



Choose Top 3 Preferred Spots (see layout)

- 1. _____
- 2. _____
- 3. _____

16th Annual Backyard BBQ Cook-Off & Family Festival REGISTRATION FORM for May 2-3, 2025, Cook-Off

Team Name: _____

Head Cook Name: _____ Shirt Size (circle): S M L XL XXL 3XL

Phone #: _____ Email: _____

Address: _____

City, State, Zip _____



Visit bcmud.org/cookoff

LIST ALL TEAM MEMBERS BELOW: Is any member a BCMUD Resident? If YES, Include the water bill for proof. Yes No

FEES: **Resident** Team Registration and Entry Fee - **\$75** + \$50 deposit (refunded if the site is left clean)
 Non-resident Team Registration and Entry Fee - **\$125** + \$50 deposit (refunded if the site is left clean)
 ****ALL SPOTS INCLUDE WATER AND ELECTRIC HOOK-UPS****

COMPETITION CATEGORIES: **Please check ALL categories you will be participating in:**
 (Awards for all categories will include a plaque. No cash prizes will be given)

- Brisket Pork Spareribs ½ Chicken Showmanship Award
- Jackpot Beans Cook's Choice Dessert Contest (Friday, May 2nd)

VENDING: Check if your team will be selling their BBQ at the Cook-Off. Vending is encouraged.

RV SPOT RESERVATION: Check if your team would like to reserve an RV site.

Limited sites are available at no charge.

Reservations required. 30 AMP Only Provided

Please provide dimensions of RV: _____ X _____

CHECK THE NEIGHBORHOOD YOU ARE REPRESENTING IN THE DISTRICT:

- Sendero Springs Highland Horizon Highland Horizon Enclave Cat Hollow Village of Brushy Creek
- Meadows of Brushy Creek Woods of Brushy Creek Brushy Creek South Highlands of Brushy Creek
- Cat Hollow Condominiums Hunter Brook Liberty Village & Neenah Oaks Brushy Creek North
- Woods VI Courtyard

Admin purposes only: Registration Rules & Regulations Layout Timeline Food Service Requirements



16th Annual BBQ Cook-Off & Family Festival Rules & Regulations for May 2-3rd, 2025 Cook-Off

DISCLAIMER: The Brushy Creek Municipal Utility District is not responsible for damage to any personal property or personal injury sustained during the course of the event-by-event attendees, other cookers, or by provided utilities.

