**CVMA® 45-7 Rules/Guidelines for a Smoked Meat Charity Event**

**1. General Guidelines**

* **Event Purpose**: To raise money for veterans and organizations that support veterans.
* **Safety Compliance**: Follow all local health department regulations and food safety standards.
* **Date:** 29 March 2025
* **Location:** Sheboygan Elks Lodge 1943 Erie Ave. Sheboygan WI.

**2. Participant Rules**

* **Eligibility**: There are no restrictions on who can participate.
* **Registration**: Participants must register in advance, providing name and what protein and side they are cooking.
* **Fees**: There is no entry fee. The cost to the participant is the food they will be serving
* **Equipment and Supplies:** The participant will supply their needed equipment and supplies.
* **Grills and Smokers**: Participants must bring their own equipment unless provided by the event.
* **Fuel Sources**: All fuel sources are allowed.
* **Food Preparation**: The food will not have to be smoked onsite. They can smoke at home and bring the food in appropriate serving equipment. The food will be tested for proper temperature to ensure no spoiled food is served.
* **Utensils and Hygiene**: Participants are responsible for maintaining clean utensils and workstations.

**4. Food Standards**

* **Meat Categories**: pork ribs, beef, chicken, turkey.
* **Meat Source**: The participant will provide their own meat
* **Portion Sizes**: Portion will be “one standard serving”.
* **Cooking Guidelines**: A listing of proper food temperatures will be displayed at the event.

**5. Judging Criteria**

* **Judging Panel**: Leadership from CVMA and Elks Lodge 299 will act as judges
* **Scoring**: Scoring criteria will be based on taste, texture, appearance, and creativity.
* **Timing**: Specify when judging begins and ends.
* **Tie-Breakers**: The breaking of any ties will be done by a three judge panel.

**6. Event Day Rules**

* **Setup Time**: Set up will begin at 0800 for those smoking on site.
* **Cooking Time**: Food service will begin at 1pm central standard time.
* **Serving to Public**: The food will be served to the public by the participants.

**7. Health and Safety**

* **Temperature Control**: Ensure proper refrigeration and hot holding for food safety.
* **Sanitation**: handwashing stations and waste disposal bins will be provided.
* **Fire Safety**: The smoking will be done outdoors free from buildings and combustible materials.

**8. Charity and Fundraising**

* **Donations**: Donations will be accepted. CVMA® WI 45-7 will be the only authorized persons to sell raffle tickets.
* **Additional Fundraisers**: At this time I’m unaware of any additional items that will be raffled off.

**9. Code of Conduct**

* **Sportsmanship**: Will be maintained. This is a charity event.
* **Alcohol Policy**: Alcohol will be served at time of event. All alcohol sales will be the responsibility of Elks Lodge 299
* **Prohibited Behavior**: Any disruptive behavior will be first reported to CVMA® WI 45-7 Master at Arms. If he is unable to correct the behavior the party will be asked to leave the lodge. Any escalation from that point will result in a call to local law enforcement.

**10. Event Wrap-Up**

* **Cleanup**: Participants are responsible for cleaning their areas before leaving.
* **Awards Ceremony**: Announce winners and distribute prizes or certificates.
* **Acknowledgments**: Recognize sponsors, volunteers, and participants.