

Welcome to the Town of Clover's Butts Cook-Off! Please take a moment to thoroughly read through this packet before completing your application. This year's event is scheduled for Saturday, April 27 from 10:00 AM to 2:00 PM at Clover's New Centre Park Amphitheater.

## **COOK TEAM FEE**

Cook Team Registration Fee: \$240.00

Once an application has been approved, fees are non-refundable. Price includes one 20' (w) x 40' (l) cooking space entry to the South Carolina Barbeque Association sanctioned Butts Cook-Off event with access to water and electricity, and one complimentary event t-shirt.

## **COOKING SPACE**

Event organizer will provide team with one 20' (W) x 40' (L) cooking space. Team members will be responsible for setting up their space. Chief Cook is required to provide complete dimensions (width & depth), including pulling trailer, smokers, canopies, tents, trailer tongues, etc. **Application may be rejected if dimensions are not included.**

## **ELECTRICITY & WATER**

Each team will be provided with electricity (1-20 amp circuit) and water for cooking equipment only. Teams will need to bring their own converter. If teams need electricity for personal usage (i.e.: camper, air conditioner, fan, etc.), teams will be responsible for providing their own generator. Teams will need to provide their own extension cord(s) for electricity and DHEC approved hose for water hook-up. Event organizer will NOT be responsible for providing extension cord(s) or water hose(s).

## **PRIZE / AWARD**

Awards will be presented at the Clover Amphitheater at/or before 2:00 PM. Prize/award breakdown are as follows:

- First Place \$1,250.00 & trophy
- Second Place \$800.00 & trophy
- Third Place \$400.00 & plaque
- Fourth Place \$250.00 & plaque

## **APPLICATION SUBMISSION**

Deadline to submit cook team application: **Friday, April 12, 2024**. Team representative is required to submit a completed application, full payment along with 2 photographs of setup, items being offered for sale and prices (if applicable). Chief Cook will be notified to be advised on the status of application. If application is denied, payment will be refunded promptly. The Town of Clover reserves the right to reject any application.

## **REGISTRATION**

Cook Teams are welcomed to register in person at the Clover Community Center, located at 120 Bethel Street in Clover, SC, or mail in completed application along with 2 photographs of setup and payment to the attention of **Sam Long, Special Events Coordinator | P.O. Box 1060 Clover, SC 29710**. Acceptable forms of payment: cash, check (payable to Town of Clover), money order and credit card (3% surcharge will apply). All applications will be evaluated, and applications not accepted will receive a full refund.

## **SET-UP**

Cook teams can begin setting up as early as 9:00 AM on Friday, April 26, as long as the cooking area has been properly setup by event organizer. All set up must be completed by Friday 3:00 PM. Teams will receive a letter outlining the event layout. Spaces will be assigned on-site and are determined on a first come, first serve basis.

## **PARKING**

Cooking Teams are expected to park their non-essential vehicles in the designated festival parking area.

## **COOKS MEETING**

A mandatory meeting with SCBA and Event Organizer to discuss and review event rules, as well as distribution of meats is scheduled for Friday, April 26, 2024, at 3:00 PM. Chief Cook and/or teams are required to attend.

## **QUIET TIME**

Teams are expected to behave in a courteous and professional manner at all times. The Town of Clover requests for all Cook Teams to respect its noise ordinance (§ 90.20); therefore, a period of quiet time between the hours of 10:00 PM – 7:00 AM will be implemented. Please refrain from usage of loud music, radios or amplifying equipment during quiet time. Clover Police has jurisdiction over event grounds and persons using those grounds.

## **ALCOHOL CONSUMPTION**

Stated under ordinance § 113.03, it shall be unlawful within the corporate limits of the town for any person to have in his/her possession an open container of any alcoholic beverage except within the confines of an enclosed building. All Cook Teams are required to abide by this regulation while on town premises.

## **TOBACCO & ALTERNATIVE NICOTINE PRODUCTS**

Under ordinance (§ 90.40), the Town of Clover prohibits usage of tobacco products or alternative nicotine products (inclusive of e-cigs) in town parks and recreation facilities. Use of any tobacco products or alternative nicotine products on or within any town park property or recreation facility may result in the removal of the person(s) and imposition of a fine. All Cook Teams are required to abide by this ordinance while on town premises.