- 1. PRIZES** – Prizes for all cooking categories will include a plaque for First, Second, and Third Place and a recognition certificate for places Fourth through Tenth. No cash prizes will be awarded.
- 2. REGISTRATION DATES** – Registration will open on **January 6, 2025**, for Returning 2024 teams. Registration will open on **January 21, 2025**, for New Resident teams that include a BCMUD Resident or teams committing to serving as food vendors for the event. Teams must include a copy of the resident's water bill as proof of residency for the registration to be accepted. Open registration will begin on **February 3, 2025**. Any registration forms received before the eligible registration date will be returned. Only 42 spaces are available.
- 3. SPOT ASSIGNMENTS** – No previous spots are guaranteed. Spots will be assigned on a first-come, first-serve basis. Please list your top three spot selections on the Registration Form and we will do our best to accommodate accordingly. Attached is the layout.
- 4. SERVING AS A COOKER TEAM FOOD VENDOR** – Since this event accompanies a festival with attendees seeking to purchase BBQ plates, we are offering the opportunity for cook-off teams to sell food to event attendees as vendors. If you are interested in getting more information on this option, please indicate by checking the box on the registration form. Once your form is received, we will send you the "cooker as vendor" guidelines and you can then make the decision if your team will be interested in participating this way. Vendor teams will be guaranteed into spots 1 through 7 which are prime locations for event attendee traffic. The District will also be providing a covered seating area near vendors and signage around the vendor team spots to increase the visibility of cooker vendors.
- 5. BACKYARD CHAMPION & RESERVE BACKYARD CHAMPION AWARDS** – This award is to honor all the Brushy Creek residents who take part in this event. Any team entering the Cook-Off whose Head Cook is a BCMUD Resident (a copy of the Head Cook's water bill must be included with the team's registration for proof of residency) will have their points totaled similar to the Grand Championship Award and the highest number of points will be awarded the Backyard Champion with the second highest points awarded the Reserve Backyard Champion. The winners of these two awards will receive a plaque, free entry into the following year's Cook-Off, and bragging rights as the best resident cook-off teams. The Backyard Champion or Reserve Backyard Champion will not qualify your team with Lone Star BBQ for the national competition. This category will give local teams a chance to bring home the highest honor available at this event.
- 6. TEAMS & ARRIVAL** – A contestant or team consists of one head cook and no more than four assistants. Contestants may arrive to drop off supplies and RV's on the BBQ Cook-Off grounds beginning at 12 PM Thursday, May 1st, upon email request. However, access to power may NOT be plugged in until Friday at 12 PM. Official check-in will not begin until Friday, May 2nd at 12 PM. All contestants MUST be in place by 7:00 PM on May 2nd, 2025 – not blocking emergency drive paths. As of 9:00 PM on May 2nd until 7:00 PM on May 3rd all vehicles on your site must remain parked and must be contained in the perimeter of your lot. If you are planning to bring an RV on-site you must notify us at the time of registration. No RV accommodations will be made at the time of arrival. Vehicles that need to leave the site must be parked in a parking lot, not on the cook-off lot. **The Brushy Creek Backyard BBQ Cook-off will go on rain or shine.**
- 7. CLEANING CHECKLIST AND DEPOSIT** - All contestants will be responsible for cleaning all items listed on their cleaning checklists handed out at check-in. These items include but are not limited to returning trash cans, picking up food remains, disposing of grease, etc. On Sunday, May 4th the Brushy Creeks Team Members will walk each individual cooker site to ensure cleanliness. If spots do not meet all guidelines listed on their individual checklist, the \$50 cleaning deposit will not be returned.
- 8. COOKED ON SITE** – All meats will be cooked on-site without pre-cooking or marinating. Random inspections may be performed to ensure that meat is not prepared prior to the official start of the competition as defined by the promoter. **All meat must still be in its ORIGINAL packaging when you arrive for the event.** Meat inspection will take place on Friday, May 2nd starting at 1:00 PM. All meat inspections will be completed by 5:00 PM.

9. **SANITATION** – Cooks are to prepare and cook in as sanitary a manner as possible by following the attached Temporary Food Permit Requirements. Cooking conditions are subject to inspection by the Lone Star BBQ judging committee. Infractions identified by the judging committee shall be immediately corrected, or the cook will be subject to disqualification.
10. **ENTRIES PER PIT** – Only one entry (one head cook) will cook on a given pit. It will be the responsibility of the promoters to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
11. **BBQ PITS** – All cooking must be done by wood ONLY. This does include the use of charcoal. No commercial pits, gas or electricity allowed. Cookers may use propane only to start their fire, not to cook with. Random inspections may be done to ensure this rule is followed. Gas can only be used for entries in Jackpot Beans.
12. **OPEN FIRES** – No open-ground fires are allowed, including enclosed backyard fire pits. Each cook site will be required by Sam Bass Fire Department to have at a minimum one Dry Chemical Fire Extinguisher classification: 3-A:40-B: C. Each extinguisher must have been inspected and tagged within the last year using any date after 5/3/24. Each cook site will be required by the Sam Bass Fire Department to have Burn barrels that must be above the ground.
13. **CATEGORIES** – Only the following meat categories and/or cuts of meats are allowed.
 - Beef Brisket**
 - Pork Spare Ribs**
 - 1/2 Chicken**
 - Cook's Choice** – meats other than those listed above. This category may include but is not limited to, goat, mutton, fish, and crustacean, wild game, or wildfowl. All Open categories must be cooked on-site.
 - Beans** – dry Pinto Beans cooked on-site – nothing larger than the bean to be put into the turn-in cup.
14. **DOUBLE NUMBER SYSTEM** – The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner that hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced to allow unbiased voting.
15. **JUDGING TRAYS** – Styrofoam trays with hinged lids and without dividers or the best readily available judging container, which is approximately 8 inches square on the bottom half. A single sheet of aluminum foil should be supplied in each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.
16. **JUDGING TRAY CONTENTS** – The Head Judge will let you know the exact quantities and cuts of meat that will be placed in judging trays. This will normally be accomplished at the cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to ensure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meats. Meats may be cooked with sauces, but once cooking is complete, sauces cannot be added before the meat is placed in the judging tray.

