

BBQ COOKOFF

[return to sport index](#)

EVENT COORDINATOR: Luke Hagedorn

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DATE: Friday, June 29, 2018 @ 1:00 PM

LOCATION: Tan-Tar-A Resort, Hidden Lakes Parking Lot

GUIDING BODIES: Can-Am Police-Fire Games Federation

www.canampolicefiregames.org

SPORT DESCRIPTION:

- I. All rule decisions and interpretation of the Can-Am BBQ contest rules are at the discretion of the judges and representatives at the contest. All decisions are final consistent with the rules.
- II. Each team shall consist of up to three people.
- III. Each team will be assigned a designated cooking area. All prep and cooking shall be done in said area.
- IV. All equipment, smokers, grills, trailers, propane, wood will be provided by the competing teams.
- V. Competitors must adhere to all health and fire codes.
- VI. All meat must be inspected prior to cooking by a representative of the Can-Am games. No prior prep of meats off site prior to competition is allowed. No injected or manufactured seasoned meat will be allowed.
- VII. The following categories will be judged due to limited time of a minimum of 3 hours and a maximum of 8 hours. Pork or Chicken. The following cuts of meat will be judged in each category. Pork- Baby Back Ribs, Spare Ribs, Pork Loin and Chicken- Wings or ½ Chicken.
- VIII. To be considered for a medal you must enter an item from both categories.
- IX. Competitors must have item to be judged no more than five minutes before or five minutes after designated judging time. Team will receive a 0 in all criteria for said item if entered too early or too late. Baby Back Ribs 1:00 P.M. Spare Ribs 1:30 P.M. Pork Loin 2:00 P.M. Chicken ½ 2:30 P.M. Chicken Wings 3:00

- X. Garnish is optional but limited to green leaf lettuce, green kale, parsley, cilantro. All other garnish is prohibited and will receive a minus 1 in appearance.
- XI. Sauce is optional. But shall not be served on the side or be pooled or puddled in the container. Also shall not be chunky sauce of more than a fine dice of 1/8" or smaller
- XII. Each team will have a random number picked prior to the event that will be placed on their 9"x 9" foam container for judging.
- XIII. Each container will have enough for 5 portions. If not enough meat is prepared the shorted judge will score a 1 in all categories.
- XIV. All judging is final
- XV. Items will be judged in the following criteria on a scale of 1-10. 1 being inedible and 10 being excellent. Appearance, Taste and Tenderness
- XVI. Highest total points will determine winner of each category.
- XVII. All ties will be broken by throwing the low score out, then by a judges tie breaker council where each judge gets one vote to cast for best.
- XVIII. First place will be determined by highest cumulative score for both categories.
- XIX. The following Cleanliness guidelines will be followed during the event.
 - 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.

EVENT ENTRY CODES

UNISEX TEAM

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