

SELMA DISTRICT CHAMBER OF COMMERCE/PIONEER VILLAGE COMMISSION

RIB COOK-OFF 2021



EVENT DATE:

SATURDAY, NOVEMBER 6, 2021

RIB COOK-OFF SCHEDULE:

7:30 am Check in/ site set up
8:30 am Cook's Meeting/Rib distribution
2:30 pm Cooking ends/turn in
2:40 pm Turn in time expires/Judging begins followed by awards
3:00 pm Open to public
Around 7:00 pm awarding of People's Choice award

RIB COOK-OFF OVERVIEW:

The Selma Rib Cook-Off Competition will be held Saturday, November 6, 2021 starting at 8:30am and ending at 2:30pm. (With 6 hours cooking time). Cooking will end promptly at 2:30 pm and contestants will have until 2:40 pm sharp to turn their entries to the officials table. Judging will begin and awards will immediately follow. The People's Choice Award will be awarded prior to the conclusion of the event around 7:00 pm. All proceeds will benefit the Selma District Chamber of Commerce and the Selma Pioneer Village.

PRIZES:

1st Prize \$750
2nd Prize \$350
3rd Prize \$250
People's Choice Award –Plaque

ENTRY FEE

\$150 per team: (\$25 clean up fee-to be refunded at end of the event if your area is clean)
Please be aware that each team will be required to pay an additional \$51 fee for a temporary health department permit and must abide by the guidelines and requirements set forth by the Fresno County Department of Health. United States Veteran's with proof of Honorable Discharge and a completed Veteran's Fee Exemption Form are not required to pay the \$51 fee.

DEADLINE TO ENTER: **October 20th, 2021**

Entry forms and Health Department permit applications and fees **MUST BE** paid by that date.

Judging Criteria:

1. A panel of five judges will judge entries.
2. Scores will be based on Appearance, Tenderness/Texture and Taste.
3. The scoring system is 10 (excellent) to two (bad). Any whole number between nine and two can be used to score.
4. A one (1) score is given to a disqualification and requires approval from the event coordinators

5. The team with the highest overall number will be awarded 1st place, 2nd place and 3rd place will be the second and third highest scores awarded respectively.
6. The public will be welcomed to visit your space and trade one ticket for one rib. The team that requires the most votes from the public at the officials table will win the People's Choice Trophy.

Rib Cook-Off Rules:

1. A team may consist of one (1) chief cook and as many assistants as the chief cook deems necessary.
2. Each team is to provide a grill/cooker that will be used exclusively by that team. Wood, charcoal, gas/propane, and smoker type barbeques are allowed. Electric ovens or solar ovens are not allowed. Contestants may not dig pits, and fires are not allowed on the ground.
3. A 12' x 20' space will be assigned to each team. (We will try to accommodate more space if needed.)
4. Each team is responsible to provide ALL of their own supplies: including pop tents, tables, chairs, utensils, ingredients, supplies and safety wash station.
5. Electricity is not provided for any reason, and generators are not allowed.
6. Ten (10) racks of ribs will be provided by Harris Ranch Beef Company, and will be distributed at the cook's meeting at 8:30am
7. Cooking may begin immediately following the cooks meeting.
8. Only the provided ribs are to be cooked during the competition.
9. Ribs must be cooked and seasoned on site within the confines of your team's assigned cooking space.
10. Ribs may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed.
11. Each team will place 6 individually cut ribs in your "turn-in" box. Event staff will provide the "turn-in" box. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in", boxes or they will be disqualified.
12. No marking or sculpting of the meat or "turn-in" box will be tolerated. No garnish, side sauce containers or any other foreign objects such as foil, toothpicks or skewers are allowed in the "turn-in" box. Failure to comply with this rule will result in disqualification.
13. No ice or water will be provided.
14. Safe food handling guidelines must be followed.

Cleanliness and Safety Rules:

1. Refer to handout: Fresno County Department of Health **COMMUNITY EVENT FOOR VENDOR REQUIREMENTS**
2. Cleanliness of the cooks, assistant cooks and work space is required,
3. Shirt and shoes must be worn.
4. No use of tobacco products while handling the meat.
5. No alcohol beverages allowed outside of beer garden.