

SPOF BBQ Cook-off Rules

May 20-21, 2022

- 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. For First Responder Division, at least one member of the cook team must be a current or retired First Responder using the broadly accepted definition of a “first responder”. If any clarity is needed, please contact morrell.mccaskill@qnbtrust.bank.
- 2) **INTERPRETATION OF RULES:** The interpretation of these rules and regulations are those of the SPOF BBQ Cook-off Lead Representative at the contest and his or her decisions are final. The SPOF Representative may not deviate from nor change any rule for any contest for any reason.
- 3) **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. For this competition, we will allow gas (propane) grills, smokers, or cookers. No team may share a cooker or grill with any other team.
- 4) **MEAT INSPECTION:** All meats must be USDA or state DA inspected and passed. No pre-seasoning, pre-trimming, injecting, marinating or cooking of any entry is permitted until after 12:00pm on Friday May 20, 2022.
- 5) **COOKING FUELS:** The approved cooking fuels are wood, charcoal, wood pellets, or gas (propane). **ALL MEAT MUST BE PREPARED AND COOKED ONSITE.**
- 6) **APPROVED COOKERS:** Any cooker, homemade or commercially manufactured, will be allowed to compete in contest. Electric or hand-operated rotisseries or rotating shelves are allowed.
- 7) **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.
- 8) **BEHAVIOR:** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. Repeat offenders will be barred from competing in future SPOF contests. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws by the contest organizer and will adhere to same. Pictures of turn in boxes shall not be electronically transmitted until after the contest awards.
- 9) **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 turn-in preparation 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.
- 10) **MEAT CATEGORIES:** The following categories are:
 - a. **Pork Ribs:** Loin back, baby back or spare ribs only. No country style ribs.
 - b. **Beef Brisket:** whole
 - c. **Pork:** Whole bone-in shoulder, Bone-in Boston butt, Bone-in Picnic or Whole bone-in ham.
 - d. **Chicken:** any part of the chicken is allowed, no half or whole chickens. Leg, thigh, breast, or wing will be accepted. No combination of any of the parts will be accepted.

- 11) JUDGING: SPOF will use blind judging only. Entries will be submitted only in the 9" x 9" container provided by the contest organizer with no garnish or decorating 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 APPEARANCE, TENDERNESS, TASTE and OVERALL IMPRESSION in alignment with GBA scoring standards. Meat may be sauced or unsauced.
- 12) SCORING: Each entry will be scored by certified judges (number of judges TBD) in the areas of APPEARANCE, TENDERNESS, TASTE and OVERALL IMPRESSION. The lowest score for each team in each criteria is dropped, and the remaining five (5) scores for each team in each criteria are then used to determine the overall score. Scoring for Appearance, Tenderness and Taste range from a low of seven (7) to a high of ten (10). The scoring for Overall Impression ranges from 9.1 to 10.0 in 0.1 increments. Using a weighted average, the maximum score for a category is 600 points.
- 13) DISQUALIFICATION: An entry may be disqualified by the SPOF Lead Representative OR by the Judging organizer and may occur at any time during the judging process. An entry may be disqualified for any of the following reasons:
 - 14) 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.
 - a. There is anything in the box besides the meat.
 - b. There are not a minimum number of separate and identifiable pieces to coincide with the number of judges (to be announced at later date, likely 5-7 judges). Each judge needs their own piece to sample and judge.
 - c. There is evidence of blood such that the meat is undercooked.
 - d. The entry is turned in after the officially designated time.
 - e. Gloves are not used while handling food products.
 - f. Not cooking any entry as required by the rules.
 - g. Not cooking the meat that was inspected.
- 15) JUDGING PROCEDURE: The GBA uses comparative judging and so will the SPOF. All the boxes are grouped randomly, brought to the table, and placed in sequential order. After the judges are seated, the boxes are opened and all judges score the boxes for appearance. When all judges have scored for appearance, judging for tenderness and taste begin. The overall impression is scored after the other three criteria have been scored. A SPOF representative will collect the score cards.
- 16) WINNERS: The entries with the top three scores in each category will be judged again by a panel of six-eight final judges. The lowest score for each team in each criteria is dropped, and the remaining scores for each team in each criteria are then used to determine the overall score. The judges will compare all entries against all other entries to determine first and second in each category and the GRAND CHAMPION for each division. The Grand Champion is the entry with the highest score overall within each division. The Reserve Grand Champion is the team with the second highest combined scores in each division. Each meat class will also have its respective winner overall. The 1st and 2nd highest combined score in each meat class will receive an award regardless of division. *Payouts determined by the number of team entrees.* *There will also be a blind Crowd Favorite to be voted on by the public attendees to the event. Please provide enough Pork Butt to turn in for small sample sized to be provided to willing voters. Number of voters is unknown, however, no unreasonable amount of meat is required.
- 17) TURN IN TIMES: Each meat category turn in time will allow for a 15 minute window. Turn in times for all contests shall be as follows:
 - a. Chicken 11:45am-12:00pm

- b. Ribs 12:45pm-1:00pm
 - c. Pork Butt 1:45pm-2:00pm
 - d. Brisket 2:45pm-3:00pm
 - e. Ancillary competition for Best BBQ Sauce and Best Dessert-both @11:00am
- 18) HAVE FUN! This event is aimed at bringing together our community with our first responders within our community. Fun, laughter, and fellowship is required to happen at this event!