



2026 COOK TEAM PACKET



NEW VENUE

FORT BEND COUNTY FAIRGROUNDS
4310 TX-36 S, ROSENBERG, TX 77471



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GENERAL INFORMATION

- Date:** April 17 & 18, 2026
- Location:** **Fort Bend County Fairgrounds**
431 TX-36 S
Rosenberg, Texas 77471
- Sanctioning Body:** Champions Barbeque Alliance
<https://www.cbabbq.com/>
- Communications:** We'll be using the **GroupMe** app for all onsite communication. Please make sure your team members download it before the event begins.
- Fine Print:** Please read this packet carefully. To lock in your spot, make sure you complete the online registration by **April 3, 2026**. **Just a heads up – refunds won't be available after April 3, 2026.**

COOK-TEAM HOTEL ROOM BLOCK INFORMATION

Cook Team Hotel Accommodations

We've secured a room block at the **Fairfield by Marriott** (22010 Southwest Fwy, Richmond, TX 77469) for **\$106/night**.

Room block dates: **Thursday, April 16 & Friday, April 17**

Booking deadline: **March 13, 2026**

To reserve, call **281-232-2101**, dial (0) for the front desk, and reference **Group Code: AGC**. (Individual pay – each guest is responsible for their own reservation.)

Complimentary breakfast is included.

Rooms are limited, so be sure to book early!

COOK TEAM AND FLAMIN' SPONSOR CONTACTS

COOK TEAM CONTACTS

Each team must submit two official contacts:

- **Head Cook:** Responsible for the cook team and all judged food entries throughout the event.
- **Team Captain:** Responsible for all non-judged aspects, including theme and décor, wristbands, ticketing, and general team operations.

COOK TEAM ITEMS

Each Cook Team, regardless of the number of spaces purchased, will receive the following once all registration documents have been completed and returned to AGC Houston (see page 20 for required documents):

- **5 Cook Team Wristbands**
- **5 Cook Team Parking Passes** (in a reserved space)
- **25 Complimentary e-Tickets** for weekend entry (see page 16 for ticket details)

FLAMIN' SPONSOR TEAM ITEMS

Each Flamin' Sponsor Team, regardless of the number of spaces purchased, will receive the following once all registration documents are completed and returned (see page 18 for required documents):

- **2 VIP Theme & Hospitality Judge Passes**
- **2 People's Choice Judge Passes**
- **100 Complimentary e-Tickets** valid for Friday or Saturday (see page 16 for ticket details)

WRISTBAND POLICY

To ensure safety and smooth event operations, all Head Cooks and Team Captains must wear their assigned "**COOK TEAM**" wristband at all times. Wristbands identify team members for AGC Houston staff and event security. Do not remove or exchange your wristband with anyone else.

COOK TEAM MEETINGS

The following **two meetings** are mandatory for Cook Team and Flamin' Sponsor participants. Both the **Head Cook** and **Team Captain** must attend. Additional team members or assistant cooks are welcome.

Monday, March 30, 2026, at 3:00 p.m.

Location: AGC Houston (3825 Dacoma St.)

Topics: Rules, regulations, operations, ticketing, parking, logistics, schedule, safety, security, Q&A, etc.

Friday, April 17, 2026, at 3:00 p.m.

Location: AGC Houston Judging Tent at Refreshment Center Pavilion.

Topics: Important final details and questions will be covered, and containers will be distributed.

SAFETY GUIDELINES AND COMPLIANCE

COMPLIANCE REQUIREMENTS

All teams must comply with all applicable laws and ordinances, including those of the City of Rosenberg and the Fort Bend County Health Department, as well as the Texas Alcoholic Beverage Code.

All cook teams, Flamin' Sponsor teams, and vendor tents are subject to safety inspections by the AGC Houston Safety Committee and the City of Rosenberg Fire Marshal. Safety Committee members will be on-site to help as needed.

SAFETY GUIDELINE

- All safety compliance items must be set up by 6:00 PM on Thursday, April 16, 2026. No exceptions.
- Combustible materials such as hay or straw are prohibited, including décor.
- No fireworks or pyrotechnics.
- No smoking in tents; each tent must display a "No Smoking" sign.
- No glass beer bottles.

