



Colorfest is having its 1st Annual Cook Off

\$55 Entry Fee Per Category*

\$100 Entry Fee For Two Categories

\$150 Entry For Three Categories

Contestants will be judged in three separate categories: 1. Chicken; 2. Ribs; 3. Pulled Pork BBQ. The winner of the three categories will then be judged and a Winner will be chosen by judges. A trophy will be given to the winner of People's Choice.

1st Prize - \$450

2nd Prize - \$200

3rd Prize - \$150

People's Choice - Trophy

Each entry will be judged on PRESENTATION, TASTE / FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or unsauced.

Team Name:
Captain Name:
Street Address:
City/Zip Code
Telephone Number:
Email:

Email entries to Colorfestinnewbern@gmail.com

Entry fees must be paid online at www.colorfestinc.org before April 21, 2017.

The last date to submit entry forms and fees will be April 21, 2017

Anyone selling or cooking food must acquire a Temporary Food Establishment (TFE) Permit and submit it to the Event Coordinator by April 21, 2017.

Application for TFE can be found here:

http://www.cravencountync.gov/departments/hth/env/fli/forms/2012/2012_TFE_Vendor_Application.pdf

Email or call the event coordinator with questions and concerns

Ashley Taylor 347-415-6678 colorfestinnewbern@gmail.com

*There will be only 10 entries per category. If a sufficient amount of participants are not reached the event will be canceled and refunds issued

Contest Rules

1. CONTESTANT - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged. Each team will be comprised of a head cook and as many assistants as required. The contest organizer may not cook in any category in that contest. Neither a family member nor any cook team member of a competing cook team may enter the judging area at any time during the contest.

2. INTERPRETATION OF RULES - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.

3. REFUND OF ENTRY FEES - There will be no refund of entry fees unless approved by organizing committee. A refund will be issued if and only if enough Teams have not registered by entry closing date.

4. EQUIPMENT - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets NO GAS OR ELECTRIC. Sharing of grills is not permitted in the competition.

5. MEAT INSPECTION – At 7am all meats will be inspected and must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

6. COOKING FUELS - Wood, Wood pellets or charcoal. No Gas or electric allowed. The health and safety of contestants and festival goers should be a primary consideration when selecting appropriate cooking fuels.

7. APPROVED COOKERS - Any cooker, homemade or commercially manufactured, will be allowed to compete in this contest.

8. CONTESTANT'S SITE - Each team is required to keep all equipment including cooker, canopy, trailer, etc. contained within assigned space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements. All Teams must have name displayed at all times. Site will be available starting at 6am for setup.

9. CLEANLINESS AND SANITATION - All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

10. MEAT CATEGORIES – the following categories are included in the Colorfest's BBQ competition: a. Chicken: The team may cook chicken whole, halved, or individual pieces. b. Pork: Ribs, loin back (baby back), spare ribs. No country style ribs. c. Boston Butt: Boston Butt weighing a minimum 5lbs or more must be cooked as a single piece of meat.

11. JUDGING - Entries will be submitted in the approved container provided by the contest. Garnish is optional. The only garnish accepted will be fresh green lettuce and parsley which can be sliced, shredded, chopped or whole leaf. Only the entry to be judged is allowed in the container. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or unsauced. A minimum of 5 separate and identifiable portions must be submitted.

12. SCORING – Each entry will be scored by 5 judges in the areas of PRESENTATION, TASTE / FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per section 13 will receive a score of zero for all three categories from all six judges at that table.

13. DISQUALIFICATION – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons: a) there is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge. b) There is anything foreign other than meat and garnish. c) There are not a minimum of 6 separate and identifiable pieces.

14. JUDGING PROCEDURE – The table captain brings all the boxes to the table. He or she announces the number of the boxes to be judged, opens each box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score each box for presentation. The boxes will then be passed around for judges to take a sample. The judge will then score each entry for taste and tenderness. The table captain makes sure that all scores for the box are recorded in proper place. This procedure is repeated for all boxes. After each box has been scored the table captain will return the box to a designated area. The table captain will then collect the judging slips and turn them over to the event organizer.

15. WINNERS - The winners in each meat category will be determined by adding all the scores together and the team with the most points will then move to the second round of judging. After the second round of judging the 2nd place, the team with the next highest total will be 3rd place, etc. The GRAND CHAMPION will be the team with the most total points. To qualify for either GRAND CHAMPION a team must submit entries in all or one categories. Ties in any meat category, are allowed. In the event of a tie in a meat category the next lowest rank will be omitted and the tied teams will be awarded the same rank. In the event of tie for grand champion the tied teams will be declared grand champions and there will be no reserve champion. In the event of a tie for reserve champion the tied teams will be declared reserve champions.

16. TURN IN TIMES - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the times below: a. Chicken: 3:15 PM b. Pork Ribs: 4:00 PM c. BBQ: 4:45 PM