



**City of Yuma Heritage Festivals**  
**Vendor Donation Application**

**For more information or to submit a vendor application, contact:**

Joanne Fiser, Heritage Festival Coordinator  
 One City Plaza, Yuma, AZ 85364  
 Joanne.Fiser@yumaz.gov | (928) 373-5028

**BBQ & Brew Festival, Feb 22-23**  
**Best in the Desert Southwest KCBS Licensed Competition**

**Team Name** \_\_\_\_\_

**Head Cook** \_\_\_\_\_ **# Assistant Cooks:** \_\_\_\_\_

**Mailing Address** \_\_\_\_\_ **E-Mail** \_\_\_\_\_

**Phone** \_\_\_\_\_ **Cell** \_\_\_\_\_

**Business/DBA** \_\_\_\_\_ **Business License #** \_\_\_\_\_

**Food Handlers License #** (if applicable) \_\_\_\_\_

\*\*All vendors must comply with the provisions set forth in the Vendor Insurance and Indemnity Requirements document and must provide their Arizona Tax ID number with each application (when applicable).\*\*

|   |  |
|---|--|
| <b>KCBS Licensed Cooking Competition</b>        | <input type="checkbox"/> ENTRY FEE \$50<br>10x20 Space<br>CONTEST ONLY<br><br><b>Check the Categories you are entering:</b><br><input type="checkbox"/> CHICKEN <input type="checkbox"/> PORK RIBS <input type="checkbox"/> PORK <input type="checkbox"/> BRISKET<br>PAYOUT: 1 <sup>ST</sup> – 3 <sup>RD</sup> PLACE IN EACH CATEGORY<br>RESERVED GRAND CHAMPION, GRAND CHAMPION |
| <b>Selling Food Booth Space</b>                 | <input type="checkbox"/> 10 x 20 - \$100<br><br>By selecting this booth space you are electing to sell your food during the festival as well as entering the Cooking Competition.<br>_____ Initial to acknowledge all local Health Department rules and regulations must be adhered to and complied with.  |
| <b>Electricity</b><br>Select your requirements: | <b>LIMITED</b> available power on Main Street is 110 volts/15 amps. Do you need electricity<br>Yes <input type="checkbox"/> \$25   No <input type="checkbox"/> Heritage Festivals suggests vendors bring their own generators for power.   |

**Additional Required Information: Vendors are not allowed to sell or distribute beverages.**

- **Complete** list of items to be sold/distributed:  
 Main item - \_\_\_\_\_  
 Additional items - \_\_\_\_\_

**Acknowledgement and Release**

By signing below, I agree that I will assume all risks that arise from my participation. I also hereby waive any claims against the City of Yuma, KCBS and its co-sponsors for any injuries or loss that arise from our participation. Further, I **grant full permission to the event organizers, promoters and sponsors or any agent authorized by them, to use any photographs, videos, recordings or any other record of this event for any legitimate purpose.** I acknowledge that I have read, understand and agree to all the Vendor Rules and Regulations, and Vendor Insurance and Indemnity Requirements, both of which are attached and incorporated to this agreement by reference.

Signature \_\_\_\_\_ Date \_\_\_\_\_

|   |  |  |  |
|---|--|--|--|
| <b>To be completed by Festival Coordinator</b>  |  | <b>Date Application Received:</b> _____  |  |
| Company or DBA: _____   |  | AZ Tax ID # _____  |  |
| Copy of Food Handlers License: <input type="checkbox"/> Yes <input type="checkbox"/> No |  | Copy of Certificate of Insurance: <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A      Food Vendor: <input type="checkbox"/> Yes <input type="checkbox"/> No |  |
| Space Assignment: _____   |  | Size: _____  |  |
| Booth Fee \$ _____  |  | <b>Receipt #</b> _____   |  |
| Additional \$ _____ Total \$ _____  |  | <input type="checkbox"/> Cash <input type="checkbox"/> Check # _____ <input type="checkbox"/> CC <b>Staff Initials:</b> _____  |  |

Make checks payable to **City of Yuma** Please return application and payment to:

City of Yuma c/o Heritage Festivals, One City Plaza, Yuma, AZ 85365

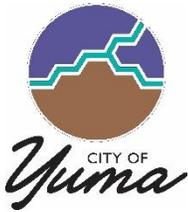
Contact 928-373-5028 or email: [Joanne.Fiser@yumaz.gov](mailto:Joanne.Fiser@yumaz.gov) for additional information.