ALCOHOL SERVICE POLICY

- Teams serving alcohol must check a valid Texas ID to verify guests are 21+.
- All alcohol service must follow the Texas Alcoholic Beverage Code.
- Any team serving liquor must hire an off-duty officer to patrol their tent.
- Teams serving beer, wine, or margaritas do not need to hire an officer.

FIRE & COOKING SAFETY

- Combustible trash must be removed regularly and disposed of in designated containers.
- LP-gas cylinders must be secured with a small chain to prevent tipping. Spare cylinders must be stored outside tents, away from the public, at least 10 ft. from open flames, and cannot exceed a one-day supply.
- Hard protective barriers (wooden fencing or metal rails) must keep the public at least 3 ft. away from LP-gas and cooking surfaces, including the back of pits. Barriers must prevent children from crawling underneath.
- Additional signage is required to keep noncooking attendees out of cooking areas.
- All LPG appliances must have an inspection sticker.
- Open flames or cooking devices may not be used inside tents or within 20 ft. of a tent open to the public.
- Each 40' x 100' space must have at least three (3) easily accessible fire extinguishers (2-A:10-B:C rating), fully charged, tagged, and unblocked. Receipts must be attached to new extinguishers. No spare extinguishers will be available.
- Fire extinguishers must be mounted at a height of 4 ft.; bungee cords are acceptable.
- Cooking inside tents is prohibited.

TENT & DÉCOR REQUIREMENTS

- Occupancy signs must be posted at each entrance (your tent vendor can provide these).
- Tent coverings and decorations must be flame-retardant or treated with an approved product. Be ready to provide documentation to the Fire Marshal.
- All lighting, wiring, and electrical equipment must meet Electrical Code standards. Temporary wiring must follow code and cannot be attached to tent supports unless approved by the Fire Marshal.
- Extension cords must be in good condition, grounded, and placed to avoid damage or trip hazards. They must have the capacity for their intended use.
- Decorative or seasonal lighting must be UL-listed (or similarly approved).
- No liquid starters allowed. Charcoal must be started with an electric starter. (Quick-start charcoal is recommended.)
- A metal pan (minimum 18-gauge sheet metal) must be placed under pit fireboxes to catch live coals.
- Hot ash and coals must be placed in a noncombustible container until cooled or saturated with water before disposal.
- You must have your tent's flame-retardant certification onsite (your vendor can supply this).

ACCESSIBILITY & EXITS

- All tents must have exit signage and clear, unobstructed exit paths. Electric exit signs must be illuminated and have backup power; otherwise, red/white posted signs are required.
- All tents must be accessible for individuals with disabilities. Themed doors or entrances must allow wheelchairs and mobility devices to pass without rolling over raised boards or platforms.

POWER & ELECTRICITY

Aggreko is sponsoring battery-powered generators to provide electricity for both common areas and cook team spaces. Each tent will receive six (6) 20A–120V circuits.

- If your team requires additional power (20A–120V or 30A–220V), it must be requested in advance of the event.
- Teams may bring their own generators if needed, but they must be set up in your cook team space before doors open on Friday night.
- Generators cannot be brought in after doors open.

VEHICLE & PARKING GUIDELINES

- Vehicles cannot remain within your cook team space.
- Teams with parking hang tags may park in the cook team parking lot; all other attendees have access to complimentary guest parking.
- Any vehicle entering the site during set-up must display a cook team hang tag. Once unloaded, vehicles must immediately exit the site or risk removal at the owner's expense by law enforcement.
- No vehicles will be allowed in the event area after 2:00 PM on Friday, April 17, 2026.

TEAM CONDUCT

Each Team Captain is responsible for the behavior and actions of their team and any invited guests. Any violations may result in disqualification and removal from the venue.

CAUSES FOR DISQUALIFICATION

Teams may be disqualified for any of the following:

- Excessive consumption of alcoholic beverages
- Distribution of alcohol to anyone under 21
- Use of controlled substances
- Possession of weapons (firearms, tasers, shanks, etc.)
- Excessive noise from speakers or public address systems
- Repeated complaints from other teams regarding rule infractions
- Lewd or disruptive behavior
- Disrespect toward AGC Houston staff, guests, volunteers, law enforcement, or security personnel

Decisions made by the Cook-off Chair and Judges are final. The Cook-off Chair reserves the right to modify, expand, or clarify rules and regulations at any time during the competition.

