

KANSAS HISTORIC ROUTE 66 ASSOCIATION

RULES FOR BBQ COOK OFF

PARTICIPANTS

1. **CONTESTANTS** - A CONTESTANT IS ANY INDIVIDUAL, GROUP, RESTURANT, ECT. HEREINAFTER REFERRED TO AS A TEAM THAT WILL PREPARE AND COOK AN ENTRY OR ENTRIES FOR THE PURPOSE OF BEING JUDGED ACCORDINGLY. EACH TEAM WILL BE COMPRISED AS A HEAD COOK AND AS MANY ASSISTANTS AS REQUIRED. ALL CONTESTANTS MUST HAVE AT LEAST ONE REPRESENTATIVE OF THEIR TEAM PRESENT AT THE COOK TEAM MEETING HELD ON THE EVENING PRIOR TO THE COMPETITION. IN THE EVENT THIS IS NOT POSSIBLE CONTACT THE COOK OFF ORGANIZER. COOK TEAMS ABSENT FROM THE MEETING ACCEPT ALL RESPONSIBILITY FOR UNDERSTANDING THE RULES AND ANY CHANGES TO THEM THA MAY HAVE OCCURRED. VIOLATION OF THESE RULES MAY RESULT IN A DISQUALIFICATION FROM THIS CONTEST.
2. **EQUIPMENT** - EACH TEAM WILL SUPPLY ALL OF THE EQUIPMENT NECESSARY FOR THE PREPARATION AND COOKING OF THEIR ENTRY INCLUDING COOKER, WOOD, CHARCOAL, OR WOOD PELLETS. NO TEAM MAY SHARE A COOKER OR GRILL WITH ANY TEAM.
3. **MEAT INSPECTION** - ALL MEAT MUST BE USDA INSPECTED AND PASSED. NO PRE SEASONING, INJECTING, MARINATING OR COOKING OF ANY ENTRY IS PREMMITTED UNTIL AFTER INSPECTED BY THE APPOINTED MEAT INSPECTOR APPOINTED BY THE CONTEST ORGANIZER. MEAT INSPECTION BEGINS AT NOON ON THE DAY PRIOR TO THE CONTEST. ALL MEAT MUST BE MAINTAINED AT A 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 TEMPATURE OF 140 DEGREES F IN A COVERED CONTAINER UNTIL TURNED IN FOR JUDGING. ALL CONTEST MEAT, ONCE INSPECTED, MAY NOT LEAVE THE COOK TEAMS SITE UNTIL TURNED IN.
4. **COOKING FUELS** – THE ONLY APPROVED COOKING MEDIA ARE WOOD, CHARCOAL, OR WOOD PELLETS. GAS OF ANY KIND OR ELECTRIC HEATING ELEMENT MAY BE USED ONLY TO START THE INTIAL FIRE OR START BURN BARRELS, CHARCOAL CHIMNEYS, ECT. AS STARTER, GAS FLAME, OR ELECTRICAL HEATING ELEMENT MAY NOT BE USED IN THE COOKER AFTER THE MEAT HAS ENTERED THE COOKER OR DURING THE COOKING PROCESS. GAS BOTTLES MUST BE DISCONNECTD FROM THE COOKER ONCE THE FIRE HAS STARTED AND MUST BE REMOVED FROM THE IMMEDIATE COOKING AREA. A GAS FLAME OR ELECTRIC HEATING ELEMENT MAY NOT BE USED IN THE COOKER DURING ANY OF THE COOKING PROCESS.
5. **APPROVED COOKERS** – ANY WOOD, CHARCOAL, OR WOOD PELLET FIRED COOKERS HOMEMADE OR COMMERCIALY MANUFACTURED, WILL BE ALLOWED TO BE USED. ELECTRIC OR MANUAL OPERATED ROTISSERIES OR ROTATING SHELVES ARE PREMMITTED DURING THE COOKING ROCESS. ELECTRIC OR MANUAL OPERATED WOOD, CHARCOAL, OR WOOD PELLET AUGERS ARE PREMMITTED DURING THE COOKING PROCESS. ELECTRIC OR MANUAL OPERATED POWER DRAFT DEVICES ARE PREMMITTED DURING THE COOKING PROCESS.

