



## 2023 Blues, Brews and BBQ Cook-Off Entry Form and Waiver

Can you win the Blues, Brews, and BBQ cook off and claim the honor of being the City of Fairfield’s BBQ Cook-Off champion? Two cook-off categories; juried judging chicken and pork ribs. Juried judging will be based on Kansas City Barbeque Society rules.

<b>Event Date:</b>	Saturday, April 22, 2023 at 6:30 a.m. to 4 p.m.			
<b>Event Location:</b>	County Lawn parking lot, corner of Jefferson Street and Empire Street, Fairfield, CA 94533			
<b>Entry Deadline:</b>	5 p.m. Thursday, April 6, 2023			
<b>Entry Fee:</b>	\$100.00 (Cook one or both! Fee includes entry for chicken and pork ribs)			
<b>Late Fee:</b>	\$50.00 required on all forms received after deadline, space permitting			
<b>Payment:</b>	Due with entry form; in the form of cash, check, VISA, MasterCard, or money order.			
<b>Cancellations:</b>	Refunds are provided for cancellations received in writing 14 days prior to event.			
<b>Awards:</b>	Juried Chicken	1 <sup>st</sup> Place - \$300	2 <sup>nd</sup> Place - \$200	3 <sup>rd</sup> Place - \$100
	Juried Ribs	1 <sup>st</sup> Place - \$300	2 <sup>nd</sup> Place - \$200	3 <sup>rd</sup> Place - \$100
<b>Food Vendor</b>	Contestants are allowed to be food vendors as well as compete. Food vendors are required to pay an extra fee and fill out the food vendor form found at <a href="http://www.fairfield.ca.gov/bbqfoodvendor">www.fairfield.ca.gov/bbqfoodvendor</a> . Food vendors must have <b>AND</b> submit a copy of a Solano County Food Handler’s Permit found <a href="http://www.fairfield.ca.gov/foodhandlerpermit">www.fairfield.ca.gov/foodhandlerpermit</a> . *All food vendors should review the food booth training at <a href="http://www.fairfield.ca.gov/foodbooth">www.fairfield.ca.gov/foodbooth</a> .			

Event Coordinator will contact you one week prior to the event with space assignment.  
*E-mail questions to [communityevents@fairfield.ca.gov](mailto:communityevents@fairfield.ca.gov)*

### Contestant Information

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_ City/State: \_\_\_\_\_ Zip: \_\_\_\_\_

Contact’s Phone: \_\_\_\_\_ Alternate Phone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Category (entry fee includes both)       Chicken       Ribs

Type of cooker \_\_\_\_\_

If competing as part of a team, please list team name and each member (all members must be 21+):

Team Name: \_\_\_\_\_

Team Members: \_\_\_\_\_

Are you interested in being a food vendor?     Yes       No

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## Payment Form

**Forms can be submitted via email, mail, or in person**

Cash, check, VISA, MasterCard, or money order accepted. Make check or money order payable to the **City of Fairfield**.

In person submittals:

Fairfield Community Center  
1000 Kentucky St., Fairfield, CA 94533

Email submittals:

communityevents@fairfield.ca.gov  
Subject: BBQ Entry Form Submission

Mail in submittals:

City of Fairfield  
Parks and Recreation Department  
ATTN: Kalie Cambra, BBQ Entry Form  
1000 Webster St.  
Fairfield, CA 94533

### Refund Policy

- Refunds will only be given if requested in writing before 5 p.m. on Thursday, April 6, 2023
- Purchases made by credit card will be refunded to the same credit card and typically take 3-5 business days to credit to your account based on the financial institution. If we are not able to refund to the same credit card a check refund will be issued.
- Purchases made by cash or check will be refunded by check. Allow three weeks for processing.
- A \$5.00 processing fee will apply to all refunds and be deducted from the total refund amount.
- Returned checks are subject to a \$35.00 administrative fee.

Is the billing information the same as contact information?  Yes  No If yes, skip to payment box.

Billing Name: \_\_\_\_\_

Address: \_\_\_\_\_ City/State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ E-mail: \_\_\_\_\_

**Credit Card Payments (if paying cash, check, or money order please disregard)**

**Please use my signature as authorization to deduct the total entry fees from my credit card below:**

\$100.00 Entry Fee  \$50.00 Late Fee (forms submitted after April 6, 2023)

Credit Card (please circle one): Visa or MasterCard

Name on Card: \_\_\_\_\_

Credit Card No. \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_

Billing Zip Code: \_\_\_\_\_

Expiration Date: \_\_\_\_/\_\_\_\_/20\_\_\_\_ 3-Digit #: \_\_\_\_\_

Total Fee: \$ \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

MAIL: Fairfield Parks & Recreation, Blues, Brews & BBQ - 1000 Webster Street - Fairfield, CA 94533

DROP OFF: Fairfield Community Center - 1000 Kentucky Street - Fairfield, CA 94533

