



# 1st Annual Swiner's BarBQ Festival



2019 BarBQ Cook- Off  
Friday April 5 and Saturday April 6, 2019

## General Information and rules

1. A cook team representative is required to attend the cooks meeting at 4:30 p.m. Friday, **April 5, 2019**
2. Wrist bands for head cook and assistants must be worn at all times. Only those with wrist bands will be allowed in the event area before 11 a.m. on **April 6, 2019**
3. Teams are responsible for having help to pass out samples. Help will **NOT** be provided.
4. Grills/cookers must be set up outside of the shed to stay in compliance of our fire code.
5. Boston Butts:
  - a. Each cook team will be given 4 – 8 butts on Friday directly following the cook team meeting
  - b. All meat used for judging must be cooked on site and will be supplied by **Festival**.
  - c. Meat may be prepared on any type of cooker
  - d. To be eligible to win the **Swiner's BarQ Festival**, your turn in box will require a representation of Butts and Ribs for judging at announced time.
  - e. Cook teams are responsible for refrigeration of meat before it is cooked
  - f. Holding temperature must be 40 degrees or less
  - g. All cooked meat must be maintained at a minimum temperature of 150 degrees
  - h. All BBQ meat will be served by the cook teams as samples starting at 11a.m. on Saturday
  - i. Forks, napkins, and soufflé cups will be provided.
  - j. Teams are to serve samples from tents that must have weights attached to each leg
  - k. Foam containers will be provided for judging
  - l. Turn in will be Saturday at 10 a.m.
6. Pork Ribs:
  - a. Teams will furnish their own ribs (according to SBN guidelines) in an unopened package
  - b. Only teams who compete in ribs and butts are eligible for Grand Champion and Reserve Champion. **Grand Champion will receive an invitation to SBN Invitational Contest in the Fall.**
  - c. All rules above (butts) apply on temperature and DHEC
  - d. Ribs turn-in will be Saturday at 11a.m.
7. Team Behavior:
  - a. The Head cook will be responsible for the conduct of his/her team and guests
  - b. Teams must serve all prepared meat provided by the **Swiner's BarBQ Festival** to the public. (after judging turn in)
  - c. Teams are responsible for keeping their area clean and free of trash
  - d. Grease and ashes need to be deposited in the proper designated containers.
  - e. NO live animals are allowed on the market before, during or after the event
  - f. Teams must have the following: hand washing station, soap, paper towels, bucket for disposal water, probe thermometer and fire extinguisher
  - g. Food prep and serving must be done under tents. All tents that cover or are close to cooking grills must be NFPA 701 flame retardant tents
  - h. All vehicles will be parked in designated cookers parking area by 8 am on **April 6**. **Vehicles not parked in cookers/vendors parking area will be towed at owner's expense.** Only cooking/serving vehicles can be **in assigned area and free of dirt and grease.**
  - i. Quiet hours must be maintained from 11 p.m. Friday – 6 a.m. Saturday. ( the Veteran's Park is near a residential neighborhood).
  - j. Under no circumstances are teams to distribute alcoholic beverages to the public
  - k. All SBN rules and regulations apply. For a full list, visit [sbbqn.com](http://sbbqn.com).