



BBQ AUSTIN - A Rodeo Austin Production

March 4-5, 2016

2016 EVENTS SCHEDULE



WEDNESDAY, 3/2/2016

- 8:00 am - 5:00 pm BBQ Committee and BBQ Team Registration start setup cook-off area.
- 2:00 pm BBQ Teams and tents can start arriving to setup their space.

THURSDAY, 3/3/2016

- 9:00 am - 9:00 pm Venue setup continues.

FRIDAY, 3/4/2016

- Time Unknown** **City of Austin Health Inspectors & Austin Fire Department Inspectors** will be coming by to check with cook-off teams for compliance.
- 8:00 am BBQ Committee, BBQ Teams, and all other Rodeo Austin Committee Volunteers begin work day.
- 9:00 am Continue registration and check-in of BBQ Teams. Hostesses will deliver donation jars. Ice sold to teams.
- 10:00 am **Rodeo Austin general public parking lots open.**
- 10:00 am **ALL TEAMS must be checked-in to compete.** Teams are encouraged to start cooking for the early arrivals. The public is encouraged to leave a donation for tasting BBQ, and the team that collects the most money wins a prize. Net proceeds generated from BBQ Austin's Cook-off go directly to the Rodeo Austin Scholarship Fund.
- 11:00 am -12:00 Midnight **Gates, Concessions and Carnival Open to the Public**
- 11:00 am -12:00 noon **LATE CONTEST ENTRY FEES** to be collected at Judges tent for Chicken, Bloody Mary, Bean, Ribs, and Jack Pot.
- 12:00 noon – 8:00 pm **Public BBQ Tent opens**
- Noon **CHIEF COOKS MEETING** with Lone Star Barbeque Society, BBQ Committee and Meat Inspectors, and Texas Alcohol Beverage Commission in Judges Tent. Welcome and reemphasize contest Rules & Regulations, donation jars, and general information. **Chief cooks pick up ALL contest containers.**
- 2:00 pm Meat Inspectors begin inspection and tagging of contest Briskets.
- 2:00 pm **Live Music at the Outdoor Stage.**
- 2:00 pm All Rodeo Austin Committee Volunteers (other than BBQ Committee) end work day.
- 4:00 pm **Live Music at the Outdoor Stage.**
- 5:00 pm **BEAN CONTEST** (Turn-in)

| | |
|--------------------|---|
| 6:00 pm | Live Music at the Outdoor Stage. |
| 6:00 pm | Public “Rookie Team Scramble” begins. |
| 6:00 pm | BBQ Cook-off teams may begin cooking tagged Briskets for Saturday’s judging. <i>NOTE: No contest Brisket on pits <u>prior to this time.</u></i> |
| 7:00 pm | <u>CHICKEN CONTEST</u> (Turn-in) |
| 8:30 pm – 10:30 pm | Live Music Headliner at the Outdoor Stage. |
| 11:00 pm | Rodeo Austin general public parking lots and gates |
| 12:00 pm Midnight | close. Fairgrounds closed |

SATURDAY, 3/5/2016

| | |
|---------------------------------|---|
| All Day | Teams are encouraged to start cooking for the early arrivals. The public is encouraged to leave a donation for tasting BBQ, and the team that collects the most money wins a prize. Net proceeds generated from BBQ Austin’s Cook-off go directly to the Rodeo Austin Scholarship Fund. |
| Time Unknown | City of Austin Health Inspectors & Austin Fire Department Inspectors will be coming by to check cook-off teams. |
| 8:00 am | Arrival of all BBQ Cook-off Committee Members. Also, all other Rodeo Austin Committee Volunteers (other than BBQ Committee) begin work day. |
| 8:30 am | <u>Mandatory meeting</u> of Pit Bosses & Meat Inspectors in the Judges Tent. |
| 9:30 am | <u>BLOODY MARY CONTEST</u> (Turn-in) |
| 10:00 am | Rodeo Austin general public parking lots open. |
| 11:00 am | <u>“DAVID KITCHENS” JACK POT COOK-OFF</u> (Turn-in) |
| 11:00 am -12:00 Midnight | Gates, Concessions and Carnival Open to the Public. |
| 12:00 Noon – 8:00 pm | Public BBQ Tent open |
| 2:00 pm | <u>RIB CONTEST</u> (Turn-in) |
| 2:00 pm | Live Music at the Outdoor Stage. |
| 2:00 pm | All Rodeo Austin Committee Volunteers (other than BBQ Committee) end work day. |
| 1:00pm - 3:00 pm | BBQ Team Most Elaborate Rig and Most Hardworking Pit will be judged. |
| 4:00 pm | Live Music at the Outdoor Stage. |
| 5:00 pm | <u>BRISKET CONTEST</u> (Turn-in) |
| 6:00 pm | Live Music at the Outdoor Stage. |
| 8:00 pm - 8:20 pm | <u>AWARDS ANNOUNCEMENT</u> - Announcement of winners of Beans, Bloody Mary, and “David Kitchens” Jack Pot Cook-off, Most Elaborate Rig, and Most Hardworking Pit on |

concert stage. (Trophies will be given out on Sunday.)

8:30 pm – 10:30

Live Music Headliner at the Outdoor Stage.

pm 11:00 pm

Rodeo Austin general public parking lots and gates

12:00 pm Midnight

close. Fairgrounds closed

SUNDAY, 3/6/2016

8:00 am - 9:00 am

Donation jars picked up or BBQ team may turn in donation jars directly to BBQ Treasurer. **This will be the LAST pick-up to determine Top Fundraisers.**

8:00 am – 10:30 am

Begin Teardown. **Teams may begin teardown in their designated areas, but nothing, including RVs, can be removed from the BBQ area, until after the awards presentation is over.**

10:00 am-11:00 am

AWARDS PRESENTATION – Announcement of all BBQ winners, all judged categories, “Rookie Team Scramble” winner, committee awards, as well as Grand Champions & Reserve Grand Champions.

~11:00 am

Awards presentation is complete! Congratulations to all! Teams will now be allowed to exit the BBQ area. **ALL BBQ COOK-OFF COMMITTEE MEMBERS** meet in Judges Tent for assignments to help with teardown.



2016
BBQ AUSTIN,
a Rodeo Austin Production,
BBQ TEAM HANDBOOK &
CONTEST RULES

RODEO AUSTIN™
9100 Decker Lake Road, Austin TX 78724
(512) 919-3000

**THIS HANDBOOK IS SUBJECT TO CHANGE. PARTICIPATING TEAMS WILL RECEIVE
ELECTRONIC NOTIFICATION OF ANY CHANGES.**

Rodeo Austin Executive Committee and BBQ Committee Chairman reserve the right to make additional rules and regulations as situations warrant. Decisions of the BBQ Cook-Off Chairman are final.

