



Saturday, November 12, 2016

A TN Sports, LLC & Rhizome Productions Event  
philip@playrecsports.com

### Team Qualifications

To qualify as a Backyard team, you may not have won a cash prize in a BBQ contest previously, or been compensated as a professional BBQ restaurant or caterer. Each team shall consist of a Chief Cook up to 5 assistants. Chief Cook and assistant cooks may only cook for their designated team. All teams must have at least 1 representative of their team at the Captain's meeting on the evening prior to the contest. If this is not possible, the team shall contact the Event Director and inform them of the absence. Cook teams absent from the meeting accept all responsibility for knowing and understanding these rules and any changes to them that may have occurred.

## Events

### Schedule (competitors)

9:00 AM – all vehicles must be out of the competition area and in the parking lots.

10:00 AM (at latest) – Competitors must be in place with cooking under way.

11:30 PM – Judges meeting (location TBD)

12:00 PM – Gates open, tickets on sale at gate

12:00 PM – Chicken turn in time

12:30 PM – Ribs turn in time

1:00 PM – Pork turn in time

3:30 PM – Category winners announced

5:00 PM – Last call\*

Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the times above.)

Load in procedure:

Teams will be allowed to load in between 5pm and 8pm Thursday and Friday 8am – 8pm. Spots will be on a first come first serve basis. You must notify the event director of when you plan on arriving.

### Facilities

1. Set up area will be approximately 15 x 15 feet. Choice of spot is allocated on first come, first serve basis. If you would like to be located next to a particular team, please note this

on your application.

2. Each team will be provided 10 or 20-amp service. If you need more, please note on your application. There will be additional fees to cover increased request for electric. Your team must supply electrical cord(s).
3. Water will be available within 100 feet of your space. Event Director suggests bringing a hose to aid in filling water containers. You should bring a splitter if you want to extend a hose closer to your site.
4. Your team must provide all equipment and supplies (cooking equipment, tents, tables, chairs, etc).
5. Pits, cookers, props, trailers, vehicles, tents or other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space.
6. Event will supply turn-in containers and sampling supplies.
7. No drilling or hammering of stakes into pavement is permitted.

## Rules and Procedures

1. The interpretation and decision of these Rules and Regulations are at the discretion of the Event Director and will be final to the extent consistent with these rules.
2. All seasoning and cooking of product shall be done within the assigned cooking space.  
Teams Shall not share an assigned cooking space or

cooking device.

3. Contestants must adhere to all electrical and other safety/health codes. All teams must bring an approved fire extinguisher to be kept near all cooking devices.

4. Fires shall be of wood, wood pellets, or charcoal. Gas or electric sources are not permitted for cooking or holding. Propane or electric is permitted as fire starters, provided the competition meat is not in/on the cooking device. Electric accessories such as spits, augers or forced draft are permitted. No open pits or holes are permitted, and no res shall be built on the ground.

5. All competition meats shall be inspected by the Event Meat Inspector or his/her representative during the times established by the Event Director 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 competition meat has been properly inspected. All competition meat shall start out raw. No per-seasoned meat is allowed other than manufactured enhanced or injected products, as shown on the label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, not judged and receives no score.

6. All federal, state and local food safety rules and regulations must be adhered to at all times.

7. 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 165 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is turned in for judging. All contest meat, once inspected may not leave the contest site until turned in. Teams may cook over- night; those who will not immediately begin cooking after meat inspection are required to provide their own coolers, which will be kept in a refrigerated area overnight at the contest site.

8. Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the event grounds.

9. All team are expected to maintain their cook sites in an orderly and cleanly 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 the food. Failure to use sanitary gloves may result in disqualification.

10. Teams are required to have a running water system for cleanup. Under state guidelines, this includes a cooler with a spout and a bucket to catch the water as it falls.

11. Teams are responsible for cleanup of their site once the competition has ended and prior to departure of accepting any prizes.

Judging (Category specifications)

1. Chicken: May be any of the following chicken parts: thigh, breast, drumstick/leg, wing or a quartered, half or whole chicken.

2. Rib: Pork ribs only. May be spare or baby backs, cut how you like.\*Blind judging only. Entries will be submitted in an approved container (supplied by Event), with only curly parsley. Only the entry to be judged. Marking of any kind will disqualify the entry. Meat may be sauced or un-sauced.

3. Pork: Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.

\*Each entry will be scored by 5-7 judges in the areas of appearance, taste/ flavor and tender- ness/texture. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of 1.0 points for each category. Any entry that is disqualified as per section "Disqualified" (below), will receive a score of zero for all three categories from all judges.

Judging (Quantities)

1. Chicken (6 pieces)

2. Pork Ribs (6 bones)

3. Pork (6 pieces)

## Winners

GRAND Champion 30% prize pool

Reserve Champion 10% prize pool

Category Champion Ribs 7.5 % prize pool

Category Champion Chicken 7.5% prize pool

Category Champion Pork 7.5% prize pool

The winner in each meat category will be determined by adding all the scores together and the team with the most points will be the category champion. The GRAND Champion will be the team with the highest overall score (categories added together). In the event of a tie in a category, a tie-breaker procedure will be implemented utilizing first Taste/Tenderness score, then Texture/Tenderness score.

## More Information

If you have any questions or concerns complying with the above Rules and Regulations, please contact the Event Director at the above email PRIOR to entering this competition.