



2009 BBQ Cook-off Competition Rules and Regulations

1. Meat must be inspected at time of check-in (from 7:00-9:00 am August 1, 2009). Once inspected, it must not leave the contest site. The Mercer County Health Official
2. All meat must start out raw. No preseason meat is allowed.
3. Meat must be kept refrigerated/ in cooler to maintain a temp of below 41 degrees prior to cooking or if held hot shall be at 140 degrees or above.
4. Raw animal foods are to be cooked to a temperature of at least 165 degrees for fifteen (15) seconds.
5. Thawing of potentially hazardous foods at room temperature is prohibited.
6. Outer clothing is to be clean.
7. 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. hand washing arrangements will be provided. Chemically treated towelettes for hand washing may be used if food exposure is limited. Teams are responsible for clean up once the competition has ended.
8. All equipment, utensils, dishes, food products will be protected from dirt, cough, sneezes, insects, and other contaminants during storage, dispensing, display, and preparation by screening, air curtains, and/or other effective means of protection.
9. All sites must have, at a minimum, a canopy for overhead protection.
10. All equipment must be removed from the area once the completion is complete. It is imperative that clean up is thorough.
11. No in-ground pits may be dug and no fire may be built on the ground. Burn barrels or similar coal creating devices must be above ground.
12. If burn barrels are used to make coals they should be screened or otherwise set up NOT to send sparks and smoke on fellow cookers.
13. Each team is responsible for bringing a fire extinguisher to keep near the grill or smoker. (5 pounds ABC minimum)
14. All preparation and cooking shall be done within the confines of the team's assigned cooking space.
15. Each contestant shall supply all their own meat, cooking ingredients, individual cooking devices (gas grills or smokers), utensils, prep tables, and chairs.
16. Fresh water points will be available.
17. No fires or live coals are allowed on the ground.
18. All fires must be put out!
19. No alcoholic beverages are allowed on the grounds. Use of tobacco products, eating or drinking from an open container while preparing food is prohibited.
20. No live animals are allowed in the cooking area.

21. The pit master or chief cook is responsible for the conduct of his team members and guests. Every team, including members and guest, are expected and required to exhibit proper and courteous behavior at all times.
22. The following meat categories will be judged at this competition: Ribs and Chicken
23. Meat must not be marked in any way, identifying the submitting team. Marking will result in disqualification.
24. Do not dispose of solid or liquid waste into streets, drains, or on the ground.
25. No garnishing will be allowed the container being judged.
26. Each team is responsible for turning in their entries for judging. The allowable “turn in” time will be 5 minutes before until 5 minutes after the posted time with no exceptions.
27. Entries will be scored by 3 judges in the areas of tenderness/texture, taste/ flavor, and presentation. Scoring ranges from a low of 1 to a high of 5, in increments of .5 for each category.. Any entry that has been disqualified will receive the score of zero.
28. Turn in times are as follows: 2:45pm for chicken and 3:15pm for ribs.