



Barbecue/Chili Cook off

July 12, 2009

Southwick Recreation Center
Powder Mill Road
Southwick Massachusetts

Application fee: \$100.00 per team for Barbecue Competition

Application fee: \$50.00 per team for Chili Competition

Team Name _____ Chief Cook _____
Address: _____
City: _____
State/Zip: _____
Telephone: _____ Cell: _____
Email: _____

Disclosure: Waiver of liability. In consideration of accepting this application, 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 damages I may have against the Southwick Rotary Club, their agents, successors and assigns for any and all injuries suffered by me and/or my team for this event. Further, I hereby grant the Southwick Rotary Club and/or agents authorized by them, to use photographs, video or any other record for this event for promotional purposes.

A Town of Southwick Board of Health permit will be made available to the Rotary Club of Southwick. All teams must meet the local Board of Health requirements. For information, call Tom Fitzgerald, Health Inspector, 413 569 1212 between 8:30 and 4:30 p.m., Monday through Friday.

Where was the food for the competition purchased? _____

Where was the food stored after purchase and prior to the cook-off and at what temperature? _____

Signature of Team Captain: _____

Date: _____

Application fee of \$100 for BBQ or \$50 for Chili (deadline July 3) per team payable to: Rotary Club of Southwick, Box 710, Southwick, MA 01077. Contacts: Bob Fox, Chair 413 569 5962 or 413 579 4585 (Cell).

Guidelines

- Equipment - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or gas grilles. Equipment must be contained. No team may share a cooker or grill with any other team.
- Sanitation – all teams 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. Teams are responsible for cleanup of its sites one the competition has ended.
- Food - meats and vegetables must be refrigerated and maintained at a temperature of 40 degrees F prior to cooking – food must be covered at all times. All meats must be stored in separate containers. All meats must be cooked to a minimum internal temperature of 145 degrees F. Once cooked, all meats must be maintained at a minimum temperature of 140 degrees F in a covered container until judging.
- Samples/sale - all teams are allowed to give out free samples of their selection(s) as well as sell selection(s) to the general public. Proceeds from these sales are reserved for the teams.
- Timing - the barbecue cook off will be opened to the public at 12:00 noon.
- Judging - to begin 3:00 p.m. The procedure for judging will be announced on sight.
- Disqualification – Any entry can be disqualified if the Board of Health rules and requirements are not followed. Also, one can be disqualified that is intoxicated or creating a public distraction, using illegally controlled substances, loud and unacceptable language or disorderly conduct.

March 17, 2009