

## 2009 Rules and Regulations

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.

2. A cooks meeting will be held at 4pm Friday October 16<sup>th</sup>, all entrants are strongly encouraged to attend. 9x9 Clamshells will be distributed at this time.

3. Cooking - Fires shall be of wood, wood pellets, charcoal, gas and electric. No open pits or holes are permitted; Fires shall not be built on the ground

4. The Three Categories:

CHICKEN WINGS: Any part of the chicken wing may be entered.

PORK LOIN: Pork Tenderloin is prohibited.

DESSERT: Dessert is any dessert type item.

5. Sauce and Garnish are optional.

6. Entries will be submitted in an approved and numbered container, provided by the contest organizer. The number must be on top of the container at turn-in. The container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.

6(a). Pies, cakes or tortes should be sliced for the ease of the judges. Judges will be instructed not to deduct points for slices or cuts. Desserts may be presented in other no returnable containers or plates for presentation, but the original number section of the issued container must accompany the entry.

(Marked entries will receive a one (1) in all criteria from all Judges).

7. Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. 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).)

8. 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.)

9. Turn-in times are listed below. 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. Late entries will not be accepted.

The three (3) categories will be judged in the following order:

CHICKEN WINGS . . . . . 6:00 pm  
PORK LOIN . . . . . 6:30 pm  
DESSERT . . . . . 7:00 pm

10. The following cleanliness and safety rules will apply:

A. No use of any tobacco products while handling meat.

B. 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/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

E. Prior to cooking, meat must be maintained at 40 degrees or less.

F. After cooking, all meat:

(a) Must be held at 140 degrees or above, --or--

(b) Cooked potentially hazardous food shall be cooled:

(1) Within 2 hours from 140 degrees F to 70 degrees F and

(2) Within 4 hours from 70 degrees F to 41 degrees F or less

(3) Potentially hazardous food (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 F for a minimum of 15 seconds.

11. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

### 12. 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 guest.

A. Excessive use of alcoholic beverages or public intoxication with a disturbance.

B. Use of illegal controlled substances.

C. Foul, abusive or unacceptable language, or any language causing a disturbance.

D. Fighting and/or disorderly conduct

E. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

F. Violation of any of the Rules

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.

Clarification: If product is turned in and is disqualified, it receives a 1 (one) in all criteria. If the team is disqualified and not allowed to turn in, or if the product is turned in after the time limit (not accepted), it is not judged and receives no score.

## Judging Procedures

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

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.

2. Judging will be done by a team of 6 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.)*

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 mat. The judge will then score each entry for taste and tenderness/texture, 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, and 2 inedible**

5. A score of one (1) is a disqualification and requires approval by a Contest Rep.

Grounds for disqualification:

Appearance: *Unapproved garnish, sculptured meat, marked turn-in container, foreign object in container, less than 6 samples of meat or pooled sauce.*

Taste & Tenderness: *Sculptured meat, marked turn-in container, foreign object in container, or judges not receiving a sample.*

6. The weighting factors for the point system are as follows: Appearance - 0.5714, Taste - 2.2858, Tenderness / Texture - 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.

8. Total points per entry will determine the champion within each classification of meat.

# SLING YOUR MEAT



## 2009 "BACKYARD BBQ" Official Rules and Regulations / Judging Procedures

The following rules, regulations and procedures will be used at the Contest held on October 16, 2009

### CREED

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