6. **CONTESTANT'S SITE** – EACH TEAM WILL BE ASSIGNED A COOK SITE. ALL EQUIPMENT INCLUDING COOKER, CANOPY, TRAILER, ECT. MUST BE CONTAINED WITHIN THIS SPACE. IF ADDITIONAL SPACE IS NEEDED THE TEAM SHOULD CONTACT THE CONTEST ORGANIZER AND MAKE SATISFACTORY ARRANEMENTS.
7. **BEHAVIOR** – EVERY TEAM, INCLUDING MEMBERS AND GUEST, ARE EXPECTED AND REQUIRED TO EXHIBIT PROPER AND COURTEOUS BEHAVIOR AT ALL TIMES. A QUIET TIME WILL BE INEFFECT FROM 11:00 PM ON THE NIGHT PRIOR TO THE CONTEST JUDGING, REMAINING IN EFFECT UNTIL SUNRISE ON THE FOLLOWING DAY. NO ALCOHOLIC BEVERAGESWILL BE ALLOWED. TEAMS WILL BE INFORMED OF THE LOCAL LAWS AND WILL ADHERE TO SAME. FAILURE TO ABIDE BY THESE RULES OF BEHAVIOR MAY RESULT IN EXPULSION FROM THE CONTEST.
8. **CLEANLINESS AND SANITATION** – ALL TEAMS 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 FOOD. FAILURE TO USE SANITARY GLOVES MAY RESULT IN DISQUALIFICATION. TEAMS ARE RESPONSILE 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.
9. **MEAT CATEGORIES** – THE FOLLOW CATEGORIES WILL BE JUDGED:
 - A. CHICKEN: THE TEAM MAY COOK CHICKEN WHOLE HALVED OR INDIVIDUAL PIECES.
 - B. PORK RIBS: LOIN BACK (BABY BACK) OR SPARE RIBS ONLY, MEAT ON THE BONE. NO COUNTRY STYLE RIBS AND NO CHOPPED, PULLED, OR SLICED RIB MEAT LOOSE IN THE BOX.
 - C. BEEF BRISKET: PACKER TRIMMED, FLATS OR POINTS.
10. **JUDGING** – BLIND JUDGING ONLY. ENTRIES WILL BE SUBMITTED IN APPROVED CONTAINERS, WITH NO GARNISH, OR DECORATING OF ANY KIND. ONLY THE ENTRY TO BE JUDGED IS ALLOWED IN THE CONTAINER. MARKING OF ANY KIND WILL DISQUALIFY THE ENTRY. EACH ENTRY WILL BE JUDGED ON APPEARANCE, TASTE/FLAVOR, AND TENDERNESS/TEXTURE. MEAT MAY BE SAUCED OR UNSAUCED. A MINIMUM OF 6 SEPARATE AND IDENTIFIABLE PORTIONS MUST BE SUBMITTED. THERE WILL ALSO BE A PEOPLES CHOICE JUDGING, LOCALS WILL BE ALLOWED TO RECEIVE A SAMPLE FROM YOU AND WILL THAN BE ALLOWED TO CAST THEIR VOTE FOR THEIR CHOICE.
11. **SCORING** – EACH ENTRY WILL BE SCORED BY 4 JUDGES IN THE AREA OF APPEARANCE, TASTE/FLAVOR AND TENDERNESS//TEXTURE. SCORING RANGES FROM A LOW OF 1 TO A HIGH OF 10 FOR EACH CATEGORY.
12. **DISQUALIFICATION**- AN ENTRY CAN BE DISQUALIFIED FOR ANY OF THE FOLLOWING REASONS;
 - A. THERE IS EVIDENCE OF MARKING OR SCULPTING
 - B. THERE IS ANYTHING I THE BOX BESIDES THE MEAT
 - C. THERE ARE NOT A MINIMUM OF 6 SEPARATE AND IDENTIFIABLE PIECES
 - D. THERE IS EVIDENCE OF BLOOD SUCH THAT THE MEAT IS UNCOOKED
 - E. THE ENTRY IS TURNED IN AFTER THE OFFICIALLY DESIGNATED TIME
 - F. GLOVES ARE NOT USED WHILE ANDLING FOOD PRODUCTS
 - G. NOT COOKING THE MEAT THAT WAS INSPECTED.

13. TURN IN TIMES – EACH MEAT CATEORY TURN IN TIME WILL ALLOW FOR A 10 MINUTE WINDOW, THAT IS 5 MINUTES BEFORE AND 5 MINUTES AFTER THE TIME AS SUGGESTED BELOW:

- A. CHICKEN 11:00 AM
- B. PORK RIBS 12:00 PM
- C. BRISKET 1:00 PM

THE CONTEST ORGANIZER MAY REVISE THE TIMES. MEAT TURN IN TIMES AS POSTED BT THE CONTEST ORGANIZER, EITHER IN APPLICATION FORM OR THE CONFIRMATION NOTICE, ARE FINAL AND CANNOT BE CHANGED. TURN-IN BOXES AND THEIR CONTENTS ARE THE PROPERTY OF THE CONTEST ORGANIZERS THE MOMENT THEY ARE PLACED ON THE TURN IN TABLE.

SAMPLING SCORING SHEET FOR BBQ COOKOFF

MEAT CATEGORIES	PRESENTATION	TASTE/FLAVOR	TENDERNESS/TEXTURE	TOTAL SCORE
CHIKEN	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	
PORK RIBS	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	
BEEF BRISKET	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	1 2 3 4 5 6 7 8 9 10	
TOTAL				