2018 Rules and Regulation

1. The decision and interpretation of the Rules and Regulation are at the discretion of the Contest Representatives at the contest. Their decision and interpretations are final to the extent consistent with the rules
2. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generator) shall not exceed the boundaries of the team’s assigned cooking space. All seasoning and cooking of the product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
3. Contestants shall provide all needed equipment, supplies, and electricity, except arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
4. 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, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up 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.
5. Judging typically starts at 4:30 p.m. judging order will be announced day of contest.
6. Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetables, including but not limited to endive, red tipped lettuce, “prohibited” garnish shall receive a penalty score of one on appearance.
7. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one on appearance.
8. Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
9. 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. Marked entries or containers with the above listed material will receive a one in all criteria from all judges and disqualified.
10. Each contestant must submit at least 3 portions of meat in an approved container. Butts may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for judges. 3 ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one on all criteria, and the judges having samples will change the appearance score to one as a penalty.
11. The following cleanliness and safety rules will apply:
	1. No use of any tobacco products while handling meat.
	2. Cleanliness of the cook, assistant cooks, cooking device(s) and the team’s assigned cooking space is required
	3. Shirt and shoes are required to be worn
	4. Sanitizing of work are 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 utensils.
	5. First aid is not required to be provided by the contest, except at the election of the contest organizer.
	6. Prior to cooking, meat must be maintained at 40F or less.
	7. After cooking, all meat must be held at 140F or above or cooked meat shall be cooked as follows: within 2 hours from 140F to 70F and within 4 hours from 70F to 41F or less.
	8. 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 165F for a minimum or 15 seconds.
12. There will be no refund of entry fees for any reason, except at the election of the contest organizer.
13. Causes for disqualification and eviction of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.
	1. Excessive use of alcoholic beverages or public intoxication with a disturbance
	2. Outside alcohol
	3. Serving alcoholic beverages to the general public
	4. Use of illegal controlled substances
	5. Foul, abusive, or unacceptable language or any language causing a disturbance
	6. Excessive noise, including but not limited to that generated from speakers, such as radios, cd players, tvs, or public address systems.
	7. Fighting and/or disorderly conduct
	8. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
14. Meats used for non-judged samples must be inspected by contest officials prior to cooking. Any leftover judged meats are encouraged to be offered to spectators after judging is completed.
15. All Teams are required to cook: Minimum 3 racks of ribs and 3 pork butts. More meat can be arranged / ordered at time of registration.

Judging Procedure

1. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the contest rep or authorized personnel before being presented to the judges.
2. Judges may not fraternize with teams on the turn-in day until conclusion of judging
3. Judging will be done by a team of 3 persons at each judging table, who are at least 16 years of age. Reps will determine the optimum number of tables of judges needed to properly judge the contest. Only judges, contest reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging are during the judging process.
4. Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
5. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry, 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
6. A score of 1 is a penalty or disqualification and requires approval by a contest rep. Grounds for penalty/disqualification: All judges will give a one in appearance for prohibited garnish, pooled sauce or less than 3 samples of meat. All judges will give a one in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one in all criteria.
7. The weighting factors for the point systems are: Appearance (10%), taste (60%), and tenderness (30%)
8. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows: The scores will be compared (counting all judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, a coin toss will be used. 7a in the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards.
9. Total points per entry will determine the champion within each meat category. Plaques / cash prizes will be awarded to each category (butts and ribs) winner.
10. Cumulative points for only the 2 categories will determine the grand champion. Overall winner gets a trophy and top prize.