



29th Annual
LAKELAND PIGFEST
January 23 & 24, 2026

TEAM INFORMATION PACKET



2026 Lakeland Pigfest BBQ Teams: Welcome to Pigfest!!! We are quickly approaching the big event! For those of you that may be new to the event, we do not release team location information until team check-in.

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Check-In Information: Thursday, January 22nd the gate will open at 8:00 a.m. You may enter the grounds at that time to see where your team is placed and begin setting up. You do not have to arrive on Thursday, just keep in mind that all set up must be completed by 3:00 p.m. on Friday so we can be prepared to open the grounds to the public by 5:00 p.m. All vehicles that you do not plan to fit into your space need to be outside of the event venue and in the approved team parking lot prior to 2:00 p.m. Designated team parking will be located in the grass parking lot behind the main stage. This will be for all teams; Pro and Backyard.

Backyard & Pro Teams Entry - All teams will enter at Gate #1 at the Rocky Rd entrance off of Medulla.

IMPORTANT - Tent Permitting & Fire Retardant Certifications: For tents larger than 900 sq. ft. in area, permits from both Lakeland Fire Dept. and Lakeland Building Inspection are required. Please contact us for details ASAP.



Friday Night Happenings:

- Please remember we have four Fun Food Categories: Steak, Anything Butt Appetizer, Anything Butt Entree, Dessert as well as Sauce Cash awards will be given to the winner of these events. 1st place = 30% of entry money, 2nd place = 20% of entry money, 3rd place = 10% of entry money. If you are interested in entering these categories, please let us know. Refer to the attached Event Schedule for the turn-in times.
- The Budweiser Trough Bar including live music will be back!

It is important that you thoroughly read the following documentation:

[Publix Backyard BBQ Rules](#)

[Professional BBQ Rules](#)

Lakeland Pigfest 2026 Food and Safety Guidelines, page 6-7 of this document.

The above rules can be found on our website: www.lakelandpigfest.org

Helpful Information for Teams:

- There are still a couple of spots left in the Judging School. If you are interested in attending, please visit our website at www.lakelandpigfest.org and go to applications.
- There are still a couple of spots left in the Kids Q. If you know of anyone interested, please ask them to visit our website at www.lakelandpigfest.org and go to applications.
- Ice will be available for purchase on-site for \$3.00 a bag. We will not be able to run the ice truck after the gates open to the public. Please make sure that you have ample ice for your team.
- Lakeland Pigfest has a strict policy on No Coolers, No Outside Beverages or Drinks by the public. This policy is not directed at you as teams, however, to avoid confusion, please make sure any supplies that are being delivered to teams are not delivered during event hours. Anyone arriving during event hours with coolers will be stopped and asked to return the cooler to their car. This event is a fundraiser for local charities, so it is important our guests purchase their food from you as vendors and their drinks from the drink tents.
- Things you will need to have on your team site: fire extinguisher, hose, long extension cords, etc.
- Physical address for the Lakeland Pigfest is: The SUN 'n FUN Expo Campus at 4175 Medulla Rd, Lakeland, FL 33811. This is the address you would use for your GPS system.
- The nearest Publix Store to the venue is 5140 County Line Road, Lakeland, FL 33811 | (863) 644-1376
- The nearest Home Depot to the venue is 6335 Florida Ave S, Lakeland, FL 33813 | (863) 619-8955

Backyard Teams: If you have any questions between now and the event, the best way to contact us is via email.

Backyarddivision@lakelandpigfest.org or call Pebbles Tucker-Prokuski, Backyard Chairman at (863) 512-0696.

Pro Teams: If you have any questions between now and the event, the best way to contact us is via email.

Professionaldivision@lakelandpigfest.org or call Tiffany Taylor, Pro Division Chairman at (863) 245-8078.

KCBS Judging Questions: If you have any questions about the judging procedures, etc. please contact Kansas City Barbecue Society at (816) 853-0727.



2026 SCHEDULE OF EVENTS

Thursday, January 22nd:

8:00 a.m. - 6:00 p.m. Site available for team arrivals/set-up (after 6:00 p.m. by appt. only)
6:00 p.m. - 10:00 p.m. KCBS Judging School

Friday, January 23rd:

8:00 a.m. - 2:00 p.m. Team check-in (Publix Backyard Contest presented by Kingsford and Kinder's Professional Contest)
9:00 a.m. Meat inspection begins
3:00 p.m. Teams in place - gates closed - all vehicles must be outside of venue
3:00 p.m. Competition Cooks Meeting (Hangar A)
5:00 p.m. Gates open to public
5:00 p.m. Opening ceremony (Center Stage)
5:00 p.m. The Budweiser Trough Bar opens
5:00 p.m. Kids area open
5:30 p.m. Side Contest Judges Meeting (Hangar A)
5:30 p.m. - 8:00 p.m. Fun Foods Contest Turn-in
6:00 p.m. - 10:00 p.m. Live entertainment (Center Stage)
10:30 p.m. Festival grounds close - quiet time

Saturday, January 24th:

7:30 a.m. Applegate Kids Q Check-In
8:00 a.m. Applegate Kids Q Cooks Meeting (Stage)
8:00 a.m. Applegate Kids Q Judges Meeting (Hangar A)
10:00 a.m. Gates open to public
10:00 a.m. - 5:00 p.m. Kids area open
10:00 a.m. - 5:00 p.m. Continuous entertainment (Center Stage)
11:00 a.m. Kinder's Professional Judges Meeting (Hangar A)
11:00 a.m. Publix Backyard Contest presented by Kingsford Judges Meeting (Hangar A)
11:30 a.m. Applegate Kids Q Awards (Center Stage)
12:00 p.m. - 2:00 p.m. Judging for Kinder's Professional Contest and Publix Backyard Contest presented by Kingsford
5:00 p.m. Awards Ceremony for Kinder's Professional Contest and Publix Backyard Contest presented by Kingsford (Center Stage)
5:00 p.m. Festival closes to public



TEAM TURN-IN INFORMATION

CONTEST SCHEDULE

Friday Side Contest - Professional and Backyard:

Turn-In: Hangar A

- 5:30 p.m. Sauce Turn-In
- 6:00 p.m. Steak Turn-In
- 6:30 p.m. Anything Butt Appetizer Turn-In
- 7:00 p.m. Anything Entree Butt Turn-In
- 7:30 p.m. Dessert Turn-In
- 8:00 p.m. Cocktail Turn-In

Applegate Kids Q Judging Schedule:

Turn-In: Hanger A

- 9:00 a.m. Sauce Turn-In (picked up at grills)
- 9:30 a.m. Steak Turn-In (picked up at grills)
- 10:00 a.m. Chicken (parade and turn-in)

Kinder's Professional Contest Judging Schedule:

Turn-In: Hanger A

- 12:00 p.m. Chicken
- 12:30 p.m. Pork Ribs (loin/spare)
- 1:00 p.m. Pork (shoulder/butt)
- 1:30 p.m. Brisket (beef)
- 2:00 p.m. Lamb

Publix Backyard Contest Presented by Kingsford Judging Schedule:

Turn-In: Hangar A

- 12:00 p.m. Chicken
- 12:30 p.m. Pork Ribs (loin / spare)
- 1:00 p.m. Pork (shoulder / butt)
- 1:30 p.m. Brisket (beef)
- 2:00 p.m. Lamb



FOOD AND SAFETY GUIDELINES

Temporary Food Service Events: A temporary food service event is an event of 30 days or less in duration where food is prepared, served, or sold to the general public and is advertised and recognized in the community. A temporary food service establishment or vendor is a participant at a temporary food service event. If you are vending at this year's event, these guidelines apply directly to you. If you are only participating in competition, these safe food practices are equally significant to you. We have been notified that the state of Florida, Division of Hotels and Restaurants inspector's will be at this event to validate proper and safe handling of food for sale products. Please take the time to educate and prepare yourself and your team members. These guidelines are excerpts from Guide to Temporary Food Service Events, DBPR form HR 5030-034.

Water: All food service operations that prepare or portion food on the premises must provide an adequate supply of potable water for purposes of cleaning and employee hand washing. Municipal connections, holding tanks or portable containers are accepted means to provide an adequate supply.

Fire Safety: Fire Safety Code requires a portable fire extinguisher inside your cook's area. Tents or coverings larger than 201 square feet require a valid Certificate of Flame Resistance. In addition to this certificate, an accompanying permit inspection fee of \$35.00 (made payable to City of Lakeland) Payment is required for any tent 401 square feet or larger prior to setting up at event. Tents that are smaller than 201 square feet will be permitted under a master event permit. Contact us in advance for special permit.

Personnel: Employees may not touch ready-to-eat (RTE) food with their bare hands. Employees must use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment when handling RTE food. All personnel must wash hands prior to beginning work, when returning to work after any break in food prep activities, when putting on or changing gloves, or any time their hands become soiled.

Facilities: Teams must provide overhead protection if food is prepared or portioned or where washing is done on-site. Flooring may be concrete, machine-laid asphalt or dirt/gravel if it is covered with mats, removable platforms, duckboards, or other suitable approved materials that effectively control dust and mud and are graded to drain.

A three-compartment sink is required within the temporary food service area for washing, rinsing, and sanitizing utensils and equipment. If this activity is conducted at an approved, remotely located facility, an adequate supply of spare preparation and serving utensils must be maintained on the premises in case the original utensils become soiled.

A hand washing facility is required. This facility may be a clean portable container equipped with an on/off valve. Soap and single-service paper towels must be available for handwashing and hand drying.



FOOD AND SAFETY GUIDELINES (cont.)