Last Edition: 10/16/15

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Revisions:

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| 10/15/16 | <ol style="list-style-type: none">1. BBQ Committee Treasurer changed.2. "Complimentary Access" section deleted.3. "Parking Passes" section changed.4. "Prizes" section updated. |
| 10/19/16 | Move out time changed to Sunday. |
| | |

PARTICIPATION GUIDELINES

CONTACT INFORMATION

The following Rodeo Austin (the "Show") staff member supports BBQ Austin, a Rodeo Austin production, (the "Contest") operations and is available, in addition to Team Registration, to assist teams as they plan their participation in the Contest.

Nola Plumb, Team Registration
Phone: (832) 630-6652
E-mail: RABBQTeams@gmail.com

Audrey Bell, Staff Coordinator
Rodeo Austin
9100 Decker Lake Rd.
Austin, TX 78724
Phone: (512) 919-3000

The 2016 BBQ Austin Cook-off Committee (the "Committee") management team is made up of the following dedicated Rodeo Austin volunteers:

| | |
|---|--|
| BBQ Committee Executive Liaison | Keith Berdoll |
| BBQ Committee Chair | Melvin Sobotik |
| BBQ Committee Vice Chairs – BBQ Austin | Shayne Lockhart & Rick Plumb |
| BBQ Committee Vice Chairs – BBQ Auction & Concert | Paul Hermesmeier & Brad Boyett |
| BBQ Judging | Wanda Hawkins |
| Treasurer | Susan Dorsey |
| Volunteer Coordinator | Dewy Brooks |
| Pit Bosses | Matt Maas, Oscar Montoya, & David Hill |
| Team Registration | Nola Plumb |
| Hostesses | Laura Culin |
| Meat Inspectors | Mickey Dorsey & David Lord |

TEAM INVITATIONS

This cook-off is an invitation only cook-off with all entries subject to review by the BBQ Leadership Committee. Contestants must cook a minimum of 50 lbs. of meat for public sampling. Teams must also have a minimum of **\$750.00** in their donation jar to be invited to return the following year. In addition to the donation minimum, the BBQ Leadership Committee may incorporate additional requirements including but not limited to team enthusiasm, continuity and attitude. Also, to qualify for two spaces, teams will be selected by the highest donation jar totals averaged over the preceding three years. (subject to availability). Teams may donate as many items to Rodeo Austin BBQ Fundraising Auction & Concert as they wish. The amount of money raised for their top two auction item(s) will be credited to the team's donation jar total. All net proceeds from this event goes directly to the Rodeo Austin Scholarship Fund.

Invitations to the BBQ Austin, f/k/a Rodeo Austin BBQ Cook-off, are extended on an annual basis at the sole discretion of the Show. Invitations are mailed to the team's Chief Cook and are non-transferable. Teams who receive an invitation to participate must complete the annual BBQ Austin Entry Form and pay the entry fees by

the due date. Payment of the Entry Fee is Contestant's express acceptance of these rules and regulations. Non-compliance of any rule or regulation will subject Contestant to disqualification. **ENTRY FEES ARE NON-REFUNDABLE UNLESS YOUR TEAM IS NOT CHOSEN TO PARTICIPATE IN THIS EVENT.**

SPECIAL INVITATIONS

BBQ Austin has set up a Texas State Championship Cook-off for some of the major Texas Cities to send their best teams to compete against each other. The Show extends invitations to the BBQ Grand Champion winners of the San Antonio Stock Show, the Houston Livestock Show and Rodeo, Lone Star Barbeque Society, and a few other distinctive Texas competitions to compete in the Champions Division. In exchange, these contests extend invitations to the winner of BBQ Austin. The Chief Cook provided to the Show as the winner by the participating reciprocity contests must be the same that competes in the Champions Division. Each team in the Champions Division must enter three (3) turn-ins consisting of: one (1) chicken, one (1) rib, and one (1) brisket for judging. Each team has the option of entering any other BBQ Austin contest categories they want to; however, the team will be required to pay the additional fee for same. Also, if a team wants more than the one (1) space extended to them, they have to pay for the additional spots. Each team must participate in the Donation Jar Fundraising for BBQ Austin. We request that all teams be available for media opportunities as it relates to the Champions Division.

If the winner of the previous year's BBQ Austin participated on a special invitation, they will automatically receive an invitation to the current year Contest. So, the team may defend their title. If the winner of the previous year's Contest is a regular team (not on a special invitation), they will also be offered a space in the Champions Division in addition to their regular team space and the foregoing special rules will also apply.

Any and all discrepancies of a condition above should be submitted in writing to the Rodeo Austin Office and will be handled on a case by case basis. All final decisions will be decided by the Rodeo Austin and the BBQ Austin Committee.

SANCTIONING

BBQ Austin is sanctioned by the Lone Star Barbecue Society and abides by all its' regulations and requirements. All contests are ran by a number ranking system designated by the Judges at each contest. Every contest done by "blind tasting". All containers are marked with tickets, in exactly the same way on all of the containers. These containers are given to each of the Chief Cooks. Upon turning in a contest entry, the Chief Cook is required to sign the ticket stub/portion that he/she keeps from the container. This signed ticket is required to be presented by the Chief Cook when claiming any prize or winning, via a number presentation/announcement.

JUDGING PROCESS

1. The samples will be randomly taken from the insulated storage boxes and placed at the judging tables by BBQ Austin Committee Judging personnel, who stay with the samples:
 - to ensure that the judges do not discuss the samples
 - that all samples are judged
 - that the judging slips are completed correctly
2. Judges are provided food to cleanse their palate between samples.
3. Each sample is evaluated on its own merit, not compared to other samples.
4. The samples will be scored by judges on the basis of sight/texture, smell, tenderness, and taste.
5. The highest score in each meat category will be awarded category winner.

6. The highest overall combined score for Brisket, Ribs, and Chicken is awarded the BBQ Austin Grand Champion.
7. Texas State Championship Contestants compete in the same contests/categories with the rest of the BBQ Austin Contestants. However, the Texas State Championship Teams are given a score for where their entry places in the top 10 spots of the Brisket, Chicken and Ribs contests (1-10, 10 being the highest). The highest overall combined score is awarded the Texas State Grand Champion. If there is a tie, the Brisket score is used as the tie breaker.

TEAMS

A Contestant or Team consists of ONE (1) Chief Cook and up to FOUR (4) Assistant Cooks. Each team must have a BBQ pit.

Chief Cooks

- Each space with an entry must have a unique Chief Cook.
- A Chief Cook may not cook for multiple teams or multiple spaces.

