

Warrior Day

10-16-2021

First Amateur Backyard Barbeque Cook-off Competition

RULES AND REGULATIONS

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged.
The contest organizer may not cook in any category in this contest. Contestant will be referred to as "Griller."
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the organizing committee.
4. **EQUIPMENT** – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal or wood or Pellet NO (open/pit fires). The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
5. **MEAT INSPECTION** – All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. **After inspection** the meat may be marinated, salted, seasoned or cooked by the Griller.
6. **CONTESTANT'S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times.

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8. **MEAT CATEGORIES** – The following categories are included in competition:

Chicken – may cook bone in thighs with skin (with enough for 4 judges plates)

Pork Ribs – minimum of four (4) ribs

9. **JUDGING** – Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. A minimum of six (4) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging.

10. **SCORING** – Each entry will be scored by six (4) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 1 to a high of 10 in increments of 1 point for each category. Any entry that is disqualified as per **SECTION 11** will receive a score of zero for all four categories from all judges at the table.

11. **DISQUALIFICATION** – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:

- a. There is anything foreign other than meat/sauce in container submitted for judging
- b. The entry is turned in after the officially designated time
- c. Gloves are not used while handling food products
- d. Not cooking the meat that was inspected
- e. There is evidence of blood such that the meat is uncooked.

12. **TURN-IN TIMES** – per competition item as follows:

Both the ribs and Chicken will be turned in at the same time.

Turn in times are 1:20 – 1:30

13. **JUDGING PROCEDURE** – The event organizer brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR/TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.

14. **WINNERS** – Grillers in each of the four (4) categories will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place. The winners in each category will be determined by adding all the scores together for the following divisions – (A) PORK RIBS (C) CHICKEN THIGHS
THE GRAND CHAMPION Title will be the Griller with the most total points and be declared the 1st Place Winner. **THE RESERVE GRAND** Title will be the Griller with the next highest total points and will be declared the 2nd Place Winner. In the event of a tie, the next lowest rank will be omitted and the tied Grillers will be awarded the same rank. Prize monies will also be awarded.
15. **GRILLERS may not sell any food items.**

**ALL MEAT WILL BE PROVIDED BY THE COMPETITOR.
THE RIBS MUST BE SPARERIBS AND THE CHICKEN MUST BE
BONE-IN CHICKEN THIGHS WITH SKIN.**

**ALL COMPETITORS MUST BE SET UP BY 8am
RULES WILL BE AT 8:15am
FIRES MAY BE LIT AT 8:30am
COMPETITION WILL START AT 9am
(no cooking or prepping before 9am)**