## **BREAKDOWN**

All cook teams are required to breakdown promptly at 2:00 PM, upon completion of event. Teams are responsible for safe handling of fires and/or removal of all ashes and any unused wood, pellets, charcoal and grease. No dumping of any kind allowed on grounds. Please be mindful and break down any empty boxes and store these beside trash receptacles. If you notice throughout the day that your trash receptacles are full and/or overflowing, we kindly ask for you to flag down an Event Staff Member/Volunteer. Please DO NOT allow for your trash to overflow within your area. If any teams leave behind an untidy space, you may be asked not to participate in future events.

## **GUIDELINES & RULES FOR COOKERS OF THE SOUTH CAROLINA BARBEQUE ASSOCIATION**

The South Carolina Barbeque Association (SCBA) has a few rules that are imposed on cooks who participate in a festival or cook-off where SCBA judges. SCBA tries to make it as easy on the cooks as possible with the knowledge that if SCBA let cooks cook the way they know best, SCBA will get the best results.

### ➤ **Cooks may use any heat source**

There is no requirement by the SCBA that any particular heat source be used in the preparation of barbeque. We leave the choice of the heat source to the cooker. It may be wood, gas, electric or any other reasonable heat source. The SCBA expects all cooking devices to be in working order and any cooking devices that may be found to be faulty or dangerous could be disqualified for use in the event.

### ➤ **SCBA conducts only blind judging**

### ➤ **There is no on-site judging by the SCBA**

### ➤ **All meats in SCBA cook-offs must come from the same source**

Unlike other sanctioning bodies that allow cooks to bring their own meats, the SCBA requires that all meats that are eligible for Master Barbeque Award points come from the same source thereby ensuring a level playing field for all cooks. The event organizer is responsible for finding the meat source and providing the meat and the meat is the property of the organization that is putting on the event until the event is over.

## ➤ **Showmanship Awards**

The SCBA does not give points for appearance of the booth or the cooking apparatus. The festival may give an award for booth showmanship if they choose, but the SCBA does not judge such contests.

## ➤ **No markings of any kind on the turn-in box (provided by Event Organizer)**

There should be no markings of any kind on, or in the 9" turn-in box. Team should send only barbeque. If there are any markings the receivers will ask that the entry be transferred into a box that has no markings and be resubmitted. If that is the case, however, it must be resubmitted within the normal time allotment (see below).

## ➤ **Wrapping boxes**

You may wrap your entry box in tinfoil, hot blankets or any other device that you think helps keep the entry warm on the outside of the box only. All such devices must be removed before the box is entered, however. If a box is submitted with foil inside of the box the entrant will be asked to remove it and resubmit the box.

## ➤ **SCBA judges' meat that is not garnish**

Cookers should send in only their barbeque without any extra articles in the box such as garnish of any kind. The SCBA is not interested in lettuce or peppers or meat done in designs; the SCBA is only interested in barbeque.

## ➤ **Sauce**

SCBA judges barbeque the way it is sent to the receiving table. If you want to add your sauce you should do it yourself. Please do not send in sauce in a container. If you want it judged without sauce then that is the way you should send it in.

## ➤ **Entry Time**

Entry time is set by the festival not the SCBA. Most festivals prefer that judging start at 10:00 am but some few are a bit earlier or even in the afternoon. Please check with the festival personnel as to entry time. Generally, if the festival is smaller (less than 15 cookers), your entry should be sent into the receiving table within a 10-minute window; that is 5 minutes before and 5 minutes after the 10:00 am time. If the festival is larger, say 25 teams or over, the time window is generally 20 minutes; that is, 10 minutes before to 10 minutes after the turn-in time. The SCBA Marshal will discuss this with the cooks at the cook's briefing.

## ➤ **Meat**

The festival organizer decides what categories of meat are to be judged. There is no SCBA requirement that any set of meat selections must be included. In fact, most festivals in South Carolina prefer only one or two meat sources, such as whole hog or shoulders. The festival will provide the meat to all cookers so that all cookers are using product from the same source. The SCBA will not judge or award points to any entry that is shown to be from an unapproved or outside source. The barbeque in the box may be chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit it. The SCBA encourages all cookers to provide barbeque the way they would provide it to friends and family.

## ➤ **Local Health Regulations**

There are always various local health regulations that are imposed by the county, city and state. These regulations are the purview of the agency involved (generally the Department of Health) and not of the SCBA. If any entry is disqualified by the local Health Department, then it is disqualified for entry into the contest and will not be judged or awarded points by the SCBA. All cookers are expected to follow all of the local health regulations that are imposed.

## ➤ **Head Cooks**

It is expected that the Head Cook/Team Captain be in attendance at all events where a team is entered. Repeated violations of this expectation could result in points being lost in the MBA/State Championship contest.

