





## May 19<sup>th</sup> & 20<sup>th</sup> Downtown Clinton

## SMOKIN' ON THE RAILS

# 2017 BBQ Competition Information packet









## Smokin' on the Rails Competition May 19 and 20, 2017 Important Information

Smokin' on the Rails is an SBN Sanctioned BBQ Competition that is a part of the City of Clinton's Annual Rhythm on the Rails Spring Festival.

All competitors must follow SBN rules and regulations.

Additionally, teams are responsible for observing prudent temperature and sanitary requirements as specified by SCDHEC. You may access a copy of the SCDHEC guidelines for food service at special events at the following web link, or by visiting your local SCDHEC office for a hard copy of the information. Go to <a href="https://www.scdhec.gov/food">www.scdhec.gov/food</a> and click on Regulation 61-25. Be sure to take a look at Chapter 9 (specifically 9-9) for event specific information. Also, take a look through their fact sheets listed on <a href="https://www.scdhec.gov/food">www.scdhec.gov/food</a> for great food safety information. <a href="https://www.scdhec.gov/food">PLEASE BE ADVISED – AN EVENT AUTHORIZATION FORM WILL BE SUBMITTED TO SCDHEC WITH YOUR INFORMATION – THIS DOES NOT MEAN THERE WILL BE AN INSPECTIONS, BUT ALWAYS BE PREPARED!

All teams in the Smokin' on the Rails BBQ Contest must be registered and paid to compete in the contest. You may season or prepare the meat as you see fit, however; All entries must be prepared and cooked at the Rhythm on the Rails festival in the designated cooking area.

## Festival Rules – in addition to SBN guidelines:

- 1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary.
- 2. Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space.
- 3. Each team will bring their own products, *including meat*, seasonings, and cooking equipment. Meet must be inspected prior to teams beginning to cook.
- 4. All seasoning and cooking of the product shall be done within the confines of the team's assigned cooking space.
- 5. Registration fees include a 15 x 25 space and covers right to vend, as well as, participate in the Anything Butt Competition on Friday evening. Additional space to extend to 15 x 45 is available, on a first requested basis, for an additional fee of \$30.
- 6. Contestants must adhere to all fire, health, and other codes whether local, county, state, or federal.
- 7. All contestants are expected to respect the rights of other teams. Profane language or infringement on another team *WILL NOT BE PERMITTED*.
- 8. All teams must comply with the City's quiet hour ordinance, and therefore the use of radios or amplifying equipment will not be allowed during quiet hours of 11:00 p.m. to 7:00 a.m.
- 9. All teams must comply with City and State alcohol laws no open containers.

### **Prize Information:**

All teams will compete in the pulled pork category. Ribs competition is optional but teams must compete in both to be eligible for the Grand Champion prize.

<b>Grand Prize</b>	<b>\$750</b>	*Trophies for all	lplaces	
4 <sup>th</sup> place	\$100	4 <sup>th</sup> place	\$100	
3 <sup>rd</sup> place	\$200	3 <sup>rd</sup> place	\$200	
2 <sup>nd</sup> place	\$300	2 <sup>nd</sup> place	\$300	
1 <sup>st</sup> place	\$400	1 <sup>st</sup> place	\$400	
Pulled Pork Car	tegories	Ribs Categories		

### **Additional Information:**

Registration Deadline is April 19, 2017. There is a cut-off at 20 teams!

Competition Teams will be located in the City's West Main Street Parking Lot and West Main Street.

Set up and check in time is Friday, May 19, 2017 from 2:30 pm until 4:30 pm, and the Cooks Meeting/Reception will be at 5:00 pm.







