

General Cooking Information

- Check in on Saturday from 7 a.m. to 9 a.m.
- Head Cook's Meeting is scheduled for 9 a.m. Location will be provided upon check-in
- Spaces are 27'x18'; first come, first serve.
- Event staff will direct you to your cook site
- Cooking teams shall use sanitary methods to handle foods at all times
- Grill cooking surfaces will be inspected to assure cleanliness before cooking.
- Cooking surfaces not cleaned will be rejected
- Individual health permits **Are Not** required for participation in IFMA BBQ-Cook-off
- NO vehicles are allowed to remain in the cook-off site
- Water will be available at a central location
- Competition meat cannot be seasoned marinated or on the pit before the official start time
- Any and all garnishes and condiments are prohibited. Meats may be cooked with sauces but once cooking is completed, sauces or seasonings of any kind cannot be used.
- Teams are not permitted to sell food to the public
- Fires must be charcoal, wood or wood substance
- The head cook is responsible for the conduct of the team. No more than 4 cooks per team please
- All teams must provide a hand washing station and a 3 compartment wash area (Washing, Rinsing, and Sanitizing).
- Up to three teams are allowed to share a hand washing station and a 3 compartment wash area (cook sites must be next to one another)
- Utensil Washing and Sanitizing
- Separate containers of at least a two gallon capacity must be available for washing, rinsing, and sanitizing
- An adequate quantity of sanitizer, such as liquid chlorine bleach in a solution of 50 ppm chlorine
- As a courtesy to other teams, please don't disassemble and leave before all entries have been judged and awards have been presented.
- No dogs or animals allowed (except service dogs) in the cook-off area.
- No bare feet in the cook-off area.
- Profanity, illegal activity and overly loud or unruly behavior is prohibited. Please remember our competition site is adjacent to a residential area and on school property
- IFMA and Providence High School reserves the right to govern all other aspects of this event and will be on the premises during the entire event
- No ground pits will be used and all burn down barrels must have some sort of safety barrier placed across the top or around the barrel
- Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner
- Contestants may use trash receptacles placed throughout the cooking area.
- Contestants are not to move trash receptacles into their cooking site for private use
- All assigned cook-off areas must be cleaned and load out may begin no earlier than 5:30 pm. Due to other festival events, all teams must be loaded out by 7:15 p.m.

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You will not be allowed to leave between 3:00 pm and 5:30 pm.