

Rules and Regulations

1. **CONTESTANTS**-A contestant is any individual or group, hereafter referred to as a team, that will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the Jacksonville Backyard BBQ Championships. Each team will be comprised of a team captain and up to 4 assistants. All contestants must have at least one representative of their team present at the Captain's meeting on the evening prior to the contest. In the event this is not possible, the team shall contact the contest organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

2. **ENTRY PROCESS**-We have 36 shaded competition spaces available (cabanas) plus additional un-shaded spots.. Pro teams and big rigs may not fit in cabana areas. Be prepared to provide your own shade in this event. Spaces will be filled in the following manner:

1. Returning teams have the first opportunity to register (starting March 15)
2. Teams who expressed interest last year or since last years' competition may begin registering (March 22)
3. All other teams may register beginning April 4.
4. Competition spaces may be purchased as single 12x12 cabanas or non-shaded areas for larger cooking set-ups
5. Returning teams are guaranteed a spot if they register by March 20. All other applications are on a first come, first serve basis.
6. Team registration fees: \$100 per team for backyard division, \$300 for Pro Teams.
7. All registration forms received after the field has been filled will be placed on a reserve list and will be entered into the contest if the other teams drop out, or if more spaces are found. If your team is placed on the reserve list and does not compete, you may opt to make your entry fee a donation to Daniel, Inc. and the Glyn Cook Memorial Scholarship, which will give you preferential status for next year's contest, or you may have your entry fee refunded.

3. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the Jacksonville Backyard BBQ Championships representative at the contest and his or her decisions are final.

4. **EQUIPMENT**-Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. No team may share a cooker or grill with any other team. Electricity is not provided for teams. If you need electricity for a starter, rotisserie or other non-heat producing apparatus, teams must provide their own power.

5. **MEAT INSPECTION**-All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after the inspection by the Official Meat Inspector as appointed by the CONTEST representative or the CONTEST organizer. Meat inspection will take place at the Captain's meeting, Friday prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container (provided to you) until turned in for judging. All contest meat, once inspected, may not leave the contest site until turn in. Teams are required to provide their own coolers, which will be kept in a refrigerated area overnight at the contest site.

6. **COOKING FUELS**-The only approved cooking media are wood, charcoal or wood pellets. Gas of any kind or any electrical heating element may only be used to start the initial fire or to start bum barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

7. **APPROVED COOKERS**-Any wood, charcoal, or wood pellet fired cookers—home made or commercially

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manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

8. CONTESTANT'S SITE-Each team will be assigned to a site under one of the cabanas, or in case of larger cooking set-ups, a larger, non-shaded area. All equipment must be contained within this space, with the smokestack and cookie surface out from underneath the cabana roof. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. Public use water is available, but there is no water at the individual sites. Teams needing electricity are required to supply their own. Contestants may arrive on site at 5am the morning of the competition. The gate will be locked at 10pm Friday and will remain locked overnight. There will be no representative of the contest on site before 5am Saturday. You may not stay on site overnight.

9. BEHAVIOR-Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds.

10. CLEANLINESS AND SANITATION - All teams are expected to maintain their cook sites in an orderly and cleanly manner. and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.

11. MEAT CATEGORIES-The following categories will be judged at the Jacksonville Backyard BBQ Championships:

Chicken: The team may cook chicken whole, halved or individual pieces

Pork Ribs: Lion back (baby back) or spare ribs only, meat on the bone, no country style ribs and no chopped, pulled , sliced rib meat loose in box.

Pork: Whole shoulder /Boston butt. Must be cooked as single piece of meat

12. QUANTITY-Teams must cook AT LEAST the following amounts: Chicken (8 pieces for judging, 8 for public consumption), Ribs (8 bones for judging, 8 bones for public consumption), Pork (16 ounces for judging, 16 ounces for public consumption). Teams are encouraged to cook more than the minimum amount for public consumption and we encourage you to "show off" other recipes to the public.

13. JUDGING-Blind judging only. Entries will be submitted in an approved container (provided by the contest) , with NO garnish or decoration of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE/FLAVOR and TENDERNESS/TEXTURE. Meat may be sauced or un-sauced. A minimum of eight (8) separate and identifiable portions must be presented for judging. Portions as follows: 1 piece of chicken, one rib, and 2 ounces of pork. Teams are also required to produce chicken, rib and pork portions for public consumption at the team's cooking site.

14. SCORING-Each entry will be scored by 6 judges in the areas of PRESENTATION, TASTE/FLAVOR, and TENDERNESS/TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 180 points. Any entry that is disqualified as per section 15 (below), will receive a score of zero for all three categories from all judges.

15. DISQUALIFICATION-An entry can be disqualified by the Jacksonville Backyard BBQ Championships representative only. An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- There is anything in the box other than the meat.
- There are not a minimum of 8 separate and identifiable pieces.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.

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- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.

16. **JUDGING PROCEDURE**-Team captain brings entry in provided box to turn-in table. At check in table, a representative of the Jacksonville Backyard BBQ Championships will open the box and examine to be sure that none of the criteria in section 15 are present. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table (usually 6 judges). The table captain ensures that each box is judged and scored. Judging will not begin until all samples for that table are on the table (unopened). After judging of the category is completed, a representative of the Jacksonville Backyard BBQ Championships will then collect the scorecards and turn them into the scorekeeper for tallying.

17. **WINNERS**-The winners in each meat category will be determined by adding all the scores together and the team with the most points will be the category champion for each division (Pro and Backyard). Next highest score is the category runner-up. The GRAND CHAMPION will be the team with the highest overall score (all categories added together) , the RESERVE CHAMPION will be the team with the second highest overall score. To qualify for either the GRAND CHAMPION or the RESERVE CHAMPION a team must submit entries in all three sanctioned categories. Ties in any category or in the overall awards are permitted. In the event of a tie in a category, the next lowest rank will be omitted and the teams tied will be awarded the same rank. In the event of a tie for Grand Champion, the tied teams will be declared GRAND CHAMPIONS and there will be no RESERVE CHAMPION. In the event of a tie for RESERVE CHAMPION, the tied teams will be named RESERVE CHAMPIONS. Any prizes to be awarded for the placement will be divided up by the Jacksonville Backyard BBQ Championships committee for those teams.

18. **TURN IN TIMES**-Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the time as suggested below:

- Chicken: 2:00pm
- Ribs: 3:00pm
- Pork: 4:00pm

The contest organizer may revise the times but a one hour time frame between category turn-in times will be maintained. Any changes to turn in times will be made public at the Captains' Meeting, the evening before the competition.

19. **PRIZES**-Prizes for category winners and overall winners will be made available online and at the contest on the day of the event. Prizes will be awarded following the judging of the final category. Trophies and titles will be given for the winners of each category (chicken, ribs, pork) and for overall winner (Amateur King of Jacksonville BBQ) and for the overall runner up (Amateur Prince of Jacksonville BBQ).

In the Pro Division, cash prizes will be awarded based on total Pro entries. (50% of Pro entry fees go to prize pool. Prize pool breakdown: 50% to Grand Champion-Pro, 30% to Reserve Champion-Pro, 10% for each category champion-Pro).

In the Backyard Division, if the BBQ "Royalty" is also a category winner, the next highest score will be awarded the category win. There will be no multiple award winners in any one competition in the Backyard Division. The Pro Division can have multiple category winners.