



401 West Kern Ave
 McFarland, CA 93250
 Tel: (661)792-3091
 Fax: (661) 792-3093

MENUDO COOKOFF APPLICATION AND RULES
Competitor Application

Team Name:	Contact:
Phone:	Email:
Address:	City:
State:	ZIP :
Entry Fee: \$50.00 per entry	

Setup and registration begins at 5:30 AM on **Saturday, November 4, 2017**. Teams may check in on Saturday, November 4, 2017 until 6:30 AM. Cooking will start after the contestant's food is inspected and the cooks meeting is over (6:40 A.M.-7:00AM.) Turn in is at 12:00 P.M. to 12:30 P.M. Awards will be presented immediately after judging on Saturday November 4, 2017. This is an **amateur** event with posted rules applicable. Additional rules may be available at sign up. Site must be torn down and free of litter before leaving the premises on Saturday November 4, 2017.

Waiver of Liability: In consideration of you accepting this entry, I, the undersigned, intending to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for damages I may have against McFarland USA Foundation, City of McFarland, or any individual or group responsible for the organization or management of McFarland USA Foundation Board of Directors

The McFarland USA Foundation will have the final say in determining the final results in the event that there is some kind of situation in conflict and not covered in these rules.

Signature of Chief Cook _____ **Date** _____

Release must be signed or entry will not be processed

Send application & check made payable to:
 McFarland USA Foundation
 Address: 401 West Kern Ave McFarland, CA 93250

Questions regarding the Menudo Cook-off and Rules Contact:

Maria Lara: Email- mlara@mcfarlandcity.org Phone: 661-792-3091

or

Diana Garcia: Email- dgarcia@mcfarlandcity.com Phone: 661-792-3091

RULES OF THE COMPETITION

1. ALL CONTESTANTS/CHALLENGERS ARE EQUAL. A contestant is one who is engaged in the cooking of Menudo in this contest. There will be **no** Professional vs. Amateur Classifications. This is an “**Amateur Only**” event.
2. Each team will consist of a chief cook and no more than 3 assistants. Each team will provide their own equipment to be used exclusively by that team within the team's assigned cooking space (15'x 15'). All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space. Cleaning of the tripe beforehand **is aloud** but cooking is not aloud until the contest starts. A chief cook or assistants may NOT enter or participate on more than one team per contest or multiple contests on the same date with the same team name.
3. Team check in is 5:30 AM – 6:30 AM Saturday November 4, 2017 unless prior arrangements are made with the McFarland USA Foundation. Cooks meeting will be at 7:00 A.M. – after the meeting and your food is inspected, you will be able to start cooking.
4. **THE COOKS MEETING** will be at 7:00 A.M. All cooks will attend and the rules and concerns will be addressed. At this time each team will receive there Menudo bowl. This bowl will be used to turn in their entry. If a team’s bowl is lost, damaged or altered in any way, the team will be disqualification.
5. The **CONTEST INSPECTOR** will be on site Saturday morning to check all meat that will be used in the contest to ensure that it complies with the rules of the competition. Pre-seasoned or pre-marinated meats are not allowed. Meat must be raw when the contest begins. Cooking may start as soon as the meat has been approved by the inspector, **and after** the cooks’ meeting. ***Pre-boiling and/or deep frying competition meat is not allowed.***
6. Once competition meat has been inspected, it may not leave the contest site.
7. ALL Competition meats **MUST** be inspected by the **CONTEST INSPECTOR** on duty at the contest for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
8. Cookers, tents*, canopies*, or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space. * **Must be fire retardant.**
9. No open pits or holes in the ground are permitted. Fires may not be built on the ground.

10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed during the contest. It is imperative that clean-up be thorough after the contest. **Trash bins for waste will be available.**
11. **CAUSES FOR DISQUALIFICATION:** But not limited to (Disqualification is at the discretion of McFarland USA Foundation)
 - A. *Under no circumstances are **outside alcoholic** beverages of any type allowed unless preapproved by the McFarland USA Foundation for cooking purposes only.*
 - B. *Use of controlled substances by a team, its members and/or guests.*
 - C. *Foul, abusive, or unacceptable language by a team, its members and/or guests.*
 - D. *Excessive noise generated from speakers or radios.*
 - E. **Precooked ingredients**
12. YOU MUST HAVE A GOOD TIME!!!
13. This is a rain or shine event and participants should plan for weather.
14. Garnish is optional.
15. **The following cleanliness and safety rules will apply to all teams:**
 16. *No use of any tobacco products while handling meats or foods. Cleanliness of the cook, assistant cooks, and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gal of water). Each team will provide a separate container for washing, rinsing, and sanitizing of utensils. A fire extinguisher is required in each cooking area and will be supplied by each team.*
17. Judging will begin at 1:00 P.M.
18. All booths and trash will be picked up removed from the premises by 5:30 P.M. November 4, 2017
19. **No Portable sound equipment.**
20. If you have any Questions in regards to any rules, judging, etc. please bring them to the event organizer prior to the event for clarification.

Awards CeremonyImmediately after judging