

Team Rules and Information:

Each team must attend the Mandatory cooks meeting 8am.(Judging Tent). The turn in location, and any other questions will be answered at this time. It is suggested that all contestants and advisors attend this meeting. Your numbered boxes will be handed out at this time.

Each team will receive individual judge's scores in each category as well as any feedback the judges wish to include as to why they scored the way they did. Questions will be answered at this time.

1) The decision and interpretations of the Rules and Regulations are at the discretion of the organizers. Their decisions and interpretations are final to the extent consistent with these rules. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

2) Each team shall consist of a chief cook and assistants as the chief cook deems necessary. A team shall not compete in more than one sanctioned contest under the same team name, on the same date. 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 space approximately 20'x20'. Additional space may be negotiated with the contest organizers. Cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned spaces. All preparation, seasoning and cooking of product shall be done within the assigned cooking space. (Trailers must be on registration for them to keep at team location)Teams shall not share an assigned cooking space or cooking device.(With our approval)

- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. 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 ashes placed in the designated ash collection receptacle(We will Provide). All equipment and trash must be removed from the 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, will disqualify the team from future participation at events.
- 6) The cooking source may be electrical, propane, wood, wood pellets or charcoal. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built directly on the ground and must be completely contained.
- 7) All proteins and starches used in the competition shall be inspected by the event Inspector at check-in or as established by the event organizer (7am-8am) . Once the competition ingredients have been inspected, they shall not leave the contest site. Cooking shall not begin until after the inspection . All food ingredients must be uncooked, unseasoned, marinated, or processed in any way at the time of inspection. ("Smoked Side" may be prepared but not cooked)
- 8) The four entry categories will be baby back ribs, pulled pork, chicken wings, smoked side. All four entries toward overall awards total.
- 9) Judging will start at 1:00 pm on Saturday. The Four (4) categories will be submitted in the following order: Chicken Wings at 1:00 pm, Baby Ribs at 1:30 pm, Smoked Side 2:00 pm, Pulled Pork at 2:30

pm. Times may vary at any contest. Turn-in times will be confirmed at the Cooks Meeting. An entry will be judged only at the times established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a 1 (one) in all criteria.

- 10) Judges evaluate barbeque in three different criteria: taste, appearance and texture. Judging is done by equal teams of at least 6 persons. Each judge rates the sample for appearance, tenderness/texture and taste, using a scoring system from 9 (Excellent), 5 (Average), to 2 (Bad).
- 11) Entries will be submitted in a contest provided and numbered container. A new number will be assigned at turn-in.
- 12) The container shall not be marked in any way so as to make the container unique or identifiable. Marked containers will receive a one (1) in all criteria from all Judges.
- 13) Each contestant must submit at least (6) portions in an approved container. Entries may be submitted, scooped, piled, chopped, pulled, sliced, or diced as the cook sees fit, as long as there is clearly enough for (6) judges. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough product for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one(1).
- 14) Please do not distribute or sell any food or drink items. This is a violation of Jackson County Health Code. Personal consumption only.

All local health department food handling procedures will apply

- 15) 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.

CAUSES FOR DISQUALIFICATION & 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.

- a. Excessive use of alcoholic beverages or public intoxication ..
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited food products, or any act involving moral turpitude.
- h. Violation of any of the Cook's Rules above. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by the contest organizers and/or security.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score.

Please forward any question to Mason Sewing

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Or text

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