



General Details:

- Mandatory Head Cook's meeting will be held approximately two weeks before the event. Meeting details are TBD and will be sent to teams once they are finalized. ALL Head cooks are required to attend for rules, explanations, and Q&A.
 - Participation is mandatory.
- Event opens to the Public: Saturday, May 4, 2024, from 12:00 pm to 6:00 pm
- Location: BUC DAYS - American Bank Center at 1901 N Shoreline Blvd, Corpus Christi, Texas.

Material/Equipment:

- Teams will be responsible for providing the following:
 - Food handlers permits
 - Canopies to cover BOTH cooking and serving areas (max. 20'x20')
 - Crawfish Cooker/s (pot, stand, burner, propane, etc.)
 - Portable fire extinguisher
 - Ice Chests for both cooked and uncooked crawfish
 - Rinse and handwash station (by each team see attached sample)
 - Tables to serve and prepare the crawfish from
- Teams will be provided the following:
 - Live Crawfish
 - Access to water (may not be easily accessible to each cook site). Hoses will not be provided. We recommend you bring potable water for your boiler if you prefer
 - Serving boats, serving gloves, and sanitary products
 - Waste disposal



Set-up/Teardown:

- Set-up: **FRIDAY**, May 3, 2024, 8:00 am to noon.
Delivery of equipment and initial set-up. No vehicular access after noon and all vehicles must be removed from the premises.
- Final Set-up: **SATURDAY**, May 4, 2024, 6:00 am to 10:00 am.
All equipment/goods will be required to be “walked or carted in”. **NO** vehicular traffic allowed; team access only, no guests.
- Teardown: **SUNDAY**, May 5, 2024, from 6:00 am to 9:00 am.
NO vehicular traffic allowed after 9:00 am.
- Each team will have a 20’x20’ area for set up and each team will have a designated location per attached map. Hold downs will be required (staking is not an option).
- There will be a security guard onsite Friday and Saturday nights to ensure all equipment is secure.

Alcohol Rules:

- **NO** outside alcohol will be permitted on the premises.
 - Outside alcohol will result in the team being disqualified, escorted off premises and banned from future Crawfish for a Cause events. Other repercussions may occur.
 - Due to TABC Restrictions, this is a critical issue
- Discounted cases of beer will be available for sale to the cook off team.
 - Available for consumption by the 7 designated cook-off team members only
 - If alcohol is given to public or other non-cook team members, the cook team will be disqualified and escorted off premises
 - Due to TABC Restrictions, this is a critical issue



Cooking for Public Information:

- Each team will be responsible for cooking a portion of the crawfish for the event.
 - Approximately 500+ pounds (per team) will be required
 - Total amount will depend on attendance; additional pounds may be required
- The public enters at 12:00 pm, first batch must be ready.
- Crawfish trailer will be onsite by 9:00 am. Please bring a push cart, dollie, etc. to transport crawfish to your team area.
- The event ends at 6:00 pm; cooking should conclude at approximately 5:00 pm.

Food Handlers:

- Each team must have a captain or participate with a valid food handlers license.
- See attached form if you need to obtain a food handlers license.
- A copy of the license must be provided by Monday, April 29, 2024, by 2:00 pm.
 - Send a copy to jbaugh@victorybuildingteam.com
- A copy must remain onsite during the event.
- All cooking, preparation, and serving must occur under the tent.

Rinse and Handwash Station:

- Each team must have a handwash station provided and set up by the team.
- The station must include a jug and nozzle of clean water, hand soap, and paper towels along with a trash receptacle for waste.
- The station must be stocked and maintained during the event.



Judging:

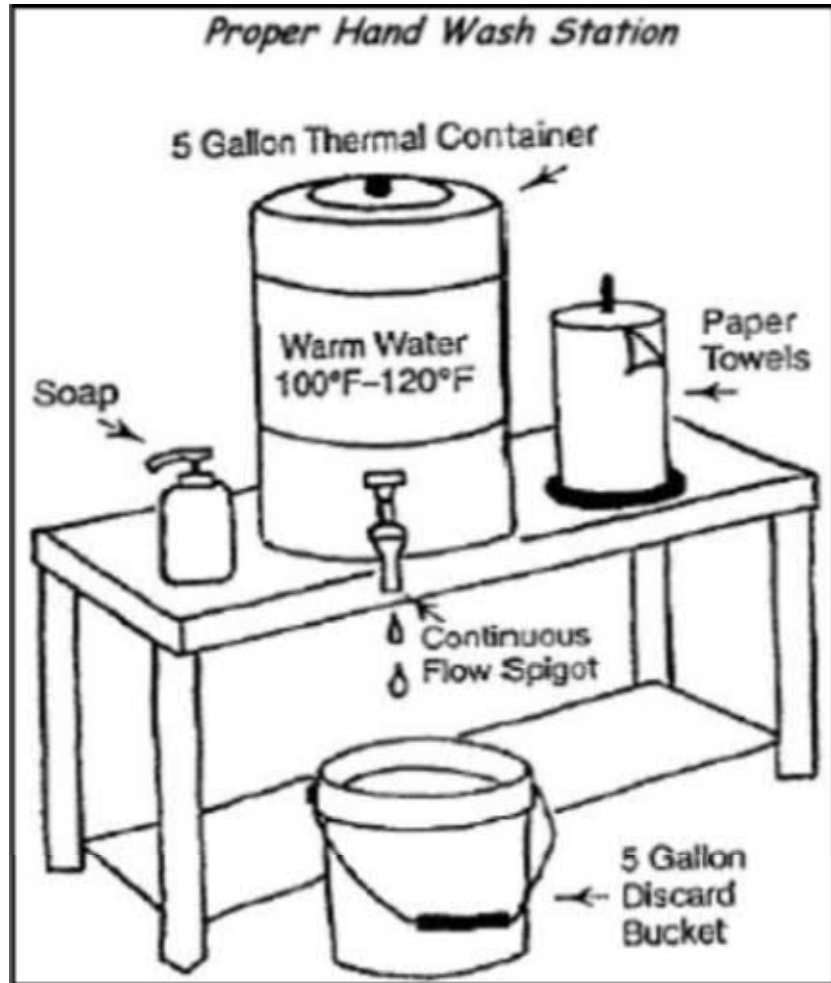
- Turn-in window is 1:15-1:30 pm. No turn-ins will be accepted after 1:30 pm.
- Turn-in location will be announced at the Saturday morning cook's meeting.
- Panel judging will begin at 1:30 pm. The judging panel will consist of randomly selected individuals (general public). Judging will be anonymous and judges will not know which teams they are scoring.
- Judges will score each individual entry based on the criteria shown below with a possible total for 35 points per judge. Total scores from each judge will be combined to determine winners.
 - Judging Criteria:
 - Taste/Spice, 15 points
 - Texture, 10 points
 - Ease of Peel, 10 points
- In the event of a tie, total score of the "taste" category will be the tiebreaker. Should a tie continue, the total score of the "texture" category will be the tiebreaker
- Teams are required to turn in 10 containers (supplied by the cook-off) with 3 crawfish per container. All garnishes and condiments are prohibited; nothing is allowed in the container but the crawfish. Judging containers shall be clean and free of any markings. Marked containers may be disqualified at the CCCC committee's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers provided by the CCCC committee will be utilized for product turn in.
- Prizes:
 - First Place: Trophy and \$3,000
 - Second Place: Trophy and \$2,000
 - Third Place: Trophy and \$1,000
 - Fourth Place: Trophy and \$750
 - Fifth Place: Trophy and \$250
 - People's Choice: Trophy and free entry into the 2025 event (\$500 value)



Misc. Rules/Clarification:

- This is a family friendly charity event. Please act accordingly and follow the rules.
- This event will provide entertainment, but each team may provide a radio for their area. It must not be loud or obscene music. The event will make that determination.
- Crawfish provided will be pre-washed and “pot ready.” Should the team further wish to rinse or wash their crawfish, the team must make arrangements to pick up their crawfish early and wash offsite. There will not be a place to wash crawfish onsite.
- All used boil water will be disposed of (after the event) by CCCC into specified waste receptacles. If you dispose of your boil water on the ground, you will be charged a clean-up fee.
- The teams will only serve crawfish to the public attendees. Should you cook anything else in your boil, you may only consume sides for you and your team.
- The event is rain or shine, and entry fees are non-refundable.
- Team members must be 18 years or older. All participants must sign the “Team Participation and Liability Waiver” prior to event day.
- Propane and fuel tanks shall be in good working order and within code as per federal and state standards.
- No electrical power will be provided to the team cooking areas.
- Each team is responsible for keeping their cooking area clean and free of ground debris. Care must be taken to avoid spills. Crawfish peels should be disposed of in garbage bins. Failure to comply will result in disqualification and/or a clean-up fee.
- Each team is REQUIRED to have a portable fire extinguisher at their boiling site.

Proper Hand Wash Station





ALL FIELDS MUST BE COMPLETED IN ORDER TO BE ACCEPTED

Team Name: _____

Team Captain: _____

Email Address: _____

Phone #: _____

Team Roster: 1) _____ (Team Captain)
 2) _____
 3) _____
 4) _____
 5) _____
 6) _____
 7) _____

Entry Fee: \$600

For more information:
Jeremy Baugh (361) 688-8620 Rafa Mena (361) 480-7606
Teysha Dougherty (361) 563-1762

Team Captain Signature

Date

For Office Use Only:

Date Rec'd: _____	Payment Type: _____
Rec'd By: _____	Team # _____