Fall Fest Backyard BBQ Contest Rules - October 1, 2016

Entry Fee: $25.00 *(Must be paid in advance by 9/24/16)*

Space Is Limited – Register Early!!

Official Judging Winners: 1st-$100, 2nd-$75

1. All contestants are equal. A contestant is one who is engaged in the cooking of meat in the 2nd Annual Coloma Backyard BBQ Contest. There will be no Professional/Amateur classifications.
2. Each team will consist of a chief cook and as many assistants the chief cook deems necessary. Each team will provide a cooking device (pit) to be used exclusively by that team within the team's assigned cooking space. The use of a cooking device (pit) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the teams' assigned cooking space (10 x 20). A chief cook or assistants may NOT enter more than one team for the Backyard BBQ Contest.
3. Meat: This contest is three racks of Pork Ribs (Baby Back or Spare). No cooking of any kind may begin until the meats have been inspected by the events Official Meat Inspector. Barbecue is defined as uncured meat, prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting the requirements stated above will be disqualified from the competition. It is acceptable to have manufacturer enhanced or injected products as shown on label **excluding** teriyaki, lemon pepper and butter injected.
4. Parboiling and/or deep-frying competition meat is not allowed.
5. Once meat has been inspected by the Official Meat Inspector, it must not leave the contest site.
6. All competition meat must be inspected by the contest Official Meat Inspector on duty at the contest during the times set by the contest organizer, but not prior to the day of judging. The Health Department requires that the following meat holding conditions must be met:
   - After cooking meat, the temperature must be held at 140 degrees or above
   - 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.
   - Potentially hazardous food that is cooked, cooled and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.
7. Contestants must provide all needed equipment, supplies and electricity – except for special arrangements made in advance. Fire extinguishers are required.
8. Pits, cookers, props, trailers, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space (10x20).
9. Fires must be of wood, pellets or charcoal. No electric or gas grills are permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.
10. Fires may not be built on the ground.
11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up is thorough. Any team's assigned cooking space that is left is disarray or with loose trash, other than at designated trash containers, may disqualify said team from future participation at Coloma Backyard BBQ contests.

12. Causes for Disqualification:
    a. Excessive use of alcoholic beverage by a team, its members and/or guests.
    b. Use of a controlled substance by a team, its members and/or guests.
    c. Foul, abusive or unacceptable language by a team, its members and/or guests.
    d. Excessive noise generated from speakers or public address systems.
    e. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in future events for two years.
13. Judging times will be posted. Pork Rib turn in time is 3:00 pm. An entry will be judged only at the time posted. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with **no exceptions**. Awards will be presented at 5:00 pm (or earlier if the contest allows).
14. Each contestant must submit at least four (4) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner, the judge not having meat to taste will judge TASTE and TENDERNESS as one (1). All appearance scores will be changed to one (1) for that entry. This in no way will penalize the other contestants who have properly submitted their entry.
15. The contest will be judged by "blind judging" only. Entries will be submitted in an approved numbered container provided by the contest organizer then may be re-numbered by judging officials. The number must be on top of the container at the time of turn in. A judging team of 4 judges, that are at least 16 years of age, will judge entries. Entries are scored in areas of appearance, tenderness/texture and taste. The scoring system is from 6 (excellent) to 2 (bad). All numbers between two and six may be used to score an entry. A score of one (1) is a disqualification and requires approval by a Contest Representative.
16. Garnish is optional. If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce and no core) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) for appearance.
17. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in appearance, a one (1) in taste and a one (1) in tenderness/texture.
18. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddle in the container. Chunky sauce will be allowed.

Contest registration begins at 8:00am and will remain open for 1 hour.
Grilling begins at 10:00am (or as soon as check-in/meat inspection is completed) and finishes at 3:00pm.
Ribs will be submitted for judging at 3:00pm, with awards presented at 5:00pm (or earlier if the contest allows).

Contest allows for 20 People's Choice judges who will select their favorite. Winner of the People's Choice voting will receive $50.00. A fee of $15.00 will be charged to become a People's Choice Judge.

Date _____ Head Cook Signature _____
Team Name _____ Phone Number _____

Mail signed form and $25.00 check to: Coloma Business Assoc, PO Box 92, Coloma, WI 54930

Questions: Call Vicki at 715-213-4092