Recommended amounts* are as follows

Brisket -	Seven (7) full slices, approximately 1/4 to 3/8-inch-thick, Full slices, with the ends of the brisket intact. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward. If sliced too thick or too thin the cook will be required to correct it.
Pork Spare Rib -	Seven (7) individual pork spareribs, meat side up and bones pointing in the same direction. St Louis-style trim is allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working your way forward until the bottom is filled. Start a top row at the hinge placing the ribs parallel to the hinge until the required amount is in the tray.
Chicken -	One (1) halve of a whole chicken, meat side up, not disjointed containing skin, breast portion, leg, thigh, and wing (with or without wing tip). Cornish game hens will be disqualified.
Beans -	Dry pinto beans. Cooks may utilize condiments but when turned in nothing is to be included in the bean cup larger than a bean.

17. **TURN-IN TIME** – Turn-in times for each category shall be pre-set – but may be changed at the Judge's discretion. Once this time is set and/or announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.
18. **JUDGES** – A minimum of five (5) judges per table will be utilized during initial judging. Subsequent levels of judging should utilize a minimum of seven (7) or a maximum of nine (9) judges per table. Head Cooks are prohibited from participating as judges.

19. **JUDGING QUANTITY** – Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.
20. **DESSERT CONTEST**- Dessert entries will be assigned a number, and judging will take place before the entrant's names are identified. Entries may not contain any labeling of any kind other than the Category and Entry number. All desserts must be made from scratch. The desserts do NOT have to be cooked on site. Upon check-in to the Cook-Off (Friday after 12 pm) you may pick up your turn-in trays for this competition. The turn-in time for Desserts is 5:45 pm. Entries must be turned in to the Judging Tent no later than 5:45 pm, in order to begin the judging at 6 pm. Please provide enough samples for 10-15 individuals to taste your entry.
21. **TEMPORARY FOOD PERMITS** – Any cooker team selling food as a vendor must have a temporary food permit from the Williamson County Health Department. Teams NOT selling food do not need to obtain a temporary food permit, but we do ask that all teams follow the Temporary Food Permit Requirements included at the end of this rules packet to ensure proper food handling by all teams.
22. **WATER AND ELECTRIC HOOK UPS** – Brushy Creek is providing electric hook-ups and access to water at no cost, but we must know in advance if you will be drawing from our power. You may NOT utilize water or electric hook-ups any earlier than **12:00 PM on Friday, May 2nd**. If you do receive an electric hook up you cannot draw over 30 amps of power. If you are bringing your own generator, only whisper-quiet generators are allowed. Anyone wishing to connect to our outlets must be prepared by providing their own regular outlet plug for their electricity connection or provide their own adapter (30 amp plug). Teams must provide all extension cords needed. Teams must also provide their own hoses and hose connectors to be able to utilize the water access. The District is not responsible for any damage to items that are plugged into the generators.
23. **SOUND** – Music and/or sound equipment within your team area is allowed. However, excessive loud or inappropriate music and/or sounds that interfere with announcements, scheduled live bands, and entertainment on stage, or which intrude upon or interfere with the comfort of fellow contestants will not be allowed or tolerated. Offenders will receive no more than 3 warnings from the contest organizers and non-compliance will be grounds for disqualification from the Cook-Off and expulsion from the Cook-Off Grounds. **Loud music will not be tolerated after 10 pm on Friday or Saturday night or before 7 am on Saturday morning.**
24. **QUIET TIME/LIMITED VEHICLE USE** – Quiet time and no vehicle use will begin at 10 PM each night and last until 7 AM the next morning. We ask that after 10 PM, you discontinue the use of all loud equipment/music and do not drive vehicles on/off the Cook Off grounds. During the contest, there is no use of vehicles on contest grounds. This includes golf carts and motorbikes. Once you park your rig/vehicle, please leave it in place until you leave for good at the end of the event. If you know you must drive your vehicle during the contest, please park it in the parking lots attached to the Cook-Off grounds and not in your space on the Cook-off field.
25. **ANIMALS** – Due to the large volume of people that will be in attendance at the event, and the volume of the music that will be played, it is suggested that teams do not bring pets with them. However, if you have a large crowd-friendly/loud noise tolerant/well-mannered pet that will not be a distraction to anyone and you choose to bring them, they must be on a leash or kenneled at all times even in your competition space.
26. **SAFETY** – NO Skateboards, Bikes, or Trikes allowed on event grounds.
27. **CONDUCT & ALCOHOL CONSUMPTION** – The Head Cook for each team will be responsible for the conduct of his/her team, guests or invitees. As well, the Head Cook will be responsible for their team's compliance with the rules and regulations outlined in this information packet. Alcohol will be allowed on the Cook Off grounds (no glass containers); however, excessive use of alcoholic beverages will be grounds for disqualification. Excessive use will be determined by on-site security and the contest organizers. **Cook Off teams may not, for any reason, give festival attendees alcohol in any form. This will result in disqualification with no refund.**
28. **SELLING ITEMS** – Teams that are not already committed as vendor teams will not be allowed to sell any items from their site. **This includes BBQ and alcoholic beverages.** If your team is interested in selling any sort of item, please contact m.streiff@bcmud.org directly to see if that option is available to you.

