



BBQ Rib Competition Rules and Registration

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in the BBQ Contest. There will be no Professional/Amateur Classifications.
2. Each team will consist of a chief cook and as many assistants the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.
3. Meat: This contest is **Pork Ribs only**. **No Garnish allowed in box**
No cooking of any kind may begin until meat has been inspected by the events Official Meat Inspector. Meat must be in stored at 41 degrees or less. Barbecue is defined by the KCBS as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned, or injection of meat is allowed.
 - A. Parboiling and/or deep-frying competition meat is not allowed.
4. All Competition meats **MUST** be inspected by the Contests **OFFICIAL MEAT INSPECTOR** on duty at the contest during the times set by the contest organizer. Times are at earliest convenience for teams and organizer.
5. Once meat has been inspected, it must not leave the contest site.

The Health Department requires that the following meat holding and preparation conditions **must be met:**

- A. **After cooking, meat must be held 140 degrees or above.**
- B. **No Re-Heating of food will be allowed!**
- C. **All handling of food shall be in the manner set forth by the Health Department Manual**
- D. **Food preparation and serving area must be covered by a Pop-up or Tent.**
- E. **Gloves (non latex) or Tongs MUST be used at all times when SERVING ANY food of ANY kind.**
- F. **No Home prepared foods of any kind. All must be prepared on site.**
- G. **YOU MUST HAVE A THERMOMETER, A 3 BASIN WASH BIN (THIS CAN BE 3 SMALL BUCKETS OR PAILS OR TRAYS FOR WASH, RINSE AND SANITIZE AND YOU ARE REQUIRED TO HAVE A HAND WASH STATION (FRESH WATER CONTAINER, SOAP AND A CATCH BUCKET WILL WORK).**

6. Contestants must provide all needed equipment and supplies.

7. Pits, cookers, props, trailers, tents or any other equipment, may not exceed the boundaries of the team's assigned cooking space. Spaces will be 20 ft wide by 20 ft deep, or 20ft wide by 30 ft deep. No electricity will be supplied.

8. Fires must be of wood, pellets, or charcoal. **No electric or gas grills as a primary heat source are permitted.** Propane is permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

9. No open pits or holes are permitted! **Fires may not be built on the ground.**

10. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from 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, may disqualify said team from future participation at "Sweet Pete's" sanctioned events.

11. CAUSES FOR DISQUALIFICATION:

A. Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise generated from speakers or public address systems.

E. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in future events for two years.

12. Use of radios or amplifying equipment **disturbing** other contestants will not be allowed.

13. First aid will not be provided.

14. **Contest turns in times are as follows: 12:00pm-12:15pm**

Therefore, if Ribs are scheduled for 12:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the contest organizer. Early or late entries will not be accepted!

15. Each contestant **MUST** submit at least five (6) separated and identifiable (**visible**) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

16. This contest with blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer, then may be re-numbered by judging officials. The number must be on the container at turn in. Entries are scored in areas of APPEARANCE, TASTE and TENDERNESS/TEXTURE. **The scoring system is from 10 (Excellent) to 2 (Bad).** **All numbers between two and ten may be used to score an entry. 6 is the starting point.** A score of one (1) is a disqualification and requires approval by a Contest Rep.

18. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.

19. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.

YOU MUST HAVE A SMALL TRASH CAN AND A FIRE EXTINGUISHER AT YOUR SITE.

Public Sampling

1. Sample tickets will be sold for \$2.00 per ticket to the public.
2. The Teams will offer (1) rib for sampling per ticket, or 2 oz of pork
3. At the end of the competition Teams can redeem each sample ticket for \$1.00 and \$1.00 goes to the Bullhead Fire Fighters Charity.