

MBSC Smoke on the Beach is a BBQ Competition sanctioned by the SBN BBQ Network. All proceeds from the event are for the benefit of Myrtle Beach Shrine Club and are not tax deductible.

Teams are responsible for observing prudent temperature and sanitary requirements as specified by SCDHEC. You may access a copy of the SCDHEC guidelines for food service at special events at the following web link or by visiting your local SCDHEC office for a hard copy of the information. Go to www.scdhec.gov/food and click on Regulation 61-25. Be sure to look at Chapter 9 (specifically 9-9) for event specific information. Also, look through their fact sheets listed on www.scdhec.gov/food for great food safety information. PLEASE BE ADVISED – AN EVENT AUTHORIZATION FORM WILL BE SUBMITTED TO SCDHEC WITH YOUR INFORMATION – THIS DOES NOT MEAN THERE WILL BE AN INSPECTION, BUT YOU SHOULD ALWAYS BE PREPARED.

All teams in MBSC Smoke on the Beach BBQ Contest must be registered and paid to compete in the contest. You may season or prepare the meat as you see fit, however; <u>all entries must be prepared and cooked at MBSC Smoke on the Beach Contest in the designated cooking area.</u>

Festival Rules – In addition to SBN guidelines SBN Guidelines are available online at www.sbbqn.com or email mbscsmokeonthebeach@gmail.com to have a copy emailed to you.

- Each team will consist of a Pitmaster, Alternative Pitmaster and as many assistants as the Pit Master deems necessary.
- Each team will provide a grill/cooker to be used exclusively by that team within the confines of the team's assigned cooking space as well as their own tent, tables, chairs, display units, extension cords and lighting. If participating in the Wing Competition each team shall supply their own plastic plates, bowls, cups, napkins, and utensils required for serving food to the public.
- Each team will pick up the butts at the designated time. Ribs, seasonings, items for Anything Butt, cooking and serving equipment will be furnished by the cooking team.
- All seasoning and cooking shall be done within the confines of the team's assigned cooking space.
- Registration fee includes a 15 X 25 space. Additional space can be purchased for \$50.00 on a first-come basis
- Used cooking oil/grease shall be disposed of in a manner approved by the health department. Dumping of grease on or around the Festival Site will result in a \$500 penalty from the City and will be payable prior to leaving the event. It is required that you put down covering (grease mat) if you are using grease or oil.
- Wastewater containers must be used. Do not pour wastewater down the storm drains or on to the ground.
- Soap and water must be used wo wash hands. Hand sanitizers can be used but only as secondary cleaning action. Use of disposable food handling gloves is required.
- Cooking space should be maintained free of rubbish. Trash containers are available.
- Each Cooking Team must have an approved fire extinguisher on hand.
- Contestants must adhere to all fire, health, and other codes whether local, county, state or federal.
- All contestants are expected to respect the rights of other teams. Profane language or infringement on another team WILL NOT BE PERMITTED.
- All teams must comply with the City's quiet hour ordinance, and therefore the use of radios or amplifying equipment will not be allowed during quiet hours of 11:00 pm and 7:00 am.
- All teams must comply with the City and State alcohol laws.
- There is no rain date for MBSC Smoke on the Beach and no refunds.



Prize Information:

BBQ Competition*

1st Place \$2500 2nd Place \$1700 3rd Place \$1200

Grand Champion

\$500 to winning team (in order to qualify, you must participate in the rib competition)

Rib Competition (Additional Entry Fee \$50.00)

Competition pays two spots. Winner takes 2/3 of Entries, 2nd Place takes 1/3 of entries

Anything Butt Competition (People's Choice)

1st Place \$800 2nd Place \$500 3rd Place \$300

BBQ Competition (People's Choice by Ticket - Saturday only)

1st Place \$1500 2nd Place \$1000

Proceeds are for the benefit of Myrtle Beach Shrine Club and are not tax deductible.

Additional Information:

<u>Check In and Meat Pick Up:</u> Friday, May 10, 2024 11:00am to 4:00pm. Teams will be allowed to set up immediately after receiving their meat.

Cooks Meeting: Friday, May 10, 2024 4:00 pm at the stage.

