



8th Annual Cibolo Charity BBQ Cook-Off Rules

1. INTERPRETATION OF RULES – The interpretation of rules and regulations are those of the Cook-Off Committee and their decision is final.

2. COOKED ON SITE – All meats, chef's choice and beans will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. All competition meat is subject to inspection by Cook-Off Committee.

Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.

3. SANITATION – Cooks are to prepare and cook in as sanitary manner as is possible.

Cooking conditions are subject to inspection by the Cook-Off Committee. The use of sanitary gloves is required at all times while handling food. Teams are responsible for clean up of their site once the competition has ended. Infractions identified by the Cook-Off Committee shall be immediately corrected or the cook will be subject to disqualification. All federal, state, and local food safety rules and regulations must be adhered to at all times.

4. ENTRIES PER PIT – Only one entry (one head cook) will cook on a given pit. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources).

- With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.

5. BBQ PITS – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources). BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking. NO PELLET GRILLS (Traeger, etc).

6. MEAT INSPECTION – All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum of 40 degrees F prior to inspection. 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 team's site until turned in for judging.

7. CATEGORIES –

- **Chicken** – one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens). The container must be able to close.
- **Pork Spare Ribs** – even (7) individual cut ribs, bone in (St. Louis style acceptable, no baby back ribs). Ribs must be placed in the tray top side (meat side) up laying parallel to the hinge. The container must be able to close.
- **Brisket** – seven (7) individual slices, approximately 1/4” to 3/8” thick. All blocking must be done before cooking, the fat cap may be trimmed or cut away before slices are placed into tray. Brisket slices must be placed in a cascading fashion, parallel to the hinge, starting from the hinge down. Do not trim slices, if they are too long, wrap them along the side of the turn in tray.
- **Beans** - Contestants will provide whatever they need for cooking: Pots, Pans, Ingredients, Water, Portable Stove, Etc. ABSOLUTELY NO FIRES TO BE BUILT ON THE GROUNDS. ALL FIRES MUST BE CONTAINED IN A GRILL, STOVE, ETC OF SOME KIND. While cupping up your beans, make sure that there is nothing larger than the bean in the turn-in cup. (IT’S ALL ABOUT THE BEANS, NOT THE OTHER INGREDIENTS) Marked turn-in cups will be disqualified, such as name or other markings.
- **Cook’s Choice** – This is an open, anything goes as long as it fits within the container provided. Garnishing is allowed.
 - Exception: Cook’s Choice **cannot** be one of the three main meat categories **OR** dessert.

8. DOUBLE NUMBER SYSTEM – A secret, double number system will be used. This system assures a fair competition. Two tickets bearing the same number will be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook’s name in front of a Cook-Off Committee Representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

9. JUDGING TRAYS – Use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil will be supplied for each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge’s discretion.

Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

10. JUDGING TRAY CONTENTS – Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may NOT be added once put into tray. **NO PUDDLING IN BOTTOM OF TRAY.**

11. TURN-IN TIMES – A turn-in window of ten (10) minutes before and after the set turn-in time will

be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

- 10:00 AM Beans
- 11:30 AM Chicken
- 1:00 PM Ribs
- 2:30 PM Brisket
- 4:00 PM Chef's Choice

12. SCORING – Each entry will be scored by taste judges from the community under the direction of a head judge. Judges will score based on taste, tenderness, appearance, and aroma. Scoring ranges from a low of 2 to a high of 10 in increments of 1 point for each category.

13. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements. An entry can be disqualified for these additional reasons:

- Gloves are not used while handling food products.
- Not cooking the meat that was inspected.
- There is evidence that the meat is undercooked.

14. JUDGES – Must be 18 years of age or older to judge.

NO SMOKING IN THE JUDGING AREA.

15. WINNERS – The winners in the meat category will be determined by adding all the scores together for the meat divisions (a) chicken, (b) ribs, and (c) brisket. The team with the most points in each category will receive 1st place, next highest points will determine place through 10th place. 1st – 3rd places will receive trophies.

There will be one trophy winner in the Cook's Choice and Beans categories. Top points earners in each category will be 1st place in each category respectively.

The team with most combined points will be declared Grand Champion, the team with the second highest point total will be declared Reserve Grand Champion. Three places will be awarded trophies. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, and then chicken.