



# **16<sup>th</sup> Annual Triple B BBQ Cook Off**

**Saturday, March 28, 2020**

**11am – 5pm**

**in Historic Downtown Crestview**

## **BBQ Competition Registration, Rules, Schedule & Awards**

Backyard teams will participate in Ribs, Chicken, Pork and/or Brisket categories with cash prizes and awards! All contestants must be at least 18 years of age to participate.

### **AWARDS**

Award ceremonies will begin promptly at 5:00pm.

Grand Champion	\$600 + Trophy
Grand Champion Reserve	\$500 + Trophy
Category Winners - 1 <sup>st</sup> Place	\$250 + Trophy
Category Winners – 2 <sup>nd</sup> Place	\$200 + Trophy
Category Winners – 3 <sup>rd</sup> Place	\$150 + Trophy
People's Choice	\$500 + Trophy

### **CHECK IN**

All Teams should arrive between 4pm-6pm on Friday, March 27, 2020 at “The Junction” on Main Street next to Hub City Smokehouse (168 South Main Street, Crestview, FL 32536). There will be a Triple B Committee member to check in with and they will give your location assignment.

**There will be a mandatory team meeting at 6:00pm. All team captains must attend. Assistants and team cooks are invited to participate.**

If your team needs to arrive earlier, please contact Sandra Wilson @ 850.810.6722.

**ALL CONTESTANTS MUST BE CHECKED IN AND IN PLACE  
BY 6:00 PM FRIDAY, MARCH 27, 2020.**

## **MEAT INSPECTION**

Shortly after you are assigned a cooking location, an event official will be visiting your team. All meats to be cooked will be inspected and must be unseasoned, uncooked, and stored in containers at 40 degrees Fahrenheit or below. Meats that do not pass inspection will not be allowed to be turned in for judging. No meats will be allowed to leave the site after it has been inspected. No exceptions will be made to these rules.

## **COOKED ON SITE**

All meats will be brought to the cooking site raw and unseasoned. All meats must be in the original packaging. The official start time for the Triple B Cook-off is 7:00 pm on Friday, March 27th (upon completion of meat inspection and team meeting). All cooking, seasoning, and preparing of food must be done within the confines of their assigned space during contest hours. All entries must be prepared and cooked by registered teams only.

## **ENTRIES**

- The Triple B Cook-off recognizes only one entry in each category per team.
- Multiple entries from the same piece of meat will not be allowed.
- It will be the responsibility of the head cook to monitor entries.
- Contestants must be at least 18 years of age to participate in the cook-off.

## **CONDITIONS**

- Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by 2020 Triple B Committee. Any infractions identified by the committee should be immediately corrected or the team will be subject for disqualification.
- All meats must be maintained at or below 40 degrees Fahrenheit prior to cooking.
- All meats must be covered at all times prior to inspection and cooking.
- All meats must be cooked to an internal temperature of 140 degrees Fahrenheit.
- Sanitary, plastic gloves are required by all cooks while handling food.

## **PITS/EQUIPMENT**

- Pits allowed at the cook-off can include any commercial or homemade, trailered or un-trailered pit or smoker used for competitive barbeque.
- A barbeque pit may include gas or electricity for starting the combustion of wood or wood products but not to complete cooking.
- Each team is responsible for providing all necessary equipment and supplies.

***The Triple B Committee will not provide any equipment, including extension cords. Please bring your own extension cords labeled with your name.***

## **OFFICIAL TIME**

Official time is kept by the head judge and official turn-in time will be held on the turn-in clock on the turn-in table. We highly recommend for team leaders to synchronize their watch to that clock. Each meat entry will be allowed a five (5) minute turn in window before and after the hour.

\*NO ENTRIES will be accepted outside of this window, absolutely no exceptions.\*

**CATEGORIES** (judging will be Saturday, March 28<sup>th</sup> at the following times)

<b>PPL'S Choice</b>	<b>11:00 AM</b>	
<b>CHICKEN</b>	<b>12:00 PM</b>	Teams may cook individual pieces.
<b>RIBS</b>	<b>1:00 PM</b>	Loin (baby back) or spare ribs only. No country style ribs. No chopped, pulled, or sliced rib meat loose in entry box.
<b>PORK</b>	<b>2:00 PM</b>	Shoulder, Boston Butt or Picnic only. Pork must be cooked as a single piece of meat.
<b>BRISKET (beef)</b>	<b>3:00 PM</b>	Packer trimmed flats or points.
<b>Award Ceremony</b>	<b>4:30 PM</b>	

## **PRESENTATION**

Each entry should include eight (8) separate slices or pieces of meat. Meat may be turned in with or without sauce. Nothing may be added to the turn in box in addition to the meat (such as aluminum foil or sauce cups) Garnishes are NOT allowed.