<u>Anything Butt Competition:</u> Friday, May 10, 2024 Starting at 5:00pm. Competitors are responsible for all ingredients for items prepared. Samples to be sold to the public using tickets for payment. Winner to be chosen by people's choice and will be announced at Awards Ceremony on Saturday. Judging will be at 7pm.

<u>People's Choice BBQ Competition:</u> Saturday, May 11, 2024 starting at 11:00AM. Competitors are responsible for all BBQ prepared. Sandwiches to be sold to the public using tickets for payment. Winner to be chosen by people's choice and will be announced at the Awards Ceremony on Saturday.

Competition BBQ Judging - Saturday, May 11, 2024

Meat Turn In Times:

Boston Butt 9:00 AM

Remaining BBQ becomes the property of MBSC Smoke on the Beach for sale to the public

Ribs 10:00 AM

Awards will be announced from the Main Stage at the Old Pavilion Site at approximately 5:00PM

Competition Teams will be located (in order of registration) in the Old Pavilion Site, Myrtle Beach, SC.

Applications for competition teams will be taken until the week prior to the contest; however, the later your registration the less likely your team is to have access to power and water.



BBQ COMPETITION REGISTRATION FORM

BBQ Team Name:		Team Member Names:
Pitmaster Name:	Alternate Pitmaster Name:	
Address:	Address:	
Cell Phone #:	Cell Phone #:	
E-mail Address:	E-mail Address:	
based on a 15 X 25 area to connect to power an	a. Electric outlets and water connections and/or water source. Teams should bring the	ds and other supplies needed for set-up. Pricing is re available, and assistance will be provided, if needed neir own, at least 20 foot, outdoor rated and grounded your set up requires access to power and/or water.
Pulled Pork Competitio	n Yes 🔲 No 🗀	
Ribs Competition	Yes No	
Competition Team Co	ost: \$250.00 per cooking team	

There is an additional charge of \$50 for ribs competition and team must supply ribs.

To be eligible for Grand Champion you must participate in the Ribs Competition.

Please make checks payable to Myrtle Beach Shrine Club



2024 Liability Hold Harmless Indemnification Agreement

Name of Registered Entrant:
For and in consideration of the benefits to be derived from participating in MBSC Smoke on the Beach and notwithstanding anything herein to the contrary, I, on behalf of the individuals making up the registered named entry, hereby acquit and forever discharge, indemnify and hold MBSC Smoke on the Beach and Omar Shriners, its successors and assigns, its employees, officers, officials, agents, and/or representatives, free and harmless from and against any and all actions, causes of action, liabilities, losses, claims, demands, suits, damages, costs, judgments, and/or expenses of any kind or nature, including the payment of reasonable attorney's fees, resulting from any and all known and unknown, present or future, anticipated or unanticipated injury to or destruction of tangible property, or resulting in personal injury, sickness, disease, up to and including death resulting from or in any way arising out of the negligence, errors, omissions, or willful participation in the MBSC Smoke on the Beach.
Such losses, liabilities, expenses, damages and/or claims shall include but not be limited to, civil or criminal fines or penalties, a taking, whether direct, indirect or inverse, of for loss of use and/or service, personal injury, death, libel, slander, and attorney's fees in the underlying action through all level of appeals.
Should MBSC Smoke on the Beach or Omar Shriners be named in any suit, action or claim under the terms thereof, the above named registered entrant shall appear and defend MBSC Smoke on the Beach and Omar Shriners to the extent of its indemnification obligation hereunder, provided that MBSC Smoke on the Beach or Omar Shriners shall have the right to appear and defend such action or claim on its own behalf. The foregoing indemnity shall survive the expiration of the Agreement.
Cooking sites must be left clean and all debris removed. Should the cooking site not be left clean, a penalty charge will be assessed to the cooking team to cover the cleaning charges.
The undersigned hereby affirms that he or she is authorized to act for and bind the registered entrant, group, organization or person(s) participating in MBSC Smoke on the Beach.
Name of Entrant (Print):
Signature of Entrant
Date:

Mail Completed Form with payment to:
Smoke on the Beach
Attn: Rusty Watson
P.O. Box 786
Myrtle Beach, SC 29578