



2022 Newberry Pork in the Park Cooker's Packet

The 14th annual Newberry Pork in the Park Barbecue competition, sanctioned by the Southern Barbecue Network, is presented by the City of Newberry Parks, Recreation, and Tourism office. This year's events will take place **April 22-23, 2022, in Downtown Newberry**. You will find the Southern Barbecue Network (SBN) guidelines enclosed in your packet. Awards will include Grand Champion, and 1st, 2nd, and 3rd places in our three competing categories. We will also expect to have a Taster's Choice winner (monetary prize to be determined).

Prizes for each Category

3rd \$150 & Trophy

2nd \$250 & Trophy

1st \$400 & Trophy

People's Choice \$50 & Trophy

Grand Champion-\$600 & Trophy

TIMELINE

Registration Application Deadline: April 8, 2022, or First 20 Teams

CHECK-IN & MEAT INSPECTION: Friday April 22, 2022, from 2:00pm - 4:00pm. Teams will be allowed to set up immediately after their meat inspection. Meat Inspection will take place at your booth location upon your arrival (see SBN rules about unseasoned meat prior to arrival).

Cooks Meeting: Friday April 22, 2022 @ 4:00pm (Memorial Park)

Saturday April 23, 2022, Turn in Times:

PLEASE NOTE AND SET ALARMS ACCORDINGLY!

THESE ARE NOT THE SAME TIMES AS SUGGESTED IN THE SBN RULEBOOK!!

Boston Butt 10:00AM (9:55-10:05am)

Pork Ribs 11:00AM (10:55-11:05am)

Chicken 12:00PM (11:55am-12:05pm)

Awards will be announced from the Stage in Memorial Park at approximately 3:15 PM.

PORK IN THE PARK RULES AND REGULATIONS:

1. SUBMISSION OF APPLICATION DOES NOT GUARANTEE A SPACE.

QUALIFICATIONS:

2. Pork in the Park is a competitive BBQ event. Booth spaces will be sold to competitors and vending is encouraged. Only 20 teams will be accepted into the event. Only 10 of said teams will be allowed to be *competition only* teams.
3. **Pork Samples:** We ask that **ALL** teams provide small samples of their BBQ to patrons who've obtained a sample punch card from our sales booth during the event (2 butts per team of sample meat will be provided by our sponsors for you to prepare). **400 sample cups will be provided to you by the event.** The event will sell punch card tickets for the samples, limited to **400 sales.** Net proceeds for sample tickets will go to the Newberry County Relay for Life (Cancer Research).
4. **Meat Categories: 3 Total** Boston Butt, Pork Ribs, and Chicken. All meat must fit the criteria found in the SBN contest rules. To compete to win Grand Champion, teams must compete in all 3 categories.
5. **Teams are responsible for providing all competition meats. NO COMPETITION MEAT will be provided by the event.**
6. Any teams not checked in or whose meat is not inspected during designated check-in/meat inspection times will be disqualified from the contest without a refund of deposit or competition fees. All meat must arrive at inspection unseasoned, however pre-trimmed meat will be allowed.
7. All teams must comply with the City's quiet hour ordinance or will be disqualified from the contest without a refund of deposit or competition fees. The use of radios or amplifying equipment will not be allowed during quiet hours. **Quiet hours are from 11:00pm to 7:00am**
8. All vehicles, including competitor's vehicles, must be out of event area by 7am on Saturday morning or they will be towed. If a competitor is asked more than twice to move a vehicle by staff, the team will be disqualified from the contest without a refund of deposit or competition fees. The only time vehicles can return to event area will be after 3:30pm that same day. **If your vehicle is a part of your cooking set up, you must receive written permission from the event organizer to have the vehicle in the area. Additionally, said vehicle MUST be parked within your cook space- you are not allowed to park on any side streets within the event area!**
9. **ALL COMPETITORS MUST FOLLOW SBN RULES AND REGULATIONS.**
10. The event reserves the right to reject applications that do not meet the standard qualifications. Our goal is to provide a quality experience for the cooker, vendor, and patrons. Rejected applications will be returned with payment.

VENDING AT THE EVENT:

11. **Food Vending:** Teams who are vending should provide an adequate description of their products. **Teams that plan to vend at the Newberry Pork in the Park must submit their CERTIFICATE OF LIABILITY INSURANCE listing the City of Newberry as additional insured prior to the registration deadline. Please see example to insure you are submitting the correct form.** No changes can be made to vending status after application deadline. No vending equipment will be supplied.
12. Vending teams will only be allowed to sell their product during festival hours:
 - a. Friday, April 22 5pm to 9pm (live music will end at 8pm/start of Newberry Opera House evening show) (NO COMPETITION FRIDAY EVENING)
 - b. Saturday, April 23 11am to 3:30pm (COMPETITION DAY)
13. **VENDORS ARE EXPECTED TO PARTICIPATE IN BOTH FRIDAY NIGHT AND SATURDAY SALES**
Further food vendor instructions are listed at the end of this packet.

