

Saline County Fair Association
TRI-RIVERS FAIR
Rules & Regulations for BBQ Cook-Off

1. The decision and interpretations of the Rules and Regulations are at the discretion of the Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
2. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
3. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices.
5. 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, pits filled (if allowed by the contest organizer), 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, other than at trash containers, may disqualify the team from future participation at events.
6. Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
7. Barbeque for the purposes of the rules is cooking any of the meat categories on a device defined in #6 above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before turn-in, the team will be scored a zero (0) in all criteria by all six judges for that entry. If discovered after turn-in, the team will be scored a one (1) in all criteria by all six judges for that entry.
8. 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 one (1) in all criteria by all six judges.
9. Judging starts at schedule times. Entries can be turned in between five (5) minutes before and five (5) minutes after. Later entries will not be accepted.
10. Garnish is optional. If used, it is limited to chopped, sliced, shredded, or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley, and/or cilantro. **PROHIBITED GARNISHES:** lettuce cores, kale stems and other vegetation.
11. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container.

12. Entries will be submitted in a container provided by the contest organizer. Entry number must be on top of the container at turn-in.
13. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.
14. Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork, and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as 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.
15. 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 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 bleach to one 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 & 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.
16. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members, and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a. Use of alcohol and/or serving alcohol to the general public.
- b. Use of illegal controlled substances.
- c. Foul, abusive, or unacceptable language or any language causing a disturbance.
- d. Excessive noise, including but not limited to that generated 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 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- e. Fighting and/or disorderly conduct.
- f. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- g. Use of gas or other auxiliary heat sources inside the cooking device.
- h. Violation of any of the rules above

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by, Organizers and/or Security. All complaints of disturbance or violation of quiet time shall be reported to the event organizers.

CLARIFICATION: If team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score.

JUDGING PROCEDURES

Blind judging only. Entries will be submitted in a container provided by the contest organizer.

1. Judges may not fraternize with teams on turn-in day until the conclusion of judging.
2. Judging will be done by a team of up to 6 persons at each judging table, who are at least 16 years of age. Only Judges, Contest Reps, and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area, during the 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 plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes, or damp wash cloths are preferred. Judges will then score each entry for taste and tenderness, before moving on to the next entry.
4. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9-excellent, 8-very good, 7-above average, 6-average, 5-below average, 4-poor, 3-bad, 2-inedible
5. A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep.
Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce, or less than 6 samples of meat. All judges will give a one (1) 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 one (1) in all criteria.
6. The weighting factors for the point system are: Appearance-.5600, Taste-2.2972, Tenderness-1.1428.
7. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer-generated coin toss will be used.
 - 7a. In the event of lost, destroyed, or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards, the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all purposes.
8. Total points per entry will determine the champion within each meat category.