COOK SPACE RESPONSIBILITIES:

Each team is responsible for the cook space assigned by AGC Houston. Teams may not share pits or cooking personnel with other teams. All equipment and tents must remain within your assigned space, which measures 40' x 100'.

Teams are responsible for keeping their cook space and the adjacent public area clean and safe throughout the event and after it concludes. Spaces may be inspected by a committee member designated by the Cook-Off Chair prior to site closure.

TENT & PARTY RENTALS

Each cook team is responsible for their own tent and party rentals. All tents and barbecue pits must fit within your assigned cook team space and maintain safe distances as required by the AGC Safety Committee and the Fire Marshal.

Non-negotiable requirements:

- No tent stakes are allowed; all tents must be secured with water barrels.
- Cook teams must provide their own potable water. AGC Houston will provide non-potable water.

Installation and Removal:

- Tents must be installed on **April 15 & 16, 2026**, from **7:30 AM – 5:00 PM**.
- All tents must be removed from the premises no later than **3:00 p.m.** on **Sunday, April 19, 2026**. Any tents remaining after this time will result in a \$500 fee charged to the cook team.

PORTABLE TOILETS & HANDWASHING STATIONS

Viking Rentals will provide portable toilets and handwashing stations in the common areas and is the preferred vendor for this program.

If you would like a portable toilet or handwashing station in your cook team space, please contact **JT Teran** at **713-474-7434** or jt@vikingfence.com.

All units will be **serviced on the morning of Saturday, April 18, 2026**, prior to gates opening.

TRASH & CLEANUP RESPONSIBILITIES

Each cook team is responsible for providing their own trash containers and bags for their space(s). During the event, please take your trash to the dumpsters located around the perimeter of the event area.

At the conclusion of the event, teams are responsible for removing any remaining trash from their space and transporting it to the dumpsters. Please plan accordingly to ensure your cook space is fully cleaned.

Teams that leave trash behind will be invoiced for cleanup costs at the rate charged by the City of Rosenberg. It is highly recommended that teams document their space with photos and videos upon exit.

CRAWFISH WATER DISPOSAL

All crawfish water must be disposed of only in one of the eight (8) designated holding tanks located throughout the cook-off grounds. Under no circumstances should crawfish water be dumped on the ground, in trash containers, drains, or any area other than the designated holding tanks. Any team found improperly disposing of crawfish water will be assessed a \$500 fine.

ICE FOR CONSUMPTION

All ice used for consumption must come from an approved source (any store-bought bagged ice is acceptable) or may be pre-purchased from AGC Houston at \$10 per 40 lb. bag. Pre-purchased ice will be delivered on-site on Friday beginning at 11:00 a.m.

Limited quantities of ice will also be available for purchase on-site at \$15 per 40 lb. bag:

- Friday: 12:00 noon – 8:00 p.m.
- Saturday: 8:00 a.m. – 2:00 p.m.

CHAMPIONS BARBEQUE ALLIANCE (CBA) RULES & REGULATIONS

CBA SANCTIONING

Any cook-off that meets the **Champions Barbeque Alliance (CBA)** sanctioning requirements will be recognized as an official CBA event.

AGC HOUSTON

To ensure contest fairness, AGC Houston does not cook in its own contest. This allows AGC Houston staff to manage the event and assist teams while the CBA Event Representative oversees the judging area without interruption, except for rule violations addressed by AGC Houston.

CBA EVENT REPRESENTATIVES

- Must be current CBA members.
- Responsible for coordinating and enforcing all CBA judging rules, policies, and procedures in the judging area.
- May be assisted by CBA Certified Assistants or volunteers if needed.

HEAD COOKS

- Must be at least 18 years old and present at the event.
- If a head cook must leave due to an emergency, the CBA Event Representative must be notified immediately. Remaining team members may continue cooking, and points will be awarded to the registered head cook's team.
- Teams without the registered head cook present may not cook under that head cook's team name. Points will be awarded to the member determined to act as head cook if they are a CBA member.