PORK IN THE PARK RULES AND REGULATIONS (continued):

BOOTH SPACES:

- 14.16 Booth Spaces are 15x20 foot spaces. TEAMS MAY NOT EXCEED THESE BOUNDARIES. Boundaries will be marked for your convenience. 4 Booth Spaces are 15x35 foot spaces, but there is an additional fee. Spaces are first come first served. Please specify booth size on your Pork in the Park application.**
- 15.** Parks, Recreation, and Tourism staff members will assign team locations. Teams will be notified in advance of their assigned space number. All spaces will be available on a first come, first served basis. Teams must set up in their assigned space. Those who refuse to set up in their assigned space will be asked to leave and will be disqualified from the contest without a refund of deposit or competition fees. No assigned cooking space or device shall be shared.
- 16. Teams may not exceed the limits of their cooking space.** Please be sure to account for all equipment when filling out our application. **Campers/Camping Tents will not be allowed in the event area to comply with city ordinances.** All supplies used shall remain within the teams cooking space. All seasoning and cooking of product (competition meat and meat to sell) shall not exceed boundaries of cooking space. Therefore, once a team has checked their meat in, the meat must remain in assigned cooking space until turn-in time.
- 17.** It is the responsibility of the contestants to see that the team's assigned cooking space is clean and orderly during and following the contest. **All trash produced by your booth should be placed in the assigned large dumpster located on McKibben Street throughout and following the contest.** DO NOT move event "roll carts" to your booth location for your personal use- you MUST use the large dumpster for all trash. Please DO NOT throw cardboard away in trash. A cardboard recycling bin is in the Friend St. Parking lot nearby.
- 18.** There will be a designated point for you to dispose of hot ash at the event, however we do not have grease/graywater disposal. Please plan to bring containers to properly dispose of your grease/graywater after the event. You can put filled containers in the dumpster provided.
- 19.** There will be two designated water supply points during the event. Teams will be allowed to connect water hoses to water supply points. Please plan to share!
- 20.** Each vendor will be limited to ONE 20-amp service with two outlet plug-ins. All outlets are of GFCI type. Should your food truck require a generator, please plan accordingly. Please work to supply a quiet generator where possible! Any vendors who violate the electrical policy will be excluded from future City of Newberry events.
- 21. NO TENTS, SANDBAGS, TABLES, CHAIRS, OR TUBS PROVIDED.**

EVENT STATUS:

- 22.** If sustained winds of 20 MPH or more are forecasted or occur on the day of the event all vendors will be required to remove their tents to a specified location. All teams will be provided 2 sandbags to attach to legs of tents provided by the event. Please see an event rep for zip ties to attach. Any adjustments to the scheduling of the event due to inclement weather will be decided by 5pm on the Thursday prior to the event. Any cancellations or changes to the event schedule will be posted at www.newberryporkinthepark.com. Entry fees can be refunded or credited to the 2021 Pork in the Park event if the event is cancelled due to weather.



SOUTHERN BBQ NETWORK EVENT RULES

1. COOK TEAM(S)

● A cook team is any individual, group, restaurant, etc. hereinafter referred to as a team that prepares and cooks an entry or entries for the purpose of being judged according to SBN rules at an SBN sanctioned event.

● Each team is comprised of a head cook and as many assistants as required.

The event organizer, of an SBN sanctioned event, may NOT cook in any category in that event.

● Each team should have at least one representative present at the cooks' meeting held the evening prior to the event. Cook teams, absent from the meeting, accept the responsibility for understanding these rules and any changes to them that may have been incurred.

● Teams, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Teams are expected to comply with "quite time" stipulations as set by the event organizer. Teams will be advised of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the event and may be barred from competing in SBN sanctioned events.

● No cook team member of an SBN sanctioned event may enter the judging or scoring area during the event.

2. SITE LOCATIONS, SANITATION AND SAFETY

● Each team is assigned a cook site. Teams' equipment including cooker, canopy, trailer, etc., should be contained within this space. If additional space is required, the team should contact the event organizer to make satisfactory arrangements.

● Teams are expected to maintain their cook sites in an orderly and clean manner and are responsible for cleanup of their site once competition ends.

