



## 2020 Rules and Regulations

1. Most importantly, this is to be fun and light-hearted event, and a spirit of good sportsmanship is vital. Bikes Brews & Barbeque will utilize blind judging. Entries will be submitted in a numbered container provided by the BBQ officials.

2. Each competitor will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. Tents will not be provided. Individuals must bring their own folding tables (2), chairs, cooking utensils, and all cooking seasonings and supplies. Contestants must provide a gas, wood, charcoal or wood pellets cooker. No contestant may share a cooker or grill with a competitor. There will be a mandatory cooks meeting at 7:00pm on Friday, March 27<sup>st</sup>. Meats will be provided and distributed Friday evening – time to be determined. **All cooking areas should have a fire extinguisher.**

Set up time is 12:00pm until 7:00pm on Friday, March 27. You will not be allowed to bring precooked meat to the cook-off in order to keep the contest fair. Any attempt at switching meats is grounds for dismissal.

3. The Chief Cook will be responsible for the conduct of his/her team guest(s). All competitors 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 required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Individuals are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. **NO ANIMALS WILL BE ALLOWED IN THE COOKING SITES AT ANY TIME.**

4. When serving samples to the public you must serve from your rear table or back table due to the lack of sneeze guards or use a hot & hold grill if available.

5. Boston Butts will be provided to each competitor. Each must be cooked as a single piece of meat. The contest will provide turn-in boxes for their meat. There can be nothing in the box except the meat. Teams must provide samples to each judge – on a paper tray – 2 cuts for each of the 4 judges. There can be no evidence of blood indicating that the meat is uncooked. Gloves must be used while handling food products.

6. Meats must be ready for judging by 10:30am and will be collected by BBQ officials in 10 minute intervals.

7. All contestants must be in their cook sites at 12:00pm on Saturday when the gates open to the public.
8. All contestants must be over 18 years old.
9. General Information:
  - All equipment shall be clean and in good repair.
  - Tents shall be clean and in good repair.
  - All food service equipment must fit under the tent.
  - A handwashing setup shall be provided by each vendor. This can simply consist of a water vessel that has a spigot (e.g. 2 gallon water jug with a spout that can be purchased at any grocery store), a pump bottle of soap, paper towels and a catch basin for the waste water from handwashing. The waste water must be disposed of properly.
  - There are to be no open displays of food meant for sampling. The use of sneeze guard or service from a protected area, such as a back table that is not accessible by the public, is allowed.
  - Hot holding equipment must maintain a food temperature of at least 135 degrees F. The use of Sterno® or other forms of canned heat is not allowed. The use of butane or propane stoves is permitted.
  - A cleaning facility must be maintained. This consists of three containers that are to be used for a wash basin, a rinse basin and a sanitizing basin. Foil cake pans may be used for these basins. A bleach water solution would serve as a sanitizing solution. The waste water must be disposed of properly.
  - A stem thermometer that measure from 0 to 220 degrees must be provided.

**If at any time during the event violations are observed, the contestant will be required to cease all food service operations until the violations have been corrected.**



## Judges Scoring

1. Judges will tally points (from 1 to 10) for each team, based on overall presentation, meat appearance, tenderness and taste of meat. Trophies will be awarded: 1<sup>st</sup> Place, 2<sup>nd</sup> Place and 3<sup>rd</sup> Place. (People's Choice awards will be awarded to 1<sup>st</sup> Place)

2. All judges decisions are final. If there is a tie, it will be broken as follows: The scores will be compared for the highest cumulative scores in taste, then tenderness, then meat appearance, then presentation. The low score will be dropped and the higher of the cumulative scores will break the tie. If still tied, the process will be repeated to determine the champion. Judges may not fraternize with teams on turn-in day until conclusion of judging. Judging will be done by a team of 4 judges. Criteria: Judges will award points based in each of the 4 criteria categories for the point system: Presentation, Meat Appearance, Tenderness and Taste. The scoring system is from 1 to 5 based upon points awarded. Points will be awarded as follows:

- Excellent – 5 points
- Very Good – 4 points
- Above Average – 3 points
- Average – 2 points
- Below average – 1 point

## Awards

### Judges Awards

- 1<sup>st</sup> Place \$300.00 and Trophy
- 2<sup>nd</sup> Place \$150.00 and Trophy
- 3<sup>rd</sup> Place Trophy

### People's Choice Awards

- 1<sup>st</sup> Place – Free entry into next year's event and Trophy