ENTRIES PER PIT

- Only one (1) entry per head cook per pit is allowed.
- Multiple entries in the same category using the same meat are not permitted.
- Violations may result in immediate disqualification.
- A head cook cannot enter more than one team per contest or multiple contests at different locations on the same date under the same team name.

BBQ PITS

- Any commercial or homemade pit or smoker, trailer-mounted or not, may be used.
- Gas or electricity may be used to start combustion, but not to complete cooking. Pellet smokers are allowed.
- Electrical accessories like spits, augers, or force drafts are permitted. Heat lamps, proofing cabinets, or other electrical heating/holding devices are prohibited.
- Methods such as Sous Vide, boiling, or frying of competition meat are not allowed.

OPEN FIRES

- Recognized open-fire ground pits must have a barrier for safety.
- A fire extinguisher must be readily available.

COOKED ON SITE

- Each team consists of a head cook and as many assistants as needed.
- Teams must provide their own pit(s) at their assigned site.
- All preparation and cooking (excluding pre-trimming) must occur on-site within the designated time limits.
- Meat may not leave the competition grounds once it has arrived. Pre-trimming is allowed unless restricted by health department rules - any such rules must be noted on the cook-off flyer.
- Random inspections of meat may be conducted by CBA Event Representatives, Directors, or Board members. Violations can result in disqualification without refunds.

SANITATION / CLEAN-UP

- Teams must maintain a clean and orderly site and follow proper sanitary practices.
- Sanitary gloves are required while handling food; failure to use gloves may result in disqualification.
- Teams are responsible for cleaning their site at the end of the event.
- All federal, state, and local food safety rules must be followed.
- Fires must be completely extinguished, and all equipment removed.
- Leaving the site dirty may result in the team being barred from future events.

CBA SCORING & JUDGING SYSTEM

CBA Scoring QR Codes

- Each head cook will receive a QR code assigned to their team.
- The QR code must be affixed to the top of every judging tray at turn-in.
- A CBA Event Representative will scan the code at turn-in.
- Teams are responsible for keeping their trays in good condition. Damaged trays may only be replaced if the original QR code is still attached.

Judging

- Entries will be judged by six (6) judges, each at least 16 years old.
- Judging criteria include Presentation, Taste, and Texture.
- Scoring ranges from Excellent (best) to Poor (worst).

Weighting of Categories:

1. **Presentation:** 18% (.72)
2. **Taste:** 46.5% (1.86)
3. **Texture:** 35.5% (1.42)

Single Round Judging

- CBA Event Representatives will assign approximately 10 entries per table with six judges.
- The lowest score from the six judges will be dropped; the remaining five scores determine category placement.
- Overall placement is calculated by adding scores from all CBA categories.

Judging Trays

- Recommended: Styrofoam tray with hinged lid, no dividers, ~9" square on the bottom.
- One sheet of aluminum foil (e.g., Reynolds 710, 9"x10") must be provided per tray.
- All trays must be clean and unmarked; marked trays may be disqualified at the CBA Event Representative's discretion.
- Only trays and foil provided by AGC Houston or CBA Event Representatives may be used.
- Judging trays are non-transferable and property of CBA until judging is complete.

Judging Tray Contents

- AGC Houston or CBA Event Representatives will inform cooks of the quantity and cuts of meat required during the Head Cook's meeting.
- Inspection of trays by representatives is not performed; it is the head cook's responsibility to comply with all rules.
- Garnishes and condiments are prohibited. Sauces or liquids may not be added to the tray after cooking.
- Each tray must include one sheet of foil placed unfolded under the contents.

Category Requirements:

- **Chicken:** Enough for 6 judges; no pulled or shredded meat; no garnish.
- **Pork Ribs:** Enough for 6 judges; St. Louis cut or baby back ribs; bone-in, individually cut; no garnish.
- **Pork:** Enough for 6 judges; pork butt only; any cuts from the butt allowed; no garnish.
- **Brisket:** Enough for 6 judges; slices or burnt ends allowed; no garnish.