● Sanitary practices as prescribed by State Health Departments regulations are to be observed during preparation and cooking processes. All cooking, seasoning, marinating, or injecting must be done on site. Plastic or rubber gloves should be used at all times while handling food. A meat thermometer, a five-gallon hand washing station with soap, flowing water and paper towels shall be available on your site.

● Each site should have a #10 A-B-C fire extinguisher. Adequate space will be provided to each cook team for this added fire code provision. Event organizers will explain local fire codes as applicable.

3. EQUIPMENT

● Each team shall supply all equipment necessary for preparation and cooking of their entry including a cooker and cooking fuel. No team may share a cooker or grill with any other team.

4. JUDGING AND SCORING

● Categories of meats sanctioned for judging by SBN are as follows:

- a. Pork – butts or whole hog
- b. Pork ribs – bone in, excluding county style ribs
- c. Chicken
- d. Beef

● SBN uses a blind judging system.

● Entries are submitted in an approved turn-in container supplied by the event organizer, with no garnish, or decorations. Only samples for judging are allowed in the turn-in container. That is the only authorized container for sample turn-ins. Any turn-in container that inadvertently becomes damaged or could be considered as “marked” can be replaced by the SBN event representative. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that could identify the submitting team to a judge.

● The contents of turn-in containers become the property of the SBN at the moment they are placed at the receiving table.

● Meat may be sauced or un-sauced.

● Pork must be cooked intact. Money meat cannot be separated prior to doneness.

● A minimum of eight (8) separate and identifiable portions per turn-in container are required. In the case of pork butts and whole hog, the sample size is a minimum of 2 ounces of pork per servings. This can be in any form, pulled, chopped, medallions, etc.

● Turn in times are established by the event organizer. SBN allows for a ten-minute window: five minutes before and five minutes after. Suggested turn-in times for categories have been:

- a. Pork: 9 AM
- b. Pork ribs: 10 AM
- c. Chicken: 11 AM
- d. Beef: 12 Noon

- Each entry is judged and scored using SBN's criteria of appearance, taste/aroma, and texture/tenderness. SBN utilizes a one decimal point range scoring system from a low of 1.0 to a high of 10.0. Winners with the highest average scores are awarded first place; the team with the next highest average score receives second place, etc.

- Grand Champion and Reserve Grand Champion are teams with the highest sum of average total scores in the specified meat categories in the event.

- In the event of ties resolution is resolved by SBN's scoring procedures.

5. DISQUALIFICATION

SBN's event representative is the only person that can disqualify an entry. Any entry found to be disqualified will receive a score of 1.0 in a category.

- Evidence of Marking or sculpting. Sculpting is defined as: carving, decorating, forming, or shaping of a meat sample, contained in a turn-in container, which could identify the submitting team to any judge. A box turned in upside down is considered a "Marked" box.

- No garnish of ANY kind allowed. Foreign material in the turn-in container.

Brush bristles toothpicks and aluminum foil are examples of foreign material.

- Less than eight (8) individual SEPARATE number of samples.

- Evidence of blood such as the meat is prepared below State Health Department's safe consumption guidelines.

- Entries turned in after the designated turn-in time will be disqualified for that category.

- "In the event a cook team is disqualified for violation of the events published rules, SBN will abide by the events decision and the actions they impose"

6. INTERPRETATION OF RULES

- The interpretation of SBN rule(s) are those of SBN's event representative at each event and their decisions are final.

Violation of the rules may result in disqualification from an event.

THE FOLLOWING RULES, REGULATIONS, TAX AND LICENSE INFORMATION APPLIES TO ALL FOOD VENDING AT CITY OF NEWBERRY EVENTS

RULES AND REGULATIONS

- No cooking with open flames under tents! Outdoor grilling must conform to local fire codes.
- All Food Vendors must have a fire extinguisher (minimum requirement: 10-pound A-B-C extinguisher).
- All Food Vendors are required to comply with SC DHEC Regulation 61-25, Retail Food Establishments. *
- All meats must possess USDA or state DA inspection certification.
- All Food Vendors are required to obtain and submit a copy of your certificate of liability insurance which must name the City of Newberry as an additional insured and as the certificate holder. In addition the copy must indicate that coverage is for the specific event and coverage must be in effect for the dates of the event.**
- **Violations of Rules and Regulations may result in exclusion from future City of Newberry events and vendor may be asked to leave the event- no refunds!**

TAXES & LICENSE: Vendors are responsible for collecting and reporting SC sales tax as required by law. Vendors are also required to hold a state Business License. Although you do not have to present a copy to the event organizer, please be sure to have a copy of your license with you at the event should a SCDOR representative be present.

