



## 2019 Rules and Regulations for Rib Teams

**Location:** Williston State College

**Awards:** These will be voted on by a panel of judges determined by Williston Area Chamber of Commerce or the public. Awards will be announced at 6:00 pm.

- Best Ribs voted by a judging panel
  - 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place will be awarded
- Best Decorated Booth voted by a judging panel
  - 1<sup>st</sup> and 2<sup>nd</sup> place will be awarded
  - Your team is encouraged to decorate your area to a theme of your choice.
- Fan Favorite voted on by the public
- Bread Winner Award
  - The team that sells the most raffle tickets; each team will be required to sell one book

**Booth Information:** Due to space restrictions, booths are to be no more than 10x25 feet. Placement of your booth will be determined by the Ribfest Committee.

**Cancellation Policy:** No refunds will be issued after June 22<sup>nd</sup>, 2019.

**Clean-Up:** Each team is responsible for keeping their space clean and sanitary. We encourage at least one team member to help clean up after the event beginning at 10pm. Trailers must be off Williston State College property by Noon on Sunday, July 7<sup>th</sup>.

**Day Time Concessions:** Each team is free to sell lunch beginning at 11 am. Teams may sell what they wish as long as it's not ribs.

**Electricity:** Each team is responsible for bringing their own portable, quiet generators if power is needed.

**Judging Ribs:** Each team must submit at least 6 separated ribs in a numbered container provided by the WACC. Judges must not cut, slice, or shake apart to separate pieces. No garnish can be used to enhance the appearance of the ribs. Sauce is optional but must be applied directly to the meat.

Please return form to the Williston Area Chamber of Commerce by June 15th.

PO Box G Williston, ND 58802 | [wchamber@willistonchamber.com](mailto:wchamber@willistonchamber.com) | 701-577-6000

**Ribs:** Each team is asked to provide a minimum of 120 pounds of ribs, but you are encouraged to provide more to accommodate the large number of attendees. It is the team's choice where and what type of rib is purchased. The day of the event you will be asked to provide a receipt showing the amount of ribs purchased.

**Selling Ribs:** All rib teams must sell ribs for \$1 per rib. This money can be donated to an organization/cause of the teams choice or kept to help cover the cost of the ribs. You may sell a rib plate (3 ribs plus side) for \$5 if you wish. Teams may not sell ribs prior to 4pm.

**Setup:** Rib teams will be able to drop off their trailers at Williston State College on Friday evening. Site preparations will begin at 6am and end at 9:30 am on Saturday, July 6<sup>th</sup>. After 9:30am vehicles will not be allowed in the event area.

**Time:** Each team must have one representative attend the team meeting held the week of Ribfest. Teams may begin cooking their ribs immediately following the rib checks at 7:00 am. Your product should be ready for the public at 4:00 pm. Serving will continue until you run out of ribs.

**Trash:** Each team is responsible for providing two 50-gallon garbage cans and liners at your booth. Dumpsters will be available to all teams to dispose of their garbage.

**Weather:** The event will take place regardless of weather. Rib teams may setup at their discretion. Cancellation of the event is up to the judgement of the Ribfest Committee and the Williston Area Chamber of Commerce. No refunds will be given.

#### **General Rules:**

1. Proper storage of meat is required. It must be maintained below 40 degrees or above 140 degrees.
2. All ribs must be cooked on site on the day of the event. Teams that cook their ribs prior to 7am on July 6<sup>th</sup> will be disqualified.
  - a. Teams may marinate or season their ribs prior to 7am Saturday.
3. Each team will be responsible for any equipment needs such as; supplies, utensils, electricity.
  
4. ABC (5 lb.) Fire Extinguishers will be donated to Rib Teams for use on July 6<sup>th</sup> by Williston Fire & Safety and will be available for pick up at their booth Saturday Morning (July 6<sup>th</sup>).
  - a. If you will be frying anything you must also have a Class K Fire Extinguisher.
5. Teams must follow all food safety and health code requirements.
6. Each team must provide a free-flowing container of water with an on/off valve (cooler type) and a catch container, hand soap, and disposable towels for proper hand washing. A second container with bleach water should be kept for wiping counters, etc.
7. **Alcohol is not permitted. The only alcohol consumption allowed at the event must be purchased at the beer gardens (Noon - 10pm).**

Please return form to the Williston Area Chamber of Commerce by June 15th.

PO Box G Williston, ND 58802 | [wchamber@willistonchamber.com](mailto:wchamber@willistonchamber.com) | 701-577-6000

## 2019 Ribfest Team Registration

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

Contact: \_\_\_\_\_

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

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

Mailing Address: \_\_\_\_\_

# of Ribs Serving (Min. 120 lbs.): \_\_\_\_\_

Will you be serving daytime concessions? \_\_\_\_\_

If yes, what will you be serving? \_\_\_\_\_

Registration Fee:

Chamber Member (\$100)

Non-Member (\$150)

\*If you join the Chamber within 30 days of the event \$50 will be taken off your membership fee.

**Cancellation Policy:** No refunds will be issued after June 22<sup>nd</sup>, 2019.

I have read the Rockin' Ribfest Rules and Regulations and agree to the terms. I understand that not following the proper direction may result in disqualification and/or affect our ability to participate in future years. I agree that the Williston Area Chamber of Commerce, Sponsors, City of Williston, and Williston State College are in no way liable for accidents, injuries, and/or illnesses relating to the Rockin' Ribfest event on July 6<sup>th</sup>, 2019.

Signature

Date

Please return form to the Williston Area Chamber of Commerce by June 15th.  
 PO Box G Williston, ND 58802 | [wchamber@willistonchamber.com](mailto:wchamber@willistonchamber.com) | 701-577-6000