## ➤ Local Festival Rules & Behavior

Festival organizer sets rules for their festival and for individual behavior, not the SCBA. The SCBA only judges the barbeque entries. We do suggest that you follow all of the festival's rules, however, as any cooker who is disqualified by the festival personnel or the Health Department, for whatever reason, will not be judged by the SCBA.

Should you have any questions regarding the rules & regulations set forth through the South Carolina Barbeque Association, contact SCBA Marshal, [Gene Benfield](mailto:Gene.Benfield@scba.org) directly at (864) 963-5585 or via email at [sandysbenfield@yahoo.com](mailto:sandysbenfield@yahoo.com)

## BUTTS COOK-OFF RULES

- 1) Each team will consist of (1) Chief Cook and up to 8 team members.
- 2) Teams must cook butts utilizing wood, gas, or charcoal.
- 3) Meats for competition will be provided by the Event Organizer.
- 4) All meats are to be fresh not cured. Teams may inject fresh meat with food stuffs (*juices, marinades, etc.*) as they see fit. Teams are prohibited from using meats not provided by Event Organizer. No outside butts may be bought by the teams even if for display.
- 5) There is no cooking of any kind until meats have been inspected. All meats must be on ice or refrigerated before being cooked. Holding temperatures must be 40 degrees Fahrenheit or less. All meats must reach 155 degrees F after cooking.
- 6) Once meat is inspected and handed out to teams, it may not leave the competition site. Butts should remain on the pit and not be taken out of view.
- 7) Teams must provide their own equipment and supplies needed for competition, which also includes any water hose and extension cords, as Event Organizer will provide access to water and electricity.
- 8) Teams must adhere to all electrical, fire and other codes whether city, county, state or federal (*reference Town of Clover Festival Codes & Regulations*).
- 9) Teams are responsible for safe handling of fires and/or removal of all ashes and any unused wood, pellets, charcoal and grease. Teams may not cook in a dug pit, open holes or directly on the ground. No dumping of any kind allowed on grounds.
- 10) Teams are expected to provide a clean cooking space immediately following the competition, which includes putting out all fires and safe removal of all equipment from site. Any teams site left in disarray or with loose trash, other than trash containers, may be disqualified from future participation.
- 11) Competition will be blind judged by professionals at the South Carolina Barbeque Association. Event Organizer will supply teams with 9" non-partitioned Styrofoam boxes to hold the barbeque submitted for the blind judging. Turn-in boxes must be turned into the judges' station at 10:00 AM. There will be a 5-minute extension of turn in time, before and after, with no exceptions.
- 12) Cookers can submit meat either chopped, sliced, pulled, shredded or ground. South Carolina Barbeque Association encourages all cookers to provide BBQ the way you would provide it to family and friends. Any garnish included in a box will not be judged.
- 13) Markings or decorations of any kind on the box are strictly prohibited. A ticket will be assigned to each entrant box and teams will be issued a matching ticket number.
- 14) Meats may be submitted for judging with or without sauce. All BBQ will be judged the way it is submitted. If teams wish to submit their meat with sauce, they should be responsible for applying it. No sauces on the side will be accepted.
- 15) General cleanliness and safety rules must be followed:
  - a) Shirt and closed toe shoes are required to be worn at all times
  - b) Sanitizing of work area should be done with the use of a bleach and water (*rinse in the proportion of 1 cup of bleach to 1 gallon of water*)
  - c) Fire extinguisher must be nearby (*reference Town of Clover Festival Codes & Regulations*)

- d) No use of tobacco products
  - e) Make sure you have disposable gloves and hand sanitizer at all times.
  - f) Health Inspector has the ability to stop by the event unannounced at any time.
- 16) General public ticket sales will begin at 10:00 am and the public tastings will start at 10:30 am through 2:00 pm, while supplies last. Team must be ready to start serving the public by 10:30 am.

### **TOWN OF CLOVER FESTIVAL CODES & REGULATIONS**

All vendors will be inspected by the Town of Clover's Code Inspector and requirements must be met before they will be allowed to operate:

- All **tents** must be weighted and/or tied down.
- All vendors are reminded that there must be a minimum of three (3) feet of clearance on both sides of fire hydrants for a total of not less than six (6) feet of clearance around all hydrants.
- Fire Code IFC 904.11.5 & 906 - all food vendors utilizing cooking equipment involving vegetable or animal oils shall be protected by a Class (K) rated portable extinguisher. All other vendors shall have a minimum of (1) 5 lb. ABC fire extinguisher. **NO EXCEPTIONS shall be made.**
- National Electric Code - Extension cords shall be free of taped up splices and in good condition. Cords shall be installed and/or protected so as to not be a tripping hazard to the public. All outdoor receptacles must be in a weatherproof type box with cover and approved plug and cord connector.

