



EST

2009

MCRCO

MARSHFIELD COMMUNITY RIB COOK-OFF

2024 Cooks Packet

General

Location

- Marshfield Fairgrounds, 140 Main Street, Marshfield, MA 02050

Who can enter the BBQ Competition?

- The Marshfield Community Rib Cook-Off (MCRCO) competition is open to all BBQ enthusiasts.

Entry Requirements:

- \$100 deposit required to hold your spot
- Each team is required to obtain a sponsor at either the \$300 or \$500 level (see sponsorship handout for details). All sponsors are subject to MCRCO Board approval. We will have a limited number of local business sponsors in the event you cannot secure one on your own.
- Love to BBQ and be able to cook a minimum of 30+ racks of ribs over the course of the day.
- MCRCO will provide,
 - a. Chaffing Trays
 - b. Water for chaffing tray
 - c. Sterno
 - d. Serving Tongs (Optional)
 - e. Single serving rib containers (paper product)

Registration Process:

- We ask the competing teams to register on our website (www.mcrco.org) prior to June 30, 2024, in order to secure their spot.

Refunds

We will make every effort to ensure that the MCRCO will occur rain or shine. In the event of a catastrophe, or other “acts of God” we will refund all entrance fees associated with this event.

Competition Schedule (subject to change)

Friday, September 6th,

- 4pm – 6pm – St. Louis Style Ribs provided by MCRCO pickup: Location to be determined.

Saturday, September 7th

- 4:30am: Team arrival (**Marshfield Fairgrounds, Gate D South River Street**) – setup – Fire up your cooker!
- 12:00pm – Gates open to the public (have your first racks ready)
- 2:15pm – Judging rack turn-in
- 2:30pm – 3:30pm – Judging
- 4:30pm – 4:45pm – Awards Ceremony
- 5:30pm – 6:00pm – Cleanup, Pack & Depart

Food Safety

ServSafe Requirements

- Since we are serving food to the public, the Marshfield Board of Health **requires** all teams to have at least one member to have the ServSafe Food Handlers Certificate **and** the Allergen Awareness Certificate, no exceptions. Both online courses can be found at www.servsafe.com. Once completed please forward your certificate to a MCRCO Team Representative.

Meat Storage and Handling

Meat Inspection will take place throughout the day and be conducted by the Marshfield Board of Health.

- Proper storage of meat is required. It must be maintained below 40F before cooking or above 145F after cooking.
- Meat may be rubbed or brined overnight but no cooking shall be done before arrival on the day of the event (Meat will be inspected prior to cooking day of the event to ensure integrity)
- Prior to cooking, all meat that is resting in preparation for cooking **must be covered at all times**.
- All meats must be cooked to a minimum internal temperature of 145 degrees F.
- After cooking, all meat must be maintained at a minimum temperature of 145 degrees F until it is turned in for judging or given to the public.
- The use of Latex/Sanitary or “food service” gloves is **required at all times while handling food**. Failure to do so may result in disqualification.

Serving

- Each cooking team is expected to adhere to the highest food-safety procedures, and latex or vinyl gloves are recommended when prepping and handling meats. In addition are required for handling Ready-to-Eat (RTE) foods.
- Chaffing trays should be “up to temp” and covered only when servicing in order to hold ribs for serving.
- The Public may not serve themselves – if this happens, please consult a MCRCO official immediately and cease service.
- Teams are responsible for collecting a ticket from each attendee for each rib they serve. A container will be provided to collect these tickets in.

Clean, Rinse, Sanitize Station

- Each cooking team must provide a three-stage washing station, consisting of:
 - Tub or pan of soapy water, rinsing, disinfecting. *
- *Disinfecting water consists of 1 Tablespoon of bleach per gallon of water. Use a food-safe sanitizer, which falls in the range of 50-100 parts bleach per million.

Trash

Throughout the day, someone from MCRCO will be picking up trash from the pit area. At the end of the day, each team is responsible for cleaning up their pit area.

Ash/Grease

- **Teams are responsible for offsite disposal of grease and ash.**
- **Absolutely NO grease or ash is to be dumped on the grounds or left behind at the end of the day.**

Misc.

- Electricity and a water supply will be available at the Marshfield Fairgrounds. However, teams should bring clean water receptacles (buckets) for cleanup.

General Rules

Teams

- A Team can comprise up to 5 members (1 Captain + 4 Assistants). All members must be at least 16 years old.
- All teams must have at least one representative or their team present at the captain's meeting (Time TBD)
 - Teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

Behavior

- Every team, including members and guests, are expected, and required to exhibit proper and courteous behavior at all times.
- Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion/disqualification from the contest and will be barred from competing in any future events.

Alcohol

- All beverages must be purchased via the Marshfield Fairgrounds vendors (Location(s) TBD). No outside alcohol allowed.
- All Federal, State and Local laws are applicable.
- All coolers are subject to inspection on the day of the event.

Pit Site

- Each cooking site will be at least [10'] x [10']
- All equipment including cooker, canopy, tents, tables, grills, cookers, smokers, etc. must be contained within this space.
- Heat sources should be of Wood, Wood Pellets, or Charcoal. Propane and Electrical heat sources shall not be permitted for cooking or holding. Propane is permitted as a fire starter only, no exceptions.
- No holes or pits may be dug on site for cooking.
- Sites will not accommodate RVs, campers, or oversized trailers.

Equipment – refer to packing list.

- Fire extinguishers are to be provided by the teams.
- Please bring 100' of extension cord if you desire an electrical hookup.

