

## BURGER COMPETITION RULES AND REGULATIONS

1. Teams may cook on any fire or heat source (Wood, Charcoal, Gas, Electric, Pellet, Fryer)
2. Weights for tent legs are mandatory. The location is paved and no staking will be permitted.
3. Each Team will be assigned a 10x12 Spot. Cooking sites are determined at load in. No power or water will be provided. Teams should bring their own water and power if needed.
4. All contestants **MUST** adhere to all electrical, fire, and other city, county, state or federal codes. Each team is encouraged to have some type of fire extinguishing device in their cook site.
5. Each team must comply with all applicable rules and regulations of the Waller County health department. **No meat/entry/product may be sold.**
6. Each team should prepare and cook their own meat on their own cookers on site.
7. No garnish allowed in the blind boxes. Boxes should contain 1 uncut Burger for presentation and 6 portions or 6 sliders for tasting. SLIDERS ARE ALLOWED. EX: if you are turning in a large burger you can cut 2 other burgers into 6 portions or 6 whole burgers, or 6 sliders with the same ingredients as the presentation portion as long as it all fits in the turn in box.
8. Teams are required to turn in their blind box to the specified area.
9. Turn in time is **12:00PM** and should be turned in **at judging area**.
10. Meat must be in ground form and can be any meat of your choosing. Any meat turned in in whole form will be disqualified Example: steaks, chicken breast, pork loin or chop, fish filets, etc.
11. Each team is responsible for observing prudent temperature control and good hygienic practices, bearing in mind that internal temperature of 137 degrees kills trichinosis, and 165 degrees kills salmonella. Beef Burgers should be cooked to at least 140 degrees, Pork 145-150 degrees, Fish 145 degrees, Poultry 165 degrees and above. **Any undercooked meats will not be scored for taste.**
12. Any style of bun or bread can be used.
13. Any toppings can be used as long as it is under the bun.



14. Burgers must fit into the turn in boxes (turn in boxes are **10"x10"x5" cake boxes**)
15. No foreign objects are allowed in the tasting portions of your turn in. EX: toothpicks, skewers, butchers twine, etc. We will allow toothpicks/skewers in the presentation portion of your turn in if they are needed to hold it in place.
16. It's the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc. removed from site once the contest is over. (NO DUMPING OF COALS).
17. No use of illegal substances, profane or abusive language, or loud music. This will be grounds for disqualification.
18. Under no circumstances are alcoholic beverages to be sold to the general public by teams **NO GLASS BOTTLES ALLOWED.**
19. The chief cook is responsible for the conduct of his team and guests. Any disturbances or altercations as a result of a team member, guest, or individual in the team area are grounds for disqualification and expulsion from future contest.
20. Winners will be announced at the awards ceremony at **TIME 3:30PM** at the turn in table.
21. THE BBQ STORE will be open for business. They can provide you with seasonings, sauces, cooking utensils and any items you might have forgotten. They do not have restrooms for this event. All guests and cooks to use the restrooms provided.
22. **LOAD IN 8:30 AM. EVENT OPEN TO PUBLIC 10AM-4PM. EVERYONE TO LEAVE LOCATION AT 5PM.**
23. Cooks can begin tear down after 4PM. You will not be allowed to bring your vehicle into the event area until all awards are final and your site has been inspected and is free of trash and coals/ash have been removed.

**LOAD-IN: 8:30AM**

TURN-IN TIME: **12:00 PM**

**Cooks Meeting: 9:00AM**

**WINGS: 11:55PM -12:05PM**

**Minimum Payouts (Payouts will increase as number of participants increase)**

1<sup>st</sup> Place-\$1,500

2<sup>nd</sup> Place-\$500

3<sup>rd</sup> Place-\$250

**Turn In Times:**

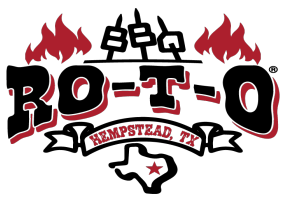
1. You have a 10-minute window to turn in your boxes (5 minutes before and 5 minutes after designated time) **Ex. Turn in is 12PM you can start turning in at 11:55 AM and no more turn ins will be taken at 12: 05 PM.**



2. Boxes will be turned in at the turn in table and you will need to turn in the box that has your team number on it.
3. The scores will be weighted with Taste being the highest, next would be overall impression, least weighted would be appearance.
4. DO NOT PUT GARNISH IN THE BOXES. Burgers ONLY!