## SMOKIN' ON THE RAILS - BBQ CONTEST REGISTRATION FORM

B	BBQ Team Name:	
C	Contact Name:	
A	Address:	
ii ld	Phone: (please ndicate mobile or andline)	
E	Email Address:	
Pricing is batto connect to	ased on a 15 x 25 are power and/or water	tables, chairs, tents, extension cords, and other supplies needed for booth set-up. ea. Electric outlets and water connections are available and assistance will be available source. Teams should bring their own, at least 20 foot, outdoor rated and grounded a 20 foot water hose. Please indicate below if your setup requires access to power and/or a 20 foot water hose.
Electricity:	110V [] (include	ed in registration) 220V [ (add \$25.00)
	` ,	Yes NoNonections available and no dedicated services available)
	<u> </u>	Yes No Ribs Competition Yes No No ion you must compete in both categories)
BBQ Compe	etition Team standard etition Team extra- la	
		luded in application fees) Yes No **Vendors must have liability insurance
teams — whi	* *	received until <i>Wednesday</i> , <i>April 19</i> , <i>2017</i> or until we have 20 registered and paid Space numbers, a festival layout map, and further information will be <i>emailed</i> to each <i>017</i> .
Make check	s payable to the City	of Clinton
Amount enc	losed:	







## CITY OF CLINTON 2017 RHYTHM ON THE RAILS FESTIVAL LIABILITY HOLD HARMLESS INDEMNIFICATION AGREEMENT

For and in consideration of the benefits to be derived from participating in the (City of Clinton 2017 Rhythm on the Rails Festival) and notwithstanding anything herein to the contrary, I, on behalf of the individuals making up the registered named entry, hereby acquit and forever discharge, indemnify and hold the City of Clinton, its successors and assigns, its employees, officers, officials, agents, and/or representatives, free and harmless from and against any and all actions, causes of action, liabilities, losses, claims, demands, suits, damages, costs, judgments, and/or expenses of any kind or nature, including the payment of reasonable attorney's fees, resulting from any and all known and unknown, present or future, anticipated or unanticipated injury to or destruction of tangible property, or resulting in personal injury, sickness, disease, up to and including death resulting from or in any way arising out of the negligence, errors, omissions, or willful participation in the (City of Clinton 2017 Rhythm on the Rails Festival).

Such losses, liabilities, expenses, damages and/or claims shall include, but not be limited to, civil or criminal fines or penalties, a taking, whether direct, indirect or inverse, of for loss of use and/or service, personal injury, death, libel, slander, and attorney's fees in the underlying action through all level of appeals.

Should the City of Clinton be named in any suit, action, or claim under the terms thereof, the above named registered entrant shall appear and defend the City of Clinton to the extent of its indemnification obligation hereunder, provided that the City of Clinton shall have the right to appear and defend such action or claim on its own behalf. The foregoing indemnity shall survive the expiration or termination of the Agreement.

The undersigned hereby affirms that he or she is authorized to act for and bind the registered entrant, group, organization or person(s) participating in the (City of Clinton 2017 Rhythm on the Rails Festival).

NAME OF RESPONSIBLE PARTY (PRINT):
SIGNATURE OF RESPONSIBLE PARTY:
WITNESS:
WITNESS:
DATE:

The City of Clinton carries no insurance for vendors and will not be responsible or liable for loss or damage from any cause.

Please send registration fees, completed application, and signed Hold Harmless Agreement along with a copy of your current *Certificate of Insurance* for a minimum of \$1,000,000 indicating the City of Clinton as additional insured along with your registration fee to: \*\*(Certificate of Insurance is only required if you plan on vending.)

Mary-Wallace Riley, City of Clinton ROTR, Post Office Drawer 748, Clinton, S.C. 29325 Or you may hand deliver to 211 North Broad Street, Clinton, SC 29325

We are very excited and ready for ROTR2017! Please feel free to call, text, or email me with questions/concerns/special needs!

Mary-Wallace Riley; <a href="mailto:mriley@cityofclintonsc.com">mriley@cityofclintonsc.com</a> or 864-684-2763







## SOUTHERN BBQ NETWORK EVENT RULES

### 1. COOK TEAM(S)

- A cook team is any individual, group, restaurant, etc. hereinafter referred to as a team that prepares and cooks an entry or entries for the purpose of being judged according to SBN rules at an SBN sanctioned event.
- Each team is comprised of a head cook and as many assistants as required. The event organizer, of an SBN sanctioned event, may <u>NOT</u> cook in any category in that event.
- Each team should have at least one representative present at the cooks' meeting held the evening prior to the event. Cook teams, absent from the meeting, accept the responsibility for understanding these rules and any changes to them that may have been incurred.
- Teams, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams are expected to comply with "quite time" stipulations as set by the event organizer. Teams will be advised of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the event and may be barred from competing in SBN sanctioned events.
- No cook team member of an SBN sanctioned event may enter the judging or scoring area during the event.

