

Lake Villa Township

Celebration of Summer Ribfest

Saturday June 13, 2015

Food prep begins at 7:00 am Judging is at 3:00 pm

Event is from noon to 4:00 pm

Award Categories:

- A. Best Ribs Sauced category (entry must elect sauced or dry rub category; a team may not have more than one entry in each category.)
- B. Best Ribs Dry Rub category (entry must elect sauced or dry rub category; a team may not have more than one entry in each category.)
- C. People's Choice Award (judged on which team raises the most money for the Lake Villa Township food Pantry)
- D. Crowd Favorite (judged on best theme and booth decoration)

General Information

1. All ribs for judging will be baby back pork ribs (**provided from Tony's Butcher Shop**) and will be provided the morning of the event beginning at 7:00 am. Ribs for judging must be presented at 3:00 pm.
2. The ribfest is a fundraiser for the Lake Villa Township Food Pantry. The "People's Choice Award" award is given the team that raises the most money for the Lake Villa Township Food Pantry. Teams may solicit contribution before or during the event.
3. Teams may present other food items but all food items must be stored and prepared on site or at a licensed facility. No home stored or prepared food will be allowed. Chili or soups are allowed but must be prepared on site or at a licensed facility.
4. With prior arrangement food may be stored at Lake Villa Township prior to the event.
5. A team representative is encouraged to obtain a temporary food safety certificate from the Lake County Health Department. The certification can be obtained online at no charge.
<http://www.lakecountyil.gov/Health/want/Pages/Inspections.aspx>

LAKE VILLA TOWNSHIP WINTER RIBFEST RULES & REGULATIONS

CREED: Rules are designed to be fair and equal to all cookers and in the spirit of a traditional barbecue contest.

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no Professional/Amateur Classifications.
2. Each team will consist of a designated chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. Multiple cooking devices per team are allowed. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per category.
4. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbecue is defined as uncured meat, **prepared on a gas, wood or charcoal fire**, basted or not as the cook sees fit. No pre-

seasoned meat is allowed. **Only meat provided by Lake Villa Township (provided from Tony's Butcher Shop)** may be submitted for judging. Any meat not meeting this qualification will be disqualified. Pork is defined as baby back ribbed whole. Country style ribs will not be allowed.

5. Once meat has been inspected, it must not leave the contest site.

6. Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer before any meat is basted, seasoned or grilled. The Health Department requires that the following meat holding conditions must be met:

A. All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less.

B. After cooking, meat must be maintained at 140 degrees in a covered container (unless in the cooling process) until turned in for judging.

7. Contestants must provide all needed equipment, supplies except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.

8. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, may not exceed the boundaries of the team's assigned cooking space.

9. Fires must be of gas, wood, pellets, or charcoal. No electric grills are permitted. Accessories such as spits, augers, or forced draft are permitted.

10. No open pits or holes are permitted. All grills must be raised so cooking surface is at least two and half feet above ground. Fires may not be built on the ground.

11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, **ashes deposited in designated receptacles only, no coals/ashes are to be deposited in Township garbage cans**, and all equipment removed from site. 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 said team from future participation.

12. Each Team cooking area must maintain a "three bucket" wash, rinse and sanitize system at their booth and subscribe to all safe food handling practices. Rinse water must contain antibacterial agent, and the three distinct buckets must be available for use throughout the competition. **A shared three bucket system will be provided at the event.**

13. CAUSES FOR DISQUALIFICATION:

A. Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise generated from speakers or public address systems.

E. Lack of accessible working fire extinguisher or 3 bucket wash system. Sanitizing of work area must be implemented with the use of a bleach/water rinse (one cap/gallon of water). Hand sanitizer must be used before handling any food products. Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest.

14. First aid will not be provided, except at the election of the contest organizer. Each team is required to provide, at a minimum, first aid for cuts, burns.

15. To insure the safety and well-being of all participants and spectators, contestants must supply an adult representative to remain on site throughout the duration of the contest. The representatives are to be instructed on the Rules and Regulations and their enforcement.

16. There will be no refund of entry fees for any reason.

17. Showmanship and cooking are separate entities and will be judged as such. All teams will be judged on the "BEST THEME" both booth and participants will be judged. A prize shall be awarded for the team judged to have the BEST THEME.

18. This is a fundraiser for the Lake Villa Township Food Pantry, The "CROWD FAVORITE" award is based solely on the number of votes (money raised for the Lake Villa Township Food Pantry), an award will be given to the booth crowned CROWD FAVORITE.

18. Judging times for Best Theme and Crowd Favorite will be between 1:00 and 2:00 pm. Teams will be judged for "Best Theme and Crowd Favorite by the contest organizer. Judging for Ribs will be at 2:00 pm.

19. LVT sanctioning allows for blind judging only. Entries will be submitted in approved LVT numbered or lettered container provided by the contest organizer. Entries will be judged by a judging team (a minimum of three (3) judges). Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. The scoring system is from 10 (Perfect), 9 (Excellent), 8 (Very Good), 7 (Good), 6 (Above Average), 5 (Average), 4 (Poor), 3 (Bad), 2 (Inedible). All numbers between two and ten may be used to score an entry. A score of one (1) is a disqualification and requires approval by a LVT Executive Committee Rep.

The lowest score will be dropped and will be used only to break ties. If still tied a random numerical search will be done by the computer to determine the winner. The weighting factors for the point system are as follows:

APPEARANCE—.5714

TASTE—2.2858

TENDERNESS/TEXTURE —1.1428

20. APPEARANCE: Each contestant MUST submit at least one (1) identifiable whole slab portion of ribs in a container provided by the contest organizer to be judged on APPEARANCE only. **Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE. If meat is not presented in such a manner, the judge, not having meat to taste, will award a score of 1 for that entry, only.**

21. TENDERNESS/TEXTURE and TASTE: Each contestant must submit the ribs from a single slab portion of ribs in a container provided by the contest organizer, to be judged on TENDERNESS/TEXTURE and TASTE. This slab must be cut at the booth, under the watch and approval of a certified RIB RUNNER who will validate the submission having come from a single slab, and having been cut in their witness.

22. Marking of any kind of the meat or container will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.

23. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a one (1) on APPEARANCE.

24. The contest organizer supplies the meat, you are required to submit your entry using only that meat. Contestants are free to cook additional food items, so long as the above rules are adhered to and team space is not compromised. Additional food items will not be judged.

24. The following miscellaneous cleanliness and safety rules will apply:

A. No use of any tobacco products while handling meat.

B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.

C. A fire extinguisher device will be accessible in all pits.

25. The decision and interpretations of the LVT Rules and Regulations are at the discretion of the LVT Executive Committee members at the contest. Their decisions and interpretations are final.