Required Items:

- Sanitizer (properly diluted, unscented bleach may be used)
- Probe thermometer
- Chemical test strips (for measuring sanitizer concentration)
- Three compartments sink to wash, rinse, and sanitize equipment and utensils or access to such facilities at an approved commissary or food service establishment
- Adequate backup utensils
- Hair restraints
- Potable water supply/soap and single-service towels
- Adequate equipment and facilities to maintain food at proper temperatures
- Adequate cover protection for displayed, prepared, and stored foods (with flame retardant certification)
- Properly tagged and sized portable fire extinguisher

To Prevent Foodborne Illness:

1. Obtain foods from an approved source. Home prepared food is not allowed.
2. Wash hands thoroughly before handling food, single-service items and clean equipment and utensils.
3. Maintain hot foods at temperatures of 135 degrees F or above.
4. Maintain cold foods at temperatures of 40 degrees F or below.
5. Cook pork or seafood to a minimum temperature of 145 degrees F for at least 15 seconds.
6. Cook beef to minimum temperature of 155 degrees F for at least 15 seconds.
7. Cook chicken and other poultry to a minimum temperature of 165 degrees F for at least 15 seconds
8. Reheat cooked foods to a minimum temperature of 165 degrees F within two hours for hot holding.
9. Check food temperatures frequently with a probe type thermometer.
10. Heat food quickly and cool foods rapidly.
11. Keep raw and cooked foods separated.
12. Use single-service articles whenever possible.
13. Keep foods covered and protected from dust, dirt, insects, vermin, and human cross-contamination.
14. Do not store food directly in contact with ice used for beverages.
15. Store all food products and equipment at least six inches off the ground.

When in doubt, throw it out. Although this list and guidelines is not totally comprehensive, strict adherence will ensure that the 2026 Lakeland Pigfest temporary food service is handled professionally and safely. Your cooperation and attention to detail will greatly enhance our opportunity for a successful and safe event. Additional information is available online at the Division of Hotels and Restaurants, Florida Business and Professional Regulation.

You, the Cooks and your teams are the Risk Managers of this event. Please follow these basic rules and ensure those around you do.



TEMPORARY EVENT CHECKLIST

Water, Plumbing and Waste	
<input type="checkbox"/> Adequate water supply from an approved source provided	
<input type="checkbox"/> Food-grade potable water hose/containers used to convey/transport water	
<input type="checkbox"/> Access to a three-compartment sink, if not installed in unit, for washing and sanitizing utensils and equipment	
<input type="checkbox"/> Sewage/wastewater disposed into approved sewerage system	
<input type="checkbox"/> Covered garbage receptacle provided; garbage/trash removed timely	
Hand Washing	
<input type="checkbox"/> Handwashing facility provided (e.g., Igloo® cooler with on/off valve); Bucket/catch basin provided	
<input type="checkbox"/> Soap and disposable towels provided	
Physical Facilities	
<input type="checkbox"/> Overhead protection for all food equipment, food preparation and storage areas, and warewashing areas	
<input type="checkbox"/> Dustless flooring graded to drain (concrete, machine-laid asphalt, wood chips, grass, gravel, etc.)	
<input type="checkbox"/> Overhead protection and walls (if needed) must protect from weather and windblown dust/debris	
<input type="checkbox"/> Ability to protect unit against the entrance of flying insects/other vermin at 4–30 day events	
Food Safety	
<input type="checkbox"/> All food prepared onsite and/or obtained from an approved source (food prepared under the Cottage Food Law is not permitted; food may not be stored or prepared at a private residence)	
<input type="checkbox"/> Employees experiencing symptoms of foodborne illness (vomiting, diarrhea, jaundice) not permitted to work	
<input type="checkbox"/> Time/temperature control for safety (TSC) food held hot maintained at 135°F or hotter	
<input type="checkbox"/> Cold TCS food maintained at 41°F or colder	
<input type="checkbox"/> TCS food cooked and reheated for hot holding to the proper temperature	
<input type="checkbox"/> TCS food cooled from 135°F to 70°F within 2 hours and 135°F to 41°F within a total of 6 hours	
<input type="checkbox"/> TCS food cooled from ambient temperature to 41°F within 4 hours	
<input type="checkbox"/> Thermometers in all hot and cold holding units	
<input type="checkbox"/> Probe type thermometer available for operator's use to check food temperatures	
<input type="checkbox"/> Ready-to-eat food protected against cross contamination from raw animal foods	
<input type="checkbox"/> No bare hand contact with ready-to-eat food	
<input type="checkbox"/> Displayed food protected against customer contamination (e.g., sneezeguard, packaging, etc.)	
<input type="checkbox"/> Food stored at least 6 inches off floor/ground	
General	
<input type="checkbox"/> Adequate supply of spare utensils provided if three-compartment sink is remotely located	
<input type="checkbox"/> Single-service items protected	
<input type="checkbox"/> Sanitizer and test kit provided if chemical sanitization/wiping cloths utilized	
<input type="checkbox"/> Portable fire extinguisher (if heat-producing or hot holding equipment present)	
<input type="checkbox"/> Copy of current DBPR public foodservice license , if applicable (1–3 day events)	
<input type="checkbox"/> Department of Agriculture and Consumer Services (DACS) food service permit, if applicable (1–3 day events)	
<input type="checkbox"/> <u>Original</u> DACS permit letter and decal for MFDV, if applicable (1–30 day events)	
<input type="checkbox"/> Cashier's check or money order for license fee (1–3 day event \$91; 4–30 day event \$105; annual \$456)	
<input type="checkbox"/> Owner's Social Security number (required), federal tax identification number (FEIN), and sales tax number for license application	