



## **RULES AND REGULATIONS**

**The decision and interpretations of the RRBBQ Rules and Regulations are at the discretion of the RRBBQ Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.**

1. 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 RRBBQ 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.
2. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Team shall not share an assigned cooking space or cooking device.
3. 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.
4. 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 at trash containers, may disqualify the team from future participation at RRBBQ sanctioned events and/or result in a fine determined by RRBBQ Board of Directors
5. Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking. 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, except at the election of the contest organizer. Fires shall not be built on the ground.
6. All competition meats shall be inspected by RRBBQ-Approved Meat Inspector during the times established by the contest organizer. 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 injected. When the contest organizer supplies 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.
7. Barbeque for the purposes of the RRBBQ Rules is cooking the three RRBBQ Meat Categories (#9) below on a device defined in (#6) above. 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 zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.
8. 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.

9. The Three RRBBQ Meat Categories: PORK RIBS, PORK, and BRISKET. Ribs shall include the bone. Country style ribs are prohibited.
10. Judging typically starts at Noon on Saturday. The three (3) RRBBQC categories will be judged in the following order: PORK RIBS 1ST, PORK 2ND, AND BRISKET 3RD. *Times will provided at competition meeting.*
11. Any modification of turn in times or the order the categories will judged must be approved by the RRBBQ office. The modified time or change in category order must be published in the cooks' packet well in advance of the contest and be confirmed 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 0 (zero) in all criteria.
12. 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.
13. 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 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.
14. Entries will be submitted in an approved RRBBQ numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
15. The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. **Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box.** Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.
16. Each contestant must submit at least six (6) portions of meat in an approved container. PORK RIBS, 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, and the judges having samples will change the Appearance score to one (1) as a penalty.
17. All contestants are required to participate in the People's Choice category. **Only meat provided by RRBBQ will be used in the People's Choice category.**
18. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

#### **THE FOLLOWING CLEANLINESS AND SAFETY RULES WILL APPLY**

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- 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.
- First aid is not required to be provided by the contest, except at the election of the contest organizer.
- Food grade disposable gloves must be worn at all times when preparing, handling or serving any products.
- All preparation of meat will be conducted at the onsite commissary kitchen.

#### **PRIOR TO COOKING:**

- Meat must be maintained at 40° F or less.
- All preparation of items must be conducted at the onsite commissary kitchen.

## **AFTER COOKING ALL MEATS:**

- Must be held at 140° F or above *OR* Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less
- Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

**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.

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- 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 10:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Use of gas or other auxiliary heat sources 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 RRBBQ Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the RRBBQ 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 RRBBQ events for a period of time not to exceed five years. All complaints 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 received a one (1) or ones (1s) in all criteria depending on the rule violation.

RULES ARE DESIGNED TO BE FAIR AND EQUAL TO ALL.

*Have Fun  
and Good Luck!!!*