Cleanup

- Teams are responsible for the cleanup of their site once the competition has ended or before departing.
- Each cooking team is expected to leave their cooking site in equal or better condition than it was when they arrived, and each team's cooking site will be inspected when they leave the event.
- Failure to obey this rule may result in further action against a team, such as, but not limited to disqualification and/or banned from future events.

Misc.

- Each cooking team must provide their own cookers, grills or smokers, and no team may share their grills, cookers, or smokers with any other cooking team.

Turn In

Time

- Turn in starts 2:15 ends 2:30 PM
Turn in reminders will be given at the following intervals: 30 minutes prior and 10 minutes prior to turn in.

Procedure

- A 9x9 turn-in container will be provided to each cooking team by MCRCO officials and is the only approved container for turn-in.
- All competition food must be submitted to the Turn-In Table (Location TBD)
- The food entry will be given a random number by the MCRCO Official.
- The Official will then take the food entries to the judging area.
- A minimum of **eight (8)** separate and identifiable portions of ribs must be presented in the provided turn in container, along with whatever garnish the cooking team chooses to use, in order to enhance the appearance of their entry. (Not cutting 8 separate portions results in a zero score on presentation.)

Judging

Process

- Garnish is optional.
 - If used, it is limited to a bed of greens i.e.: flat/curly parsley, kale, or lettuce.
- Ribs may be sauced or dry rubbed.
- Each entry will be judged by a minimum of 3 judges.
- Judges will be rating food entries using a blind tasting.
- Teams will not be allowed in the judging area during sampling and scoring.
- Depending on the number of teams competing, the TOP 2 or 3 Scoring Entries from EACH table will be put through to a second round and will be judged on Taste and Tenderness. Those top entries will rotate to a new team of judges. Scores will be cumulative, first round plus second round scores. There may be a team that moves on to the second round of judging with a lower score than teams with a higher first round score that didn't move on to the second. This is because the team moving on had a top score at THEIR table.

Scoring

- All entries will be judged on the following three criteria.
 - Taste: Does it taste good?
 - Tenderness: Bite/Chew – Clearly defined bite off the rib. No pulling or tugging. Does not fall off the bone. The meat is tender and not overly chewy. Not raw.
 - Appearance: Look good? (Garnish does factor into this category)
- An overall score will be used based on a scale of 0 thru 9:
 - 9 = Perfect
 - 0 = Inedible- undercooked
- In the event of a tie score, tie-breaking will be based on utilizing the Taste score first, then using the Tenderness score second, Appearance score third.
- Final results will be announced and awarded after the Judges have deliberated and decided on the BBQ winners (around 4:30pm / TBD).
- People's Choice – Trophy, bragging rights. The winner will be announced one week after the event.
- 3rd Place – Small Trophy, bragging rights
- 2nd Place – Bigger Trophy than 3rd, more bragging rights

- 1st Place – Largest Trophy, supreme bragging rights until the next year’s winner is announced!

Disqualification

- An entry can be disqualified by the MCRCO officials for the following reasons:
 - There is evidence of marking or sculpting on the food.
 - Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the team to any judge.
 - Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in container that identifies the team to judges.
- There is anything in the box other than the ribs and garnish.
- There is evidence of blood such that the meat is uncooked / under-cooked or from a competitor.
- The entry is turned in after the officially designated time (2:30 pm)
- Gloves are not used while handling food products.
- Anything outlined in the other sections, such as behavior.

People’s Choice

- Each attendee will be given a People’s Choice Voting Ticket with their paid admission. Each Team table will have a bucket placed on their table for attendees to cast their vote for their favorite rib!
- The People’s Choice winner will be announced approximately one week after the event.

Other

Vehicle Parking

- Parking is available at the Marshfield Fairgrounds during the event.
- Teams are limited to 1 vehicle, which can be parked in the competition area but must be moved to the designated team parking area once equipment has been unloaded/setup. Trailer with smoker is fine.

Local Grocery Stores, etc.

- Star Market – 1 Snow Road, Marshfield MA 02050 (1.0 mile from Fairgrounds)
- Roche Brothers - 605 Plain Street, Marshfield MA 02050 (1.8 mile from Fairgrounds)
- Stop and Shop (Pembroke) – 125 Church Street, Pembroke, MA 02359 (3.5 miles from Fairgrounds)
- Lowes (Pembroke) – 108 Old Church Street, Pembroke, MA 02359 (3.6 miles from Fairgrounds)

Support our Charities/Spread the Word - Marshfield Food Pantry, Marshfield FACTS, McKinney Vento Foster Care, North Community Church Missions, Gold Star Wives of Greater Boston and Veterans Services of Marshfield.

Contacts: www.mcrco.org info@mcrco.org

[see waiver below]

Waiver

1. MCRCO, the Marshfield Fairgrounds including any of the members, officers, sponsors, and/or associates and the contestants, including parents or legal representatives, agree that the event host and it's sponsors, will in no case be responsible for any loss, damage, to entrant's injury regardless of how much loss, damage, or injury is occasioned, and agree to indemnify, and hold harmless the event host, sponsor, event grounds from any and all claims, suits and judgments, including cost of defense of any claim arising from such action against the host, sponsors, and event grounds. Furthermore, I hereby grant full permission to the event sponsor and event host, and/or their agents to use any photographs, videotape, or any other record of this event for legitimate purposes.

I have read and understand and agree to abide by all rules governing the MCRCO.

Team Name:

Team Captain Signature:

Date: