

BELOW ARE LISTED THE RULES AND REGULATIONS FOR THE OPEN GRILLING EVENT AT **BARBECUE AT THE BEACH 2011 ON SEPTEMBER 17, 2011**. ENTRY IN THE EVENT IS IMPLIED AGREEMENT OF THE RULES AND REGULATIONS.

1. CONTESTANT - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to BARBECUE AT THE BEACH 2011. Each team will be comprised of a head cook and as many assistants as required. No team shall enter more than one turn-in box per meat category in a contest. Neither a family member of a competing cook team nor any cook team member of that cook team may enter the judging area at any time during the contest. These rules apply to both Professional Division and Backyard Teams. All contestants must have at least one representative of their team present at the Cook Team Meeting held 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. **Violation of these rules may result in disqualification from this contest.**

2. INTERPRETATION of RULES - The interpretation of the BARBECUE AT THE BEACH 2011 rules and regulations are those of the BARBECUE AT THE BEACH 2011 Organizers and decisions are final.

3. EQUIPMENT - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, propane, electric, or wood pellets. A brief safety inspection will be required prior to competing by the contest organizer. The organizer will not accept liability for any damage or harm a team's equipment may cause.

4. MEAT INSPECTION - Official Meat Inspector as appointed by the BARBECUE AT THE BEACH 2011 contest organizer will be announced at the cooks meeting. Meat inspection begins at noon on the day 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 until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

5. APPROVED COOKERS - Any wood, charcoal, propane, electric, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used in BARBECUE AT THE BEACH 2011.

6. CONTESTANT'S SITE - Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements.

7. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. No alcoholic beverages will be distributed to the General Public. Failure to abide by these rules of behavior may result in expulsion from the contest, and repeat offenders will be barred from competing in future BARBECUE AT THE BEACH contests.

8. CLEANLINESS AND SANITATION - All teams 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. 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.

9. Competition CATEGORIES - the following categories will be judged at BARBECUE AT THE BEACH 2011:

- a. **Beef burger:** One pound of ground beef will be provided to the teams. The teams must use this meat. This meat may be altered or blended with other meats and or seasonings but must be used in the turn in. The team may turn in one patty cut into at least 6 pieces or at least 6 individual patties. A burger, for this event, is defined as a single mass of meat comprised of ground beef and or other meats in a flattened shape. Condiments, buns, and garnishes are open and will be discussed in a later section. Turn-in must be cooked to at least medium rare (145F as suggested by the USDA) anything found to be less will be disqualified. A standard 9x9 container will be provided.
- b. **PIZZA:** Ingredients may be precooked, pre-cut, dough may be pre-mixed or pre-cooked. Pizzas must be assembled the day of the event post inspection. No pre-assembly is accepted and will result in disqualification. Also it should go without saying, pizzas must be cooked on site and may not be ordered or delivered from off site. Condiments and garnishes are open and will be discussed in a later section. Turn-in must be cooked to at least medium rare (145F as suggested by the USDA) anything found to be less will be disqualified. A 16" x 16" pizza box will be provided.
- c. **Dessert:** A dessert class is defined by BARBECUE AT THE BEACH 2011 as being a non-savory category. Turn-ins must include one item cooked on a grill. Example: ice cream in grilled waffle cones. Condiments and garnishes are open and will be discussed in a later section. A standard 9x9 container will be provided.

10. JUDGING - BARBECUE AT THE BEACH 2011 sanctioning allows for blind judging only. Entries will be submitted in an approved container, with any or no garnish. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Marking is to be defined as anything placed in the box to allow the judges to identify who placed the entry in the container. The organizer panel (in consultation with KCBS representatives and/or the meat inspector) will be the final judge as to disqualifications. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. A minimum of 6 separate and identifiable portions must be submitted.

11. SCORING - Each entry will be scored by 6 BARBECUE AT THE BEACH 2011 judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 1.0 to a high of 10.0 in increments of .5 points for each category. Any entry that is disqualified as per section 13 will receive a score of zero for that category from all six judges at that table.

12. DISQUALIFICATION - An entry can be disqualified by the BARBECUE AT THE BEACH 2011 organizer panel (3) (in consultation with the KCBS representatives and/or meat inspector) only. An entry can be disqualified for any of the following reasons:

- a. 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.
- b. There are not a minimum of 6 separate and identifiable pieces.
- c. There is evidence of blood such that the meat is uncooked.
- d. The entry is turned in after the officially designated time.

- e. Gloves are not used while handling food products.
- f. Not cooking the meat that was inspected.
- g. Placing money in the container. (yes it has happened at events before)

13. JUDGING PROCEDURE - The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for boxes 2 through 6. After all the boxes have been scored the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the BARBECUE AT THE BEACH 2011 score collector/auditor.

14. 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 1st. place, the team with the next highest total will be 2nd. place, etc. The GRAND CHAMPION will be the team with the most total points, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either GRAND CHAMPION or RESERVE CHAMPION a team must submit entries in all 3 categories. Ties in any category, grand or reserve champion are allowed. In the event of a tie in a category the next lowest rank will be omitted and the tied teams will be awarded the same rank. In the event of 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 declared reserve champions. Any prize money for the tied rank and the next lowest rank will be combined and distributed evenly amongst the tied teams. The results of BARBECUE AT THE BEACH 2011 grilling contest are considered to be certified at the awards ceremony at completion of the contest.

15. TURN IN TIMES - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- a. Beef Burger 12:00pm
- b. Pizza 12:30pm
- c. Dessert 1:00pm

The contest organizer may revise these times at the cooks meeting. Leftover turn ins may be given to the contest organizer however, the Judges at the contest have first claim to leftovers.

ALL PARTICIPANTS MAY HAVE THEIR PICTURE TAKEN DURING THE EVENT AT ANY TIME. PARTICIPATION IS IMPLIED CONSENT TO USE PICTURES IN MEDIA OR ADVERTISEMENTS FOR FUTURE BARBECUE AT THE BEACH EVENTS.

THESE RULES ARE SUBJECT TO CHANGE!!! RULES AND CHANGES WILL BE DISCUSSED AND ANNOUNCED AT THE COOKS MEETING SEPTEMBER 16th @ 8PM IN THE JUDGES AREA.