

General Barbecue Cook-Off Rules

1. This is an amateur cooking contest and it is intended there be no further distinctions regarding entry classifications.
2. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit.
3. No pre-seasoning or pre-cooking of the meat is allowed until it has been inspected and approved for cook-off use. Any meat found not in compliance with this rule will be disqualified.
4. Once meat and chicken have been inspected, approved and tagged, they must not leave the contest area. The contest committee will tag up to three slabs of ribs and two whole chickens for each team.
5. All entries must be prepared in as sanitary a manner as possible. All applicable local health department rules and regulations must be complied with. Each team is to have 3 buckets. 1 with warm water, 1 with warm soap water and 1 with bleach water. They are to be labeled. Each is to have its own towel. The health department inspector is regarded as a member of the contest committee.
6. All applicable local fire department rules and regulations must be complied with. The fire department inspector/fire marshal is regarded as a member of the contest committee.
7. All fires used to prepare meat in this contest must be of wood, gas or charcoal. No electric cooking equipment will be allowed. However, electrical powered accessories may be permitted after receiving contest committee approval.
8. Absolutely no firearms or explosives will be allowed.
9. There will be no refund of entry fees for any reason and the decision(s) of the host contest committee head judge and judges are final.

Cook/Team Responsibilities

1. Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition

that the space requires additional clean-up will be disqualified from participation at future sanctioned events.

2. Each cooking team will designate one person as head cook and one person as an alternate. There may be up to 5 assistants to help.
3. Each team should be equipped with a readily available and visible working fire extinguisher.
4. The use of alcoholic beverages must be within your working area. It is not to be given out to anyone. You are not to walk around with any type of alcoholic beverages. If you are found doing so you will be asked to leave the property. The sale of **any** beverages is prohibited.
5. Competing cooks are not allowed to judge and judges are not allowed to cook. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant.

Judging Turn-In Requirements

1. No sauces, garnishes or foil will be allowed in the judging container. Sauces may be used during the cooking process but cannot be applied for entry presentation or judging.
2. Each contestant should submit sufficient product, sliced to facilitate adequate judging of the entry by 5 judges.

At events with a large number of entries that may require a preliminary judging round, the contest committee will inform the cook at the head cook's meeting of the expected number of judges so that sufficient product can be turned in for the preliminary judging and the final judging round. If not enough product is provided, the judges will be instructed to do the best they can but not penalize the other contestants they are judging. All ribs will be turned in from the same slab of ribs.

The chicken turned in will be from one chicken and half. It will be sliced into bite-size pieces stacked around the remainder of the chicken. The chicken can be butterfly but will remain in one piece throughout the cooking process.

3. A blind judging system is based on a duplicate numbered ticket (e.g. theatre ticket) which will be utilized in all judging categories.

Blind judging consists of one-half of the double ticket being enclosed in a small envelope and being secured (usually by duct tape) to the BOTTOM of the turn-in container. The second half of the ticket is placed inside the judging container.

When receiving the judging containers, the head cook prints his name on his half of the ticket in the presence of contest committee personnel.

Any container that appears to have been deliberately marked or altered will be referred to the head judge who will rule on disqualification.

Damaged containers will be replaced by the head judge. Damaged containers and all tickets must be turned in to the head judge at this time in order to receive a new container.

4. All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best.

5. Until announcements are made, the taped envelope should remain attached to the top three category winners' judging containers. At the time winners are announced, the taped envelope will be removed from the container (on stage) and opened by one contest official. A second official will announce the number. The head cook or team member must present the corresponding half of that ticket to the head judge who will confirm that the numbers match, and announce the head cook's name and team name.