

Sausagefest 2023 hosted by Albury Apex Club

4 & 5 November 2023

46 Fallon Street

ALBURY NSW 2640

Please complete the tables below to secure a space in the barbecue competition. An event manager will make contact and provide an invoice to secure your space.

Please return forms to lukemanrc@outlook.com

ENTRANT NAME (individual)	
ADDRESS	
EMAIL	
CONTACT NUMBER	

Please select which competitions you will be competing in. All competition categories are listed in the terms and conditions.

SCA	Steak	\$150.00	
SCA Bacon, Burgers, Hotdogs, Chicken Wings	Ancillaries	\$25.00	

Terms & Conditions

Location

Albury Racing Club 46 Fallon Street ALBURY NSW 2640

EVENT Coordinator

Luke Fraser **M** 0499901858 **E** lukemanrc@outlook.com

Event Timetable

Friday 3 Nov 2023 12pm - 6pm: Bump-in

Note: All teams competing must cook out of team site. Multiple Entries are allowed per site.

Saturday 4 Nov 2023 8am-9.30am: Bump-in (cars offsite by 9.30am SHARP)

10am: Team Briefing, ABA & SCA – Members Lounge (upstairs) ***All team members must attend.**

10am-12noon - Team site Inspections

10.30am - Cooking Starts SCA - Gates open to the public

12noon - Cooking Starts ABA

1-1.30pm - Wings –SCA

2-2.30pm - Burger -SCA

3-3.30pm - Steak –SCA

4-4.30pm - Bacon –SCA

5-5.30pm - Hot Dog -SCA

8pm - Awards

*Only competitors are allowed on site overnight. All accommodation must be within your allocated site.

Cost of Entry

\$150 Includes entry into the **STEAK** category.

\$25 Includes entry into the **ANCILLARY** categories.

Refunds are not available less than 60 days from the event.

Cash AND Prizes

Steak - 1st \$1,000, 2nd \$500, 3rd \$250 + Trophies

Burger - 1st \$500, 2nd \$100, 3rd \$50 + Trophies

Wings - 1st \$500, 2nd \$100, 3rd \$50 + Trophies

Bacon - 1st \$500, 2nd \$100, 3rd \$50 + Trophies

Hot Dog - 1st \$500, 2nd \$100, 3rd \$50 + Trophies

Categories

STEAK – Albury Apex will supply 2 x Rib Eye Steaks.

BURGER - Turn in 2 whole Full-size burgers.

WINGS - Must turn in 6 drummies and 6 flappers.

BACON - 6 portions of any dish with bacon as the hero.

HOT DOG - Turn in 2 whole Full size Hot Dogs or 6 mini.

Full rules please refer to steakcookoffs.com (rules)

PLEASE NOTE

All teams competing must cook out of team site, multiple entries are allowed per site. No teams are allowed to sell food or product at their cooking area. All associated electrical equipment must have a current test tag. During opening hours, the event is a licensed venue. No outside Alcohol is allowed during these hours. A wash-up station and ash bin will be provided.

Terms of Entry

By entering the Contest, each entrant forever and irrevocably releases and holds harmless the event organisers, its parents, subsidiaries and affiliates, and their respective agents, advertising and promotion agencies, Contest partners and prize suppliers, and all of their respective employees, officers, directors, shareholders, affiliates, and agents from and against all claims, damages, or liabilities arising in whole or in part, directly or indirectly, from (a) entrant's participation in the Contest, or Contest related activities or events, (b) entrant's Submission, (c) entrant's representations and agreements in these Official Rules, and (d) entrant's award, receipt, or use of any prize awarded in the Contest. The event organisers and the SCA reserve the right, at their own sole discretion, to terminate, modify, or suspend the Contest at any time.

Food Safety Guidelines

This is a General Guide only. Please consult with Event Promoter for specific 'Rules' applicable in the Town/City/State/Country per event as required.

- Uncooked meats must be always stored at or below 5 degrees Celsius.
- If using ice to keep meats cold, ice must be on top and fully always covering the meat.
- All raw food must be wrapped, covered, or placed in sealed washable containers whilst being transported and held at the event prior to cooking.
- Vehicles and containers used for transportation of food must be kept clean and in good repair and food must be separated from other items such as cleaning materials, chemicals, animals, and other non-food items.
- Thermometers must be available and used to always monitor food temperature.
- When handling and preparing foods, gloves must be worn, or hands must be regularly washed to limit bacteria and other foreign objects entering the food/cooking process.
- Safe holding temperatures for hot foods are above 70 degrees Celsius, noting that foods stored at between 5 and 60 degrees Celsius are far more susceptible to bacteria growth and harm to humans.
- Note the nearest washing up area on site at a competition and regularly clean all used cooking equipment with the appropriate strength cleaning solution or sanitiser.
- Smoking inside the cooking or preparation area should not occur.
- Ensure appropriate measures are taken to keep preparation or cooking areas clean and clear of flies, insects, or other pests.

NOTE: Poor food safety practices may result in the SCA Head Judge excluding the team from competing, excluding a particular meat or food from being handed in or warnings given as required and at the sole discretion of the SCA Head Judge.

Mandatory Items team checklist

- Hand Soap
- Sanitiser for general cleaning
- Latex or rubber gloves
- First aid kit
- Dish cloths
- Disposable or washable containers

- Washable cutting boards
- Esky, cooler or fridge for meat/ingredients storage
- Apron per cooking team member
- Paper towel
- Water bucket
- Lined waste bin
- Charged and in date fire extinguisher.
- Digital meat thermometer
- Washable portable table

By completing this form all individuals and/or team members accept the terms and conditions of Sausagefest 2023 hosted by the Apex Club of Albury.