29. PRIZES –

Backyard Champion – Plaque and free entry into the following year’s BBQ Cook-Off

Reserve Backyard Champion – Plaque and free entry into the following year’s BBQ Cook-Off

Grand Champion – Plaque and free entry into the following year’s BBQ Cook-Off

Reserve Grand Champion – Plaque and free entry into the following year’s BBQ Cook-Off

Cook’s Choice

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Championship Brisket

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Pork Spare Ribs

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

1/2 Chicken

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate

Jackpot Beans

1st, 2nd, and 3rd Place – Award Plaque

4th-10th Place – Certificate



16th Annual BBQ Cook-Off & Family Festival
Timeline of Events for May 2nd and 3rd, 2025 Cook-Off*

*times subject to change

FRIDAY, May 2nd, 2025

12:00 PM – Check-in Begins. Pick up Dessert Contest Trays.

1:00 PM – Meat Inspections Begin

5:45 PM – Turn in Desserts

6:30 PM – Dessert Contest Judging

7:00 PM – Head Cook's Meeting

7:30 PM – Cornhole Tournament

9:00 PM – Remove Extra Vehicles from grounds

10:00 PM - 7:00 AM – Quiet Time

SATURDAY, May 3rd, 2025

7:00 AM – Quiet Time Ends

10:00 AM – Turn in Beans

11:30 AM – Turn in Cooks' Choice

1:00 PM – Turn in Chicken

2:30 PM – Turn in Spare Ribs

4:00 PM – Turn in Brisket

6:00 PM-7:00 PM – Award Ceremony

10:00 PM – Quiet Time Begins

SUNDAY, May 4th, 2025

7:00 AM – Quiet Time Ends

9:00 AM – **Power Cut Off**

10:00 AM – All Rigs Must Be Removed From Cook off Grounds



Temporary Food Establishment Requirements

Williamson County and Cities Health District (WCCHD) requires food vendors that are participating in temporary events to obtain a temporary food establishment (TFE) permit. These permits may remain in effect for up to two weeks for the same event. Separate events occurring on consecutive weekends require separate permits. Nonprofit/501(c) organizations are exempt from TFE permit fees.

The following requirements are for temporary food service operations in Williamson County, not in the City Limits of Austin. These requirements are based on the Texas Food Establishment Rules.

- All food must be from an approved source.
- Only approved Texas cottage food items or ingredients may be prepared or cooked in a home kitchen for approved events.* For all other events, food and canned food products must be produced in a permitted facility.
- Prepackaged foods not requiring time and temperature control for safety (TCS) produced in a legally permitted facility sold in original packaging do not require permitting. A permit will be required if samples are to be served to the public, unless the samples are pre-packaged at a permitted, inspected facility.

