

RED DIRT BBQ COMPETITION
ELMER THOMAS PARK
MAY 20th, 2017
COMMERCIAL CLASS DETAIL SHEET

- The event location is at Elmer Thomas Park, in the first parking lot on the east side of 3rd street (as you enter from Ferris). Your business will have two parking spaces assigned to you and your serving equipment must be contained within that space.
- Ten racks of ribs will be delivered to you as soon as they are received by CASA.
- The ten racks of ribs must be entered into the competition and served first, but you are allowed to bring five (5) racks in addition to the ribs provided by CASA. Please do not bring any more than five racks of your own ribs so as to not give unfair advantage over the other commercial competitors.
- There is a cook's meeting at 9:00 am on the morning of the event. Please make every effort to attend so we can address any site issues at that time, but if you are unable to attend due to your restaurant duties, please contact Wilma Whittaker at (580) 591-1983 that morning.
- A three-tub washing station is required with your serving set-up: one for washing, one for rinsing, and one for sanitation.

First pan (or tub): Hot soapy water (hot water and dish soap will be provided onsite)

Second pan (or tub): Hot clear rinse water (again, provided onsite)

Third pan (or tub): Cool rinse for sanitation (2 teaspoons of 5% bleach per gallon of Water—both provided onsite)

- A canopy is required to cover your serving area to prevent any debris from landing in your food, and you will have to provide a table to cut and serve from. You are welcome to bring an advertising banner but it must fit within the two parking spaces assigned to your team.
- Serving begins at 4:00 pm and the judging will take place from 4:00 to 7:00 pm. Awards will be given promptly at 7:30 pm. Please have your ribs and serving personnel onsite and ready to serve by 4:00 pm.
- If you have any problems getting to the venue, please contact Wilma Whittaker at (580) 591-1983.