DONATION JARS

Each team will be issued a donation jar. Teams should encourage their guests to contribute to the donation jar. The BBQ Treasury Sub-Committee will collect the funds from the jars throughout the Cook-Off. The Top Fund Raiser award will be based on the donation jar collections. Removal of funds from these jars is strictly prohibited and will be grounds for immediate disqualification and expulsion. **No other donation receptacles are allowed on the cook-off grounds.** Donations will not be counted in any team's space. BBQ Cook-Off Treasury Sub-committee members will transport all donations to the bank building for tabulation. **No Exceptions.**

All net proceeds from the donation jars go directly to the Rodeo Austin Scholarship Fund.

No fund-raising activities will be allowed in team contest space during the Cook-Off without advance approval from the BBQ Committee Chairman. Teams should contact Team Registration to seek approval.

COOKING EQUIPMENT

1. Contestants must supply all needed equipment and supplies and comply with the City of Austin Health Department Temporary Food Service Guidelines. Fires must be wood or wood substance. No electric or gas fires are allowed. Holes or dug pits are not allowed. Each team must have at least one 10lb fire extinguisher that is readily accessible by all team members. No flammable materials (i.e. hay) can be within 10 feet of your pit. All tents must meet the City of Austin Fire Department regulations. If you will have a tent, please contact Nola Plumb for the Fire Department requirements for tents.
2. Each team must have at least one pit (1), but may use the number they deem appropriate.
3. Teams may not share pits with other teams.
4. If a team has multiple spaces and wishes to have multiple pits, they may be located anywhere within those contiguous spaces.

COOKING RULES

1. Only fires from wood or wood substance (no electric or gas) are permissible.
2. Prior to tagging, the meat may not be cooked, salted, seasoned, or marinated. **No garnish is allowed.**
3. Teams may trim tagged meat after inspection and tagging.
4. Each team must cook beef brisket, pork ribs, or chicken. No combinations of the above are acceptable, and each team/Chief Cook may submit only one type.
5. Teams may cook two separate pieces of the same type of meat (e.g., two slabs of ribs, two chickens, or two briskets). If a team elects to cook two pieces of meat, both pieces must be tagged by the Contestant Supervisor. All entries (Preliminary and Final) must be cut from the tagged meat in the presence of the Contestant Supervisor. The entry should be ample enough for judging by ten (10) judges.
6. Each team must use the sample container provided, no other containers will be accepted, judged or scored.
7. Sauce must be glazed, or cooked onto the meat entry. No pooled sauce or side sauce in the provided sample container is permitted.
8. The container **MUST NOT BE** marked in any way (e.g., a good luck kiss with lipstick, a thumbprint of the cook, pen marks, etc.)
9. The use of aluminum foil in the turn-in container is optional.

CONTESTS

BRISKET CONTEST

Contest meat must be **Brisket only!** Only one (1) cut of meat will be judged per contestant. However, **two (2) meats may be tagged and cooked.**

All briskets will be inspected and officially tagged by the Meat Inspector(s) starting at 2:00 p.m. on FRIDAY, 3/4/2015. No brisket can be put on the pits prior to 6:00 p.m. on Friday. Pre-cooked, pre-salted, pre-marinated, or pre-anything meat is not allowed. **Please, no sauce on or with the meat when presented or delivered to the Judges, or the entry will be disqualified!**

When the Brisket is delivered to the Judges tent, the official Meat Inspector's Tag must be in place in your contest meat when the Pit Boss/Hostess arrives at your rig. Brisket must be cut in the presence of your Pit Boss/Hostess. Judging will begin when all contest meat has been delivered to the Judge's area. Chief Cooks are responsible for keeping the signed ticket stub assigned to your contest meat. Contest meat should be submitted without any garnishing or any other addition items other than the brisket. Any contest meat submitted with any garnishing is subject to disqualification. Containers will be delivered to the Chief Cook on Saturday morning.

CHICKEN CONTEST

Teams enter by paying an entry fee. Each entry fee will be given a container to put the contest chicken in. **Contestants will provide their own chicken** (3+)lb fryers). Chickens may be cooked, however you want, as long as they are cooked on the grill. Please place ½ half of a whole chicken for presentation in the contest container. Also include at least ½ of a chicken in the container in bite size pieces without bones for tasting. No garnishment or any additional items other than the chicken should be put into the contest container. Any chicken that is submitted with any garnishments will be disqualified. Put enough chicken in the container for 20 Judges.

RIB CONTEST

Teams enter by paying an entry fee and will be given a container for the contest rib submittal. **Contestants will provide their own ribs (2 Racks of Baby Back Pork Ribs).** Ribs may be cooked however you want, as long as

they are cooked on the grill. Contestants should turn in at least one rack worth of rib in the container. No garnishment or any additional items other than ribs should be put into the contest container. Any ribs that are submitted with any garnishments will be disqualified.

BEAN COOKING CONTEST

Pinto Beans are judged on taste! Contestants receive a cup. Beans may be pre-soaked but must be cooked on the pit. No pre-cooked beans will be allowed. Remember they must be pinto beans. Cook at least one pound. Use regular spices only. Contestants may add ham-hocks, bacon, etc...for seasoning *while beans are cooking*, **however, NO MEAT or anything larger than the bean** will be allowed in the judging cup.

BLOODY MARY CONTEST

The Bloody Mary entries will be judged on taste and showmanship (container). Entry can be placed in any container, however no distinguishable marked containers, such as with the name of the team or team logo. Only vodka will be permitted as the alcohol ingredient. May use pre-mixed juices. Regular spices only. Bring entry to Judges Tent for check-in and judging.

DAVID KITCHENS PIT BOSS JACK POT COOK-OFF

Contestants receive container for your "**contest dish**" which may be any type of "dish" cooked on a grill -- from rattlesnake to prime rib, **anything goes (but no desserts)!!** A team may enter more than one "contest dish", however, each additional "contest dish" costs an additional entry fee. Teams may begin cooking their Jack Pot Cook-Off "contest dish" at any time after arriving on the BBQ Cook-Off Grounds.

TOP FUND RAISER

Awarded to the BBQ Team raising the most donations prior to and during the weekend of the Cook-Off. Each team will be given a Donation Jar for display in their contest area to collect donations from visitors and the general public. **No fundraising activities will be allowed at the Cook-Off without advance approval from the BBQ Cook-Off Committee Chairman.** Contact Team Registration to submit request.

MOST ELABORATE RIG

Judged secretly by a group of celebrity judges. Judging is based solely on the team's rig and/or BBQ pit.

MOST HARDWORKING PIT

Judged secretly by a group of celebrity judges. Judging is based on the team's pit.

HOSPITALITY

Awarded to the BBQ team that shows the most hospitality to the general public. Judged throughout the Cook-Off by a secret committee.

