

Wing Wars

Rules & Regulations

TEAM INFO/RULES

1. A team will consist of one head cook and their four assistants, not to exceed a total of 5 participants.
2. Each team will cook between 75 and 100 lbs. of wings. Please come prepared to cook this amount.
3. Each team is expected to serve participants until 7:45 p.m.
4. Please come prepared to serve your wings.
5. There will be a cook team meeting on Friday, September 16th, 6:00 p.m. at Ferguson. Please have at least one representative present.
6. The selling of items or services from your booth is not permitted.
7. There will be no meat cooked other than what is provided by the event.
8. Cook areas must be clean up at the end of the event. All equipment must be off the premises by 10:00 p.m. Please clean up any trash and deliver all garbage to the available collection area. **EACH PARTICIPANT IS RESPONSIBLE FOR THE DISPOSAL OF GREASE IN THE PROPER CONTAINERS PROVIDED. NO GREASE WILL BE ALLOWED IN TRASH CANS OR DUMPSTERS.**
9. Each team is welcome to decorate their booth, as they would like.
10. Please share all the information and rules with your company and/or team.

COMPETITION

1. Competition will be held in these categories: dry rub, traditional, unrestricted and sides.
2. All cooking must be done on the premises; no food may be prepared in a private dwelling.
3. A panel of judges will select the winners for each category; the judging will be anonymous with evaluations made of each wing. Judging will be based on taste, originality, and cooking. (All wings must be fully cooked.) Awards will be presented at 7:30 p.m.
4. Attendees will also vote for "The People's Choice". The people's choice will be determined by the number of tickets placed in the voting box at each teams booth. The "The People's Choice" and the Best Overall will receive a cash prize of \$500 and free entry into next year's event.
5. Cook-off entry form and entry fee of \$200 must be received by Friday, September 22, 2016. The registration form should be sent with the payment. All entry fees are non-refundable.

CODES/SUPPLIES

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1. The following City Health Code specifications for food storage and handling must be met:

- a. All raw food must be refrigerated. The holding temperature must be at or below 41 degrees. Therefore you will be required to store your raw food in the refrigerated beer truck. Storage on ice in a cooler is NOT sufficient and not acceptable.
 - b. Each team must provide their own screened “food preparation” area in order to participate. The area must also have a floor, other than the concrete. You must also have some type of floor in your prep area. The seasoning, marinating and the cutting of all food must be performed in a screened area, no exceptions!
 - c. After cooking, the food items must be maintained in a covered warming container and maintained at 135 degrees.
 - d. Cleanliness of the cooking team and cooking area is REQUIRED:
 1. Eating, drinking and smoking are prohibited in the team spaces.
 2. Clean hands and single service gloves are a must.
 3. Handle all utensils; especially plastic flatware by the handles only.
 4. The cooking team must serve the food items, DO NOT allow anyone to “help themselves” to your food items.
 5. A mild solution of bleach water is a must for the storage of wiping towels.
2. Each team must have their own fire extinguisher, easily accessible.
3. Participants must provide all needed equipment, cooker, canopy, tables, storage and serving tables, utensils, etc.
4. Everyone on the team must adhere to the rules. If you are found to have a deficiency from the health department you will be removed from the competition and no refund will be provided.