

OPEN BBQ COMPETITION RULES

1. Contest Representative

Each Open BBQ Competition will be headed by a designated representative. The representative will oversee the entire competition to ensure that all of the cooking, judging and scoring rules are enforced as written here.

Any deviation from these rules is prohibited.

The representative is the interpreter and arbiter of all rules, and his or her decisions are final.

2. Cook Teams

A cook team consists of one or more individuals that will prepare and cook an entry or entries for the purpose of being judged at an Open BBQ contest.

If a team consists of two or more cooks, a team captain must be identified to the contest representative. The team captain will act as the representative of the team and the liaison between the contest representative and the other team members. If there is only one team member he/she is the team captain.

The team captain must attend the cook's meeting at the time and place designated by the representative. If for any reason the team captain is not able to attend, he or she must contact the representative to make other arrangements.

An individual can only be a member of one cook team per calendar day.

The contest organizer and representative are ineligible as cook team members in the contest that they organize and/or represent.

Cook team members and their family members are prohibited from entering the judging area at any time during the contest.

3. Equipment & Supplies

Each team will supply all of the equipment and supplies necessary for the preparation and cooking of each of their entries.

Sharing of cook space and/or cookers among teams is prohibited.

4. Meat Inspection

The contest representative or his/her designee will inspect all meat of each team that is to be cooked and turned-in for judging. The representative must ensure that all meat inspections are completed the day prior to turn-in.

The meat for each entry must be USDA inspected and passed.

No seasoning or cooking of any kind is permitted until after the meat inspection. The only exception is meat that is manufacturer-enhanced or injected, as indicated on the label/ packaging.

Once inspected, all meat must remain at the cook team's site.

All meat must be handled, stored, prepared, cooked and held in accordance with all applicable USDA, state, and local food handling regulations. The team captain is responsible for the food handling of his or her team.

5. Entry Categories

The following are the only authorized meat categories:

1. Chicken: Chicken or Cornish game hen.
2. Pork Ribs: Spare ribs, loin back/baby back, or country-style ribs only. Each individual piece of an entry must contain a bone.
3. Pork: Any whole piece of pork weighing at least 5 pounds. The meat must be cooked whole.
4. Beef: Any whole piece of beef weighing at least 5 pounds. The meat must be cooked whole.

6. Cookers & Fuels

Any charcoal, wood or gas grill or cooker designed for outdoor cooking is permitted. Electric cookers are prohibited.

Fuel may consist of wood, charcoal or propane, or any combination thereof.

The types of cookers and/or fuel may be limited by local fire requirements, regulations, or policies. It's the responsibility of the contest organizer and representative to make any such limitations known prior to the contest.

The team captain is responsible for the safe and prudent operation of each of the team's cookers at all times.

7. Team Sites

Each team will be given a designated cook site.

All of the team's equipment, to include the cooker(s), trailer, shelter, etc. must be contained within the designated space.

8. Other Equipment

The representative and/or local authorities may require specific additional equipment such as a fire extinguisher or other items. All cook teams must provide all additional equipment at the direction of the contest representative.

9. Behavior

Every team member and their guests are expected and required to exhibit proper and courteous behavior at all times. The following are cause for disqualification and removal from the contest:

1. Public intoxication
2. Serving or distributing alcohol to the public
3. Use of contraband
4. Fighting or disorderly and/or abusive conduct
5. Foul, abusive, or any other language that causes a disturbance
6. Excessive noise
7. Any violation of Federal, state or local law

A quiet time will begin at 11:00 PM the night prior to the contest judging and will remain in effect until sunrise the following day.

10. Cleanliness

All teams will ensure that their cook site are kept clean and orderly at all times.

The team captain is responsible to ensure that all team members are using proper sanitation practices while on the contest site.

The team captain is responsible for the cleanup of the team's cook site at the conclusion of the contest. Fires must be properly extinguished. Coals, embers, grease, ash, equipment, trash and any other loose items must be removed or properly disposed of in accordance with all applicable laws and regulations.

11. Entries

All entries will be submitted in an approved and numbered container, designated by the contest representative.

