

Evansdale Firemens Assossiation BBQ Contest Rules

*The BBQ Contest is a Championship BBQ Cooking contest and the following provides a guideline for cooking in each division.

*An entry fee will be collected from each team to enter this contest before June 5th. Any questions concerning the BBQ Contest should be directed to the BBQ Contest Judges Panel who will make all final decisions. These decisions will be based on what is best for 1) the BBQ Contest, and 2) the BBQ contestant.

*All entries must be cooked on the official BBQ Contest grounds.

*BBQ Contest entries are limited to Pork Ribs and Chicken.

*Contestants may season or prepare meats as the contestant sees fit but only on the contest grounds.

*Cooking can only be done on a charcoal or wood fired device. No electric cooking devices shall be used for the competition.

*Meats that are boiled (only) will not be accepted.

*The BBQ Contestant is responsible for observing accepted and prudent temperature and sanitary requirements.

*It is the responsibility of the contestant to supply electricity if needed. No electricity will be supplied by the contest sponsors.

Peoples Choice Contest

A People's Choice contest will be optional. Meat for this contest will be handed out at the cooks meeting if you choose to participate. The choice of meat for this contest is pork shoulder/butt. Tickets will be sold to the public giving the contestants an opportunity to share their creations with the public. Upon sampling of the creations, they must leave as many tickets in your container (to be provided by the officials) as they see fit. One ticket is required for each sample. Example: If it is average, 1 ticket. If it is good, 2 tickets. If it is great, 3 tickets. If it is the best, 4 tickets ect. All tickets will be tallied at 5:00 P.M. and the winner will be determined by number of tickets in the containers. No cash prize will be awarded however, a trophy will be awarded to the winner. If there happens to be a tie, the head judge will decide the winner.

BBQ CONTEST RULES:

1. BBQ Contest entries will be judged in one single round only. There will be no final round judging. Trophies will be awarded to first place for both events.
2. BBQ Contest blind judging containers will be distributed at the cooks meeting at 7:30 A.M. If you have not received a container, send a team member to see the chairman. When you bring your entry to the judging area, the containers shall contain only your entry.
3. Anything placed in the container that identifies your team will cause your entry to not be scored. Cut your entries such that each judge will have their own portion. Provide sufficient samples for BBQ Contest judging by 6 judges.

4. BBQ Contest blind judging will be held in the the fire station. We suggest that you familiarize yourselves with the location before judging time. All samples must be delivered to the check in area between 3:55p.m. and 4:05 p.m. for chicken and between 4:25p.m. and 4:35 p.m. for ribs. Judging will commence exactly at 4:05 pm for Chicken and 4:35 pm for ribs on Saturday June 12th. A sign will indicate the check in location. Any entry that arrives after the appointed check in time will not be scored. You will be allowed to submit only one entry per event. After you turn in your entry, you must immediately leave the judging area. If you are in line at the cut off time your entry is considered on time.
5. To protect the integrity of this competition, all BBQ Contest judges will be screened for competence to insure that the quality of the entry will be judged objectively based on the merits of the samples.
6. Each team must have a Head Cook who will be responsible for their team's actions and adherence to the event's rules. The Head Cook may not competitively participate with other teams in the same event. Additionally, the Head Cook may not enter more than one team per event. Shirt, pants, kilts, etc., and shoes are required to be worn by all team members.
7. Competitive foods must be presented to the Food Inspector at the beginning of the event before food preparation work can commence. No competitive foods may be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. The Head Judge shall make the final decision as to whether any competitive food product shall not be allowed.
8. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications.
9. All teams must provide their own supply of meats unless otherwise specified. All meat shall be USDA Certified.
10. It is not acceptable to have manufacturer enhanced or injected products.
11. An approved and current certified Fire Extinguisher will be required in each cook area.
12. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.
13. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked at 40°F or less. After cooking, all meats must be maintained at a minimum temperature of 140°F.
14. There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table.
15. Entries must be at the turn-in table between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the table prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.
16. Turn-in times, turn-in area and hot coal bin locations will be announced at the cook's meeting.

17. Event entries may be presented sliced, diced, pulled, or chopped. A minimum of six separate, identifiable food portions **MUST** be submitted. (It is acceptable to include more than the minimum six portions which allows extra for table captains, volunteers, etc.)
18. Sculpting of the meat or pooling of sauce is not allowed. Containers of sauce are not allowed. There will be no marking of the container.
19. It is the responsibility of the contestant to be familiar with all contest rules.

SCORING

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE. The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of 1 is a disqualification and requires confirmation/approval by the Head Judge.
3. First Second and Third place will be determined by adding together each team's judging scores from all of the judges' score cards. The highest accumulated team score will be awarded First Place, and the second highest accumulated team score will be Second and so on.

DISQUALIFICATIONS

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests.
2. Use of controlled substances by a team, its members and/or guests.
3. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.
4. Foul, abusive or unacceptable language by a team, its members and/or guests.
5. Excessive noise generated from speakers or public address systems.
6. Use of an unauthorized fuel or heat source at a fuel restricted contest.

Additional Information.

We will be allowing all contestants that wish to serve their BBQ creations to the public to do so. Contestants will need to fill out a separate application and be approved for a temporary food vendor stand license by the Health Department. The fee for this license is \$33.50 and is due by June 2nd by 5 P.M. at the Evansdale Fire Station 911 S. Evans Rd. Evansdale Ia., Attn: Eric Bass or at the Health Department 1407 Independence Ave. 5th floor, Waterloo IA. 50703. **ALL HEATH CODES AND REGULATIONS SHALL BE FOLLOWED!** Any violations will result in the disqualification of the contestant from the competition. All vendors are responsible for any and all applicable taxes that may apply.

Contact Eric Bass at 319-233-6930 with any questions.