



Team Name: _____

Chief Cook: _____

Address: _____

Phone/Cell: _____

1. Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook's Meeting at City Hall 10:00 AM Saturday 25th of June.
2. Contest Organizer will provide 1 or 2 turn-in containers or a platter. Turn in containers need "NOT" be closed or covered.
3. Burgers are to be cooked with charcoal and/or wood/pellet fires provided by the contestant.
4. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cooks, cooking devices(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
 - e. Prior to cooking, meat must be maintained at 40° F or less and in sealed packaging.
 - f. After cooking, all meat: must be held at 140° or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140°F to 70° F and within 4 hours from 70° F to 41° F or less.
 - g. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
5. All burgers must be composed of grilled patties (formed from ground beef or ground alternative foods) served on buns, other bread products, or alternative wrappings such as lettuce, collectively referred to as "Bun".
6. Burgers may include any combination of condiments and toppings. Every component of the burger must be placed inside the Bun or served open-faced on the Bun.
7. Contestant must turn-in ten (10) small-sized burgers/"sliders" or ten (10) servings if making large burgers.
8. Burgers may include any combination of condiments (such as ketchup, mayonnaise, salsa, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, avocados, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. Unadorned wooden skewers may be used to hold burgers in place for presentation.
9. Garnish is optional and open.
10. All hamburgers must be cooked on-site.