TEXAS STATE CHAMPIONSHIP INVITATIONAL

Major Texas Cities send their best teams to compete against each other to become the Texas State Grand Champion.

PRIZES

| | |
|------------------------|--|
| Brisket Contest | 1st Place - \$2000 and trophy; 2nd Place - \$1000 and trophy; 3rd Place - \$500 and trophy; 4 th – 10 th Places will receive trophies. |
| Chicken Contest | 1 st place – Prize money (75% of the total entry fees) and trophy; The remaining 25% will be credited to the Winner’s Donation Jar. 2 nd and 3 rd place will receive trophies. |
| Ribs Contest | 1 st place – Prize money (50% of the total entry fees) and trophy; The remaining 50% will be credited to the Winner’s Donation Jar. |

| | |
|--|---|
| | 2 nd and 3 rd place will receive trophies. |
| Beans Contest | Trophies will be awarded to the top three places. |
| Bloody Mary Contest | Trophies will be awarded to the top three places. |
| David Kitchens Pit Boss Jack Pot Cook-off | 1 st place – Prize money (50% of the total entry fees) and trophy; The remaining 50% will be credited to the Winner's Donation Jar . 2 nd and 3 rd place will receive trophies. |
| Top Fund Raiser | 1st Place - \$1000; 2nd Place - \$500; 3rd Place - \$250; 4 th – 5 th Places will receive trophies. |
| Most Elaborate Rig | Winner will receive trophy. |
| Most Hardworking Pit | Winner will receive trophy. |
| Hospitality | Trophies will be awarded to the top three teams. |
| BBQ Austin Reserve Grand Champion | Winner will receive trophy. |
| BBQ Austin Grand Champion | Winner will receive a trophy and a banner (to represent BBQ Austin for the following year at contests listed in the Winner's Purse). Winner will also receive the following Winner Purse: <ol style="list-style-type: none"> 1. Invitation to the National Barbeque Cook-off in Meridian, TX; 2. Invitation to the American Royal Invitational; 3. An entry into the lottery for a spot at the Jack Daniel's World Championship Invitational Barbeque; 4. A spot at the Houston Livestock Show & Rodeo – World's Championship Bar-b-que in the Champions Corner; 5. A spot at San Antonio Stock Show Barbeque Cook-off & Festival; 6. A spot at the State Fair of Texas in Dallas, TX; and 7. A spot at BBQ Austin the following year in our Champions Division. |
| Texas State Reserve Grand Champion | Winner will receive trophy. |
| Texas State Grand Champion | Winner will receive trophy and a banner. |

Teams must have filled out a W-9 before they will be eligible to receive any prize money.

TEAM PHOTOGRAPHS

A professional photographer will be on the cook-off grounds to take team photographs on Friday, March 4, 2016 and Saturday, March 5, 2016. Please have teams as complete as possible for the photograph.

CONTEST HOURS & TEAM CHECK-IN

1. BBQ Austin is open to the general public and guests of team members at the following times:

| Date | Time |
|-------------------------|--------------------------|
| Friday, March 4, 2016 | 11:00 a.m. to 1:00 a.m. |
| Saturday, March 5, 2016 | 11:00 a.m. to 1:00 a.m . |

2. Only team members engaged in setup or teardown activities may be inside the Contest grounds when the Contest is not open to the general public. **Teams may not host private events in their space prior to 11:00 a.m. on Friday, March 4, 2016, unless they obtain advance approval from the Show.** Any team wishing to host an event outside the public Contest hours must contact BBQ Team Registration to obtain approval for the event. **All requests must be received by January 30, 2016.** If approved, the team will be notified by e-mail.
3. Teams **may begin check-in** to the BBQ Austin Grounds beginning **at 2:00 p.m. on Wednesday, 3/2/16. ALL CONTESTANTS MUST BE CHECKED IN BY 10:00 A.M. FRIDAY, 3/4/2016,** to be eligible to compete in the Cook-Off. Each team will be assigned a Pit Boss and Hostess to serve as your host for the weekend.
4. Each vehicle will be allowed 30 minutes to unload during setup. **Once a vehicle is unloaded, please move it out of the BBQ Team area, unless you intent for it to be in your team space the entire cook-off. If so, move it in place within your team space.**
5. If you are asked to move your vehicle and it is not moved in a timely manner, it will be towed at the owner's expense.
6. BBQ Team Registration will meet the team at the team space during the move-in period and be available to assist the team with move-in questions.
7. All teams must be prepared for an inspection by the Austin/Travis County Health & Huma Services Department and the Fire Marshall by no later than noon on Friday, March 4, 2016.

TEAM MOVE-OUT

1. Teams must notify equipment and tent vendors that the move-out deadline is 6:00 p.m. on Sunday, March 6, 2016. If any team has a problem with this, please contact Team Registration to discuss.
2. Each team is responsible for ensuring that all equipment, structures, and trash are removed from the team space upon move-out. Any team failing to comply may forfeit future invitations and may be billed for clean-up services.
3. Teams may not completely block the aisles at any time during move out. All aisles should remain passable to vehicle traffic.
4. All trash should be placed in the dumpster prior to leaving the Contest grounds. Trash should not be left in the streets to block vehicle traffic.
5. It is the team's responsibility to ensure their hired contractors are familiar with all Contest rules.
6. All tent stakes/pins are to be removed by the company that installed them and the asphalt repaired.
7. Aisles should remain passable at all times. Do not block aisles with your vehicles at any time.

PLANNING YOUR PARTICIPATION

A maximum contest space of 40' x 40' will be available for each team. All cooking facilities, rigs, props or show articles must fit within your team's allotted contest space. That includes all **tent stakes and trailer hitches**. Only one (1) vehicle will be allowed to remain within your contest space. **No vehicles will be allowed to enter or leave the contest area after 10:00 a.m. on Friday, March 4, 2016.** Please remove excess vehicles from the BBQ grounds within 30 minutes of arrival. Mobile homes, RV's, trailers, or similar vehicles (exclusive of your cooking rigs) will be considered the ONE vehicle allowed to remain. Parking passes may be purchased from Nola Plumb (Team Registration) prior to the commencement of the Cook-Off. All equipment, pits, tents, RV's etc. must be removed from the Cook-Off grounds before 6:00 p.m. on

Sunday, **March 6, 2016**. Anything remaining after that will be trashed. Any team that does not clean up their area after the Cook-Off may be disqualified from future Cook-Offs.

NOTICE: Tent Staking Holes must be repaired. Teams are responsible for ensuring the contracted tent company knows to repair holes with like material. If not, BBQ Teams will be charged for the cost of repair at \$20 per hole.

