

General Information for Teams

1. Phone numbers for security and others

The City of DuPont will provide Security, Emergency and Fire Protection – In the Event of Emergency Please dial 9-1-1

Contest Organizer will be onsite RV near Judge's tent.

Organizer Tom Riggs – 253-720-4557

Contest Rep Ian Schmidt – 425-239-9537

Contest Rep Julie Poe – 916-684-9324

2. Judges tent location/turn -in tables

See Map of park. Located behind clocktower on East side of park. Turn-in tables outside of tent on north side.

3. Time line

Friday August 19

9:00 AM – 7:00 PM – Cook Teams Arrive/set up

Steak Cookoff Time Line:

Cook's Meeting 6:00 PM

Judge's Meeting 7:00 PM

Steak Turn-in 8—8:30 PM

Awards—9 PM

Saturday August 20

Cook teams continue to arrive/set up/prepare for afternoon sampling

10:00 AM – Noon – Cook team meat inspections

12:00 – 4:00 PM – Sampling to the public

5:00 PM – Cook's Meeting

Sunday August 21

11:55 – 12:05 Chicken turn-in

12:25 – 12:35 Rib turn-in

12:55 – 1:05 Pork turn-in

1:25 – 1:35 Brisket turn-in

Awards scheduled for 4:00 PM at main stage. *May move up slightly based on how quickly reps can get information together.*

Load out any time after 5:00PM

4. Ice & Water located behind Clocktower

5. Electric will be provided to each site. 20AMP Service ONLY. DO NOT use this service to run your holding equipment. You must use your own generator for holding equipment. No exceptions. Do not attempt to adjust your electric delivery to produce more AMPS.

6. Port-A-Potties & hand wash station, located throughout park and restrooms available in Clocktower. Trash/Gray Water located on road behind clocktower.

7. Vehicle parking will be in the State Farm Parking lot. Police will have signs directing you. (next to park.) If you cook in your vehicle it will remain in park. If you sleep in your vehicle at night, let me know so I can arrange for you to bring it back into park after 7:00 PM. Must be removed the next morning by 9:00 AM

8. Quiet hours – 9:30 PM to 7:30 AM. Please observe

9. KCBS Rules and Regulations apply to this competition.

10. Team responsibilities/Rules for sampling. I have attached Pierce County rules you must follow to sample. For our out of state teams, just a reminder that in Washington YOU MUST WEAR GLOVES TO HANDLE PREPARED FOOD SERVED TO PUBLIC. The Pierce County Health Department will inspect each site around noon on Saturday. They will expect to see cooked and properly stored food, operating handwashing and sanitation stations, and a posted copy of a WA State Food Handler's Card

11. Sponsors will receive BBQ Bucks to sample food, but please treat them well. We want them back next year, and we want them even more generous so we can raise prize money while lowering registration fees. Treat them well please.

12. Alcohol Policy – Please do not walk around park with open containers. Put your drink or beer into a cup if you go visiting especially while public is in the park. No one will hassle you but be respectful that it is against the law to drink in public. In your cook site, please keep alcohol out of site and in inconspicuous cups.

13. Prohibited items and action. Common sense applies, keep public at least 4 feet away from your cookers. There will be a gray water tank provided, please use it. (note, if it is clean water, there are storm drains on roads around park, but be discreet if using them.) We cannot provide grease disposal. Place in a disposable container, allow to solidify and then place in regular trash.

14. Load in/Load out must occur before and after public leaves park. Try to arrive Friday afternoon, evening, or Saturday morning before 11:00 AM. You may pack up after awards unless you are still sampling and want to stay longer. You cannot drive out until we clear public from park.