

Rules / Judging

1. The decisions and interpretations of the rules and regulations are at the discretions of the Contest Representatives at the contest. Thier decisions and interpretations are final.
2. Each team shall consist of a chief cook and up to 5 assistants. A team shall not compete in more than one contest under the same name on the same day.
3. Each team will assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicle , tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advanced. **Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.**
5. Fires shall be of wood, wood pellets, charcoal or gas. Electric grills shall not be permitted. Electrical accessories such as spits, augers, or forced drafts are permitted. No open pits or holes are permitted, except at the discretion of the contest organizer. Fires shall not be built on the ground.
6. Parboiling and/or deep frying competition meat is not allowed.
7. The Category : pork spare ribs. Ribs shall include the bone, country style ribs are prohibited.
8. All competition meat will be provided by the contest organizer. The meat will be available the night before the contest to work up but will not leave the prep sight and will be returned to the contest organizers until the next morning.
9. Garnish is optional, if used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and or cilantro. Kale, endive, red tipped lettuce,

lettuce cores and other vegetations are prohibited. (improper garnish shall receive a score of one (1) on appearance).

10. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce will be permitted in the turn in container. Chunky sauce will be allowed. Chunks are to be no larger than fine diced.(Sauce violations shall receive a score of one (1) on appearance.
11. **NO OTHER MEAT WILL BE SERVED DURING THE SERVING TO THE PUBLIC.**
12. Entries will be submitted in a numbered container, provided by the contest organizer. The number must be on the top of the container at turn-in, the container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material and or stuffing is prohibited in the container. (Marked entries will receive a score of one (1) on all criteria from all Judges).
13. Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. Ribs shall be turned in (bone in). Judges may not cut, slice, or shake apart to separate pieces. (If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the appearance score to one (1).
14. Meat shall not be sculptured, branded or presented in a way to make it identifiable. (violations of this rule will be scored a one (1) on all criteria by all six (6) judges.
15. Turn in times will be announced at the cooks meeting. An entry will be judged only one at the time established by the contest organizer. The allowable turn in time will be five (5) minutes after the posted time with **NO TOLERANCE**. Late entries will not be accepted

THE FOLLOWING CLEANLINESS AND SAFETY RULES WILL APPLY :

- A. No use of tobacco products while handling meat.

- B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
- C. Shirt and shoes are required to be worn.
 - a. . Sanitizing of work area should be implemented with the use of a bleach/water rinse one cap/gallon of water. Each contestant will provide a separate container for washing, rinsing and sanitizing. Prior to cooking, meat will be maintained at 40 degrees or less,packed on ice..

GLOVES MUST BE WORN AT ALL TIMES WHILE HANDLING/WORKING/PREPARING AND SERVING OF THE MEAT.

- D. All work areas will be open to the event organizer to watch the prep/and cooking of the meat to ensure cleanliness of the cook site.

ALL MEAT SHALL BE HELD AT 140 DEGREES OR ABOVE.

- 16. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than the trash containers, may disqualify the team from future participation at this event.
- 17. **THERE WILL BE NO REFUNDS OF ENTRY FEES FOR ANY REASON, EXCEPT AT THE ELECTION OF THE CONTEST ORGANIZER.**
- 18. **CAUSES FOR DISQUALIFICATION & EVICTION OF A TEAM, ITS MEMBERS AND OR GUEST :**
 - A. Excessive use of alcoholic beverages
 - B. Serving alcoholic beverages to the general public
 - C. Use of controlled substances
 - D. Foul, abusive or unacceptable language
 - E. Fighting and or disorderly conduct

EXCESSIVE OR CONTINUED COMPLAINTS FROM TEAMS ON ANY OF THE ABOVE RULES INFRACTIONS SHALL BE CONSIDERED GROUNDS FOR IMMEDIATE DISQUALIFICATION FROM THE CONTEST BY QING FOR COMMUNITIES REPRESENTATIVES.

JUDGING

1. Judging may not fraternize with teams on contest day after judge's orientation.
2. Judging will be done by a team of six (6) people, who are at least 16 years of age. (ONLY JUDGES, CONTEST REPS AND NECESSARY SUPPORT STAFF ARE ALLOWED IN JUDGING AREA DURING THE JUDGING PROCESS.
3. Each judge will first score all the samples for appearance of the meat. The turn in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness and texture, before moving on to the next entry.
4. The scoring system is from 9 (Excellent) to 2 (Bad). All whole numbers between two and nine may be used to score an entry. 6 is the starting point.
5. A score of (1) is a disqualification and requires approval by a contest rep.