The Chief Cook will be held responsible for the conduct of his/her team, guests or invitees. As well, the Chief Cook will be responsible for his team's compliance with the rules and regulations herein set forth. **Excessive use of alcoholic beverages will be grounds for disqualification. CONTESTANTS MUST NOT SELL OR REQUEST DONATIONS FOR ALCOHOLIC BEVERAGES. MINORS ARE NOT ALLOWED TO CONSUME OR BE IN POSSESSION OF ALCOHOLIC BEVERAGES AT ANY TIME. Any team member found in violation of this provision will be escorted from the property and the BBQ Team may be disqualified. No glass bottles.**

ICE PURCHASES

Ice will be available for purchase at \$10.00 for a 40 lb. bag. **Tickets** may be ordered in advance on the Official Entry Form or from the bank during the cook-off. Tickets must be presented to obtain ice. No cash will be exchanged on the grounds between teams and Pit Boss or Hostesses. No other ice trucks will be allowed on the BBQ grounds.

CONTEST AREA ADMISSION

Anyone entering the Contest area, including team members and team donors, must have an admission ticket, or a Chief, or Assistant, Cook badge. A separate admission ticket is required for each day of the Contest, Friday through Saturday. Chief Cooks are responsible for ensuring that all Team Representatives are aware that admission tickets are required to enter the grounds.

General Admission

1. Admission tickets for BBQ Austin are \$8.
2. Tickets are not required for Rodeo Austin committee members wearing their current year volunteer badge.

PARKING

Parking Passes

1. Parking passes are required Friday through Saturday of Contest week.
2. Pre-ordered parking passes purchased by the Team Entry Deadline, January 31, 2016, will receive a parking pass that provides access to parking through Gate 2. Everyone, other than the Chief and up to four (4) Assistant Cooks, will be directed through the BBQ Lot through an access gate in to the public parking lot. Chief and up to four (4) Assistant Cooks must wear their Chief or Assistant Cook Badges/Ribbons on their body. Said badges may not be transferred to another person. BBQ Committee personnel working the special BBQ Parking Lot will advise if there is available parking for the Badge/Ribbon wearers in the BBQ Parking Lot or not. If not, they will also be directed to the public parking lot.
3. Pre-ordered two (2) day parking passes purchased by January 31, 2016 are \$15.00 each. After said date, they are \$20 each.

- All preordered parking is mailed to the Chief Cook.
- Parking may not be returned or exchanged.

RV Parking

1. Teams may purchase RV parking at BBQ Austin.
2. RV spaces are limited and available, to be sold on a first-come basis for \$150 each.
3. No hook-ups, utilities or waste management services are provided at the RV lot.
4. RVs may be moved in at the following times:

| Date | Times |
|--------------------------|------------------------|
| Wednesday, March 2, 2016 | 2:00 p.m. - 7:00 p.m. |
| Thursday, March 3, 2016 | 9:00 a.m. - 6:00 p.m. |
| Friday, March 4, 2016 | 8:00 a.m. - 10:00 a.m. |

5. RVs not moved in by Friday, March 4, 2016 at 10 a.m. will not be allowed on property.
6. RVs must be removed by 6:00 p.m., Sunday, March 6, 2016.
7. RV parking passes may not be copied or reproduced in any fashion. Any team reproducing RV parking passes will be banned from this and all future Contests.
8. RV parking passes may not be returned after purchased.

Equipment Trailers Parking

Equipment trailers may be parked, at no cost to the team, at a designated lot at BBQ Austin.

Team Parking

1. A team may park one (1) passenger vehicles OR one (1) RV within its team space.
2. The vehicles must be parked no later than 10:00 a.m. on Friday, March 4, 2016
3. The vehicle may not leave the team space, until after the Awards Presentation on Sunday.

DESIGNING YOUR TEAM SPACE

The Show provides only the space, minimum electricity, and a water connection; each team is responsible for providing all other equipment and supplies.

Space and Size

A single team may occupy no more than nine (9) spaces.

The majority of the Contest spaces are 40' x 40'. All spaces are assigned by the Committee chairman at the sole discretion of the Show. Space assignments are not guaranteed from year- to-year, and teams may be moved and/or team space reduced at the sole discretion of the Show.

Boundaries

Teams must fit all structures, equipment, supplies, etc., within the boundaries of their assigned team space.

1. Teams may not extend, under **any** circumstances, into any utility alleys created between, behind or beside team spaces. **All** power alleys and easements must be left clear and open at all times, including during move-in.
2. Teams may not store supplies, equipment, etc. outside their assigned space before or during the Contest.
3. Any encroachment outside the assigned team space requires an approved variance request.
4. If a tent is to be staked, a team representative must be present while the tent is being erected to ensure the

tent is placed correctly in the space. If a tent is set up outside a team's space, the team bears all responsibility for correcting the placement. If a team has a question about placement, they should contact BBQ Team Registration.

General

1. All facades or temporary structures must be secured to the tent using metal straps.
2. Holes, dug pits, or open flames in boxes are not permitted. All pits must be diapered to prevent damage to the surface of the parking lot.
3. Exterior decor and interaction with the public must be appropriate for viewing by a public audience of all ages and may not consist of material having a political, religious, discriminatory, or lewd nature.
4. The committee chairman and Show management have the right to prohibit or require the removal/cessation of any decor, signage, activity, or other materials/behaviors they determine detract from the general character of the Show.

MUSIC

Music, bands, and/or sound equipment within your team area is allowed but must be in place by 8PM. Due to security concerns, bands will no longer be allowed to drive vehicles or trailers into the BBQ grounds during hours when we are open to the public. **Your team is required to identify a BAND Point of Contact. This individual, in conjunction with the BBQ Committee, will be responsible for escorting bands in and out of the BBQ area.** Excessively loud music and/or sounds which interfere with announcements, scheduled live bands and entertainment on stage, or which **intrudes upon or interferes with the comfort of fellow contestants**, will not be allowed or tolerated. Offenders will receive no more than two warnings from any BBQ Leadership Committee member, Rodeo Director, or Rodeo Austin Staff and non-compliance will be grounds for disqualification from the BBQ Cook-Off and expulsion from the BBQ Cook- Off Grounds. **Bands and team music must be shut down by 1:00 AM.**

1. Amplified music must be set to entertain the guests inside the team space only.
2. Horns or public-address systems are prohibited.
3. Teams playing excessively loud music will be asked to turn it down or off.

AMENTITIES

Water and Electric hookups are available. Please bring extension cords and water hoses because the outlets may not be adjacent to your space. Electricity will be supplied by generators placed at strategic locations throughout the BBQ grounds.

