

Good Shepherd *Brews and Q's*

BBQ Entry form

Team Name: _____ Date: _____

Contact Name: _____ Phone # _____

Address: _____

City: _____ State: _____ Zip: _____

Email : _____ Company web site URL _____

Meat Served : _____

Please provide brief description, including size dimensions, of all trailers, tents, etc.

Bringing a logoed pop up? Yes No

Brining Food Truck? Yes No

Event Rules:

Good Shepherd Catholic Church
9539 Racquet Court
Elk Grove, CA 95758

1. The Contest Organizer retains the right to refuse any application.
2. Interpretations of the guidelines for the Brews and Q's at Good Shepherd Championship are at the discretion of the event organizers.
3. All People's choice voting cans will be maintained at the voting booth.
4. People's choice Award decisions are final. Winners will be announced at 5:00 pm
5. This event will be held rain or shine / No refund of the entry fee for any reason.
6. One Pop up and one table will be provided for each entrant team.
7. Food trucks / Trailers will be parked on asphalt.
8. Vendor names will be advertised in church bulletin, and other communications. Vendor supplied banners will be displayed during the event.
9. All items distributed by the vendor must be indicated on the application.
10. Contestants must provide all equipment for cooking and serving, including ice. Ice will NOT be provided. Shopping centers are nearby, so plan accordingly.
11. Limited Electricity is available. Please plan and bring extension cords.
12. All BBQ team members will have completed the food handlers training.
13. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
14. Security is provided at the Brews and Q's event but the Church is not responsible for any loss, theft or damage to entrant's property.

June 23, 2018

Noon - 5 p.m.

15. It is the responsibility of the contestants to see that their assigned area is kept clean and free from hazards during and after the contest. All equipment must be removed and trash placed in the dumpster. 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 the team from future participation
16. No open pits or holes are permitted. Fires shall not be built on the ground.
17. Contestants must adhere to all electric, fire, and other city, county, state, and federal codes.
18. First aid will not be provided. Please plan accordingly.
19. All entrants will pay \$30 entry fee
20. No use of tobacco products will be allowed while on the picnic grounds or food handling areas
21. Shirts and shoes must be worn at all times.
22. A visible, working fire extinguisher with a current and valid inspection tag is required in each cooking booth.
23. If ash products need to be disposed of, charcoal and wood products must be extinguished and deposited in the assigned ash area.
24. Grease and ash containers will be provided near the competition area.
25. Teams may not "sell" food or beverages to the public for cash exchange
26. Food tickets will only be sold at the ticket booth by the event sponsor
27. Only patrons with wrist bands shall be served BBQ taste tests for People's Choice voting. If questions arise please contact Event Administrators or Security
28. This is a family event, please ensure team representatives maintain civil language and behavior. Excessive use of alcoholic beverages, foul, abusive or unacceptable language or excessive noise by a team member or guest may result in the disqualification of a team and the team will be asked to leave the premises.
29. Event is from 12:00 to 5:00.
30. No animals are allowed within the designated competition area.
31. Hold harmless forms will be completed by authorized Vendor representative. (attached)
32. After cooking, all meat: Must be held at 140° F or above *OR* Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less
33. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

My signature is my commitment to participate in the Good Shepherd Brews and Q's event in Elk Grove, CA, on June 23, 2018. I read the application (cover, rules and conditions, application) & agree to abide by these conditions. I further understand that failure to abide to these conditions may result in forfeiture of my booth this year and future participation.

Good Shepherd Catholic Church
9539 Racquet Court
Elk Grove, CA 95758

Date: _____

Signature: _____

Printed Name: _____

(Submission of your entry fee and this signed application signifies your acceptance of all terms)

If you have any questions contact Mike Blakey at 209-251-3105

To enter please complete this application, make check or money order payable to Good Shepherd Catholic Church and mail everything to:

Brews and Q's At Good Shepherd
Good Shepherd Catholic Church
c/o Mike Blakey
9539 Racquet Ct., Elk Grove, CA 95758

June 23, 2018