Email: communityevents@fairfield.ca.gov - Phone: (707) 399-4101 - Website: www.fairfield.ca.gov/events

Revised 1/10/23

# 2023 Blues, Brews & BBQ Cook-Off

## Release Agreement

In consideration of the acceptance of my application for entry in the above event, I hereby waive, release and discharge, on behalf of myself, my child, and/or the organization I represent, any and all claims (including all liability, lawsuits, causes of action, costs, and expenses) for damages including but not limited to death, personal injury, property damage, or exposure to COVID-19 which I may have, or which hereafter accrue to me, against the City of Fairfield as a result of my participation in the event. This release is intended to discharge the City of Fairfield, its officers, elected and appointed officials, employees, contractors, subcontractors, agents, and volunteers, and other public agencies from and against any and all liability arising out of or connected in any way with my participation in the event, including negligent acts or omissions. I acknowledge inherent risks of the event, including accidents and injuries and I hereby agree to assume those risks and to release and to hold harmless all of the persons and agencies mentioned above. I acknowledge California Civil Code Section 1542 and waive all rights I have or may have under Section 1542.

A GENERAL RELEASE DOES NOT EXTEND TO CLAIMS THAT THE CREDITOR OR RELEASING PARTY DOES NOT KNOW OR SUSPECT TO EXIST IN HIS OR HER FAVOR AT THE TIME OF EXECUTING THE RELEASE AND THAT, IF KNOWN BY HIM OR HER, WOULD HAVE MATERIALLY AFFECTED HIS OR HER SETTLEMENT WITH THE DEBTOR OR RELEASED PARTY.

It is further understood and agreed that this waiver, release and assumption or risk is to be binding on my heirs and assigns. I have also read the rules and regulations. I understand failure to comply will result in removal of the cook-off without refund.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Print Name: \_\_\_\_\_

# 2023 Blues, Brews and BBQ Cook-Off

## Rules and Regulations

*Backyard BBQ Contest Schedule Saturday April 22, 2023*

6 :30 a.m. to 7 a.m. – Load in  
7:15 a.m. – Meat Inspection  
8:30 a.m. – Cooks Meeting  
12:30 p.m. to 12:35 p.m. – Turn in time for Chicken  
1 p.m. to 1:05 p.m. – Turn in time for Ribs  
3 p.m. to 3:30 p.m. – Awards Announcement

### Contest Details

- Amateur “Backyard BBQ” Contest consists of the following categories: Chicken and Pork Ribs
- No trailered, custom rigs allowed. **No teams that have competed in more than one KCBS Master Series competition.**
- All competitors will have approximately a 10x15 area to cook.
- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
- PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
- Start at check-in with cold, untreated, raw meat. Meat may be trimmed, but cannot be pre-cooked, soaked, marinated, brined prior to inspection.
- All competition meats shall be inspected. Once the competition meat has been inspected, it shall not leave the contest site.
- All meat must be kept below 40 degrees prior to cooking.
- Turn-in containers will be provided after the cooks meeting.
- Fires shall be of wood, wood pellets or charcoal. Gas, charcoal or other cooking methods may be used. Electrical accessories such as spits, augers, or forced draft are permitted. Fires shall not be built on the ground.
- No garnish allowed.
- Sauce is optional.
- Each contestant must submit **a minimum of 8 pieces of meat** in the approved container. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is **a minimum of 8 pieces** in the approved container. Ribs shall be turned in bone-in.
- After cooking, all meat must be held at 140° F or above OR cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
- Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- An entry will be judged only at the time established by the contest organizer. A late turn-in MAY be accepted, but the scores may not be considered for any monetary prize.
- There will be no refund of entry fees for any reason, except at the election of the contest organizer after the deadline.

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Revised 1/10/23

## Equipment & Safety Rules & Regulations

- Contestants must bring all their own equipment; canopies, tables, chairs and weights are not provided.
- Canopies require weights/sandbags which **are NOT** provided by the City of Fairfield. Winds can reach up to 40mph; contestants **WILL NOT** be allowed to set up without weights.
- Contestants may utilize “quiet” generators. Electricity and water are not provided.
- All entries are required to have a have an up to date **5LB multi-purpose fire extinguisher** at their booth.
- Vehicles can be used to unload and load equipment but are not allowed in BBQ area once the cook-off begins at 7am. Parking is in close proximity to BBQ site.
- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s), and the team’s assigned cooking space is required.
- Shirt and closed toed shoes are required to be worn.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). **Water is not provided. Each contestant MUST provide a separate container for washing, rinsing, and sanitizing of utensils.**
- It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. **Hot ash and/or coals and pellets must be removed from site.** Hot ash cans will be on site for removal. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation.
- Each team will be assigned a cooking space. Pits, cookers, props, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

## Causes for Disqualification & Eviction

- A cook team is responsible jointly and severally for its head cook, its team members, and its guests.
- Use of visible alcoholic beverages or public intoxication.
- Serving food or alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.