

DEFINITION FOR BACKYARD COOK TEAM

- A. Any member of the team who has not entered in and competed in more than three (3) sanctioned "Master Series" BBQ competitions in the past year and:
- B. Any person who has been a member of a team who has not been awarded a Grand Champion or Reserve Grand Champion status in any sanctioned "Master Series" competition.

If any member of the team has entered in and competed in more than eight (8) sanctioned "Master Series" BBQ competitions in the past, they are ineligible to participate in the Backyard competition. Any person who was a member of a team who has competed in three (3) or less "Master Series" BBQ competitions within one (1) competition year may be considered a backyard cook and may declare or revert to such status. This includes the Chief Cook and/or Assistant Cooks. The only exclusion to this rule would be those judges cooking with a team to qualify for master judge status. Individuals who feel they have extenuating circumstances may appeal to the RMBBQA Board of Directors for reconsideration as a backyard cook. Those requests must be made in writing within 90 days of the competition in question. The purpose is to ensure a level playing field in the cooking competition. The Cook Team cannot have been compensated as a Pro BBQ Restaurant or Caterer.

2020 Rules and Regulations

- 1) The decision and interpretations of the RMBBQA Rules and Regulations are at the discretion of the Organizer of the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. All of your items brought for the cook must not exceed the boundaries of the team's assigned space. Teams shall not share assigned cooking space or cooking devices.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the team's responsibility to ensure your assigned cook space is cleaned upon leaving the event. Leave it like you found it.

6) Fires will be of wood, wood pellets or charcoal. Gas and electric heat sources will not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.

7) All competition meats shall be inspected by the Organizer or Approved Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injection. When the contest organizer supplied the meat, the contestant is not required to enter only that meat. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

8) Barbeque for the purpose of the RMBBQA Rules is cooking the two Meat categories. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeroes. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.

10) Judging typically starts at noon on Saturday. The judging order and times will be set by the Organizer of each event. The times and order of turn-ins MUST be verbally expressed at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a zero (0) in all criteria.

11) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

12) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddle in the container. No side sauce containers will be permitted in the turn-in container.

Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

13) Entries will be submitted in an approved RMBBQA numbered container, provided by the RMBBQA. The number must be on top of the container at turn-in.

14) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all judges and be disqualified.

15) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. 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.

- 16) The following cleanliness and safety rules will apply:
- a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cook, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. 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 of utensils.
 - e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
 - f. Prior to cooking, meat must be maintained at 40°F or less.
 - g. After cooking, all meat:
Must be held at 140°F or above

17) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

18) **No Pro team competing in a backyard event will accumulate points for year-end awards.**

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive or unacceptable language or any language causing a disturbance.

- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat source inside the cooking device.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Organizers and/or Security. In addition, any violation of the above rules shall be reported to the RMBBQA Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in RMBBQA events for a period of time not to exceed five years. All complaint of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then **penalized** or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

JUDGING PROCEDURES: RMBBQA sanctioning allows for blind judging only. Entries will be submitted in an approved RMBBQA numbered container provided by the RMBBQA. The container may be re-numbered by the contest rep or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. The Organizer or approved judge assistant will determine the optimum number of tables of judges needed to properly judge a contest. To prevent a team's food from landing on the same judging table twice in any type of sanctioned contest, the use of only three (3) tables of judges should only occur when all other options have been exhausted. Only judges, contest reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area during 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 plate. Judges shall not lick their fingers while taking samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

- 4) The scoring systems is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad and 2 inedible.
- 5) A score of one (1) is a penalty or disqualification and requires approval by a contest rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container or incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6) The weighting factor for the point systems are: Appearance – .5600, Taste – 2.2972, Tenderness – 1.1428.
- 7) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.
- 8) Total points per entry will determine the champion within each meat category.
- 9) Cumulative points for only the two (2) categories will determine the Grand Champion and Reserve Grand Champion at the election of the organizer.

Any Questions or Concerns please contact one of the following or the RMBBQA Board of Directors.

Backyard Contest Committee:

Kim Purdy 720-333-1842
 Bobbie Beaver 720-217-4537

Backyard@rmbbqa.org



ROCKY MOUNTAIN BARBEQUE ASSOCIATION

2022-2023 Backyard Official Rules, Regulations and Judging Procedures.

This information will be used at all RMBBQA Sanctioned Backyard Contests effective January 1, 2022.

This is a guideline, so everything is fair and equal for all involved.