Garnish is defined as anything other than the designated category protein.

TURN-IN TIMES

Standard CBA Category Turn-In Times (Four Meat Contests):

- **12:00 PM** – Chicken
- **1:00 PM** – Pork Spareribs
- **2:00 PM** – Pork Butt
- **3:00 PM** – Brisket

A 10-minute window before each turn-in time is recognized:

- 11:50–12:00 PM – Chicken
- 12:50–1:00 PM – Pork Spareribs
- 1:50–2:00 PM – Pork Butt
- 2:50–3:00 PM – Brisket

Important Notes:

- Trays submitted after the turn-in window will not be judged.
- Jackpot/Optional categories are not submitted during CBA category turn-ins. These must occur either before or after the CBA-recognized categories.
- Jackpot/Optional categories are limited to 2 categories on the main event day, with additional categories allowed the day before at AGC Houston's discretion.
- Once turn-in times are announced at the Head Cooks' meeting, they cannot be changed.

AGC JACKPOT/OPTIONAL CATEGORIES

Friday, April 17, 2026, are as follows:

5:00 PM	Dessert	Enough for 9 servings
6:00 PM	Salsa	¾ cup full
7:00 PM	Margaritas	¾ cup full
8:00 PM	Crawfish	Full Tray

Saturday, April 18, 2026, are as follows:

11:00 AM	Breakfast Burrito / Taco	Enough for 9 servings
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TRAY PICK-UP

- AGC Houston will provide a tray pick-up form, pre-marked with the appropriate paid categories. No alterations are permitted.
- Only this official form will be accepted by the CBA Event Representative (or their designated representative) to receive trays or other containers.
- It is the head cook's responsibility (or their assistants) to obtain the tray pick-up form.
- All judging trays must be picked up at the Head Cook's meeting or at a scheduled time that does not interfere with judging.
- CBA Event Representatives will not accept payment for any entries.

JUDGES REQUIREMENTS

- Judges must be 16 years or older.
- Each CBA table will use six (6) judges during judging.
- AGC Houston is responsible for providing enough judges to allow the CBA Event Representative to efficiently manage the judging area.
- Head cooks may not serve as tasting judges in any CBA event in which they are participating.
- No smoking is allowed in the judging area.
- Alcohol is prohibited during taste judging of any category, except for mixed drink jackpot/optional categories.

TRAY DISQUALIFICATION

- After turn-in, any tray found to violate CBA rules may be disqualified at the discretion of the CBA Event Representative.
- It is the head cook's responsibility to be familiar with all CBA Rules and Regulations to avoid disqualification.
- Foreign items (e.g., toothpicks, pins, string, garnish) in an entry will result in disqualification.
- Entries not cooked to USDA safe minimum internal temperatures may also be disqualified.
- The CBA Event Representative has the final authority on any tray disqualification.

ANNOUNCING WINNERS

- Winners for each category will be announced in the following order:
 1. Chicken
 2. Pork Spareribs
 3. Pork Butt
 4. Brisket
- After the CBA categories, jackpot/optional categories, and any special awards offered by AGC Houston (e.g., People's Choice, Spirit Award) will be announced.
- Following individual awards, the Top 10 overall teams, along with the Reserve Grand Champion and Grand Champion, will be announced.
- CBA will post all cumulative points and each team's respective finish.
- Winners will be announced by team name.
- Only AGC Houston, the CBA Event Representative, or a designated CBA representative may announce awards. No other person may use the microphone during the awards ceremony.

AGC ADDITIONAL CATEGORIES

- These awards will be determined by an independent judging committee on Friday night from 7:00 PM to 9:00 PM.
- Judges will wear identification badges and must be granted access to all team tents.
- AGC Houston officials will only evaluate teams that allow entry.
- Teams hosting private parties will not be considered for the Hospitality Award.
- Flamin' Sponsors are eligible to participate in this category.

OVERALL & JACKPOT OPTIONAL AWARDS

- CBA Rules require that the Top 10 overall cooks be recognized at every cook-off, along with the Grand Champion and Reserve Grand Champion.
- For jackpot/optional categories, placement will be determined at the discretion of AGC Houston.

