.
- Limit 1 piece of rib per customer.
- No cash exchanged. Tickets only.
- Tasting Tickets go on sale at 12:00 PM.
- Public tasting begins at 12:30.
- Ribs cannot be distributed to ticket holders before 12:30 PM.
- Upon sellout of ribs, contestant must immediately return the ticket bucket to the Jaycee ticket sales table. This will allow the Jaycees to notify ticket purchasers how many contestants are still selling ribs.

CLEAN UP

It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with trash, other than at trash containers, may disqualify said team from future participation.

- Ashes must be disposed of in approved "ASH ONLY" disposal containers.
- All fires must be put out and all equipment removed from site.
- Garbage must be thrown away in trash containers located within the footprint of the cook-off.

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CAUSES FOR DISQUALIFICATION

Failure to comply with the rules and regulations established in this document. Use of controlled substances by a team, its members, and/or guests. Foul, abusive, or unacceptable language by a team, its members, and/or guests. The Will County Health Department has the authority to remove any contestant.

There will be NO REFUND of entry fees for any reason, except at the discretion of the event organizer.

The decisions and interpretations of the Rules and Regulations are at the discretion of the Frankfort Area Jaycees Representatives at the contest. Their decisions and interpretations are final.

By signing below, I acknowledge that I have read and agree to the rules and regulations outlined above.

Signature: _____

Date: _____

(Read, sign, and return this last page of the rules as part of the application process.)

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HOLD-HARMLESS

HOLD-HARMLESS AGREEMENT

It is agreed by the applicant/participant that he/she shall assume full responsibility for, and hold the Frankfort Area Jaycees, Village of Frankfort, and the event co-sponsors harmless and whole from any and all liabilities arising from the applicants, applicants agents and representatives conduct and actions (including but not limited to: transit to and from event, event set up period, the event, and the event take down period). Applicant/participant understands that he/she is solely liable for any and all claims and losses related to his/her actions and products exhibited, created, or brought to the event.

Applicant/participant also understands that there will be NO REFUNDS of applicant's participation fees due to bad weather, ejection, disqualification, or other occurrences beyond the control of the Frankfort Area Jaycees and other sponsoring parties.

I also understand that without this form completed and agreed to, with all signatures affixed, the team entry form will NOT be accepted. This hold harmless agreement must be returned with the team entry form.

I have read the hold harmless agreement and refund policy, and agree to abide by the above-mentioned and all other rules of the event.

Signed: _____

Print Name: _____

Date Signed: _____