1. ALL CONTESTANTS/CHALLENGERS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in this contest. There will be no Professional vs. Amateur Classifications. This is an "**Amateur Only**" event. **2**. Each team will consist of a chief cook and 2 assistants. Each team will provide their own pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) 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. A chief cook or assistants may NOT enter or participate on more than one team per contest or multiple contests on the same date with the same team name.

2. Barbecue is defined as uncooked meat or fowl prepared over a wood/charcoal fire or gas grill, and basted, or not, as the cook sees fit. Contestants can compete in 5 categories: Boston Butts, Chicken, Pork Ribs, Brisket and Open Grill. In order to qualify for Grand Champion a team must compete in Chicken and Rib categories. The ribs must be regular spareribs or baby back ribs or country-style ribs. The chicken may be whole or in pieces when cooked, but must be entered as six (6) separated, on the bone pieces. The Open Grill category can include any food but must be cooked fresh on same heat source as other categories.

3. Team check in is Friday 4:00pm to 6:00pm or Saturday 6:00am – 9:00am unless prior arrangements are made. Fires can be lit as soon as your team is checked in. Cooks meeting will be at Friday 6:00pm – after the meeting you will be able to start cooking.

4. Someone will be on site Friday at 6:00pm and Saturday morning to check all meat that will be used in the contest to insure that it complies with the rules of the competition. Meats purchased that are already seasoned or marinated are not allowed. Meat must be raw when the contest begins. Cooking may start as soon as the meat has been approved by the inspector, and after the cooks' meeting. ***Parboiling and/or deep frying competition meat is not allowed.***

5. Once competition meat has been inspected, it may not leave the contest site.

6. The Health Department requires that the following meat holding conditions must be met: *After cooking, meat must be maintained at a minimum temperature of 140 degrees F. 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. Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.*

7. Contestants must provide all needed equipment and supplies. Contestants must adhere to all, fire, health department and other codes whether city, county, state or federal.

8. Cookers, tents, canopies or any other equipment, may not exceed the boundaries of the team's assigned cooking space. *** Must be fire retardant**.

9. Cooking source must be of wood, pellets, charcoal or a propane

10. No open pits or holes in the ground are permitted. Fires may not be built on the ground.

11. It is the responsibility of the Team contestant to see that the team's assigned cooking space is kept clean and policed during the contest. It is imperative that clean-up be thorough after the contest. **Trash bins for waste will be available as well as bins for ash and coal disposal.**

12. **CAUSES FOR DISQUALIFICATION**:

A. *Under no circumstances are alcoholic beverages to be on the cooking location.*

B. *Use of controlled substances by a team, its members and/or guests*

C. *Foul, abusive, or unacceptable language by a team, its members and/or guests.*

D. *Excessive noise generated from speakers or radios.*

13. YOU MUST HAVE A GOOD TIME!!!

14. This is a rain or shine event and participants should plan for foul weather.

15. Judging times are pre-determined and sufficient time will be given between rounds. Advanced calling for an item will not occur. Therefore, if chicken is scheduled for 3:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the organizing committee. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

16. Entries will be submitted in an approved 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 any way so as to make the container unique or identifiable.

17. Each contestant MUST submit at least six (6) separated and identifiable portions of meat in a container. Meat will be judged on TASTE, TENDERNESS and APPEARANCE.

18. Garnish is optional but must be edible.

19. Marking or sculpting of any kind of the meat or container is not allowed. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, or foreign materials are permitted. No puddling of any sauce or branding of any meat is permitted.

20. Each team will supply the meat or Chef's Choice entry for six (6) judges as well as any samples they want to give to visitors in their competition space.

21. **The following cleanliness and safety rules will apply to all teams:** *No use of any tobacco products while handling meats or foods. Cleanliness of the cook, assistant cooks, and the team's assigned cooking space is required. Shirt and shoes are required to be worn. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gal of water). Each team will provide a separate container for washing, rinsing, and sanitizing of utensils. A fire extinguisher is required in each cooking area and will be supplied by each team.*

22. Judging will be done in the following order:

Peoples Choice Voting……. 11:00AM – 12:00PM
Open Grill …… 12:30 PM
Chicken…… 1:00 PM
Pork Ribs …… 1:30 PM
Beef Brisket ……... 2:00PM
Boston Butts ……... 2:30PM

Awards Ceremony …….……3:00pm – 4:00pm