### **FOOD VENDORS**

All food vendors who prepare on-site any item for consumption will be inspected by the Town of Clover's Code Inspector:

- Fire Code IFC 3003.10 - All gas cylinders shall be maintained in good order. No rusted tanks will be allowed to be used.
- Fire Code IFC 3003.3.3.3.3 - All gas cylinders in use or in storage shall be secured at all times to prevent them from falling or being knocked over. Also, cylinders must have an approved shut off valve.
- Fire Code IFC 38 - All gas lines shall be in good shape; cracked lines and any other non-conformity will not be allowed.
- Fire Code IFC 2404.2 - Any tent or temporary membrane structure over any cooking appliance shall meet NFPA 701 or be treated with a flame-retardant chemical and shall have a minimum distance of 18" from any combustible material. All other vendors using vendor trailers for cooking must have an approved hood system venting to the outside.

In addition to the above Town of Clover Festival Codes & Regulations, all food vendors are required to comply with all provisions of South Carolina Department of Health & Environmental Control's Regulation 61-25: Retail Food Establishments, which are applicable to its operation. The health authority may augment such requirements when needed to ensure the service of safe food; may prohibit the sale of certain potentially hazardous food; and may modify specific requirements for physical facilities when in the opinion of the health authority no health hazard will result.

Thank you for your interest in our Butts Cook-Off event! Should you have any questions regarding the event, feel free to contact me at (803) 222-9493 x 235 (office), (704) 913-5080 (cell) or via email at [slong@cloversc.org](mailto:slong@cloversc.org).

Sincerely,

*Sam Long*

Special Events Coordinator, Town of Clover

**COOK TEAM APPLICATION**

**TEAM INFORMATION** (Please type or print legibly)

**CHIEF COOK**

Name: \_\_\_\_\_ Team Name: \_\_\_\_\_

Address: \_\_\_\_\_ City, State & Zip: \_\_\_\_\_

Contact Phone: \_\_\_\_\_ Email Address: \_\_\_\_\_

Chief Cook Shirt Size: \_\_\_\_\_ Number of Team Members: \_\_\_\_\_

Cook Team Registration Fee: \$240.00

*\*Price is based on one (1) 20'(W) x 40'(L) cooking space*

Setup Size: \_\_\_\_\_ x \_\_\_\_\_

*(Please submit a picture of your trailer along with the application)*

TOTAL: \$ \_\_\_\_\_

I hereby agree to indemnify, save and hold harmless the Town of Clover, its subsidiaries, agents, volunteers, sponsors, and/or any other persons or representatives from any and all liability arising out of or in any way relating to my participation in the Butts Cook-Off. The Town of Clover reserves the right to reject any application and refuse admittance to any persons or vendor which in our sole opinion is not keeping with the quality or safety of the event. I also understand my failure to comply with the rules and regulations of the Butts Cook-Off will terminate my right to continue to participate in the Butts Cook-Off event. I hereby release all sponsors, promoters and officials of the Town of Clover from any claims of injury or damages resulting from participation in this event. \_\_\_\_\_ (initials)

I have received a copy of the Town of Clover's Festivals Codes & Regulations \_\_\_\_\_ (initials)

**Cookers** must comply with South Carolina's Department of Health and Environmental Control's Regulation 61-25 Retail Food Establishments. You are responsible for obtaining and reviewing a copy of SC DHEC's Regulation 61-25 Retail Food Establishments \_\_\_\_\_ (initials)

By signing below, the participant(s) agrees to abide by the rules and regulations set forth by the Town of Clover and assumes complete responsibility for installing, handling and staffing its space allocated during the Butts Cook-Off. I further agree to notify all members of the team I represent about these rules.

PRINT NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

**DO NOT WRITE IN THIS AREA**

**FOR OFFICE USE ONLY**

**APPROVED:**  Yes  No

TOTAL DUE: \$ \_\_\_\_\_ RECEIVED \$ \_\_\_\_\_ Date \_\_\_\_\_ Received By \_\_\_\_\_

Form of Payment:  Cash  Credit Card  Check #: \_\_\_\_\_

BALANCE: \$ \_\_\_\_\_ Date \_\_\_\_\_ Received By \_\_\_\_\_

Form of Payment:  Cash  Credit Card  Check #: \_\_\_\_\_

Space Number \_\_\_\_\_