

Barbeque Competition

Official Rules and Regulations & Judging Procedures

The following rules, regulations and judging procedures have been adapted from the Kansas City Barbeque Society

**Mandatory Cook's Registration and Location will be communicated upon team arrival.
REGISTRATION MANDATORY – 8:00 AM TO 10:00 AM (NO EXCEPTIONS)**

CREED

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, TEXO Contest Representatives and Organizers is essential.

Rules and Regulations

- 1) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
- 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.
- 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 and shall be provided by each team.
- 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 and all equipment removed from site. It is imperative that clean-up be thorough.
- 6) Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
- 7) 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 one (1) in all criteria by all six judges.

8) Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

9) Meat shall not be sculptured, branded, or presented in a way to make it identifiable. Violations of this rule will be scored a one (1) on all criteria by all six judges.

The Two Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

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

10) The two (3) Categories will be judged in the following order:

CHICKEN and PORK

Registration - 8:00 am to 10:00 am

Cook Off – 10:00 am to 1:00 pm

Judge Sampling – 1:00 pm to 3:00 pm

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.

11) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited “**Illegal**” garnish shall receive a score of one (1) on Appearance.

12) 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. Chunky sauce will be allowed.

13) Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.

14) Entries will be submitted in an approved numbered container, provided by the contest organizer. The containers will be provided Saturday morning, and will be numbered at turn-in.

15) The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges.

16) Each contestant must submit at least five (5) portions of meat in the provided container. Chicken and ribs may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five (5) 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 a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).

17) The following cleanliness and safety rules will apply:

1. No use of any tobacco products while handling meat.
2. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
3. Shirt and shoes are required to be worn.
4. Sanitizing of work area is required.
5. Prior to cooking, meat must be maintained at 40° F or less.
6. 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 and Within 4 hours from 70° F to 41° F or less.

7. 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.

CAUSES FOR DISQUALIFICATION 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.

1. Excessive use of alcoholic beverages or public intoxication with a disturbance.
2. Use of illegal controlled substances.
3. Foul, abusive, or unacceptable language or any language causing a disturbance.

4. 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.
5. Fighting and/or disorderly conduct.
6. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
7. Violation of any of the RODEO Cook's Rules above, save and except #9 – 13.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the 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 one (1) in all criteria.

JUDGING PROCEDURES

RODEO sanctioning allows for blind judging only. Entries will be submitted in an approved RODEO numbered container provided by the contest organizer. The container may be re-numbered by the RODEO Contest Rep or authorized personnel before being presented to the judges.

1. 1) Judges may not fraternize with teams on turn-in day until conclusion of judging. Judging will be done by a team of 5 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.
2. 2) 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. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
3. 3) 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, and 2 inedible.

4. 4) A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 5 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.

5. 5) The weighting factors for the point system will be Appearance - 1, Taste – 3, Tenderness - 2.
6. 6) 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 Judge will conduct a coin toss which will be used. 7a. In the event of lost, destroyed, or missing score cards the remaining scorecards 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 all purposes.
7. 7) Total points per entry will determine the champion within each meat category.
8. 8) Cumulative points for only the three categories will determine the Overall Winner.