## 2. SITE LOCATIONS, SANITATION AND SAFETY

- Each team is assigned a cook site. Teams' equipment including cooker, canopy, trailer, etc., should be contained within this space. If additional space is required the team should contact the event organizer to make satisfactory arrangements.
- Teams are expected to maintain their cook sites in an orderly and clean manner and are responsible for cleanup of their site once competition ends.
- Sanitary practices as prescribed by State Health Departments regulations are to be observed during preparation and cooking processes. All cooking, seasoning, marinating or injecting must be done on site. Plastic or rubber gloves should be used at all times while handling food. A meat thermometer, a five gallon hand washing station with soap, flowing water and paper towels shall be available on your site.
- Each site should have a #10 A-B-C fire extinguisher. Adequate space will be provided to each cook team for this added fire code provision. Event organizers will explain local fire codes as applicable.

## 3. EQUIPMENT

• Each team shall supply all equipment necessary for preparation and cooking of their entry including a cooker and cooking fuel. No team may share a cooker or grill with any other team.

## 4. JUDGING AND SCORING

- Categories of meats sanctioned for judging by SBN are as follows:
  - a. Pork butts or whole hog
  - b. Pork ribs bone in, excluding county style ribs
  - c. Chicken
  - d. Beef
- SBN uses a blind judging system.
- Entries are submitted in an approved turn-in container supplied by the event organizer, with no garnish, or decorations. Only samples for judging are allowed in the turn-in container. That is the only authorized container for sample turn-ins. Any turn-in container that inadvertently becomes damaged or could be considered as "marked" can be replaced by the SBN event representative. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that could identify the submitting team to a judge.
- The contents of turn-in containers become the property of the SBN at the moment they are placed at the receiving table.
- Meat may be sauced or un-sauced.
- A minimum of eight (8) <u>separate</u> and <u>identifiable</u> portions per turn-in container are required. In the case of pork butts and whole hog, the sample size is a minimum of 2 ounces of pork per servings. This can be in any form, pulled, chopped, medallions, etc.







- Turn in times are established by the event organizer. SBN allows for a ten minute window: five minutes before and five minutes after.
- Each entry is judged and scored using SBN's criteria of appearance, taste/aroma, and texture/tenderness. SBN utilizes a one decimal point range scoring system from a low of 1.0 to a high of 10.0. Winners with the highest average scores are awarded first place; the team with the next highest average score receives second place, etc.
- Grand Champion is the team with the highest average total scores in the specified meat categories as prescribed by the event organizer.
- In the event of ties resolution is resolved by SBN's scoring procedures.

## 5. DISQUALIFICATION

SBN's event representative is the only person that can disqualify an entry. Any entry found to be disqualified can receive a score of 1.0 in a category by either:

- a. A single judge's individual sample.
- b. Across the board by each judge in that category, depending upon the infraction.

A sample may be disqualified for any of the following reasons:

- Evidence of Marking or sculpting. Sculpting is defined as: carving, decorating, forming or shaping of a meat sample, contained in a turn-in container, which could identify the submitting team to any judge.
- Foreign material in the turn-in container. No garnish of ANY kind allowed. Hair, brush bristles and aluminum foil are examples of foreign material.
- Less than eight (8) SEPARATE number of samples.
- Evidence of blood such as the meat is prepared below State Health Department's safe consumption guidelines.
- Entries turned in after the designated turn-in time can be disqualified for that category.
- Pork not cooked intact to doneness. Meat cannot be separated prior to doneness.
- Not cooking the meat that was provided by the event.

## 6. INTERPRETATION OF RULES

• The interpretation of SBN rule(s) are those of SBN's event representative at each event and their decisions are final.

Violation of the rules may result in disqualification from an event.