## **JUDGING**

The 2020 Triple B BBQ Cook-Off will be judged by the blind judging method. All entries will be submitted in identical containers that will be provided to each team at the cooks meeting on Friday, March 27<sup>th</sup>. A numerical sticker will be placed on the top of your container to identify your entry when presented to judging by event officials.

## **PEOPLE'S CHOICE**

All teams are encouraged to participate in the People's Choice Competition. If you choose to participate:

- Your team will receive two (2) FREE butts and trays to transport your finished product.
- Butts must be cooked, shredded and sauced (if desired) by 11:00 am and presented to the People's Choice Tent (location will be given at the cooks meeting).
- Your submission will be given a secret number.
- Tickets will be sold to event attendees and they will have the opportunity to sample all submissions and vote on their favorite.
- You have the chance to win \$500, a trophy & bragging rights.

## **THE FOLLOWING ARE GROUNDS FOR DISQUALIFICATION**

1. Evidence of sculpting or marking an entry so as to identify it to judges or staff.
2. The presence of any item in an entry box other than sauced or un-sauced meat.
3. Failure to include eight (8) separate and identifiable samples with each entry.
4. The presence of blood or any indication that the entry is not fully cooked.
5. Delivery of an entry after the turn in window.
6. Entry of any meat not properly inspected by designated meat inspector.

## **CLEAN UP**

At the end of the completion, the assigned cooking site must be cleaned. Teams are responsible for the cleanup of their site. Teams are expected to collect and dispose of all grill debris, including grease. Grease disposal area will be provided.

***Please ensure that grease and/or garbage are not left behind in cooking area and/or on the street.***

## **PARKING**

Please park personal vehicles on side streets in Downtown Crestview, there will be no vehicles allowed on Main Street the day of the event.

## TEAM REGISTRATION

### PLEASE MAIL IN THE FOLLOWING

- ✓ completed entry form
- ✓ entry fee
- ✓ certificate of insurance showing a minimum \$1,000,000 liability coverage naming both the **City of Crestview and the Main Street Crestview Association** as additional insured

**Main Street Crestview Association  
PO BOX 364  
Crestview, FL 32536**

Your registration WILL NOT BE PROCESSED until we receive the application in its entirety. You will receive an email acknowledgement that your registration has been approved and processed.

### **RELEASE/WAIVER OF LIABILITY**

In consideration of you accepting this entry, I, the undersigned intend to be legally bound, hereby for myself, my heirs, executors, and administrators, waive and release any and all rights and claims for the damage I may have against the Main Street Crestview Association, City of Crestview and the Crestview CRA, their agents, successors, sponsors and assigns for any and all injuries suffered by myself, my team or my guests in this event. Further, I hereby grant full permission to the local newspapers, Main Street Association, and any agents authorized by them to use any photographs, videotapes, motion pictures, recordings or other record of this event for any legitimate purpose.

### **IMPORTANT INFORMATION**

- An accepted application is a commitment to show. No applications will be accepted after March Friday, March 20, 2020.
- As a food vendor you are responsible for any Florida State Licensing Requirements. Please make sure that your team is compliant with the DBPR. For more information please visit: [http://www.myfloridalicense.com/dbpr/HR/forms/documents/5030\\_034.pdf](http://www.myfloridalicense.com/dbpr/HR/forms/documents/5030_034.pdf)
- Triple B will take place rain or shine, please plan accordingly. Should we find ourselves having to cancel the event because of inclement weather, we will make announcements via email, Facebook, website and other outlets.
- Instructions with a map & directions for set up times & locations will be emailed to you separately.

If you have any questions, please do not hesitate to contact the Main Street Crestview Association at 850.810.6722 or email [director@downtowncrestview.org](mailto:director@downtowncrestview.org).