* You may access a copy of the SCDHEC guidelines for food service at special events at the following web link, or by visiting your local SCDHEC office for a hard copy of the information. Go to www.scdhec.gov/food and click on Regulation 61-25. Be sure to look at Chapter 9 (specifically 9-9) for event specific information. Also look through their fact sheets listed on www.scdhec.gov/food for great food safety information.

** Your insurance provider should be able to send this information in to us on your behalf. Please have them contact us at 803-321-1015, email us at mkopp@cityofnewberry.com, fax to 803-321-3891, or send by mail to City of Newberry PRT, PO BOX 538, Newberry, SC 29108.

Registration Application Deadline is April 8, 2022 or First 20 Teams

Teams will be notified of registration application status within one month of submission.

NO TEAMS WILL BE ACCEPTED WITHOUT THE COMPLETED COMPETITORS APPLICATION & FEE.

Approved vendors will be mailed a welcome packet including map with their booth location, parking pass, and vendor guidelines two weeks prior to event.

Check In and Meat Inspection: FRIDAY, April 22 2PM-4PM

****Break Down: SATURDAY, April 23 3:30PM- 5PM**

****Vendors are asked to remain open until the official break down period or be subject to application rejection for future City of Newberry Events.**

Pork in the Park Booth Space Fee **\$125 fee due with application**

- **NO Refunds Given to approved vendors After Registration Application Deadline •**
- **Fee will be returned if vendor approval is not granted•**

Please keep this page for your records.

NEWBERRY PORK IN THE PARK COMPETITORS APPLICATION

Sanctioned by the Southern Barbecue Network

Application deadline is April 8, 2022, at 5pm or First 20 applications received - first come first served
EVENT: April 22 & 23, 2020 FRIDAY HOURS: 5PM-9PM SATURDAY HOURS: 11AM-3:30PM

BBQ Team Name _____

Contact Name _____

Mailing Address _____ PO Box # _____

City _____ State _____ Zip _____

Telephone (H) _____ (W) _____ (Cell) _____

Fax _____ Primary e-mail _____ Website _____

COMPETITION

APPLICANTS MUST COMPETE IN AT LEAST 1 CATEGORY & PARTICIPATE IN THE SAMPLE TICKET/ PEOPLE'S

➔ **CHOICE COMPETITION: Circle categories you will be competing in: Boston Butt Chicken Ribs**

Note to win Grand Champion teams must compete in all 3 categories

SET UP

➔ **Size of Cooking Set Up (include grill, tables, & space used): _____ Length _____ Width _____**

➔ **Will you be using a deep fryer during the event (circle one)? Yes No**

VENDING TEAMS

➔ **Will you be vending during the event (circle one)? Yes No**

VENDORS ARE EXPECTED TO PARTICIPATE IN BOTH FRIDAY NIGHT AND SATURDAY SALES

**If you circled yes, you must submit your CERTIFICATE OF LIABILITY INSURANCE listing the City of Newberry as additional insured prior to the deadline listed above- please have your insurer contact us directly (see page 7 of packet).*

➔ **I have read and understand to follow the SCDHEC Guidelines in Regulation 61-25**

➔ **Copy of Certificate of Liability Insurance has been sent by my insurer.**

REGISTRATION FEES

➔

I wish to apply for a \$125 15x20 foot booth space _____
I wish to apply for a \$200 15x35 foot booth space _____
<i>Four 15 x 35-foot are an additional \$75, <u>only to vending teams. First come first served.</u> Please mark below the space size you are applying for.</i>

➔

PAYMENT VIA (select one):		
<input type="checkbox"/> CASH	<input type="checkbox"/> CHECK	<input type="checkbox"/> CARD (SEE BELOW)

\$ _____ FEE AMOUNT ENCLOSED

CARD NUMBER	_____
CCV NUMBER	_____
EXP. DATE	_____

Registration fees must be paid in full at time of application. Application without fee will not be accepted.

Teams are responsible for complying with all contest rules, regulations and (DHEC) guidelines.

Failure to comply will forfeit competition and fees collected.

GENERAL RELEASE

The undersigned does hereby release, acquit, and forever discharge the City of Newberry, its agents, its representatives, its employees or contracted staff, of and from all manner of actions, suits, damages, claims or demands whatsoever in law or equity from any loss or damage of any nature of description, known or unknown, in any way relating to the undersigned participation in City of Newberry events. I acknowledge that I have read all event policies and agree to adhere to them.

➔ **Signature _____ Date _____**

➔ **Please print name clearly _____**

City of Newberry Parks, Recreation, and Tourism: (803) 321-1015

Please mail application and check made payable to:

City of Newberry, P.O. Box 538, Newberry, SC 29108