Passed Fire Marshal Inspection  Passed Fire Marshal Inspection \_\_\_\_\_

CHECKLIST:  Insurance Cert    Waiver of Subrogation Endorsement    Additional Insured Endorsement    Primary / Non

Contributory Endorsement   POSSESES  2A:10B:C Fire Extinguisher    Class K Fire Extinguisher   **DATE**

**We will not reserve space or accept payment without these documents attached to the application.**



## City of Yuma Heritage Festivals Vendor Rules & Regulations

1. The City will not provide tables, chairs, booth frames, duct tape, and extension cords.
2. Vendors shall NOT obstruct walkways, to include: chairs, tables, signs, etc. in front of assigned location.
3. All booths must be professional in appearance. All tables must have a tablecloth and skirting draped to the floor on three sides. Booth must display professional signage, which identifies the business/organization, product(s) and pricing.
4. Electricity is limited and will be assigned on a 'first come – first served' basis according to when deposit and/or payment for said festival/event has occurred. **Cost for electricity is \$20. Cords must be taped down to avoid tripping hazard.**
5. Electrical outlets are numbered and Vendors will be assigned a number for their booth. Vendors are not allowed to share electrical outlets; this is a safety compliance issue. Electrical appliances, such as heaters, will not be allowed in the booth.
6. **All FOOD Vendors selling food agree to and shall abide by the insurance and indemnity** provisions set forth in the Vendors Insurance and Indemnity Requirements for the City of Yuma. Vendors may purchase a Tenant Users Liability Insurance Policy (TULIP) at: <https://www.ebi-ins.com/e/tulip/apply.aspx>
7. Vendors selling product MUST provide a copy of their AZ Tax ID number and possess an Itinerant Business License. Contact City of Yuma Tax & License Specialist 928-373-5074.
8. **All food vendors, including non-profits, are required** to have a Class 2A:10B:C portable fire extinguisher.
9. **All food vendors who use propane, oil, flame, grease, grill, charcoal, etc. are required** to possess a **Class K Portable** Fire extinguisher.
10. **All food vendors, including non-profits, must adhere** to published "guidelines for temporary and special events food and drink concessions", as set forth by the Yuma County Health District.
11. **FOOD VENDORS** selling food – must have submitted a completed "Temporary and Special Event Food Service Application" with the Yuma County Health District. **\$13 fee per day of event.** For more information, please contact the Yuma County Health District at (928) 317-4584 and/or the City of Yuma Fire Department at (928) 373-4850.
12. Food permit, issued by the Yuma County Health District, must be visibly posted inside the concession booth.
13. No children are allowed in booths with open flames or grills.
14. **It is mandatory that all booths be completely set up ONE hour before the event and all unauthorized vehicles MUST be removed from the plaza one hour before event opening and parked in the designated parking area.** *This is an insurance company requirement. Bollards will be in place. Entry will not be admitted once bollards are up.*
15. Set up is the day of the festival/event, unless states otherwise stated for said event.
16. Check in is required prior to setting up your booth. Upon arrival, call the festival coordinator.
17. Vendor spaces will be clearly marked; vendors are required to stay within these markings.
18. The City of Yuma Heritage Festivals reserves the right for placement of all booths and product. Only

