



**“Lamesa’s Original
Chicken Fried Steak Festival”
ENTRY FORM FOR COOKOFF CONTEST!!!**

Name:

Address:

Phone #:

\$50.00 per entry (non-refundable)

Cash Prizes

\$600.00 1st Place

\$400.00 2nd Place

\$200.00 3rd Place

Peoples Choice award \$50.00

For any questions contact:

Beverly Beaty @ 806-759-8055

Or

Brian Beck @ 806-200-1554

Please return form with payment to:

Attn: Chicken Fried Cook-off Contest

123 Main Ave

Lamesa, Texas 79331

April 25, 2026 Schedule

8:00am - Setup cooking sites

9:00am - Cooks Meeting

**Cooking may begin after cooks
meeting**

1:00pm – Turn in time

5:00pm - Awards

Lamesa's Chicken Fried-Steak Festival Cook-off

Rules & Definitions

COOKED ON SITE- all meat will be furnished by the contestant. No premarinating, pre-soaking or pre-spicing prior to Promoter Official START time. Meat will be prepared from scratch within the time constraints of the cook-off. Promoter will advise the "START" time.

TURN IN TIMES - Turn-in times shall be posted on site and announced in the cooks meeting. Head Judge will determine the times with the promoter. If there are a large number of cooks (50 plus), turn-in times will be expanded to hour and a half increments.

TURN IN QUANTITIES - Cook's will turn in 2 steaks approximately 5" in diameter.

MARKER AND GARNISH - When preparing meat product for turn-in, nothing may be added to the meat in the tray. Cook will be asked to correct their turn-in if sauce or juice is added to the meat. Nothing should be "puddled" in the tray. Any and all garnishes are prohibited.

SANITARY CONDITIONS-The Head Judge may disqualify a contestant for unsanitary conditions or entries.

FIRES - NO OPEN FIRES ALLOWED - NO GAS OR ELECTRICITY WILL BE PROVIDED.

DOUBLE BLIND JUDGING - All entries will be submitted in identical containers which have been assembled and brought to the site by the Head Judge. The container is a 9x9 hinged foam tray with a matched pair of identically numbered theater tickets affixed to the tray. One ticket is to be signed in ink by each cook when trays are picked up. The signed ticket ONLY will be used to match to the ticket number when or if called out. Each cook will be provided with a paper towel each turn-in, which will be placed in the bottom of each tray. The meat will be placed on the paper towel.

WINDOW -A window is an all inclusive period of time. A twenty (20) minute window means ten (10) minutes before and ten (10) minutes after the designated turn-in time. This allows anyone who is a great distance from the turn-in point to have enough time to have his meat checked and correct any mistakes before the window closes. If you miss the window your meat will be accepted but it will not be judged.

PARKING – Parking will be in any available public parking area for the festival. Contestant Passes will be issued (1 per team) to allow contestants to drive into the park for loading/unloading equipment. Passes can be used before 9:00am on Saturday and after the announcement of the awards for 1 hour. No motorized vehicles may be in the park outside of these times.

NO FOOD CAN BE SOLD OR GIVEN TO THE PUBLIC FOR CONSUMPTION FROM THE COOKOFF AREA

CONTESTANTS MUST HAVE A MULTI PURPOSE DRY CHEMICAL FIRE EXTINGUISHER ON SITE - SUBJECT TO INSPECTION BY FIRE MARSHAL.

**SOUTH PLAINS PUBLIC HEALTH DISTRICT
Temporary Food Booth Rules**

FOOD PREPARATION: Food shall be obtained from approved sources and be in sound condition. Non Pasteurized eggs shall not be used in any food product such as home made ice cream. Food shall be prepared only in permitted booths or establishments. The home preparation of potentially hazardous food is not allowed; however briskets may be smoked at home but must remain unsliced until arrival at the event location. Briskets must also be maintained at 135°F or above at all times during transit and after arrival at event location. Briskets not meeting these requirements will be discarded. The 2006 Texas Food Establishment Rules (TFER) requires that meat and poultry products be cooked to the following minimum internal temperatures: Poultry-165°F, Ground Meats-155°F, Pork- 145°F, and Other Meats- 145°F. Potentially hazardous foods (i.e., foods which consist in whole or in part of milk or milk products, eggs, meat, seafood) shall be held at 41°F or lower or at 135°F or above. Equipment adequate to cook and maintain foods at the required temperatures shall be provided. Packaged foods shall not be stored in direct contact with water or undrained ice if the food is subject to the entry of water.

PERSONAL HYGIENE: Personnel shall maintain a high degree of personal cleanliness and conform to good hygienic practices. They shall be free of infections that may transmit foodborne illness. Hands shall be washed as often as needed during food preparation. **A hand wash sink or container of water with a spigot, a catch basin, soap and sanitary towels shall be provided for handwashing. Ready to eat foods such as hamburger buns, cut vegetables and fruits, etc., should be handled with gloves, tongs, or deli tissues.** Use of tobacco or eating food in preparation and serving areas is prohibited.

WATER: A sufficient supply of **warm** flowing water from an approved source shall be provided to prepare food and to clean hands, equipment and utensils. A closed water container with a spigot may be used if no handsink is available.

Required Supplies for Temporary Events



Insulated Container
w/Warm Water



Hand Soap



Paper Towels



Digital Thermometer

EQUIPMENT: A properly scaled, metal stem-type thermometer that measures from 0 degrees to 220 degrees F is re required and shall be used to monitor the proper internal cooking and holding temperatures of potentially hazardous foods. Food, utensils, and single service articles shall be protected from contamination during storage, preparation, display and service. Utensils, including ice scoops, shall be provided to minimize handling of foods.