Power alleys must remain clear and free at all times. Teams may not store or set equipment, supplies, vehicles, etc. in these areas at any time or block access to a power alley. Any team blocking a power alley or access to a power alley will be asked to clear it without objection.

SPACE LAYOUTS AND OCCUPANCY CALCULATIONS

Calculating Occupancy Load

Each team using a tented structure in their space will be required to calculate the occupancy load of the tented structure.

1. The occupancy calculation and the load number must be included on the space layout.
2. The calculation and number must be available for immediate inspection by the Fire Marshal, BBQ Austin Cook-Off Committee member and Show officials. Failure to fully cooperate with the Fire Marshal or

Show officials may result in immediate expulsion from the Contest and forfeiture of future invitations.

3. Teams must provide, if asked by the Fire Marshal, a 24" x 24" sign stating the occupancy load.
 - Sign must be placed inside the tent and near the main entrance or exit, in a highly visible location where it may be easily identified and read.
 - The occupancy load must be printed in 4" red letters on a white background.

How to calculate the occupancy load:

1. Divide the square footage of the floor area of the tented structure using a number based on the contents of that square footage of the tented space.
2. If the square footage of the tented area has:
 - Tables, Chairs, Stage, Bars divide tent square footage by 15
 - Dance floor and chairs onlydivide tent square footage by 7
 - Standing space onlydivide tent square footage by 5
3. Example: If you have a 1,200-square-foot tent and the square footage is used as follows:

| Area Usage | Square Feet | Calculated Occupancy |
|-------------------|--------------------------|----------------------|
| Bar | 50 | 50 / 15 = 3 |
| Standing space | 50 | 50 / 5 = 10 |
| Stage | 200 | 200 / 15 = 13 |
| Tables and chairs | 450 | 450 / 15 = 30 |
| Dance floor | 450 | 450 / 7 = 64 |
| Totals | 1,200 square feet | 120 occupants |

Monitored Occupancy Count

Each team will be required to monitor headcount inside the tented structure and will restrict entry if the headcount reaches maximum occupancy. The Fire Marshal may request a count at any time. Occupant load of tents may be reduced if deemed unsafe by the Fire Marshal. Failure to fully cooperate with the Fire Marshal may result in immediate expulsion from the Contest and forfeiture of future invitations.

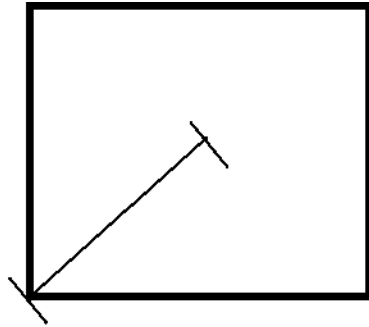
Exit Space Instructions

Each team using a tented structure in their space will be required to meet the following rules with respect to the number of exits and the placement of exits. The Fire Marshal will be on-site to review exit placement. No exceptions to the rules below will be granted. Failure to fully cooperate with the Fire Marshal's inspection and requests for modifications may result in immediate expulsion from the Contest and forfeiture of future invitations.

Each tent with flaps or hard wall boundaries **MUST** have the appropriate number of entrances/exits based on the occupancy calculation.

| Occupancy | Minimum Number Entrance/Exits | Minimum width |
|-------------------|-------------------------------|-----------------|
| Up to 199 people | two | six feet each |
| 200 to 499 people | three | six feet each |
| 500 to 999 people | four | eight feet each |
| 1000 to 1999 | five | ten feet each |
| 2000 to 2999 | six | ten feet each |

Exits must be spaced at least half of the tent diameter apart if they are placed on the same wall. (Example: If a tent is 40 ft X 40 ft, then the diameter is 57 ft. Half the diameter equals 28.5 ft, so the exits must be spaced at least 28.5 ft apart if they are both on the front wall of the tent.)



Following is a sample list of the MINIMUM exit-spacing requirements. **Teams are required to meet these standards in their space layout and tent design.**

| Tent Size | Minimum Exit Spacing |
|-----------|----------------------|
| 20' x 40' | 22.5' |
| 30' x 30' | 21.5' |
| 30' x 40' | 25' |
| 40' x 40' | 28.5' |
| 40' x 50' | 32' |
| 40' x 80' | 45' |

Other Exit Requirements

1. In limited cases with written permission, teams may be allowed to utilize an emergency exit along the back wall closest to the utility aisle. This exit will only be opened to the public in an EMERGENCY situation, and the team will be required to station security at that exit at all times to ensure it is not used at any other time. If a team feels this option is necessary to comply with the fire code, the team must submit a variance request to BBQ Austin Team Registration.
2. The required minimum width of each exit and equivalent pathway leading to the exit must be kept clear at all times.
3. Exit flaps will not be laced closed.
4. All exits must be marked with a **battery back-up luminous** or **self-luminous** exit sign.

TENT INFORMATION

JUST SAY NO TO TENT STAKING

Tent companies are able to secure tents without driving holes into the ground. Teams are encouraged to discuss with your contracted tent company the best approach. However, any holes made in the asphalt or ground must be repaired with like material (asphalt, repair with asphalt, etc.). **Please ensure the company you contract with is aware of this requirement.** Teams are responsible for the cost of repair. Holes left by the tent company will be charged to the BBQ team at a cost of \$20 per hole.

All tents must have a fire-retardant certificate attached to the tent from installation to tear down. It is the team's responsibility to ensure this is provided by the tent company at the time of installation.

Tent Setup

1. A Team Representative must be present at the time of tent setup to help avoid mistakes. Please note, team vehicles during tent setup should be limited to as few as possible, and as limited time as possible, so as not to block aisles and other team tent setups.
 - It is each team's responsibility to ensure their tent is placed correctly before staking or driving pins. If a tent is staked incorrectly, including encroachment into the neighboring team space or utility aisle, corrections will be at the expense of the team.

- If the tent dimensions do not conform to space dimensions, the team should seek a variance by the variance deadline so that the space may be marked appropriately. The BBQ Austin Logistics Coordinator should be contacted before staking or driving pins if the tent does not conform to the marked space so that we may be involved in setup adjustments.
 - The Team Representative should ensure the tent company has posted identification inside of the tent (4" X 8") at eye level near the main tent exit including the name of the tent company (owner), owner representative and a 24/7 contact phone number.
 - The Team Representative should ensure that the team has a copy of the flame- retardant certificate on hand at all times during move-in, the event, and move-out.
2. No tent drops or assembly is permitted in the aisles. The aisles must remain clear for traffic at all times.
 3. The power easements need to remain clear at all times. No encroachments of any kind are permitted.
 4. Vehicles:
 - Vehicles are not permitted to drive over power cables not protected by a cable cover at any time.
 - Tent company trucks may not block aisles. Tent companies must stagger parking to allow the passage of vehicles. Once unloaded, the trucks should be moved to open areas while the company continues with the setup work.
 - No vehicle parking is permitted in team spaces and vehicles may not be left unattended. All vehicles on the grounds before the official team move-in should have a card or sign on the vehicle windshield or dashboard with the name and contact number of the driver so that vehicles that impede setup may be moved quickly. Be courteous to other teams and their hired contractors.
 5. Tent Stakes/Pins:
 - All stakes and pins are to be driven perpendicular to the ground, not angled out into the adjacent space, power alleys or public areas. If your tent company feels they need an exception, consult with BBQ Austin Team Registration.
 - No tent poles may come into direct contact with the surface. A wooden or plastic block must be placed under each pole.
 - All tent stakes and pins must be capped.