- completed and approved applications, with all required documents will be considered for booth placement.
19. Vendors must unload vehicle and remove vehicle off the street/plaza prior to setting up booth. Unless pre-authorized.
  20. **Vendors shall not drive on the plaza until the event is over, and the majority of patrons have evacuated. DO NOT break down early.**
  21. All Vendors are responsible for cleaning up their booth area during and at the close of the event.
  22. **No leftover food, cooking oils, or grease will be dumped into trashcans or planter areas** – dumpsters will be available at designated locations – check booth placement map.
  23. Consumption and/or possession of alcoholic beverages by vendors and/or workers are prohibited. Vendors will be held responsible for any violations.
  24. All items to be sold at booth must be indicated on application. The Heritage Festival Coordinator must be notified of any changes at least 48 hours prior to festival/event. Should changes in the items to be sold occur without required approval, suspension of the right to set-up a booth for any future events may occur.
  25. NO REFUNDS will be given to vendors who do not show up for festival/event.
  26. CANCELLATIONS/REFUND: The vendor fee is non-refundable/non-transferable.
  27. The sponsors of this event will not be liable for any liabilities whatsoever for the failure to fulfill conditions under which the event is being produced: due to natural causes, act of God, or any other causes beyond the control of the City of Yuma Parks & Recreation Festivals.
  28. No spaces will be held without a complete applications, pre-payment, and the required insurance certificates with endorsements. Full payment is due 30 days prior to event. No applications will be accepted after one week prior to schedule festival/event, without Visa, MasterCard or certified funds.
  29. Payment problems with checks and/or credit cards will result in restriction to cash or money order payment for future shows. **There will be a fee of \$45 for returned checks.**
  30. Each event will limit the number of duplicated merchandise, to ensure vendor success based off projected attendance.
  31. The Festival provides security at the festival site. However, the Festival is not responsible for the security of individual vendor booths. Vendors are responsible to secure their own booths, supplies and equipment.
  32. This is a "rain-or-shine" event and will occur on the scheduled date regardless of weather.
  33. A mandatory vendor meeting will be scheduled two weeks prior to each event. Notice of meetings will be sent via email.

**The Vendor signing this application acknowledges they have read, understand and agree to all the City of Yuma Heritage Festivals Vendor Rules and Procedures and the Vendor Insurance and Indemnify Requirements for the City of Yuma.**

**Heritage Festivals reserves the right to refuse entrance to any said event based on non-compliance with rules and regulations.**

**INSURANCE AND INDEMNITY REQUIREMENTS FOR CITY OF YUMA**  
**FOOD VENDORS SELLING FOOD PRODUCTS**

**PLEASE READ CAREFULLY. THIS IS A LEGAL DOCUMENT THAT AFFECTS YOUR LEGAL RIGHTS.**

**POR FAVOR LEA CUIDADOSAMENTE! ESTE ES UN DOCUMENTO LEGAL QUE AFECTA SUS DERECHOS LEGALES.**

**Standard Hold Harmless Clause for Special Events:** The Event Sponsor by and through the Applicant agrees to indemnify, defend, and hold harmless the **City of Yuma** from any and all claims, demands, suits, actions, proceedings, loss, cost, and damages of every kind of description, including attorney's fees and/or litigation expenses, brought by or incurred by the City of Yuma on account of loss or damage to any property or for injuries or death of any person, caused by, arising out of, or contributed to, in whole or part, by reasons of any act, omission, professional error, fault, mistake, or negligence of employees, agents, or representatives of same in connection with or incident to the performance of this agreement, or rising out of Workers' Compensation claims of employees or volunteers of City of Yuma, Event Sponsor and/or its subcontractor's volunteers or employees. Claims under this section shall not extend to any liability caused by the sole negligence of the City of Yuma or City of Yuma employees.

**Insurance Qualifications:** Without limiting any obligations or liabilities of Event Sponsor, Event Sponsor shall purchase and maintain, at Event Sponsor's own expense, hereinafter stipulated minimum insurance with insurance companies authorized to do business in the State of Arizona pursuant to Arizona Revised Statutes § 20-206, as amended, with an AM Best, Inc. rating of A- or above with policies and forms satisfactory to the City. Failure to maintain insurance as specified herein may result in termination of this Agreement at the City's option.

**Deductibles and Self-Insured Retentions:** Any deductibles or self-insured retentions must be declared to and approved by the City. At the option of the City, the Event Sponsor shall either (1) obtain coverage to reduce or eliminate such deductibles or self-insured retentions as respects the City, its officers, officials, employees, agents, and volunteers, or (2) provide a financial guarantee satisfactory to the City guaranteeing payment of losses and related investigations, claim administration, and defense expenses.

**Additional Insured:** To the fullest extent permitted by law for claims arising out of the work or services of the Event Sponsor, all policies, except Workers Compensation, shall name and endorse the City, its agents, representatives, officers, directors, officials and employees as Additional Insured as specified under the respective coverage sections of this Agreement.

