



1st Annual RiverFest *Racks on the River*

BBQ Competition
Saturday, August 3, 2019
Riverview Park
Fort Madison, IA

RiverFest's inaugural "Racks on the River" BBQ Competition is a competitive but friendly, event hosted by Riverfest Fort Madison and organized by experienced pit masters in association with Southeast Iowa BBQ Tour.

The competition will be held Saturday, August 3, 2019 at Riverview Park in Fort Madison, Iowa in the east shelter (by marina). The entrance to the fenced competition area will be on the west end. Proceeds of the \$5.00 gate admission plus team entry fees will be used for winnings (100% payback).

RiverFest guarantees a prize pool of \$2,000. Depending on attendance, RiverFest may present additional prize money for each category. A panel of experienced judges will determine the winners and cash prizes will be awarded in all categories. All categories will pay out three (3) places.

The gate opens at 11:00 am for public attendance. Teams are encouraged to provide samples of competition meats and other foods to attendees throughout the day at their own discretion in an effort to win "People's Choice Award".

With the assistance of the Lee County Health Department, Racks on the River is being operated under the current food permit of RiverFest. Teams are not required to purchase individual licenses. Participants will provide their own meat, which is required to arrive packaged with applicable receipts on the day of the competition. Upon arrival and inspection, teams may season their meats accordingly for competition. Meats prepared off site are not permitted for this event.

Racks on the River is open to anyone from veteran BBQ competitors to the backyard BBQ enthusiast. Preregistration is required by July 26th for this event to ensure available space. Registration can be submitted online at www.riverfestfm.com or mailed to RiverFest at 1731 39th Street, Fort Madison, IA 52627.

Anyone with further interest or questions may contact BBQ@riverfestfm.com or call/text Kevin Britton at 319-316-2463 for more information.

Team Sign-Up Sheet

\$50.00 Entry Fee. Teams will supply their custom picked cuts of meat.



Team Name: _____
Contact Name: _____ Alternate Contact: _____
Address: _____ Alt Phone: _____
City, State, Zip: _____ Large Equipment: _____
Phone: _____ Electricity Needed? (Circle one) Yes No
Email: _____ Chief Cook: _____

Categories and Judging Times

Noon – Chicken: Fifteen (15+) or more pounds preferred

1:00pm – Pork Ribs: Three (3+) or more racks preferred

2:00pm – Pork Butt/Shoulder: Whole butt/shoulder

3:00pm – Brisket: Whole (12+ lb.) brisket (can be cut in half for cooking)

RiverFest and/or a sponsor will also provide a People's Choice Award prize (valued at approximately \$300), so teams are encouraged to prepare and provide additional samplings to the public at their discretion.

All meat must remain in retail/locker packaging as approved by the Lee County Health Department until inspected by a Competition Officials and recorded by signatures of both the Official and Chief Cook.

Officials will be onsite beginning no later than 6:00am but will be available earlier by appointment. A panel of judges will determine the winners and cash prizes will be awarded in all categories with amounts to be determined by number of entries and gate proceeds.

LIABILITY WAIVER: In consideration of accepting this entry, I, the undersigned, intending to be legally bound, hereby, for myself, my heirs, executors, and administrators, waive and release any and all rights and claims for damages I may have against RiverFest, and the City of Fort Madison, Iowa, their approved applicants, successors, and assigns, for any and all injuries or property damage suffered by me or my team in this event. Further, I hereby grant full permissions to Riverfest and/or their authorized agents to use any photographs, video recordings or any other record of this event for any legitimate purpose. I agree to abide by all contest rules set out by RiverFest.

Signature of Contact Person: _____ Date: _____

Team Roster

Team Name: _____

Chief Cook: _____ Email: _____

Assistant: _____ Email: _____

Assistant: _____ Email: _____

Assistant: _____ Email: _____

Assistant: _____ Email: _____

Assistant: _____ Email: _____

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Assistant: _____ Email: _____

(This can be presented at time of setup, but no later than 11:00am day of event.)

