



The Pesky Rules

1. **ALL CONTESTANTS ARE EQUAL.** A contestant is one who is engaged in the cooking of meat in the Rib-Off BBQ Contest.
2. Each team will consist of a chief cook up to three assistants. A chief cook or assistants may NOT enter more than one team per contest.
3. Each team must provide their own pit/smoker/grill to be used exclusively by that team within the team's assigned cooking space.
4. **Fires can be of LP Gas (propane), electric, wood, pellets, or charcoal.**
 - a. We are allowing all types of grills/smokers/roasters in this event.
 - b. **If you are using a grill or smoker that requires electricity, you are encouraged to bring your own generator or power pack. We can provide electric for about 10 teams (maybe a few more). If you can't bring your own generator, please make sure to mark that on the Registration form as we will need to make sure you are set up in an area near the electricity.**
 - c. We will have plenty of help and equipment on-site to get your smoker off and back on your truck/vehicle if you need assistance.
5. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.
6. Meat: This contest is **Ribs only.**
 - a. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector.
 - b. Barbecue is defined by the KCBS as uncured meat (or other as allowed), prepared on a smoker or grill, basted or not as the cook sees fit.
 - i. All meat must start out raw.
 - ii. No pre-seasoned meat is allowed.
 - c. Ribs may be Spare ribs, Saint Louis style spare ribs or Back ribs.
 - i. Any meat not meeting this qualification will be disqualified.
 - ii. Country style ribs will not be allowed.
7. **All** Competition meats **MUST** be inspected by the Contests **OFFICIAL MEAT INSPECTOR** on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. Inspection includes:
 - a. Confirmation that meat has not been marinated or seasoned in any way
 - i. Ribs can be trimmed prior to arriving at the competition.
 - ii. Ribs cannot be seasoned in any way prior to arriving at the competition.
 - b. Confirmation that ribs are Pork Baby Back or Spare Ribs.
 - c. Confirmation that there is ice in the cooler and that ribs have been kept at the proper temperature.

- d. Once meat has been inspected, it must not leave the contest site.
8. Contestants must provide all needed equipment, supplies and electricity, **except as arranged for in advance.**
- Confirmation that the team site has bleach or sanitizer on-site
 - Confirmation that the team site has a food/meat thermometer in good working order
 - Confirmation that the team site has a fire control device on site (extinguisher or equivalent)
9. Pits, cookers, props, trailers, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.
10. No open pits or holes are permitted. Fires may not be built on the ground.
11. **It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest.**
- All fires must be put out 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 said team from future participation at all sanctioned events.
12. **CAUSES FOR DISQUALIFICATION:**
- Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)
 - Use of controlled substances by a team, its members and/or guests.
 - Foul, abusive, or unacceptable language by a team, its members and/or guests.
 - Excessive noise generated from speakers or public address systems.
 - Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period.
13. First aid will not be provided, except at the election of the contest organizer.
14. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required.
- 15. Contest turn in times are as follows:**
- Ribs 1:55p – 2:05p**
 - An entry will be judged only at the time posted by the contest organizer. No exceptions.**
16. Each contestant MUST submit at least six (6) separated and identifiable portions of meat in a container.
- If meat is not presented in such a manner and a judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). (Make sure all ribs are cut through and not still attached together.)
 - All APPEARANCE scores will be changed to one (1) for that entry only.
 - This in no way will penalize the other contestants who have properly submitted their entry.
17. This contest will be double blind judging only.
- Entries will be submitted in an approved numbered container provided by the contest organizer then may be re-numbered by judging officials.
 - The number must be on top of the container at turn in.**

18. A judging team of six (6) Certified KCBS judges that are at least 16 years of age will judge entries. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE.
- a. **The scoring system is from 9 (Excellent) to 2 (Bad).**
 - i. **All numbers between two and nine may be used to score an entry. 6 is the starting point.**
 - ii. A score of one (1) is a disqualification and requires approval by a Contest Rep.
19. **Garnish is not allowed.**
- a. **Recommended** – each turn-in boxes will be provided to each team with foil sheets. It is recommended that you use the foil sheets as a base for your turn-in box so that the bottom of the box does not melt.
 - b. Any entry not complying with this rule – i.e. utilizing greens as garnish in the box, will be given a one (1) on APPEARANCE.
20. **Marking or sculpting of any kind of the meat or container will not be tolerated.**
21. **No toothpicks, skewers, foreign material or stuffing is permitted.**
- a. Any entry not complying with this rule will be given a one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS/TEXTURE.
 - b. Before turning in, please make sure to check your entry for toothpicks, loose small pieces of foil, and bristles from basting brushes as these are the most common foreign objects found in boxes.
22. No side sauce containers will be permitted in the meat judging containers.
- a. Meats may be presented with or without sauce as the contestant wishes.
 - b. Sauce may not be pooled or puddled in the container.
 - c. Chunky sauce will be allowed.
23. There will be a brief **MANDATORY Chief Cook's meeting** to review the contest rules, hand out pre-numbered 9x9 boxes and answer any questions @ 9:15a on the day of the contest.

IF YOU ARE NOT SURE IF YOU CAN OR CANNOT DO SOMETHING OR YOU HAVE QUESTIONS ABOUT HOW ENTRIES ARE JUDGED, ETC. PLEASE GIVE US A CALL AT 717-643-0039 OR SEND ME AN EMAIL AT eric@mdbbqservices.com AND I'LL BE HAPPY TO ANSWER ANY QUESTIONS YOU MIGHT HAVE.