

## **TABER BACKYARD BBQ COMPETITION**

### **Rules and Regulations**

1. Contest is open to the general public for pork or beef ribs.
2. Set up will be from 8:00am – 12:00pm am the morning of the competition. All teams must be set up by 12:00pm. It is your team's choice what time to start, you are welcome to begin as soon as you choose once set up between 8:00am-12:00pm.
3. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary.
4. There will be a mandatory head chef meeting at 12:00pm.
5. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. All meats must be purchased from a commercially approved business and must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees Fahrenheit or less. After cooking meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. An organizer will stop by each station to inspect the meat.
6. Each contestant shall supply all his/her own meat, cooking ingredients, cooking devices, utensils and prep tables. Some electrical will be available, please book ahead of time if required.
7. Cooker can only be wood, pellets, charcoal or electric. No gas grills permitted. Propane permitted as a fire starter only.
8. Fires may not be built on the ground.
9. Pits, cookers, props, tents or any other equipment may not exceed the boundaries of the team's assigned cooking space. Tents must be fire resistant and 10' x 10' or smaller.
10. Fresh water points will be available on the grounds. Each team is responsible to provide their own AHS standard handwash station at their booths.
11. No live animals are allowed in the cooking area.
12. No use of any tobacco products.
13. The event will be licensed. Alcohol may not be brought in by competitors, it must be purchased at the event.
14. At least one member from each team must have their Alberta Food Safety Basics Course. For in-person and online options go to [www.albertahealthservices.ca](http://www.albertahealthservices.ca). Please send copy of certificate to [pool@taber.ca](mailto:pool@taber.ca)

15. Competitors may not sell food, but samples are permitted.
16. Causes for disqualification:
  - a. Excessive use of alcoholic beverages by a team, its members and/or guests.
  - b. Use of controlled substances by a team, its members and/or guests.
  - c. Foul, abusive or unacceptable language by a team, its members and/or guests.
  - d. Use of gas or any other auxiliary heat source inside the pit.
17. Cleanliness of the cook, assistant cooks and contest area is required. Sanitation of work area should be implemented with the use of a bleach/water rinse.
18. Each team must bring a fire extinguisher to keep near the pit – 5 pounds ABC minimum.
19. Judging will begin at 4:00 pm. The allowable turn in time will be five minutes before to five minutes after the posted time, with no exceptions.
20. Entries will be submitted in the numbered container supplied by the contest organizer.
21. Each contestant must submit at least six separated and identifiable portions of meat in a container.
22. Entries are scored based on APPEARANCE, TENDERNESS AND TASTE. Taste score is doubled. The lowest score will be dropped, but will be used to break a tie. The scoring system is from 9 (excellent), 5 (average) to 1 (bad).
23. Marking of any kind of the meat or container will result in a disqualification. This includes, but is not limited to painting, sculpting or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks or foreign material is permitted.
24. Awards will take place at 6:00 pm at the stage. There will be first, second and third place winners.
25. After the competition, all fires must be extinguished. Teams are responsible for clean-up of their area immediately following the contest. No ashes shall be left on site, however there will be a dump site for coals.