

## Official Barbeque Cook-Off Rules and Regulations

### *Rules and Regulations*

1) The decision and interpretations of the Rules and Regulations are at the discretion of the Contest Director at the contest. His/Her decisions and interpretations are final to the extent consistent with the rules.

2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All final seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

4) Contestants shall provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at events.

6) Because this is a non-sanctioned BBQ event, meats used for this contest will not be subject to inspection prior to cooking and preparation of the meats and some cooking may be done off-site, although for atmosphere (sights and smells) contestants should complete cooking on-site.

7) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.

8) The Four Meat Categories are as follows:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.

BEEF: May be brisket (flat, or point), pit beef, or roast. Corned beef is not allowed.

9) Judging will start at 3PM on Sunday.

The four (4) categories will be judged in the following order:

**CHICKEN: 3 PM**

**PORK RIBS: 3:30 PM**

**PORK: 4 PM**

**BEEF: 4:30 PM**

**The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance.**

10) Entries will be submitted in a supplied numbered container, provided by the contest organizer. The number must be on bottom of the container at turn-in.

11) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.

12) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and beef may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.

13) The following cleanliness and safety rules will apply:

a. No use of any tobacco products while handling meat.

b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.

c. Shirt and shoes are required to be worn.

d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

e. First aid is not required to be provided by the contest, except at the election of the contest organizer.

f. Prior to cooking, meat must be maintained at 40° F or less.

g. After cooking, all meat: Must be held at 140° F or above *OR* Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less

h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

**14) There will be no refund of entry fees for any reason, except at the discretion of the contest organizer.**