



## Brews & BBQ

### *Rib Cook-off Application*

**Event Dates:** Saturday, October 4, 2025

**Time:** 12:00pm to 6:00pm

**Location:** Front Street Plaza at 6th Street & Central Ave.

**Cost:** Contest entry fee \$40.00

**Activity Number:** 29732

**Deadline to reserve your space Friday, September 5, 2025**

### **Rib Cook-off Information: *Entry Form***

*(First 10 teams only)*

Team Name: \_\_\_\_\_ Contact Person: \_\_\_\_\_

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

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

# of Team Members \_\_\_\_\_ BBQ Type: \_\_\_\_\_

### **Contest Rules**

- A \$40.00 entry fee is required.
- Limited to the first 10 teams that complete an Entry Form and pay the entry fee.  
**Amateurs only.** Each team will consist of one Chief Cook and up to 3 assistants. Contestants must be 18 years of age or older to enter.
- Competition meats cannot be pre-cooked or pre-boiled.
- All ribs must be raw and unseasoned at check-in. All seasoning and cooking shall be done within the team's cooking space at the event and can include pork Spare ribs, St. Louis Style, or Baby Back Ribs. Ribs shall include the bone. Country style ribs are prohibited. No beef allowed.
- Until cooking begins, all meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. After cooking, meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. Meats cannot be on the pit before the official start time.
- There will be no sale of contestant's ribs, rubs, sauces, etc. allowed during the day of the contest.
- Contestants must provide their own tables, chairs, and tents.
- Contestants must bring their own supplies: BBQ/Pit, propane, charcoal, pots, pans, cooking utensils, paper towels, trash bags, etc. Charcoal, wood, or gas grills are acceptable. No holes, dug pits, or large trailers are permitted.
- Cooks are to be prepared and cook in a sanitary manner as possible. All cooking is subject to inspection and can be corrected or disqualified by the judging committee.
- One entry per team: Each team must submit three portions, (at least 3-4 bone-in ribs per box) for submission. Garnish is allowed. Any marking or sculpting of any kind to the meat or container will result in immediate disqualification.
- Participants must provide their own fire extinguisher.
- Event check-in at 7:00 AM
- Food needs to be completed no later than 3:00 PM

- Break down is to begin at 6:00 PM and is to be completed no later than 7:00 PM (You are welcome to break down after winner is announced.)

### **Judging**

- A panel of 3 local judges will score the entries based on the following criteria: Overall Appearance, Taste, and Tenderness/Texture. This is a blind judging contest and all decisions are final.

### **Prize**

- There will be a best overall 1st place, 2nd place and 3rd place winners.
- Prizes are as follows 1<sup>st</sup> Place- \$200.00, 2<sup>nd</sup> Place- \$150.00, 3<sup>rd</sup> Place- \$100.00
- Each prize will also include a trophy.

### **Terms of Agreement**

- I agree not to sell alcohol, food, toxic chemicals or weapons.
- I agree to follow all event rules and policies.
- I understand the City of Tracy staff reserves the right to reject or remove any items considered unsuitable.
- I agree not to sell any items on the premises.

**ANY ALTERATIONS TO THESE RULES WILL BE PROVIDED TO ALL ENTRANTS UPON TIME OF CHECK-IN**

I hereby agree to indemnify and hold harmless the City of Tracy, its officers and employees, and any community organization co-sponsoring the program, from and against any and all liability for any injury which may be suffered by me or my child, arising out of or in any way connected with participation in the program named above. I recognize and understand there may be risks or injury to myself or my child as a participant in this program and I agree to accept those risks in registering myself or my child as a participant. My signature below indicates that I agree to the foregoing Terms of Agreement and am aware and understand how this program will be conducted. I understand that unless otherwise notified, the City of Tracy reserves the right to utilize photos and/or quotes of program participants for the specific purpose of promoting their programs and facilities.

**I agree to abide by all of the rules and regulations of the Brews, & BBQ Rib Cook-off.**

Signature (required): \_\_\_\_\_ Date: \_\_\_\_\_

**Submit this form to:**  
**City of Tracy**  
 Attn: Amanda Jensen  
 333 Civic Center Plaza  
 Tracy, CA 95376

*Make checks payable to: City of Tracy*  
**Email:** amanda.jensen@cityoftracy.org  
**Phone:** (209) 831-6210 **Fax:** (209) 831-6218

Limited space is available so apply early to secure your admittance!

## **Supply Check List**

### **Mandatory**

- 3 Tub Wash Station
  - Basins 6-8 Inches Minimum
    - One for Soapy Water
    - One for Rinsing
    - One for a Bleach Solution (One Tablespoon of Bleach Per Gallon of Water)
- Detergent, Bleach, and Wiping Cloths (Cleaning Towels).
- Tub to Store Wiping Cloths in Bleach Solution.
- Coolers with ice to keep meat at or below 45°F
- Probe Thermometer (0°F - 220°F)
- Drip Pan
- Fire Extinguisher
- Trash Cans & Heavy-Duty Garbage Can Liners
- Serving Utensils
- Ash Bucket
- Water
- First Aid Kit: Band-Aids, Antiseptic Wipes, Sting Kill™, Aleve, BC Powder

### **Optional**

- Latex Gloves
- Ziploc Bags
- Plates
- Plastic Table Covers
- Cleaning Rags
- Cutting Board
- Chairs
- Folding Table(s)
- Aprons
- Spray Bottle
- Pop-Up Tent(s) (at least 1)
- Tent Weights
- BBQ Team Sign/Banners

\*Subject to change. All mandatory supplies must be present during the time of Cook-off.



Think Inside the Triangle™

## CREDIT CARD AUTHORIZATION FORM

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

Home Phone: \_\_\_\_\_ Work Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City, State Zip: \_\_\_\_\_

Purpose/Rental #: \_\_\_\_\_ Date: \_\_\_\_\_

Charge to my:      MasterCard      Visa

In the Amount of: \$ \_\_\_\_\_

Print name as it appears on card: \_\_\_\_\_

Card No. \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CVC: \_\_\_\_\_

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