

GIRLS' HAVEN GUMBO COOK-OFF

OFFICIAL RULES AND REGULATIONS

I. FOOD PREPARATION

- A. Preparation of Competition Gumbo must be done on site. All food will be inspected by Health Inspectors the morning of the cook-off. This includes vegetable chopping. The only exception will be if the vegetables were chopped or bought from an approved, inspected kitchen such as a restaurant. If this is done, you must have proof, such as a receipt. Meats must be USDA inspected and the stamp must be visible. Oysters are not recommended due to the way they must be handled. If oysters are used they must be kept at 32°F (colder than standard ice will keep)
- B. **No electricity will be available.** Foods must be cooked on LPG or bottled gas stoves. *Health department* requires that you have a *fire extinguisher* in your cook area.
- C. All teams must prepare at least 20 GALLONS of gumbo. The Beaumont Health Department has several guidelines each team must follow to insure a healthy and delicious bowl of gumbo.
- D. A list of ingredients should be available.
- E. Water for cooking will be available the day of the event. Each team must provide a cleaning station in the booth.
- F. **ALL LEFTOVER GUMBO AND INGREDIENTS MUST BE CARRIED OFF THE PREMISES.**
- G. **TEAMS MUST PREPARE AND BRING THEIR OWN RICE**
- H. We will not provide ice.
- I. City of Beaumont Health Department Guidelines
 - 1. Hair Restraints (caps or hairnets)
 - 2. 3 compartment sink or tub for washing, rinsing and sanitizing utensils. Dish detergent
 - 3. Bleach for sanitizer
 - 4. Chemical test kit to check sanitizer (strips can be purchased)
 - 5. Metal-stem food thermometer (0-220°F)
 - 6. Hot water source
 - 7. Container with spigot for delivering hot water (used for hand washing)
 - 8. Bucket to catch waste water from hand washing
 - 9. Hand soap
 - 10. Paper Towels
 - 11. Potable (drinking) water – enough for all uses
 - 12. Thermometers for refrigerators or coolers
 - 13. Cloths stored in sanitizing bucket
 - 14. Table covering
 - 15. Fire Extinguisher
 - 16. Cold foods keep at 45°F or below
 - 17. Cook all foods to at least 165°F
 - 18. Hold hot food at 140°F or above
- J. Pour all waste into designated containers, not on the ground.
- K. Use a thermometer to check food temperatures frequently
- L. No eating, drinking, smoking in food preparation area
- M. All Health Department Requirements must be met for Health Inspection between 6:00am and 7:00am.

II. BOOTH SETUP

A. Organization

1. Please insure that the booth registration, all correspondence, etc., carries an organization name and the responsible officer or event chairperson. We will send correspondence to teams after the cook-off and we need accurate information in order to reach you.
2. Request for certain booth areas will be honored when possible. Entry forms and fees must be in the possession of Girls' Haven before booth assignments can be made.
3. All teams may set up and decorate booths starting the evening before. Girls' Haven will not be responsible for items set up on the premises overnight.
4. Girls' Haven or its agents will not be responsible for items left on the premises after the event.

B. Litter

1. We ask that each booth holder be responsible for their area. Containers will be provided.

C. Vehicles

1. Vehicles will be allowed inside the cook-off area for unloading but must be cleared from gated area by 9:00 a.m.
2. Vehicles may not block entry or exit.
3. Any vehicles brought in for unloading must be unloaded and removed from the gated area ASAP.
4. Vehicles will not be allowed back into the cook-off area until event is over.
5. Booths must be cleared immediately following the event.

D. Security

1. Security will be provided the day of the event. However, **Girls' Haven, its agents, employees and/or assigns will not be responsible for any damage, loss, pilferage or theft at any time during or after the cook-off.**

E. Team Responsibilities

1. Please cover your table with some type of tablecloth that can be cleaned with water.
2. Your own gas cooker and pot large enough for 20 gallons of gumbo. Remember to bring enough fuel.
3. The Beaumont Health Department requires that you have a fire extinguisher inside your booth
4. You must provide and prepare your own rice
5. Hats, aprons, etc. Be creative!
6. Paper towels
7. A 6oz ladle for gumbo and a 2oz scope for rice.

F. Girls' Haven Responsibilities

Girls' Haven will provide the following. These supplies will be made available at the Team Meeting the morning of the event.

