

2nd ANNUAL HOG WILD BBQ COOKOFF

RULES AND REGULATIONS

The following rules, regulations, and judging procedures will be used at the Hog Wild BBQ Cook-off on May 12, 2012.

- 1) The decision and interpretation of the rules and regulations are at the discretion of the contest organizers and judges at the event. 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.
- 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 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 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 events.
- 6) Fires shall be of wood, wood pellets, charcoal, or propane. No open pits or holes are permitted. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the official meat inspector during the times established by the contest organizer. Once the competition meat has been inspected it shall not leave the contest site. 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.
- 8) Parboiling and/or deep-frying competition meat is not allowed.

- 9) The Three Meat Categories:
CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
PORK RIBS: Ribs shall include the bone. Country Style ribs are prohibited.
BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

- 10) Judging will start at Noon on Saturday.
Chicken: Noon
Pork Ribs: 12:30 pm
Beef Brisket 1:00 pm

Turn in times will be confirmed at the cooks 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.

- 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 an approved numbered container, provided by the contest organizer.
- 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 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.
- 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 bleach/water rinse (one cap/gallon of water)
 - e. Prior to cooking, meat must be maintained at 40 degrees Fahrenheit or less.
 - f. After cooking, all meat:
Must be held at 140 degrees or above or
Cooked meat shall be cooled as follows:
Within 2 hours from 140 degrees to 70 degrees and

Within 4 hours from 70 degrees to 41 degrees or less
g. 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 degrees 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.
- 17) **Contestants in the cook off are NOT permitted to sell their food.**
- 18) Causes for Disqualification and 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 guest.
 - a. Use of alcoholic beverages or public intoxication.
 - b. Serving alcoholic beverages.
 - c. Use of illegal controlled substances.
 - d. Foul, abusive, or unacceptable language.
 - e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems, or amplified equipment.
 - f. Fighting or disorderly conduct.
 - g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest.

Judging Procedures:

- 1) Only blind judging will be allowed.
- 2) Judging will be done by a team of up to 6 persons. 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 the judging process.
- 3) The People's Choice Award will go to the team who receives the most votes from the people who vote at the People's Choice Tent. **Brisket will be the only meat for the People's Choice Tent.**