*Under Texas Cottage Food Laws, a vendor can sell foods on the “approved” list at the following events: farmer’s market, municipal, county, or nonprofit fair, festival, or event. To rephrase, a fair, festival, or event must be sponsored by a municipality (city), county, or a non-profit organization. For questions on the Texas Cottage Food Law, contact WCCHD Retail Food Services at 512-248-7620. For a list of approved foods, see: <https://www.dshs.texas.gov/foodestablishments/cottagefood/faq.aspx>

The temporary food vendor is responsible for meeting the following requirements:

- Handwashing – Hand sanitizer and gloves cannot substitute for handwashing.
 - If using an indoor facility, a sink must be dedicated for handwashing only. The vendor is responsible for providing warm water, soap, and disposable paper towels. Hand sanitizer and gloves cannot substitute for handwashing.
 - If using an outdoor facility, the vendor must provide hand soap, paper towels, a container to dispense water for handwashing (plastic container with spigot) and a wastewater catch bucket or holding tank.

Note: When handling food, you must first wash your hands (20 seconds), then use disposable gloves. No bare hand contact with food is permitted.

- Temperature Control –
 - The vendor must provide a method of maintaining temperature requirements for foods at:
 - i. 41°F or below prior to cooking (refrigerators, ice chests, etc.).
 - ii. 135°F after food is thoroughly cooked and is ready to be served to the public (closed grill, hot holding unit, crock pot, etc.). Foods heated and/or prepared on-site must be served the same day. Food left at the end of the day must be discarded.
 - Vendor must have stem thermometer on site that measures between 0°F and 220°F in order to monitor food temperatures. This thermometer must be cleaned and sanitized between uses or remain in a container with only one product for continuous temperature tracking.

- If transporting food from a preparation facility to a different serving location, manner of transportation of food must be approved by the Health District to maintain required hot/cold holding temperatures.
- **Cleaning and sanitizing of equipment and utensils** - A minimum of three basins are required to wash, rinse, and sanitize dishes/utensils. Basin size must accommodate largest item. Utensils/equipment used continuously must be washed, rinsed and sanitized every four (4) hours unless items are contaminated before that time

Procedure to properly clean and sanitize all equipment:

- Scrape off all loose food particles
- Basin #1 - Dish soap solution to wash
- Basin #2 - Clear water to rinse (replace often)
- Basin #3 - Bleach water solution to sanitize (2 teaspoons bleach to 1 gallon water)
- The vendor must also provide a spray bottle of sanitizing solution (1 Tablespoon bleach to 1 gallon water) and paper towels to wipe counters and to spot clean equipment as needed. Clean water access is required for replacement in the basins (public water supply, bottled water). All water must be disposed of in an approved location and not on the ground.
- **Covered food prep area** –
 - If serving food outside, all food and drink must be dispensed from a covered or "roofed" concession stand (eight (8) foot ceiling, tent, netting, tarp, etc.). All equipment used for heating foods must remain covered and opened only as required for service.
 - Grills or other cooking equipment, placed outside of the covered food prep area, must have a lid or other durable cover. No outdoor food preparation or service can be conducted on an uncovered surface or cooking unit.
- **Food protection and storage** –
 - All food shall be protected from customer handling, coughing, sneezing or other contamination by use of barriers such as sneeze guards, wrapping, closed containers, etc.
 - Condiments shall be dispensed in single service type packaging, in pump style dispensers, or in protected squeeze bottles.
 - All food must be served to customers in single service containers. Containers cannot be reused.
 - All food must be placed in water proof containers with lids if being placed in ice. Food may not sit directly in ice. Ice used to cool foods may not be served in drinks.
- **Trash facilities** - The vendor must provide a covered trash container with a plastic liner for all waste.

If you have questions about these requirements, please contact our Temporary Food Event Coordinators:

David Urban, RS, or Teresa Galindo, MPH, CPH, RS, at 512-248-7620

July 10, 2018