VARIANCE REQUESTS

Teams requesting a variance (for porches, facades, exits into utility aisles or other structures or equipment that will cause the team to extend beyond its assigned boundary) must submit the following:

- Copy of space layout including space number(s).
- Occupancy calculation.
- Detailed drawing including dimensions.
- Written letter describing the exact location, amount of additional space requested and the purpose of the request.

These layouts will not be returned. Teams must keep a copy of the layout for use as needed and have a copy on-site during move-in and the Contest.

Variance consideration will not be given to any team who has not followed these procedures.

1. All variance requests must be received via email or mail by February 2, 2016. Variance requests must be submitted to Nola Plumb, BBQ Team Registration.
2. Variance requests submitted to any other party or after the due date may not be given full consideration.
3. After the variance request is received, it will be reviewed. The Chief Cook will be notified by email of the decision regarding the variance request.

4. Variance requests must be submitted annually, and approvals are not grandfathered.
5. Teams that extend outside their assigned space without an approved variance will be required to remove all structures, equipment, supplies, etc. from the space. Failure to cooperate may result in immediate expulsion from the Contest and forfeiture of future invitations.

SUPERIOR CLEAN CAN

The Show has selected Superior Clean Can to service the waste management needs of the Contest area and all teams.

Port-a-lets & Holding Tanks

Port-a-lets, hand wash stations, and Holding Tanks are available for rental through Superior Clean Can.

1. Order forms will be available in December.
2. Teams may not move the Show's porta-cans from public areas to their team space. Superior Clean Can and Committee personnel will monitor the number of port-a-lets in each team space.
3. Please make every effort to have the appropriate number of port-a-lets for the comfort of guests and sanitation of team space.

| Number of guests expected: | Recommended port-a-lets: |
|-----------------------------------|---------------------------------|
| 100 | 2 |
| 150 | 3 |
| 250 | 4 |
| 500 | 6 |
| 1000 | 8 |

4. One hand wash station is recommended for every 250 guests.
5. Pump truck service runs will begin at 3:30 a.m. Friday, Saturday, and Sunday mornings and should be completed by 10:00 a.m.

Grease Disposal

1. Grease disposal bins are provided in the Contest area. Teams must provide their own container(s) to facilitate disposal of used cooking oil or fats in the designated grease disposal barrels.
2. Teams must ensure that they have disposal containers and procedures adequate to address the quantity of grease generated by the exhibitor's booth operations.
3. Teams are responsible for ensuring that their members are fully trained on safe handling of grease and disposal.
4. All grease should be disposed of in the designated grease disposal barrel.
5. Do not dispose of grease in trash receptacles.
6. Do not dispose of grease via the sewer system (culverts, drains, etc.).
7. Do not put other trash or materials in the grease disposal bins.
8. **DO NOT** dispose of used cooking oil in any manner on the Show grounds except into the appropriate grease barrels. Violation could result in immediate expulsion from the Contest, revocation of future invitations to the Contest, and/or written citation(s) issued by the Health Department.

Waste Water/Gray Water

1. **Teams must properly dispose of waste water.**
2. Waste water should be contained in a gray water tank (if applicable). Teams requiring a gray water tank or pumping services should contact Superior Clean Can to schedule these services.
3. Teams must keep hoses, waste water, and other materials away from the storm drains and manholes.

4. To report a missed service, additional pump service, or to have an RV pumped, contact Superior Clean Can at (512) 244-6300.

Trash

1. BBQ Austin will provide trash containers with trash liners in each team space.
2. It is the team's responsibility to empty the receptacles and place bags adjacent to team entrance for pick up.

MOTORIZED VEHICLES

Teams, guests, or general public are not allowed to bring golf carts, motor vehicles, Segway personal transporters (or similar two-wheeled, self-balancing electric vehicles), bicycles, roller skates/blades, skate boards, remote-controlled toys, or any other motorized vehicle/apparatus, except wheelchairs, into the Contest area.

ANIMALS

Animals are NOT permitted on the grounds except for Seeing Eye dogs or certified "human assistance" dogs. Any team member with an assistance animal must comply with the following guidelines:

1. The team must submit a copy of the paperwork demonstrating assistance animal certification to the BBQ Austin Team Registration by January 30, 2016, in order for the animal to gain access to the grounds.
2. The assistance animal must remain on a leash and with the person requiring assistance at all times while on the Show grounds.
3. To protect the health and well-being of all animals on the Show grounds, the team must provide current health records, including vaccination records.

OTHER

1. Shoes and shirts are required at all times.
2. Clothing may not be of a political, discriminatory, or lewd nature. Any person wearing inappropriate or not wearing appropriate clothing, as determined at the sole discretion of Show officials, will be asked to leave the Contest.
3. Any unmanned aerial vehicles (UAV) and remotely piloted aircrafts (RPA), commonly known as drones are strictly prohibited from the Contest.

CITY AND COUNTY REGULATIONS **HEATH & FIRE CODE**

Austin/Travis County Health & Human Services Department, Environmental Health Services Division as well as Austin Fire Department documents are attached hereto. These documents (rules and regulations) are mandated by these Heath and Fire Department. No exceptions to these rules will be granted. Adherence to these rules is a condition of participation in the Contest. Any team failing to cooperate with these rules is subject to immediate expulsion from the Contest and forfeiture of future invitations.

Here are some of the most important rules to abide by. However, it is the Chief Cook's responsibility to read the attached documents for everything.

