

**Indiantown Chamber of Commerce**  
**BBQ COOK OFF**  
**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. Contestant and all team members must be amateur competitors. 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 equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal or wood (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** – **Must be in your spot no later than 12:00 p.m. the day of the event.** Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space. **After set-up, all vehicles, driven, towed and any others must be moved to the festival parking area.** Enclosed Trailers must be removed from cooking site unless your cooker is permanently attached. Team booth areas are pre-assigned, and an overhead view of the competition area will be included for reference (TBD at a date prior to the event). MAX booth dimensions are 12 feet deep by 20 feet wide. Please plan accordingly so that all teams can be accommodated. Set-up for booth and cooking equipment begins at 11:00 am. Cooking may begin at 1:00 p.m. Lighting of the grill is considered part of set-up and may be done before the 1:00 pm cooking time. Fires must be lit once in position, no pre-lit fires before arrival.
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 always required while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleaning their site once the competition has ended. All food safety rules and regulations must be adhered to. A sanitation/water supply will be provided for all teams use during this event.
8. **MEAT CATEGORIES** – The following categories are included in competition:
  - a. Chicken – FIVE (5) Leg with thigh attached (with enough for 5 judges’ plates)
  - b. Pork Ribs –FIVE (5) ribs (with enough for 5 judges’ plates)
9. **JUDGING** – Entries will be submitted in the containers supplied by event organizer at check-in to the Griller. **DIP/SAUCE \*\*\*PLEASE PAY CLOSE ATTENTION!!!\*\* DURING PREPARATION ONLY: You may COOK with sauce/dip. DO NOT add additional sauce, dip, marinade, sop or juice to meat or container once the meat is prepared for turn in. DO NOT add any additional spices, dip or sauce to meats once prepared for turn in. Aluminum foil will be provided when cooks sign in for their team**

meat trays. Use this foil ONLY. Meat is to be placed on the foil for turn-in. DO NOT fold foil over meat or mark the foil in any manner. NO garnishing or markers allowed.

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 five (5) 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 five (5) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 2 to a high of 9 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 not a min. of five (5) separate and identifiable containers for each category entered.
- f. There is evidence of blood such that the meat is uncooked.

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

- a. Chicken – 4:00PM EST
- b. Pork Ribs – 6:00PM EST

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** – **Winners will be announced at the awards ceremony at 7:00 pm or as soon as judges scores are in.** Grillers in each of the two (2) 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) Chicken, (B) PORK RIBS  
THE GRAND CHAMPION Title will be the Griller with the most total points in both categories and be declared the King of BBQ Trophy 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 in Chicken: First place \$ 500.00  
Second Place \$ 250.00  
Third Place \$ 150.00

Prize money in Ribs: First place \$ 500.00  
Second Place \$ 250.00  
Third Place \$ 150.00

15. **GRILLERS** - may not sell any food items. **However, we encourage grillers to provide free samples of their products to the spectators.**

16. **EQUIPMENT REMOVAL** - Cooking equipment may be moved to a side street for vehicle pick-up after cooking. **NO VEHICLES ALLOWED IN THE COOKING AREA** to remove items because of safety concerns for pedestrian traffic.

17. **Fire Safety** - Each cooking team will be required to have a fire extinguisher (A, B, C) in full view always.