Nothing but the meat entry may be in the container.

No garnish or decorating of any kind is allowed. Decorating is considered to be anything done to the meat or the container as to make the entry unique or identifiable.

Meat may be sauced or unsauced. If sauce is used it cannot be pooled in the container.

Each entry must contain a minimum of seven (7) portions. Chicken, pork and beef may be submitted sliced, pulled or chopped as desired, as long as there is enough for seven individual samples.

12. Turn-in Times

The following are the recommended turn-in times for each category:

1. Chicken: 11:00 AM
2. Pork Ribs: 12:00 PM
3. Pork: 1:00 PM
4. Beef: 2:00 PM

The contest representative may alter this turn-in schedule as needed, but there must be at least one hour between each category turn-in time. No changes to the turn-in schedule are allowed after the cook's meeting.

Each entry may be turned in no more than five minutes before and no more than five minutes after the designated time for that category.

12. Judging

All judging will be blind.

Each entry will be scored by six (6) judges, designated by the contest representative.

The contest representative will designate one of the judges at each table as the table captain.

The table captain will oversee and enforce the judging procedure at that table.

Each entry will be judged on the criteria of presentation, taste, and tenderness/texture.

Scoring in each criteria of each entry ranges from a low of 1 to a high of 10 in whole number increments. The scores in each criteria are weighted according to importance. Presentation is weighted the least, then tenderness/texture, and taste the highest. The maximum score for each entry is 720.

The following are grounds for disqualification of an entry:

1. The entry was turned-in outside the designated turn-in time window.
2. Any evidence of garnish or decorating. Decorating is considered to be anything done to the meat or the container as to make the entry unique or identifiable.
3. There is anything in the box other than the meat.
4. There is evidence that the meat is undercooked and/or unsafe to eat.
5. The pork and/or beef was not cooked as a single piece of meat.

Any entry that is disqualified will receive a score of zero (0) in all three criteria from all six (6) judges at that table.

If a judge is not able to sample the entry due to there being too few servings, that judge will score a that entry a zero (0) in all three criteria.

The use of any eating utensils at the judging table is prohibited.
Judges are prohibited from pulling or shaking pieces to separate portions.

Judges may not discuss the entries among themselves during the judging. They may discuss the entries after the round of judging is complete and all scoring forms have been turned in.

13. Judging Procedure

1. The table captain brings six (6) boxes to the table.
2. He or she announces the number of the box to be judged.
3. The judges write the number of the entry on the scoring form.
4. The table captain opens the box and looks for any obvious rule violations.
5. All judges score the entry for presentation.
6. Each judge takes a sample of the entry and scores it for taste and tenderness/texture.
7. The table captain ensures that all scores for the entry are properly recorded on the scoring form.

This procedure is repeated for the remaining boxes.

After all the boxes have been scored the table captain will return the boxes to a designated area.

The table captain then collects all of the judging slips and gives them to the contest representative.

14. Scoring

Each judge's score in each criteria is multiplied by the pre-determined weighting factor for that criteria. The weighted scores are then added to determine that judge's total cumulative

weighted score for that entry.

The lowest and the highest individual judge's cumulative weighted score for each entry are thrown out and the remaining four are added to determine the team's overall score in that category.

The team with the highest overall cumulative score is the winner in that category, the team with the next highest cumulative score is second place, etc.

The total score in each category for a team are added to determine the overall score for that team. The team with the highest overall score is Grand Champion, and the team with the second highest overall score is Reserve Grand Champion.

In the event of a tie in a category, the highest individual judge's cumulative weighted score that was thrown out is added to that team's overall category score and the team with the highest new total is the winner of that category.

In the event of that a tie remains, the lowest individual judge's cumulative weighted score that was initially thrown out is added to each that team's overall category score and the team with the highest new total is the winner of that category.

In the event of a tie in the overall scoring for Grand Champion or Reserve Grand Champion, the highest individual judge's score in each category for that team are added to the previous overall score. The team with the highest new total is the winner.

In the event that a tie remains, lowest individual judge's score in each category for that team are added to the previous overall score. The team with the highest new total is the winner.