

CONTESTANT APPLICATION

Fourth Annual



A 2010 NY State Championship

KCBS Sanctioned Barbeque Contest

A Fundraiser for Children with Special Needs
Hosted by: Suffolk County Police Athletic League

PAL Sports Complex
700 Furrows Road, Holtsville, NY 11742
Sat. August 7th – Sun. August 8th

Web site: www.bbqbattleli.com

Email : Info@bbqbattleli.com

Suffolk County Police Athletic League Presents

2010 Battle of The BBQ Brethren

Official Entry Form

**(Peoples Choice Rib Cook-off/Fundraiser
and KCBS BBQ Contest)**

Team Name: _____

Head Cook: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

Number of Team Members: _____

*Will you cook a case of ribs(supplied by the event) and participate in the people
choice fundraiser. See info sheet below. Circle → YES NO

*** IF YOU ARE PARTICIPATING, WE NEED TO HAVE THE ATTACHED B.O.H FORM
SUBMITTED NO LATER THAN JULY 22.**

Entry Fees (circle each):

BBQ Contest: \$ 250.00

Electrical hookup. (Must provide 100 foot Extension cord) Free

Water hookup (MUST provide 100 foot hose and y-adapter) Free

Premium Site Fee 20x30 (limited number of sites) \$ 50.00

Total Amount Enclosed \$ _____

Make check payable to and mail to:

**Suffolk County P.A.L
Attn: P.O. Rich Gorgone
30 Yaphank Avenue
Yaphank, NY, 11980**

Waiver of Liability: Battle Of The BBQ Brethren 2010

In consideration of accepting this entry, (I), the undersigned, intending to be legally bound, hereby for myself, heirs, executors and administrators, waive and release all rights and claims for damages I may have against the Suffolk County Police Athletic League, the Suffolk County Police Athletic League Sports Complex and the BBQ Brethren for any and all injuries suffered by me and my team in this event. Further, I hereby grant full permission to use any photographs, videotapes, motion pictures, recordings and any other record of this event for any legitimate purpose.

I also agree that the organizers of this event may use my likeness, image and voice and that of my guests in any promotional efforts related to this event.

I also agree that information pertaining to my team and this event may be shared with applicable sanctioning bodies, news media and other entities as deemed reasonable by the event organizers.

By signing this waiver I acknowledge that I have read and agree to abide by the competition rules of the Kansas City BBQ Society.

Name (printed)

Signature

Date

Team Name

EVENT INFORMATION

Entrance to the Grounds

Teams can arrive no earlier than 5:00 am on Saturday, August 7th. Sites will be assigned on a first-come, first-serve basis. If you have any special requests, please make them ahead of time and we will see what we can do to accommodate your needs. The tentative start time for electric and water hook-ups is 8:00 am

Cookers Information

The 2010 KCBS rules apply to this contest. A rulebook may be obtained from the KCBS web site www.kcbs.us. Click on "About KCBS" in the left hand frame. Then click on "Rules and Regulations".

Saturday:

Coffee/light breakfast available for Competitors upon arrival until 11AM

Meat Inspection: Ongoing

People's Choice Rib Cook-off : 8 am TO 4pm. Serving Window, 2PM to 4PM.

We truly encourage all teams to participate in the fundraiser portion of our event. See details below.

Cooks Meeting: 5:00 pm

Dinner: 7:30 pm

Sunday: KCBS Barbeque Contest

This contest is sanctioned by the Kansas City Barbecue Society. This is a NY State Championship.

8:00 Breakfast for Competitors

11:00 Judges Meeting

12:00 Chicken turn-in

12:30 Pork Ribs turn-in

1:00 Pork Butt/Shoulder turn-in

1:30 Beef Brisket turn-in

5:00 (Approximately) Awards presentation.

People's Choice Buck-a-Bone Rib Cook-off/Fundraiser

Saturday: 8 am TO 4pm. Serving Window, 2PM to 4PM.

We truly encourage all teams to participate in the fundraiser portion of our event. All proceeds generated by the buck-a-bone go to the PAL outreach for special needs children. All this takes is for our teams to cook a case of ribs (supplied by the event) Saturday morning and have some fun shmoozing the public for votes from 2-4PM. Keep in mind, the window is 2 hours long, so ribs can be staged and held. Teams provide rubs and sauces. Please help us to make the fundraiser a success.

The Rules:

- Teams will be provided with a case of ribs to cook and exchange for pre-purchased tickets from the public.
- Teams will be provided a numbered container to store vote tickets.
- One bone per ticket and the public gets one vote per 5 tickets.
- During the serving window, the public will give their unique vote ticket to their favorite teams.
- At the end of the 2 hour serving window teams must turn in their vote tickets.
- To encourage participation, **cooker space MAY BE SHARED among teams** for those that may not have capacity to cook a case of ribs.(12-16 racks)
- Team with most votes wins people's choice trophy and a cash prize. Prize size determined by participation and will be announced the day of the event.