1. **Smoking is not permitted inside of any tent structure or within 20 feet of a tent structure. No Smoking signs shall be posted at the entrance and within the tent.**
2. **Fire extinguishers** shall be provided by each team per the following:
 - 200-500 square feet of floor area: One (1) 2-A:10-B:C rated portable fire extinguisher.
 - 501-1000 square feet of floor area: Two (2) 2-A:10-B:C rated portable fire extinguisher.
 - Each additional 2000 square feet of floor area or fraction thereof: One (1) 2-A:10-B:C rated portable fire extinguisher.
 - At least one (1) 3A 40B:C rated portable fire extinguisher shall be provided by each team for each kitchen, mess hall, power generator or transformer and at locations where flammable and combustible liquids are used, stored or dispensed, and as required by the Fire Marshal.
 - A type K extinguisher is required for all locations where deep-frying is being conducted.
3. All extinguishers must have a current inspection date tag attached.
4. **All tents, canopies, tarps, and decorations must be flame-retardant or be treated with an approved material.**
5. Combustible materials such as hay or straw may not be used inside or outside of any team space. Trash and rubbish shall not be allowed to accumulate.
6. Outside generators that are not a permanent part of the pit or motor home will not be allowed.
7. The required minimum width of each exit and pathway leading to the exit must be kept clear at all times.
8. Pits, heaters, or other heating/cooking/combustible equipment shall not be located adjacent to passageways, exits, or other combustible walls or materials.
9. Gas and liquid-fuel burning equipment may not be directly under any tent or temporary membrane structure.
10. A metal pan constructed of a minimum of 18-gauge sheet metal shall be provided and placed under the firebox of bar-b-que pits to catch live coals that may fall onto the ground. The dimensions of the pan shall be such that it will provide complete coverage beneath any openings under the pit firebox.
11. Teams using hot coals must have a metal container with a lid to dispose of any hot embers.
12. Pyrotechnics of any kind are strictly prohibited.

ALCOHOL MANAGEMENT

Each team must comply with all pertinent laws and ordinances, including, but not limited to, Texas Alcoholic Beverage Code. Failure to comply with laws, ordinances and rules will result in immediate expulsion from the Contest and forfeiture of future invitations.

Individual Responsibility

The Chief Cook will be held responsible for the conduct of team members, guests and any persons who are or have been in the team space.

Requirements

Teams serving alcohol in their team space are required to use an appropriate number of TABC certified bartenders. The team is responsible for determining the appropriate number and should follow these guidelines:

- The Texas Alcoholic Beverage Commission strongly feels that trained servers and managers are better able to identify and prevent service of alcoholic beverages to minors and intoxicated persons. The agency has certified courses for seller/server training. These courses cover the laws applicable to the service of alcoholic beverages to minors, intoxicated persons, and others and teach techniques to identify these persons and prevent sales to them.
- At least one certified bartender should be provided for every 5 feet of bar space. Always round up (so, a 1' bar rounds to 5' and one certified bartender).

- The appropriate number of certified bartenders must be on duty during all hours that the Contest is open to the public. Teams are encouraged to have certified bartenders on duty whenever alcohol is served.
- Teams utilizing self-service must ensure certified bartenders are present in the team space during all hours that the Contest is open to the public.

Prohibited Behavior and Activities

Certain activities related to alcoholic beverages are strictly prohibited. Teams found to be engaging in prohibited behavior or activities will be removed from the Contest and will not receive invitations to participate in future Contests.

1. Teams may not distribute alcoholic beverages of any nature (e.g., Jell-O shots, etc.) outside their physical boundaries. Teams found to be engaging in the service of alcoholic beverages to any persons outside their space will not be issued an invitation to participate in future Contests.
2. At no time may a person under the age of 21 be served alcohol of any nature.
 - The Show prohibits service to a minor, even in the presence of a legal guardian, under its private club license.
 - Teams found to be serving minors or teams not protecting access to alcohol by a minor will be immediately expelled from the Contest and will not be issued an invitation to participate in future Contests.
 - Teams violating these rules may face legal action under Texas Alcoholic Beverage Code.
3. Alcoholic beverage service **must end at 1:00 a.m. each night** of the Contest.
4. Teams may not charge for beverage service, including "mandatory donations or tips."
5. Teams may not sell tickets to be redeemed for beverages, either prior to or during the event.

LEGAL ENFORCEMENT AND SUMMARY

Rodeo Austin including its officers, directors, volunteers and agents and/or employees (herein called Rodeo Austin), the County of Travis (herein called County), the City of Austin and the BBQ Cook-Off Contestants, including parents, and/or legal representatives (herein called Contestant), agree that Rodeo Austin, County, and City will in no case be responsible for any loss, damage or injury, regardless of how much loss, damage or injury is occasioned by whom. Rodeo Austin and Contestant will protect, indemnify and hold harmless Rodeo Austin from any and all claims, suits and/or judgments (including the cost of defense of any such claim and/or suit by Rodeo Austin) brought by anyone as a result of any loss, damage or injury to any person, animal or property occasioned by any action or inaction of Contestant, whether solely or in conjunction with Rodeo Austin or anyone else.

The Rodeo Austin management reserves the final, absolute right to interpret rules and regulations and to arbitrarily settle and determine all matters, questions, or differences in regard thereto, or otherwise arising out of, connected with, or incident to Rodeo Austin and its activities. It further reserves the right to determine unforeseen matters not covered by these rules and to amend or add to these rules as in its judgment as it may determine necessary.

1. **Failure of any Team Representative to abide by all rules, regulations, specifications, guidelines, and requirements as set forth in the 2016 BBQ Austin, a Rodeo Austin Production, Team Handbook and Contest Rules may, at the sole discretion of Rodeo Austin, result in forfeiture of all monies, rights, and privileges.**
2. By this reference, the Handbook is incorporated into and becomes a part of the Official Entry Form. By

signing the Official Entry Form, the Team's Chief Cook agrees to abide by the provisions of this Handbook. It is also agreed and assured that the Team's Chief Cook has made all Team Representatives aware of the contents of the Handbook.

3. **Any incident of non-compliance with any part of this Handbook is considered a breach of agreement and may be cause for immediate expulsion from the Contest.**

Violations of the rules and regulations set forth in this Handbook will result in:

- First Violation: verbal and written warning
 - Second Violation: \$100.00 fine, payable upon assessment
 - Third Violation: \$500.00 fine, payable upon assessment
4. Show policy promotes equal opportunities and participation for everyone with no distinctions based on race, color, gender, sexual orientation, religion, disability, national origin or other considerations. Notwithstanding other provisions included in this Handbook, violation of this policy could result in immediate termination of the Team's Official Entry Form, requiring the Team to vacate space and forfeit all monies paid to date.
 5. The various logos of the Rodeo Austin and BBQ Austin are registered trademarks and may NOT be used under any circumstances **without prior written permission** from the marketing division of the Rodeo Austin.
 6. Rodeo Austin management reserves the right to establish and enforce whatever rules are necessary for the regulation of the Contest.
 7. Team Representatives must comply with all rules, regulations, and requirements of the Fire Marshal, the Austin/Travis County Health & Human Services Department and any governmental entity having jurisdiction over these premises.