



# Cook Team Application

Thank you for your interest as a Cook Team in the **2017 Fairhope Rotary 12th Annual International Steak Championship for Charity**, also known as "Fairhope's Premier Street Party!" With annual attendance projected at over 2,000, your participation exposes your organization in a positive light and gives you "bragging rights" as a participant. ALL Cook Teams will compete for the *People's Choice Award*, *Mayor's Hospitality Award*, *Best Decorated Booth Award*, and *Professional Chef Award*. The *People's Choice Award* winner is selected by votes of the crowd and is subject to the whims of the crowd. Teams are encouraged to be creative in making their team stand out beyond just a great steak. The *Professional Chef Award* will be judged on measures of taste, and appearance - no garnishes. Representatives from the **Memphis BBQ Network** will oversee the *Professional Chef* judging. **EACH TEAM MUST PROVIDE A SIGNED COPY OF THIS AGREEMENT WITH THEIR CHECK TO PARTICIPATE.** Please retain a copy of this document for your reference.

Each team will receive special recognition at the event as well as in post-event ads and other Fairhope Rotary Club communications. The winning *People's Choice* Team will receive a 1-year loan of the perpetual trophy. The trophy is suitable for display at a place of business and for photo opportunities in trade publications and company newsletters. The *Professional Chef* Team will receive a similar recognition.

The Cook Team Entry fee is **\$400 per team** and includes meat, admission wristbands for 6 team members. **4** additional team bands may be purchased for \$50 each. **The maximum amount of team members allowed for early admittance is 10.** The number of Cook Teams is LIMITED. **Entry fee must be paid in advance on first come basis.** No refunds.

***Checks and completed application can be mailed to:***

**Fairhope Rotary Steak Event  
P O Box 741  
Fairhope AL 36533**



## EVENT RULES

To insure quality service to every attendee, every cook team agrees to abide by the following rules:

- 1) Entry fee **MUST** be "paid in full" IN ADVANCE - prior to May 5, 2017 - no check, no meat, no exceptions! No refunds for no shows.
- 2) Additional team members **MUST** purchase bands with a maximum of 4 additional team members. Cook teams will only be allowed 10 total early entries.
- 3) The MANDATORY "Team Leaders Meeting" (and meat pick-up) will be held the day before the event - Thursday, May 11, 2017. We will email teams regarding meeting details.
- 4) Meat is provided by Fairhope Rotary Club. For further details of the steak please see #7. Marinades and any extras are your responsibility. For further details see #13.
- 5) Site entry for teams and grilling equipment on the day of event will be done via a staging area. Teams will NOT drive directly to the event on Bancroft Street. Staging will begin at 3:30pm at Fairhope United Methodist parking lot and all teams must be in place on Bancroft Street by 6pm.
- 6) Rotary will provide an assigned space. **NEW this year! You may choose your tent location, this will be available at extra cost of \$100.00 and will be assigned on a first come, first serve basis at the sole discretion of Rotary. Space is very limited, however if you want to extend your space we can provide an extra 10 ft. for \$100.00 (see #8)**
- 7) Included as part of your team registration, Rotary will provide standardized portions of whole prime rib eye steaks to each team 24 hours in advance. Teams **MAY** purchase additional meat directly from Fairhope Rotary's Designated Vendor, Piggly Wiggly Fairhope, and shall use only USDA Prime or Angus certified meat from this vendor. **ONLY THE STEAK PROVIDED BY OUR PREFERRED VENDOR, PIGGLY WIGGLY, MAY BE SERVED TO THE PUBLIC AND OUR PROFESSIONAL JUDGES. NO EXCEPTIONS!** Violation of this rule will result in disqualification and further action determined by Fairhope Rotary. Teams are responsible for refrigerating the meat at a temperature of 45°F or below and for storing the meat in a sanitary container(s) at all times prior to cooking. All meat should be cooked to proper internal temperatures (140°F or greater) prior to service. Warming pans may be utilized to maintain minimum internal holding temperature awaiting service after cooking. Ice shall not come in direct contact with foods and ice used shall not be reused for beverage service. **TEAMS WILL NEED** one or more large clean and sanitized ice chest(s) or cooler(s) when they pick-up their meat at the team meeting.
- 8) Fairhope Rotary will provide one banquet table per team. Teams must bring table coverings, and any extra tables needed. Many teams bring at least one or two additional tables to allow for prep space and/or additional display space and to cordon off their grill space for safety. (Spaces are approximately 10' X 25'.) Space may be extended 10 ft. (approximately 10' x 35') for an additional charge of \$100. This is a first come first serve basis at the sole discretion of Fairhope Rotary.
- 9) Each Team must provide at least one sign or banner identifying your organization or business with the name in a minimum of 3" letters. Many teams use the sign to list team members or the business' principals, logos or prior wins in this event.