The event WILL provide ONE FULL CASE of ribs. However, if any team wishes to cook more ribs to improve chances(and help raiser \$\$), you may purchase additional cases for cost at the event (to be used during the contest). This is a fun event and its primary goal is to raise \$\$ for the kids, and our second goal is to win bragging rights!

The organizer has obtained all Necessary Board of Health permits for the people's choice. However, teams MUST HAVE;

- A hand wash station(a water source that can be 'left on' and a catch bucket. A Supermarket brand water dispenser with tap is sufficient for the water source.
- A tarp to be used as flooring for your work area if you are on the grass. This is only required during the people's choice.
- **PLEASE FILL OUT AND SIGN ATTACHED BOARD OF HEALTH FORM. MUST BE SUBMITTED NO LATER THAN JULY 22. You only need to fill out sections 1 and 3 with your name/address info and sign the back.**

EVENT SUMMARY

- This is a KCBS Sanctioned Event. All official rules will be in effect.
- The minimum requirement for category submission is 6 separate and identifiable portions. 8 portions are suggested. These portions are for judging purposes.
- Each team will be provided a space that is approximately 20' by 20'. A limited number of 20x30 Premium spaces will be available.
- This event is part of a fundraiser for the Suffolk County Police Athletic League.
- The sports complex is extremely large. You will be given full directions to your lots and designated parking areas prior to the event.
- Please respect the park's neighbors. Quiet hours will be enforced.
- ALCOHOL. This is a children's fundraiser and will have kids around. Please be red cup discreet.
- The Waiver of Liability, the Board of Health permit and the Entry Form must be submitted with your payment.
- Proper handling of food is required. A summary of Suffolk County, NY food handling regulations will be sent to you. Vinyl or latex gloves should be used. All teams are responsible for being in compliance with KCBS rules and Suffolk County Dept. of Health codes.
- Trash must be removed by each competitor (dumpsters are available)
- Restroom facilities will be available
- Please bring 100' of extension cord if you desire an electrical hookup (15amp max – no refrigerators, etc.)
- Water Grid available. Bring 100' of hose and Y connector
- Please bring separate containers for grease and ashes
- Sanitation (wash, rinse, disinfect) will be checked at meat inspection.
- Proper storage of meat is required. It must be maintained below 40F or above 140F

IN CONCLUSION

If there are any other foreseeable needs, please let us know.

This is our fourth annual Battle of the BBQ Brethren. We greatly appreciate your continued support.

If you would be interested in conducting a demo for the public on the art of “Low and Slow” BBQ, or anything related, please let us know.

Any changes to arrival, set-up, and breakdown instructions with schedules will be sent to you via email when your payment, entry form, and signed liability waivers have been received.

This document is subject to modification and change.

All teams will be notified of changes to the event via email.

Any questions can be directed to info@bbqbattleli.com

Thank you for your interest in the Battle of the BBQ Brethren!

Board of Health form follows.

All meats **will be supplied to teams** for this fundraiser. All you have to do is cook!

The organizer has obtained all Necessary Board of Health permits for the people's choice. However, teams **MUST HAVE**;

- A hand wash station(a water source that can be 'left on' and a catch bucket. A Supermarket brand water dispenser with tap is sufficient for the water source.
- A tarp to be used as flooring for your work area if you are on the grass. This is only required during the people's choice.

IF YOU ARE GOING TO PARTICIPATE IN THE FUNDRAISER FOR THE P.A.L OUTREACH TO SPECIAL NEEDS CHILDREN, PLEASE FILL OUT AND SIGN ATTACHED BOARD OF HEALTH FORM. FORM MUST BE SUBMITTED NO LATER THAN JULY 22. You only need to fill out sections 1 and 3 with your name/address info and sign the back.



**VENDORS TEMPORARY
FOOD SERVICE APPLICATION and PERMIT**

**SUFFOLK COUNTY
DEPARTMENT OF HEALTH SERVICES
BUREAU OF PUBLIC HEALTH PROTECTION**

TYPE OR PRINT LEGIBLY

* **SUBMIT AT LEAST 14 DAYS PRIOR TO THE EVENT**

FEES: ___ n/a ___ \$85 Temporary stand or self contained vehicle not under annual permit ___ n/a ___ \$60 * Late fee for applications submitted less than 14 days prior to the event APPLICATIONS RECEIVED LESS THAN 14 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED. IF APPROVED, MENU MAY BE RESTRICTED. Once the application is approved, no changes may be made without approval by the Department. PERMIT ISSUED ___ DENIED ___ SANITARIAN ___ SANITARIAN ID# ___	DATE RECEIVED: _____
THIS PERMIT IS NOT TRANSFERABLE	

1. **NAME OF OPERATOR:** _____ Contact Person: _____
 Street Address _____
 Town _____ State _____ Zip _____
 Daytime Phone #: _____ E-mail Address _____