Team Rules & Guidelines



1. Each team will consist of a Chief Cook and as many assistants as the Chief Cook deems necessary, however, only four (4) wristbands will be issued to each team. Any additional assistants will be required to pay the designated admission fee for wristbands. A Chief Cook or assistants may not participate in more than one team during the competition. Each team will provide pit(s)/grills/smokers to be used exclusively by that team within their assigned cooking space.
2. The entry fees and gate admissions will provide prize money for payout. Cash prizes will be awarded to 1st, 2nd, and 3rd place in each category.
3. All meat must be purchased from a Lee County Health Department approved retail store. If in question, contact Michael Shelangoski at LCHD 319-372-5225.
4. There will be no refund of entry fees for any reason.
5. The Lee County Health Department requires that the following holding conditions must be met:
 - a. All meats must be on ice or refrigerated before being cooked. Holding temperatures must be 40°F or less.
 - b. After cooking, all meat must be maintained at a minimum temperature of 140°F in a covered container until turned in for judging.
 - c. Cooked potentially hazardous food shall be cool:
 - i. Within 2 hours from 140°F to 70°F and
 - ii. Within 4 hours from 70°F to 41°F or less.
 - d. Potentially hazardous food that has been cooked, cooled and reheated for holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds.
6. All meat must remain in retail/locker packaging as approved by the Lee County Health Department until inspected by the Competition Officials and recorded by signatures of both the Official and Chief Cook.
7. Contestants must provide all needed equipment and supplies needed, unless arranged in advance. Contestants must adhere to all electrical, fire, and all other City, County, State, and Federal codes.
8. Teams will be assigned twenty feet (20') by twenty feet (20') of space. Pits, cookers, props, trailer, tents or any equipment including generators, may not exceed the boundaries of the team's assigned space.
9. Teams are welcome to load in large equipment (trailers, large smokers) Friday, August 2nd, however, security will not be provided. To do so, teams must coordinate with Competition Officials for arrival time and location. It is not recommended to load in between 7pm-3am as traffic in the park will be heavy. Please note on registration equipment that may need brought in before neighboring teams are set up. Officials will do their best to accommodate.
10. All cooking must be done with a heat source of wood, pellets, and/or charcoal only. Parboiling, deep frying, electric and gas grills are not permitted for competition meats. No open pits or holes are permitted. Fires may not be built on the ground.
11. Ash receptacle for hot coals will be provided.
12. It is the responsibility of the contestants to see that the teams assigned cooking space is kept clean and will be checked following the contest. All equipment must be removed from the contest site following the completion of the contest. Any teams assigned cooking space left in disarray or with loose trash, other than trash containers, may disqualify said team from future participation at Riverfest Racks on the River competition.
13. First aid will not be provided.
14. Outside alcohol may **NOT** be brought in to Riverview Park. RiverFest will have alcoholic and non-alcoholic beverages available for purchase.
15. Excessive or continued complaints from teams about any of the following rule infractions shall be considered grounds for immediate disqualification of a team:
 - a. Use of controlled substances by a team, its members or guests.
 - b. Fighting or disorderly conduct.
 - c. Excessive noise generated from competitors area (ie.; loud music)
16. Judging times will be posted and sufficient time will be given between each category. An entry will be judged only at the time posted for the event. The allowable turn in time will be 5 minutes before posted turn in time up until 5 minutes after

posted turn-in time with no exceptions. Competition Officials decisions are final.

17. **Entries must be brought to the judge's reception table** by a member of the team.

18. This contest will be judged by "blind judging" only. A judging team no more than (6) judges will judge each entry in each category. Entries will be submitted in an approved, numbered, container provided by the contest organizer, then may be renumbered by judging officials.

- a. Entries will be scored in areas of Appearance, Taste and Tenderness.
- b. The Scoring system is from nine (9) (excellent) to two (2) (inedible).
- c. A score of one (1) will be used for any rule infractions.
- d. In the event of a tie, the higher score of Taste will determine ranking.
 - i. If the score of taste is a tie, a coin flip will determine ranking.

19. Each contestant must submit at least six (6) separated and identifiable portions in a container. If the meat is not presented in such a manner the judge not having any meat to taste will score that entry as a one (1) in taste and tenderness. All Appearance scores will be changed to a one (1) for that entry only.

20. Garnish is optional and limited to chopped, sliced, shredded or whole leaves of fresh greens including parsley and/or cilantro. Any entry not complying will be given a one (1) for Appearance.

21. Categories may be presented with or without sauce. Sauce may not be pooled or puddled in the container. No side sauces will be permitted in the containers.

22. Marking of any kind on the meat or container will not be tolerated. This includes, but is not limited to painting, sculpting, decorating or presented in a way to make it identifiable. No aluminum foil or foreign material is permitted (including toothpicks and skewers). No other food sources, with the exception of garnishments, may be allowed in containers. This includes wrapping, stuffing or mixing any food product other than the meat for said category. Any entry not complying with this rule will receive a one (1) in all three judging categories.

23. All contestants are encouraged to provide extra meat/food to sample for the People's Choice Award.

24. The following miscellaneous cleanliness and safety rules apply.

- a. No use of tobacco products while handling meat.
- b. Cleanliness of the Chief Cook, all assistants and the assigned cooking space is required.
- c. Sanitizing of work area should be implemented with the use of bleach/water rinse (one cap per gallon of water).
- d. Each team will provide a separate container for washing, rinsing and sanitizing of utensils

