

NORTH STAR BBQ CIRCUIT CONTEST RULES

1. The decisions and interpretations of the rules and regulations are at the discretions of the Contest Representatives at the contest. Thier decisions and interpretations are final
2. Each team shall consist of a chief cook and up to 5 assiatants.A team shall not compete in more than one contest under the same team name, on the same date.
- 3.Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the teams assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4.Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. **Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.**
- 5.Fires shall be of wood, wood pellets, charcoal or gas.Electric grills shall not be permitted. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer.Fires shall not be built on the ground.
6. Parbolling and/or deep -frying competition meat is not allowed.
- 7.THE CATEGORY: PORK SPARE RIBS. RIBS SHALL INCLUDE THE BONE, COUNTRY STYLE RIBS ARE PROHIBITED.**
- 8.All competition meat shall be provided and inspected by the official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. cooking shall not begin until the meat has been inspected the Official Meat Inspector. All competition meat shall start out raw.
- 9.Garnish is optional, If used, It is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsly, flat leaf parsley and/or cilantro. Kale, endvine, red tipped lettuce, lettuce cores and other vegetations are prohibited. (Improper garnish shall recieve a score of one (1) on Appearance).
- 10.Sauce is optional.If used, It shall be appilled directly to the meat and not be pooled or puddled on the container. No side sauce will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice.(Sauce violations shall receive a score of one (1) on Apperance).
- 10 (A). NO OTHER MEAT / DISH WILL BE SERVED DURING THE SERVING TO THE PUBLIC!**
11. Entries will be sumiitted in a numbered container, provided by the contest oraganizer.The number must be on top of the container at turn-in, the container shall not be marked in anyway so as to make the container unique or identifiable. Aluminum foll, toothpicks, skewers,foreign material and/or stuffing is prohibited in the container.(Marked entries will receive a one (1) in all criteria from all Judges).
- 12.Each contestant must submit at least six(6) seperated and identifiable (visible) portions of meat in a container.Ribs shall be turned in bone-in. Judges may not cut,slice, or shake apart to seperate pieces.(If there is not enough meat for each judge to sample, the shorted judge(s) will

score a one(1) on all criteria, and the judges having samples will change the appearance score to one (1).)

13. Meat shall not be sculptured, brined or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.(Violations of this rule will be scored a one (1) on all criteria by all the six judges.

14. Turn-in times will be announced at the Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes after the posted time with **NO TOLERANCE**. Late entries will not be accepted.

15. THE FOLLOWING CLEANILNESS AND SAFETY RULES WILL APPLY:

- A. No use of tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
- C. Shirt and shoes are required to be worn.
- D. Sanitizing of work area should be implemented with the use of a bleach/water rinse one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- E. First aid is not required to be provided by the contest, except at the election of the contest organizer.
- F. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice.

G. GLOVES WILL BE WORN AT ALL TIMES WHILE HANDLING/WORKING/PREPARING AND SERVING OF THE MEAT.

H. All work areas will be open to the event organizer to watch the prep/ and cooking of the meat to ensure cleanliness of the cooking site.

(A) Must be held at 140 degrees or above --**OR**--

(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 less

G. Potentially hazardous food(meat) that is cooked, properly cooled and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds

16. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than the trash containers, may disqualify the team from future participation at this event.

17. THERE WILL BE NO REFUND OF ENTRY FEES FOR ANY REASON, EXCEPT AT THE ELECTION OF THE CONTEST ORGANIZER.

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

CAUSES FOR DISQUALIFICATION & EVICTION(Of a team, its members and/or guests):

- A. Excessive use of alcoholic beverages
- B. Serving alcoholic beverages to the general public
- C. Use of controlled substances
- D. Foul, abusive or unacceptable language
- E. Fighting and/or Disorderly Conduct

EXCESSIVE OR CONTINUED COMPLAINTS FROM TEAMS ON ANY OF THE ABOVE RULE INFRACTIONS SHALL BE CONSIDERED GROUNDS FOR IMMEDIATE

DISQUALIFICATION FROM THE CONTEST BY NORTHERN STAR BBQ CIRCUIT REPRESENTATIVES.