



Chamber's *Smokin'* BBQ Cook-off

BBQ Cook-Off Rules & Regulations

1. Entry fee will be \$15 per category, with a maximum of five categories. The categories include Chef's Choice, Brisket, Ribs, Pork (Boston Butt) & Chicken. Contestants have the option of competing in as many categories as they wish.
2. Pork is defined as Boston Butt, picnic/or whole shoulder weighing approximately five pounds or more. Pork must be cooked (bone in or out) in its entirety (may not be parted)
3. Each team will consist of a Pitmaster (chief cook) and as many assistants as the Pitmaster 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 vessel) 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.
4. Any variation of smoking pit will be permitted EXCEPT for an open pit directly on the ground. Anyone cooking on an electric smoker must generate their own power source (generator). Electric accessories, including spits, augers, or forced draft are permitted.
5. It is the responsibility of the contestant to see that the team's assigned cooking is kept clean and always policed especially at the close of the event. All fires must be put out and all equipment removed from site. *It is imperative that clean-up be thorough.* If any team's assigned cooking space is left in disarray or with loose trash, it will disqualify the team from future events. Every team will be provided with three garbage bags. When the trash is full, change the bag and bring it to the dumpster. *Stuffing the barrels so full that the event organizers can't lift or move the bags/barrels will disqualify you for entry for the event next year.*
6. Any alcoholic beverages are to be concealed using a "koozie." Alcoholic beverages must not leave your designated area during public hours.
7. Rubber gloves must be used when handling the meat. Face masks must be worn when serving the public.
8. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. All meat needs to be held at a temperature of 40 degrees or colder. Cooked meats must be held at a temperature of 140 degrees or higher. No pre-seasoned meat is allowed. Any meat not meeting these standards will be disqualified.
9. Once meat is inspected; it must not leave the contest site.
10. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if beef brisket is scheduled for 2:30 p.m., plan to submit it at that time. An entry will be judged only at the time posted by the contest organizer. The allowable turn-in time will be five minutes before and five minutes after the posted time with no exceptions.
11. Each contestant MUST submit at least 6 separated and identifiable (visible) portions of meat in a container. Meat will be judged on taste, tenderness and appearance. Scores will be given on a 1-9 scale with 1 being "poor" and 9 being "excellent" for all three categories.
12. Judging will be blind. Entries shall be submitted in a 9"x 9" container furnished by the event coordinator. Garnish is optional such as a bed of kale, lettuce, parsley etc. Judges will be required to score as close to KCBS as possible.
13. Decisions by the judges are final. A mandatory cook's meeting will be held around set-up time to go over the rules and answer any questions you may have. All cooks will follow the same rules.
14. Causes for disqualification include: excessive use of alcoholic beverages; use of controlled substances on site; foul, abusive or unacceptable language; and excessive noise past designated quiet time.
15. There will be no refund of entry fee for any reason.