

## **BBO COOKOFF**

**EVENT COORDINATOR:** Luke Hagedorn Email: lukeoftheozarks@gmail.com

**DATE:** Tuesday, June 16, 2020 4:00 PM

**LOCATION:** Dog Days Bar and Grill Parking Lot, 1232 Jeffries Road, Osage Beach

**GUIDING BODIES:** Can-Am Police-Fire Games Federation  
[www.canampolicefiregames.org](http://www.canampolicefiregames.org)

### **SPORTS DESCRIPTIONS:**

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. One item of Pork AND one item of Chicken shall be submitted for judging. Competitors will choose ONE meat selection from the following cuts of meat:

Pork- Baby Back Ribs, or Spareribs, or Pork Loin.

Chicken- Wings or ½ Chicken.

VIII. To be considered for a medal you must enter an item from both meat 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 4:00 P.M. Spareribs 4:30 P.M. Pork Loin 5:00 P.M. Chicken ½ 5:30 P.M.

Chicken Wings 6:00 P.M.

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.