**Fairhope Rotary Club's**  
**2017 Steak Cook-Off**  
"Fairhope's Premier Street Party"

Friday, May 12, 2017

- 10) Each Team shall designate one member as **team leader** who shall be responsible for compliance with all rules and conditions as well as full compliance with directives of event officials. Event officials reserve the right to make any necessary changes and there shall be no right to appeal.
- 11) Teams are allowed to use CHARCOAL or WOOD FIRES ONLY! NO PROPANE BBQs are allowed by the City of Fairhope. All grills shall be cleaned prior to use.
- 12) Teams shall ensure that all charcoal, ash, oils and debris is cleaned up immediately after the event.
- 13) Teams must provide their own food grade marinade, rubs or seasoning. Teams must maintain clean and sanitary conditions including appropriate refrigeration of all food items. Many teams arrange in advance with local food vendors for preparation and commercial refrigeration until the event. All food preparation, cooking, utensil washing, etc. must be done in a food safe manner and generally in a commercial kitchen except the onsite grilling. **ALL STEAK PROVIDED BY OUR PREFERRED VENDOR MUST BE USED IN ITS ENTIRETY FOR THE EVENT. NO OUTSIDE STEAK ALLOWED.**
- 14) Teams must provide sanitary commercial cutting boards, knives and other utensils of restaurant quality.
- 15) Minimum portion size approximately 1"+ cube containing **limited fat** and no gristle or tough membrane.
- 16) Each team SHALL provide a) minimum 2.5lb fire extinguisher; b) any needed lighting with properly shielded bulbs and c) suitable extension cords which shall be secured with tape or mats to protect attendees from cords. Fairhope Rotary provides general task lighting via light towers.
- 17) Each team SHALL maintain clean and sanitary conditions to prevent cross contamination. All hard surfaces shall be wiped with wiping cloth and bucket of sanitizer solution of between 100-200 ppm chlorine (one capful of bleach to one gal water and tested with commercial test strips). Any food handling shall be limited to the team members who SHALL wash hands with running water and soap and dried with disposable towels prior to ANY food handling activity. Rotary will provide Porta Potties together with soap and water hand washing stations in common areas at the event. In addition, disposable food grade gloves shall be worn by all servers. (Gloves or the use of sanitizer gels do NOT substitute for the hand washing requirements.) To ensure sanitary conditions, Teams shall not permit smoking, drinking or eating inside the confines of the booth. Appropriate clean clothing, aprons, hats and/or hair bonnets and disposable gloves shall be used when handling food. It is your responsibility to comply with health and safety regulations. Any other foods (toppings, sausage, etc) used shall be restaurant quality and so handled.
- 18) Cook teams SHALL NOT distribute alcoholic beverages at the event.
- 19) We hereby waive all claims and hold harmless Fairhope Rotary Club officers, members and volunteers from any and all claims or legal actions which might arise out of this event.
- 20) No amplified sound or offensive conduct will be permitted.
- 21) Decisions of the judges in all categories are final with no right of appeal.
- 22) The event will be held "rain or shine" on Friday, May 12, 2017. The rain location is the Fairhope Civic Center. The Team Leader will be contacted if weather conditions are unfavorable and require moving the event. Cook teams may not be able to use large grill trailers at the Civic Center if space is limited. Team space availability is limited and will be assigned on a first paid, first serve basis.



## POTENTIAL FOR FOOD-BORNE ILLNESS NOTICE

Statistically, the following factors contribute to possible food-borne illness and should be closely monitored by the Cook Team Leader, chef, and/or the Cook Team's onsite designee:

- Food out of temperature (cold food must be at 45°F or less; hot food must be 135°F or higher)
- Poor food handling practices
- Insufficient protection of food from contamination
- Insufficient cold or hot holding equipment or inadequate equipment to sustain required temps
- Inadequate hand washing and contamination by workers or other source
- Unapproved source of food - no wild game for example.

## WAIVER OF LIABILITY

In consideration of your accepting this entry, the undersigned, intending to be legally bound, hereby for myself, heirs, executors, and administrators, waive any and all right and claims for damages arising against the Fairhope Rotary Club, the City of Fairhope, or Fairhope Volunteer Fire Department and assigns for any and all injuries suffered by myself or my team members in the above-described event. Further, I hereby grant full permission to the event organizers to use any photographs, video recordings, or any other record of this event for any reason.



## 2017 COOK TEAM APPLICATION:

On behalf of my organization, or business, I,

Team Leader Name (*Print*):

acknowledge that I have read and understand the Event Rules, and agree to be bound by said rules. Further, I have read, understand, and agree to the Waiver of Liability.

Team Leader Signature:

TEAM NAME (*Organization or Company*)

**\*\*\*Team Leader's Contact Info (Required):\*\*\***

Cell Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Length of grill trailer:

\_\_\_\_\_

T-Shirts are not guaranteed. They will be distributed to the TEAM CAPTAIN at the Cook Team Briefing the day before the event. Size requests will be filled as much as possible but we cannot guarantee your order.

TEAM SHIRTS (*Quantity must total a min 6*):

\_\_\_\_ SM                      \_\_\_\_ XL  
 \_\_\_\_ MED                    \_\_\_\_ XXL  
 \_\_\_\_ LG

Extra Space requested (*optional \$100*): \_\_\_\_\_

Specific space requested (*optional \$100*):

\_\_\_\_\_

<b>FAIRHOPE ROTARY CLUB USE ONLY</b>			
RECEIVED & APPROVED BY:			
By (Print Name): _____			
Rotarian's Initials: _____			
<input type="checkbox"/> PENDING PMT by date _____ (no check, no meat, no exceptions)			
<input type="checkbox"/> Add't Team Band (Max 4) _____ @ \$50			
<input type="checkbox"/> PAID		CHECK # _____	
		AMOUNT \$ _____	
Date check received: _____ by _____			
<input type="checkbox"/> Space Assigned: _____ by _____.			
Extra Space 10 ft ? \$100    Yes    No			
Preferred Location? \$100    Yes    No			



## NEW in 2017!

- Special Team Reception May 4, 2017 Piggly Wiggly 6 P.M.
- Special Team Gift provided by Piggly Wiggly \*must come to Reception to receive.
- Preferred Location option for \$100
- Extra street space 10ft for \$100
- Early order and pickup for supplies from Piggly Wiggly. \*Order forms will be sent out prior to event.