2. **EVENT NAME:** S.C.P.D special needs children fundraiser. Event Location: 700 furrows road, holtsville Set-Up Time: 5AM
 Event Dates: 8/7/10-8/8/10 Event Coordinator: Police Officer Rich Gorgone
 Event Hours: Sat 5AM-Sun 5PM Coordinator's Phone #: 631 852 6109

3. **NAMES OF PERSONNEL WORKING AT THE EVENT:**
 Name _____ Food Manager Certificate Number/Expiration n/a _____
 Name _____ Food Manager Certificate Number/Expiration n/a _____

4. **MENU AND PREPARATION PROCEDURES:**
 Attach menu page showing all items to be served and all steps in preparing each item.
 a) Check all preparation procedure(s) for each food and/or beverage item prepared at the BOOTH/TRAILER/VEHICLE

FOOD	cold holding	cook/grill	reheat	hot holding	assemble	other
RIBS		X		X	X	

b) Check all preparation procedure(s) for each food and/or beverage item prepared OFF-SITE

FOOD	thaw	cut/assemble	cook/bake	cool	cold holding	reheat	hot holding	portion	package

NOTE: If your preparation procedures cannot fit these charts, please list all of the steps in preparing each menu item on a separate piece of paper. Include all ingredients and condiments. If off-site food preparation is required, list the name of the approved food establishment/facility under Health Department Permit at which food preparation will be done.

Establishment Name: _____ Address: _____
 Establishment Permit #: _____ Dates and Times Establishment used: _____

IF YOU ARE APPLYING FOR A PERMIT FOR A BOOTH/STICK STAND ADDRESS THE FOLLOWING:

NOTE: Walls and ceiling must be made of wood, canvas, or other material that protects the interior of the booth from dirt, dust, and weather. Floors must be cleanable material. Foods cannot be displayed for patrons unless there is some means of protection from contamination. Food preparation is restricted to cook and serve only. No slicing, cutting, blending, or mixing of foods and beverages shall be permitted.

- 1. Floor is constructed of _ashphalt or tarp_____
- 2. Ceiling is constructed of tent or enclosed prep kitchen_
- 3. Patron access to booth restricted? Yes No
- 4. Refrigeration within booth? Yes No
- 5. Handwashing station? (REQUIRED) Yes No
(A handwash station can consist of 2 gallons of water in an urn with spigot that locks in the open position, a waste/ collection bin to collect waste water, liquid soap & paper towels)
- 6. What kind of cooking, reheating, and hot holding equipment is in the booth? BBQ PIT AND CAMBRO_____

IF YOU ARE APPLYING FOR A PERMIT FOR A TRAILER OR FIELD KITCHEN ADDRESS THE FOLLOWING:

- 1. Fresh water holding tank? Yes No
- 2. Connect to potable water supply at event site? Yes No
- 3. Super-chlorination log for hose and tank? Yes No
- 4. Food grade hose? Yes No
- 5. Backflow device on trailer at potable water connection? Yes No
- 6. Are water lines protected: From Traffic? Yes No
 - a. Hose Connections off the ground? Yes No
- 7. 3 Bay sink plus a separate hand washing sink on board? Yes No
 - a. Hot and cold running water on board? Yes No
- 8. Refrigeration on board? Yes No
- 9. Soda system on board? Yes No
 - a. Double check valve w/ atmospheric vent (backflow device) on water inlet at carbonator? Yes No
- 10. Is the trailer operated outside Suffolk County? Yes No
 - If so, provide an itinerary for the month before and the month after this event. Fresh water tanks shall be super-chlorinated every time the truck re-enters Suffolk County. Itinerary provided? Yes No
- 11. Does trailer have a waste water tank? Yes No
 - Does trailer use roll away waste tank? Yes No
- 12. Where is waste tank emptied? _____
- 13. Exhaust hood with grease filters over cooking equipment? Yes No

Important Food Service Requirements

- 1. All cold potentially hazardous (temperature controlled for safety) foods shall arrive and be maintained at or below 41°F under mechanical refrigeration.
- 2. All potentially hazardous (temperature controlled for safety) foods that will be transported hot shall arrive at or above 140°F.
- 3. All hot potentially hazardous (temperature controlled for safety) foods shall be maintained at or above 140°F.
- 4. Stem-type food thermometer 0°F - 220°F with 2 degree increments provided. Stem-type thermometers required if you serve any potentially hazardous (temperature controlled for safety) foods. Temperatures shall be monitored frequently.
- 5. Foods shall be cooked to appropriate cooking temperatures
- 6. No bare hand contact with ready to eat foods.
WASH HANDS FREQUENTLY! USE DISPOSABLE GLOVES AND/OR UTENSILS TO HANDLE PREPARED FOODS.
- 7. Sanitizer for wiping cloths must be provided in your booth/vehicle. This solution may consist of 1 tablespoon of bleach per gallon of water (or other approved sanitizer).
- 8. Displayed foods shall be protected by a sneeze guard or other barrier.
- 9. Iced beverages shall be stored in a container with a continuous drain.
- 10. Where is food being purchased? _____

Signature of Applicant

Date

Name of Person Contacted