### WING COMPETITION RULES AND REGULATIONS

1. All wings **MUST** be cooked in the Roto-Q 360 and basket provided using any fire source (Wood, Charcoal, Gas, or Pellet).
2. Weights for tent legs are mandatory. The location is paved and no staking will be permitted.
3. Each Team will be assigned a 10x12 Spot (No Trailers). Cooking sites are determined at load in. No power or water will be provided. Teams should bring their own water and power if needed.
4. All contestants MUST adhere to all electrical, fire, and other city, county, state or federal codes. Each team is encouraged to have some type of fire extinguishing device in their cook site.
5. Each team must comply with all applicable rules and regulations of the Waller County health department. **No meat/entry/product may be sold.**
6. Each team should prepare and cook their own meat on their own cookers on site.
7. Boxes should contain **exactly eight (8) portions** of wings per category for tasting. No garnish allowed in the blind boxes. Wings can be whole, flats or drums. Wings can be sauced or dry - but sauce must be on wings and not in a separate sauce cup. No dipping sauce/sauce cups are permitted in turn-in box.
8. Teams are required to turn in their blind box to the specified area.
9. Turn-in time is at **1:30PM** (10 min window) and should be turned-in at designated turn-in table.
10. Each team is responsible for observing prudent temperature control and good hygienic practices, bearing in mind that internal temperature of 137 degrees kills trichinosis, and 165 degrees kills salmonella. Any undercooked meats will not be scored for taste.
11. No foreign objects are allowed in the tasting portions of your turn in. Example: toothpicks, skewers, butchers' twine, sauce cups, etc.



12. It's the responsibility of each team to keep the contest area clean. All fires must be put out and all equipment, garbage, etc. removed from site once the contest is over. (NO DUMPING OF COALS)
13. No use of illegal substances, profane or abusive language, or loud music. This will be grounds for disqualification.
14. Under no circumstances are alcoholic beverages to be sold to the general public by teams NO GLASS BOTTLES ALLOWED.
15. The chief cook is responsible for the conduct of his team and guests. Any disturbances or altercations as a result of a team member, guest, or individual in the team area are grounds for disqualification and expulsion from future contest.
16. Winners will be announced at the awards ceremony at **TIME 3:30PM** at the turn in table.
17. THE BBQ STORE will be open for business. They can provide you with seasonings, sauces, cooking utensils and any items you might have forgotten. They do not have restrooms for this event. All guests and cooks to use the restrooms provided.
18. LOAD IN 8:30 AM. EVENT OPEN TO PUBLIC 10AM-4PM. EVERYONE TO LEAVE LOCATION AT 5PM.
19. Cooks can begin tear down after 4PM. You will not be allowed to bring your vehicle into the event area until all awards are final and your site has been inspected and is free of trash and coals/ash have been removed.

**LOAD-IN: 8:30AM**

**Cooks Meeting: 9:00AM**

TURN-IN TIME: **1:30 PM**

WINGS: **1:25PM -1:35PM**

**Minimum Payouts (Payouts will increase as number of participants increase)**

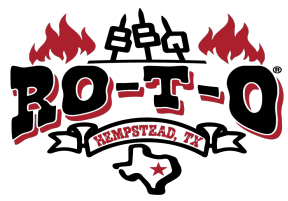
1<sup>st</sup> Place-\$1,500

2<sup>nd</sup> Place-\$500

3<sup>rd</sup> Place-\$250

**Turn In Times:**

1. You have a 10-minute window to turn in your boxes (5 minutes before and 5 minutes after designated time) **Ex. Turn in is 1:30PM you can start turning in at 1:25 PM and no more turn ins will be taken at 1:35 PM.**
2. Your turn-in box will be given to you after load-in. Each turn-in box will be labeled with your official team number. Boxes will be turned-in at the designated turn-in table. Turn-in boxes must contain your official team number.
3. You will be judged on TASTE, TEXTURE and APPEARANCE. The scores will be weighted with TASTE being the highest, next will be TEXTURE, least weighted will be APPEARANCE.



4. DO NOT PUT GARNISH IN THE BOXES. WINGS ONLY!

### **PEOPLE'S CHOICE COMPETITION**

1. Visitors will be given ONE ticket per person at the time of parking.
2. The ticket will be used to judge The People's Choice awards.
3. Judging will be from 12PM-3PM
4. Participants can cook any recipe of their choosing.
5. Participants will place food in small containers on their site for "The People" to taste and judge. (Participants will be responsible for their own containers and utensils in this category)
6. All tickets must be turned by 3:10PM. You have a 10-minute window to turn in your tickets. (5 minutes before and 5 minutes after designated time)

### **Minimum Payouts (Payouts will increase as number of participants increase)**

1<sup>st</sup> Place-\$500

The BBQ RO-T-O is intended to be a family friendly and fun environment. We encourage each cook to participate in the burger/wing competition as well as the people's choice awards. Serving all for the people's choice is not a requirement but is encouraged. If you are providing for people's choice expect to give samples to 500+. The sample size you choose is at your discretion so keep your meal ideas with this thought in mind. Decorate your booth to create a fun atmosphere and promote your brand. Video, pictures and social media posts, going Live and promoting and cross promoting other creators and products is highly recommended. Lastly, from THE BBQ STORE, ROTO-Q-360, BENTLEY BBQ, BURN FIRESTARTERS and RANDY'S RUBS, we want each of you to have a safe and enjoyable time. Make some great memories, new friends and good luck!