AGC AWARDS

- Awards will be presented for first, second, and third place in all judged categories.
- Teams placing in the Top 10 for the required competition categories will be announced.
- Results for all entrants will be posted on the AGC Houston website and included in all official print and electronic publications.
- Hospitality and Theme Awards (1st–3rd place) will be judged on Friday night and announced at the awards presentation on Saturday, April 18, 2026.

TEAM DISQUALIFICATION

Failure to comply with CBA rules may result in the disqualification of the offending team(s). Penalties will be administered by the CBA Event Representative and AGC Houston. If disqualification is issued, the CBA Event Representative will notify the CBA President and Vice President, and, as required, the President will also inform the Area Ambassadors.

CAUSES FOR IMMEDIATE DISQUALIFICATION

1. Foul, abusive, or unacceptable language by a head cook, assistants, or guests. No refunds will be issued.
2. Failure to comply with event or city rules. No refunds will be issued.
3. Failure to follow any applicable state, city, county, or CBA COVID guidelines. No refunds will be issued.

ENTERTAINMENT

Entertainment Access

- Bands and DJs must park in the general parking area assigned to them.
- AGC Houston will not provide assistance with delivering equipment to your tent—please coordinate with your vendors in advance.
- All performers and band members must have a ticket or wristband from a cook team to enter the event.
- Friday, April 17, 2026: Vehicle drop-off and set-up must be completed by 2:00 PM.
- **Saturday:** Venue access is allowed from **7:00 AM to 9:00 AM only**.

TICKETS

E-Tickets & Entry Guidelines

General Admission

- All guests over five years old must have a ticket to access the venue on Friday and Saturday.
- Wristbands will be issued to cook-team members, allowing in-and-out access. No wristband = no entry, without a ticket.
- Each cook team receives 25 tickets; each Flamin' Sponsor receives 100 tickets as part of registration.
- Additional tickets cost \$10 each and will be invoiced after the event.
- This is an exclusive, invite-only event; tickets will not be sold at the door or through AGC Houston.
- Team Captains will receive an email with official e-tickets by April 6, 2026. Two PDFs will be included - one for **Friday, April 17**, and one for **Saturday, April 18**.
- Each e-ticket contains a QR code and can only be used once by one guest. Tickets may be shared electronically or printed for entry.

Children's Entry

- Children five years old and under enter free on Saturday and do not need an e-ticket, but must wear a wristband to participate in Kid's Zone activities.
- Friday night activities are adult-oriented; guests must be 18+ to enter and 21+ to consume alcohol.

Kid's Zone Wristbands

- Saturday features family-friendly activities, including a Kid's Zone.
- Wristbands for Kid's Zone will be available for purchase on-site at the AGC Houston tent for \$10 per wristband.
- Teams are encouraged to participate and support the Kid's Zone efforts.

PARKING & TRANSPORTATION

On-Site Vehicles & Parking

- Prohibited on-site: Motorized golf carts, coolers, four-wheelers, gators, bicycles, skateboards, and rollerblades.
- Only official AGC Houston golf carts and RTVs are permitted on-site.
- Free parking will be available at Fort Bend County Fairgrounds in the designated lots.

Cook Team Parking Lot – If a team plans to bring an RV, Fort Bend County Fairgrounds offers RV hook-up rentals that may be reserved directly through their office at the team’s own expense. Cook teams are encouraged to contact the Fort Bend County Fairgrounds as soon as possible to secure those accommodations.

Teams also have the option to park an RV within their designated cook team space; however, please note that no RV hook-ups will be available within cook team spaces, and teams will be responsible for providing their own power if needed.

Guest Parking Lot and Overflow Parking Lots – Complimentary parking will be available to everyone in the designated area. Signage will be present to indicate where parking is and is not allowed. (Shuttle service will be available)

EVENT SCHEDULE

General Event Schedule

April 15, 2026

All cook teams must complete move-in, including big rig drop-offs, by the close of business.

