

MEATFEST BBQ RIB COOKOFF

June 24th, 2022

RULES AND REGULATIONS

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be amateur competitors. The contest organizer may not cook in any category in this contest. Contestant will be referred to as "Griller."
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the organizing committee.
4. **EQUIPMENT** – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal or wood (NO open/pit fires). The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
5. **MEAT SAFETY** – Ribs will be provided and will be available for distribution starting at 9am. 4 racks of ribs will be provided, 2 racks are needed for judging turn-in. 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 until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging.
6. **CONTESTANT'S SITE** – Each Griller is allowed up to a 20' x 20' area and is required to keep all equipment including cooker, canopy, etc. contained within assigned space. No pets allowed at the cookoff site.
7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean 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 food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all teams use during this event.
8. **TURN IN TIME**- Turn in time shall be 6:30pm unless otherwise advised at the beginning of the event. Be sure to cut your ribs completely through, ensuring that none are connected together. Each of the six containers should have at least 2 ribs.
9. **JUDGING** – Blind judging will be used. Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. NO GARNISH. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat

may be sauced or un-sauced. A minimum of six (6) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging.

10. SCORING – Each entry will be scored by six (6) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four categories from all judges at the table.

11. DISQUALIFICATION – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons: a. There is anything foreign other than meat/sauce in container submitted for judging b. The entry is turned in after the officially designated time c. Gloves are not used while handling food products d. Not cooking the meat that was provided e. There is not a minimum of six (6) separate and identifiable containers for each category entered. f. There is evidence of blood such that the meat is uncooked.

12. JUDGING PROCEDURE – The event organizer brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR/TENDERNESS and TEXTURE. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.

13. WINNERS – Winners will be announced between 7pm and 7:30pm. Top prize is a \$300 gift card to Whiskey Inferno, Bottle of Whiskey (21+ contestants only), Meatfest swag, and free entry into next years cookoff. Second prize is a \$100 gift card to Whiskey Inferno and Meatfest swag. Third place prize may or may not be offered depending upon number of contestants.

14. GRILLERS may not sell any food items.

MAIL COMPLETED ENTRY FORMS AND CHECK FOR ENTRY FEE OF \$75 TO:

Whiskey Inferno

14425 State Hwy 13, Savage, MN 55378

Application Deadline June 1st, 2022

Meatfest Rib Cookoff Entry Form

To register, complete the following form and mail it with entry fee of \$75 to:

Whiskey Inferno

14425 State Hwy 13, Savage, MN 55378

Name: _____

Address: _____

Phone Number: _____

Email Address: _____

Have you ever previously entered a BBQ Cookoff? (For informational purposes only): Y / N