**Waiver of Subrogation:** Event Sponsor hereby grants the City a waiver of any right to subrogation which any insurer may acquire against the City by virtue of the payment of any loss under such insurance. Event Sponsor agrees to obtain an endorsed waiver of subrogation against the City, its agents, representatives, officials, officers and employees for any claims arising out of the work or services of the Event Sponsor, but this provision applies regardless of whether or not the City has received a waiver of subrogation endorsement from the insurer.

**Primary Insurance:** The policies of insurance required under this section are to be primary insurance policies and any insurance policy maintained by the City is considered excess insurance. The existence of excess insurance policies should in no way be construed to limit the requirements of insurance described herein. In the event, any of the above insurance policies are written on a "claims made" basis, coverage must extend for two years past completion and acceptance of the work or services as evidenced by annual Certificates of Insurance.

**Evidence of Insurance:** Before the commencement of any services, Event Sponsor shall provide the City with suitable evidence of insurance in the form of certificates of insurance and a copy of the endorsements as required by this Agreement, issued by Event Sponsor's insurance as evidence that policies are placed with acceptable insurers as specified herein and provide the required coverages, conditions and limits of coverage specified in this Agreement and that such coverage and provisions are in full force and effect. The City shall reasonably rely upon the certificates of insurance and declaration

page(s) of the insurance policies as evidence of coverage but such acceptance and reliance shall not waive or alter in any way the insurance requirements or obligations of this Agreement. Failure to provide required coverage and failure to comply with the terms and conditions of this Agreement shall not waive the contractual obligations herein. Moreover, failure to provide evidence of required insurance as set forth below shall delay payment for services rendered. If any of the policies required by this Agreement expire during the life of this Agreement, it shall be insurer's responsibility to forward renewal certificates and declaration page(s) to the City thirty (30) days prior to the expiration date. All certificates of insurance and declarations required by this Agreement shall be identified by referencing the event title and date, and this Agreement. All policies and forms must be satisfactory to the City.

**The Certificate Holder must be named as follows:** City of Yuma, Yuma, Arizona

**All certificates are to be sent to:**

City of Yuma,  
ATTN: Administration  
One City Plaza  
Yuma, AZ 85364-1436

**A. Commercial General Liability**

\_\_\_\_\_ Initial Event Sponsor shall maintain limit no less than \$1,000,000.00 per occurrence for bodily injury and property damage, and an aggregate limit of \$2,000,000.00. If Event Sponsor maintains higher limits than the minimums shown above, the City requires and shall be entitled to coverage for the higher limits maintained by the Event Sponsor.

**B. Worker's Compensation and Employers' Liability**

\_\_\_\_\_ Initial Event Sponsor understands and agrees that Event Sponsor's employees, agents, and directors, are not serving as employees, agents, or partners of the City in any manner and therefore are not entitled to any of the City's industrial benefit coverages, including Workers' Compensation coverages. Event Sponsor acknowledges that any injury its employees sustain in the performance of this Contract will be not be eligible for industrial benefits and any necessary treatment will be Event Sponsor, or Event Sponsor's insurer's, sole responsibility. Event Sponsor shall notify its insurance carrier that Event Sponsor has waived subrogation against the City, and the City's employees, agents, officers, and officials with regard to Worker's Compensation and Employers' Liability.

**INDEMNIFICATION:**

\_\_\_\_\_ Initial I \_\_\_\_\_ am an authorized representative of the event sponsor and to the fullest extent allowable by law, Event Sponsor agrees to indemnify, defend, and Initial hold harmless the City, and its departments, agencies, agents, officials, officers, directors, employees, and volunteers (collectively "Indemnitee") for, from and against any and all claims, liabilities, demands, damages, losses, and expenses, including attorneys' fees and litigation expenses, to which Indemnitee may become subject, under any theory of liability whatsoever, (collectively "Claims") whether real or asserted, resulting from and/or arising out of Event Sponsor's intentional, reckless, or negligent acts, directives, mistakes, errors, or omissions in performance or non-performance of any provisions of this Contract, except to the extent such Claims arise out of or are based upon the acts, mistakes, errors, or omissions of Indemnitee. This indemnification provision shall apply to any and all any intentional, reckless, or negligent acts, mistakes, directives, errors, or omissions of Event Sponsor's departments, agencies, directors, officers, employees, volunteers, contractors, sub-contractors, and independent contractors, whether employed directly or indirectly by Event Sponsor.