1. Water (for gumbo)
2. Bowls
3. Spoons
4. Crackers
5. Napkins
6. One table for a 10'x10' space and two tables for a 10'x20' space
7. Health Department approved cleaning stations

- G. First, Second and Third place awards will be presented to the team with the **Best Booth Theme.**

III. HOURS

- A. There will be a **Team Meeting at 6:00am**, the morning of the event. Please have one person from your team at the meeting. This is when you will receive your team supplies.
- B. The event will be open to the public from **11:00am to 6:00pm.**
- C. Judging will be announced between **5:00 and 5:30pm**, and clean up from 6:00 until 8:00pm.
- D. **All booths must commit to remaining open the entire length of the Gumbo Cook-off.**

IV. JUDGING

- A. Containers will be provided for judging sample, with a number on it. All judging will be done by this number. Judges will not know the identity or the booth number of the gumbo judged.
- B. Please do not put rice in your sample.
- C. Any situation where a “tie” may arise will be judged by judges in a run-off
- D. Categories
 - 1. Seafood Gumbo
 - 2. Poultry Gumbo (may also have sausage or tasso)
 - 3. Combination (Seafood and Poultry)
- E. Judges will be divided into three groups so that each judges a different category
- F. Each judge will have a critique sheet for each gumbo
- G. Grading System
 - 1. 5- Excellent
 - 2. 4- Very Good
 - 3. 3- Average
 - 4. 2- Below Average
 - 5. 1- Unpalatable
- H. Categories
 - 1. Appearance
 - 2. Aroma
 - 3. Consistency
 - 4. Taste
- I. Awards
 - 1. Seafood: Best, 2nd and 3rd
 - 2. Poultry: Best, 2nd and 3rd
 - 3. Combination: Best, 2nd and 3rd
 - 4. Booth Theme: Best, 2nd and 3rd
 - 5. Grand Champion
 - 6. People's Choice

V. CODE OF CONDUCT

- A. **DRESS** - Participants should dress appropriately for service at a family event. Shirt, shoes, and shorts, pants, or skirt should be worn at all times. T-shirts may not contain any obscene or inappropriate messages or slogans.
- B. **ALCOHOLIC BEVERAGES** - If you choose to drink alcoholic beverages, remember this is a family event. Please act responsibly.
- C. **BEHAVIOR** - Foul language and suggestive body language are inappropriate and will not be tolerated.
- D. **GENERAL** - Girls' Haven wishes to project an image that is appropriate for family patronage. Participants are asked to behave in a manner of which we can all be proud.

If you have any questions regarding rules, contact: Jade Rayburn 409-658-4699 or Joe Cascio at 409-880-2725.

CITY OF BEAUMONT'S HEALTH GUIDELINES

1. Hair restraints (caps or hairnets)
2. 3 Compartment sink or 3 tubs
(For wash/rinse/sanitizing of utensils)
- Dish Detergent
- Bleach for sanitizer (1tsp of bleach to 1 gallon of water)
- Chemical test kit to check sanitizer
3. Metal-stem food thermometer (0-220F)
4. Hot water source
5. Container with spigot for delivering hot water (Use for Hand washing)
- Bucket to catch waste water (From Hand washing)
- Hand soap
- Paper Towels
6. Potable (drinking) water (enough for all uses)
7. Ground Covering (if not on concrete or asphalt)
8. Overhead Covering (tent or awning if not in self-contained trailer)
9. Thermometers for refrigerators/coolers
10. Cloths (Stored in a sanitizing bucket)
11. Table Covering
12. Fire Extinguisher

***Cold Foods: Keep at 45F or below*

***Cook all foods to at least 165F*

***Hold Hot food at 140F or above*

Things to remember:

Pour waste water into designated containers, not on the ground; use thermometer to check food temperatures frequently; no eating/drinking/smoking in food prep area.

Have all items above ready by set-up time on application!

Girls' Haven Gumbo Festival Awards

Categories:

1. Poultry Gumbos (may also have sausage or tasso)
2. Seafood Gumbos
3. Combination (Seafood and Poultry)

We plan to divide the judges into three groups so that each group judges a different category.

Judging Criteria: Each judge will have a critique sheet for each gumbo. Gumbos will be brought to the judges in a separated area and will be numbered.

Grading System

- 5 – Excellent
- 4 – Very good
- 3 – Average
- 2 – Below Average
- 1 – Unpalatable

Categories

- Appearance
- Aroma
- Consistency
- Taste

Awards: In addition to the categories below awards are given for Grand Champion and People's Choice.

Poultry Gumbo	Seafood Gumbo	Combo Gumbo	Booth Theme
Best	Best	Best	Best
2 nd Place	2 nd Place	2 nd Place	2 nd Place
3 rd Place	3 rd Place	3 rd Place	3 rd Place

