

TRI-STATE EXPO DOTHAN 2020 FAMILY BBQ COMPETITION

Competition will take place (SATURDAY) August 22, 2020 at 7:30AM

1. ALL CONTESTANTS OF TRI-STATE EXPO 2020 BBQ COMPETITION ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no Professional/Amateur Classifications.

2. Each team must have a Head BBQ Cook and **NO MORE than** seven (7) assistants in addition to a TEAM NAME. Each team will provide a GRILL to be used exclusively by that team within the team's assigned cooking space. The use of a single GRILL (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. The Head BBQ Cook or assistants may enter more than one team during the competition or multiple contests during the expo as long as each space is **registered** with a **different team name**.

3. No cooking of any kind may begin until meat has been inspected by the Expo's Official Meat Inspector. Tri State Expo defines Barbecue as uncured meat/fowl, prepared on a wood or charcoal fire. All meat must start out raw. ***No pre-seasoned meat is allowed*** but must be raw. Any meat not meeting this qualification will be disqualified. MEAT cannot be enhanced. Chicken includes Cornish hen or Kosher Chicken. It is acceptable to have manufacturer enhanced or injected products as shown on label. Ribs can be baby back or spare ribs. Parboiling and/or deep frying competition meat is not allowed. Keep foods protected and at safe hot or cold temperatures (135F or hotter, or 41F or colder) during storage and transportation.

4. Once meat has been inspected, it must not leave the contest site.

5. All Competition meats **MUST** be inspected by the Expo's Official Meat Inspector on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
 - A. After cooking meat must be held 135 degrees or above.
 - B. Cooked potentially hazardous food shall be cooled: 1) Within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or lessPotentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.

6. Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.

7. Pits, cookers, props, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.

8. Fires must be of wood, pellets, or charcoal.

9. No open pits or holes are permitted. Fires may not be built on the ground.

10. 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. If any team's assigned cooking space is left in disarray or with loose trash, other than at trash containers, it may disqualify said team.

11. CAUSES FOR DISQUALIFICATION:

A. 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.)

B. Use of controlled substances by a team, its members and/or guests.

C. Foul, abusive, or unacceptable language by a team, its members and/or guests.

D. Excessive noise.

E. Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the Tri-State Expo BBQ Family competition by the Expo competition director.

12. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Each contest organizer must provide personnel to see that quiet time is enforced.

13. First aid will not be provided, except at the election of the contest organizer.

14. To insure the safety and well-being of all participants and spectators, uniformed and plain clothes security/police will remain on site throughout the duration of the contest. The security/police are to be instructed on Tri-State Expo competition Rules and Regulations, and their enforcement.

15. There will be no refund of entry fees for any reason, except at the election of the Expo Competition Organizer.

16. Showmanship and cooking are separate entities and will be judged as such. Specific information will be provided by a contest organizer if there is to be a showmanship award.

17. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, **Ribs** are scheduled for 1:00 p.m., plan to submit it then. An entry will be judged only at the time posted 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 exceptions.

18. Each contestant MUST submit at least three (3) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). 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.

19. Tri-State Expo BBQ Competition allows for blind judging only. Entries will be submitted in an approved barbecue completion numbered container provided by the contest organizer, then may be renumbered by judging officials. The number must be on top of the container at turn in. Entries will be judged by a judging team of three (3) judges that are at least 16 years of age. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. The scoring system is from 9 (Excellent) to 2 (Bad). All numbers between two and nine may be used to score an entry. 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Representative. The weighting factors for the point system are as follows:

APPEARANCE—.5714;

TASTE—2.2858;

TENDERNESS/TEXTURE —1.1428.

20. Garnish is required. Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green Romaine lettuce (no kale, endive, red tipped lettuce and no core) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.

21. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. 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.

22. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.

23. The prize of (one thousand) \$1000.00 cash will be awarded to the first place winner, three hundred (\$300) cash and prize to second place winner, and one hundred (\$100) cash and prize to third place winner. All winners must be present to accept winnings for team.

24. All participants agree to have images captured during the Expo competition for promotional use only.