April 15 & 16, 2026

Cook Team and Vendor move-in

Friday, April 17, 2026

Safety Inspections/Final Set-up/Networking Event

7:00 AM – 8:00 AM

Safety Compliance Inspections by AGC Safety Team

8:00 AM – 12:00 PM

Fire Marshall Safety Inspections

3:00 PM

Mandatory Cook Team Meeting – Judging Area

4:00 PM

Gate Opens: General Admission

5:00 PM – 10:00 PM

Evening Networking Event

5:00 PM

Optional Category Competition: DESSERT

6:00 PM

Optional Category Competition: SALSA

7:00 PM

Optional Category Competition: MARGARITA

8:00 PM

Optional Category Competition: CRAWFISH

6:00 PM – 8:00 PM

Theme and Hospitality Judging

9:00 PM

Theme and Hospitality Awards Distributed

10:00 PM

All Parties MUST End And Entertainment/Music Must Stop

11:00 PM

Gates close

All cook spaces will be inspected by the AGC Safety Committee and the Fire Marshal.

Saturday, April 18, 2026

Family Day & BBQ Competition

7:00 AM – 9:30 AM

General Team Prep/Cook Time and Kids Zone Set-Up

10:00 AM

Gates open - General Admission

10:00 AM – 4:00 PM

Kid's Zone Activities

11:00 AM

Optional Category Competition: BREAKFAST TACO / BURRITO

12:00 PM

BBQ Competition Turn-In: CHICKEN

1:00 PM

BBQ Competition Turn-In: PORK SPARERIBS

2:00 PM

BBQ Competition Turn-In: PORK BUTT

3:00 PM

BBQ Competition Turn-In: BRISKET

4:30 – 5:00 PM

BBQ Awards Presentation – Fairgrounds Arena

6:00 – 10:00 PM

Team Move-Out and Vendor recovery

Sunday, April 19, 2026

7:00 AM - 3:00 PM

Team Move-out and Vendor Recovery

EVENT OPERATIONS

Wednesday, April 15, 2026

7:00 AM – 4:00 PM

Only the following vendors will be allowed on-site for set-up:

- Tent companies
- Fencing company
- Portable toilet company
- Ice truck company
- Waste management companies
- Heavy equipment/trailers (which will not be moved)

Thursday, April 16, 2026

7:00 AM – 4:00 PM

Only the following vendors will be allowed on-site for set-up:

- Tent companies
- Fencing Company
- Portable toilet company
- Ice truck company
- Waste management companies
- Heavy equipment/trailers (which will not be moved)
- Cook teams
- Dumpster and ramp dropped

Friday, April 17, 2026

7:00 AM – 3:00 PM

The gates to the cook-off area will open at 7:00 AM. Only essential team members with wristbands will be allowed on-site during the day on Friday. Guests and general festivities can begin at 4:00 PM.

Friday, April 17, 2026

5:00 PM – 10:00 PM

At this time, you may close your cook space to the public and host private gatherings for your invited guests. We strongly encourage keeping your space open so industry partners can enjoy your hospitality. If you choose to limit access, your team is responsible for providing the appropriate security measures to maintain a private event.

**Please note that private parties must always allow entry to credentialed AGC Houston staff, security, and volunteers.

Saturday, April 18, 2026

7:00 AM – 10:00 AM

At this time, teams may move around the venue to prepare for guest arrival or restock supplies. No cook team vehicles will be permitted to enter or exit the cook-off area. Only vendors moving in on Saturday morning will be allowed to bring vehicles on-site.

Saturday, April 18, 2026

6:00 PM – 10 PM

Team move-out and vendor recovery.

Sunday, April 19, 2026

7:00 AM – 3:00 PM

Team move-out and vendor recovery. Tent companies should plan to arrive at 10:00 AM on Sunday, April 19, 2026. All equipment and materials must be removed from the venue by 3:00 PM the same day. Any items left on the premises after 3:00 PM – including equipment, building materials, trash, or debris – will incur a \$500 per day penalty from AGC Houston.



COOK TEAM/FLAMIN SPONSOR CHECKLIST

- Online - Team Registration
- Online – Uploaded Signed Waiver of Liability and Indemnification
- Certificate of Insurance Naming AGC Houston as Additional Insured with Waiver of Subrogation emailed to Jennifer Green, at jennifer.g@agchouston.org