

CARY BBQ CLASSIC OFFICIAL RULES & REGULATIONS 2010

August 6th and 7th, 2010

Koka Booth Amphitheatre, Cary, North Carolina

Official Rules, Regulations & Judging Procedures

RULES AND REGULATIONS:

(1) The decision and interpretations of the contest rules and regulations are at the discretion of The Beer, Bourbon and Barbecue Committee and Judges. Their decisions and interpretations are final.

(2) Each team shall consist of a chief cook and a max of four (4) assistants. A team shall not compete in more than one 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) During all hours the Beer, Bourbon and BBQ Show is open to the public (Friday & Saturday) Cooking Teams shall not exhibit, or consume alcohol other than alcohol procured from exhibitors at the Show in approved glasses. Cookers (up to 5 per team) may, if they wish, purchase dinner Friday night from the food vendors or bring their own food, purchase tee shirts from merchandise booth, and may purchase an alcohol tasting glass for the exhibitor rate of \$20. Cookers who are on a paid cooking team for this event will be admitted to the event without charge other than the paid team application fee of \$100. Guests of Cookers may purchase a tasting ticket/glass for Saturday only for \$20 (limit of 5 guests per Cooking Team) all other guests must pay full price for admission and tasting glass.

(4) Each team will be assigned a cooking space. Pits, cookers, props, tents and any other equipment shall not exceed the boundaries of a team's assigned cooking space. Teams shall not share an assigned cooking space or cooking devices.

(5) Cooking teams shall provide all needed equipment and supplies. Each team will be provided with one 110v outlet for electricity for lighting. Contestants must adhere to all electrical, fire and other codes including having fire proof tents (if placing cooker under) and having an approved fire ext. within current inspection limits and within easy reach at cooking devices at all times. Also each team must meet safety standards such as: Proper regulator, tanks secured to prevent accidental tipping and other requirements as site committee deems necessary for the safety of the contestants and the general public.

(5)(a) EACH TEAM MUST COMPLY WITH THE WAKE COUNTY HEALTH DEPT. REGULATIONS including, but not limited to: After cooking, meat must be maintained above 140 degrees, cleanliness of cooking area and personnel is required.

(6) 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 all equipment 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 may disqualify the team from future participation.

(7) Fire shall be of wood, wood pellets, charcoal or gas. Drip pans must be used to catch grease. Electric heat sources shall not be permitted for cooking or holding. Electric is permitted as fire starters, provided the competition meat is not on in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted.

(8) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer, but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking of competition meat by a contestant shall not begin until that contestant's competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING, but not limited to, teriyaki, lemon

pepper, or butter injected. Competition meat not meeting these qualifications shall be disqualified, given a zero (0) in all criteria by all six judges.

(9) Parboiling and/or deep-frying competition meat is not allowed.

(10) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a zero (0) on all criteria by all six judges.

(11) The Three Meat Categories for this contest are as follows:

CHICKEN: Chicken includes Cornish Game Hen and Kosher chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Pork is defined as Boston Butt, Picnic and or Whole Shoulder, weighing a minimum of five (5) pounds. Pork shall be cooked (bone in or bone out) and shall not be parted.

Turn-in times will be announced at the Cook's Meeting. An entry will be judged only at the time 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 ZERO (0) in all criteria.

(12) Judging will start at noon on Saturday.

The Three (3) meat categories will be judged in the following order:

CHICKEN: NOON

PORK RIBS: 12:30pm

PORK: 1:00pm

(13) GARNISHING IS NOT ALLOWED

(14) Sauce is optional. If used, it shall be applied directly to the meat.

(15) Entries will be submitted in the numbered container that is issued to each team by the contest organizer. The containers will be issued at the Cook's meeting. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign materials, and/or stuffing are prohibited in the container. Marked entries will receive a zero (0) in all criteria by all Judges.

(16) Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. Chicken and Pork may be submitted chopped, pulled, sliced or diced as the cook sees fit, so long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score zero (0) on all criteria, and the judges having samples will change appearance score to zero (0).

(17) 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, shoes, aprons and hats are required to be worn by Chief Cook and all assistants.

- d) Sanitizing of work area should be implemented with the use of bleach/water rinse (one cap/gallon of water) . Each contestant will provide a separate container for washing rinsing and sanitizing of utensils.
- e) Prior to cooking, meat must be maintained at 40 degrees F or less.
- f) After cooking all meat must be held at 140 degrees F or above.

(18) There will be no refunds of entry fees for any reason, except at the election of the contest organizer.

A cook team is responsible jointly and severally for its head cook, its team members and its guests. A team, its members and /or guests may be DISQUALIFIED & EVICTED FROM THE PREMISES FOR THE FOLLOWING:

- (a) Excessive use of alcoholic beverages or intoxication with a disturbance,
- (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 coming from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00pm on Friday night and last until 7:00am on Saturday.
- (f) Fighting and/or disorderly conduct,
- (g) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude,
- (h) Use of electric or other auxiliary heating devices inside the cooking device.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by a Trigger Agency representative or security.

CLARIFICATION: If product is turned in and is disqualified, it receives a zero (0) in all criteria. If a 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. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a zero (0) in all criteria.

Judging Procedures:

This contest allows for blind judging only. Entries will be submitted in numbered container(s) provide to each team at the cook's meeting.

- 1) Judging may not fraternize with teams on turn – in day until conclusion of judging.
- 2) Judging will be done by a team of 6 or more persons, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn – in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) A score of zero (0) is a disqualification. Grounds for disqualification: All judges will give a zero (0) in appearance for garnish, pooled sauce or less than six (6) samples of meat. All judges will give a zero (0)

in all criteria for sculptured meat, a marked turn – in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a zero (0) in all criteria.

5) The weighing factors for the point system are as follows: Appearance – 1, Tenderness - 3, Taste – 5.

6) Total point per entry will determine the champion within each meat category.

NOTE: The Cary BBQ Classic Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions by the Cary BBQ Classic Committee and Judges are final.

Prizes & Awards:

CHICKEN/PORK RIBS/PORK

Each category will pay as follows:

- 1st (First) Place:\$100/trophy
- 2nd (Second) Place:\$75/trophy
- 3rd (Third) Place: \$50/trophy
- 4th (Fourth) Place: \$25/certificate
- 5th (Fifth) Place:\$15/certificate

GRAND/RESERVE CHAMPION

Must compete in all categories and will pay as follows:

- GRAND CHAMPION-\$300/trophy
- RESERVE CHAMPION-\$150/trophy

GENERAL SCHEDULE:

Friday, August 6th

Arrival & Set up before 5:00pm

(All vehicles must be out of event no later than 5pm. All teams must arrive before 5pm. If you arrive after 5pm you will not be able to participate.)

Cooks Meeting 7:30pm

Saturday, August 7th

Cook's Breakfast 7:00am

Judging Begins 12:00pm

Announcement of Winners 2:30pm

NOTE: A Cooking Team Official will direct you to your site.