The amount and types of insurance coverage required above are minimum amounts and do not limit the scope of indemnity required.

Applicant Printed Name \_\_\_\_\_

Signature of Authorized Representative \_\_\_\_\_ Date \_\_\_\_\_

**Heritage Festivals BBQ & Brew Festival**  
**BEST IN THE DESERT SOUTHWEST KCBS Licensed Competition Schedule:**

**Meat Inspection:** Friday at 9:00 am

Saturday 11:55 A.M.—12:05 PM  
**Chicken** category is turned in and judging begins.

Saturday 12:55 PM—1:05 PM  
**Pork** category is turned in and judging begins.

Saturday 12:25 PM—12:35 PM  
**Pork Rib** category is turned in and judging begins.

Saturday 1:25 PM—1:35 PM  
**Brisket** category is turned in and judging begins.

**2018 KCBS Rules and Regulations**

**The Kansas City Barbeque Society**

**2519 Madison Ave. Kansas City, MO 64108 Phone: 816-765-5891**  
**or 1-800-963-KCBS Fax: 816-765-5860E-Mail: info@kcbs.us www.kcbs.us**

**CREED: Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, KCBS Contest**

- 1) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at KCBS sanctioned events.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. When the contest organizer supplies the meat, the contestant is not required to enter only that

meat, the single exception is when an organizer provides all four (4) meats. If an organizer provides all four meats it must be in a fair and equitable manner with regards to quantity, quality and distribution. Additionally, the organizer must specifically address on the team application how the meats will be distributed, the quantities of the meat to be provided, and when the meats will be distributed. If after receipt of their meat a team believes their meat is spoiled they should bring it to the attention of the reps. If the reps agree, the organizer must have additional meat on hand, of the same brand and quality, to replace. Contests providing all four meats must be approved by the BOD and not approved by the office. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

8) Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.

10) The Four KCBS Meat Categories:

**CHICKEN:** Chicken includes Cornish Game Hen and Kosher Chicken.

**PORK RIBS:** Ribs shall include the bone. Country style ribs are prohibited.

**PORK:** Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.

**BEEF BRISKET:** May be whole brisket, flat, or point. Corned beef is not allowed.

11) Judging typically starts at Noon on Saturday.

The four (4) KCBS categories will be judged in the following order:

CHICKEN NOON, PORK RIBS 12:30 pm, PORK 1:00 pm, BEEF BRISKET 1:30 pm

Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cooks packet well in advance of the contest and be confirmed at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.

12) Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

13) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

14) Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.

15) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all

Judges and disqualified.

16) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.

17) 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 device(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. First aid is not required to be provided by the contest, except at the election of the contest organizer.
- f. Prior to cooking, meat must be maintained at 40° F or less.
- g. After cooking, all meat: Must be held at 140° F 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
- h. 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.

18) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

**CAUSES FOR DISQUALIFICATION & EVICTION** of a team, its members and/or guests:

A cook team is responsible jointly and severally for its head cook, its team members and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the KCBS Cook's Rules above, save and except #9 – 13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

**JUDGING PROCEDURES**

KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re- numbered by the KCBS Contest Rep or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge the contest. To prevent a team's food from landing on the same judging table twice in any type of KCBS sanctioned contest, the use of only three tables of judges should only occur when all other options have been exhausted. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred .The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 5) A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6) The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness - 1.1428.
- 7) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used. 7a. In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all KCBS purposes.
- 8) Total points per entry will determine the champion within each meat category.
- 9) Cumulative points for only the four (4) KCBS categories will determine Grand Champion and Reserve Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies. No prize monies can be withheld for non-participation in ancillary categories

**ACKNOWLEDGEMENT: The Vendor signing this application acknowledges they have read, understand and agree to all the City of Yuma Heritage Festivals Vendor Rules and Procedures, the Vendor Insurance and Indemnity Requirements for the City of Yuma, as well as the KCBS Rules & Regulations.**

Applicant Printed Name: \_\_\_\_\_ Competition Team Name: \_\_\_\_\_

Signature of Authorized Representative \_\_\_\_\_ Date \_\_\_\_\_