



8th Annual Smokin' On The Bayou Rib Cookoff

Rules

These rules are based nearly identical to the rules of the Kansas City BBQ Association. The primary difference is that they only allow wood & charcoal cookers. We allow ANY and ALL kinds of cookers for this event to encourage anyone to come and cook. The goal is to raise money for charity, and **to have a good time.**

Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Contestants will provide all pits to be used. The use of a single pit. (cooking device) by more than one team *is* permitted. All cooking of product shall be done within the confines of the teams assigned cooking space.

Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name.

Each team that registers prior to May 6th will be provided five (5) slabs of spare ribs. Any registrations after this date may have to supply their own spare ribs.

Each team must cook a **minimum** of five (5) slabs of spare ribs. This includes ribs for judging and sampler tickets. **Ribs must be cooked on site but can be seasoned or marinated prior to the event.**

All meat must start out raw. Meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. Any meat not meeting this qualification will be disqualified.

For this contest, ribs are defined as Pork Spare Ribs. Baby Back and Country Style will not be allowed. Pork product only.

You may cook your ribs in any manner that you feel will deliver a competitive product in the time allowed, provided that safe food handling guidelines are followed.

Contestants must provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes whether city, parish, state or federal.

Pits, cookers, props, trailers, tents or any other equipment, including generators, must be provided by the teams and **may not exceed the boundaries of the teams assigned cooking space.**

Fires must be of wood, pellets, charcoal or gas. Electric or Gas grills ARE permitted. Electric accessories such as spits, augers, or forced draft are permitted. Digging is NOT allowed.

Fires may not be built on the ground. Ashes must be disposed of off site and ONLY in approved ash disposal containers.

It is the responsibility of the contestant to see that the teams assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from site. It is imperative that cleanup be thorough. Any teams assigned cooking space left in disarray or with trash, other than at trash containers, may disqualify said team from future participation. **All teams must clean their area at the end of the event, and have a Monroe Jaycee inspect their area before leaving.**

The following miscellaneous cleanliness and safety rules will apply:

- 1 Cleanliness of the cook, assistant cooks and the teams assigned cooking space is required. Shirt and shoes are required to be worn.
2. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water)
3. Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.

Submission Process

Each contestant MUST submit at least eight (8) separated spare ribs in a container

The 8th Annual Smokin' On The Bayou Rib Cookoff allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer then will be randomly selected for judging, without the judges knowing the teams name or number. Entries will be judged by a judging team (a minimum of 6 judges that are at least 16 years of age).

Marking or sculpting of any kind to the meat will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil, stuffing, toothpicks, skewers, or any other foreign material is permitted, and will not be tolerated.

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 on it as the contestant wishes. Sauce may not be pooled or puddle in the container.

Scoring Procedures

Each team will enter 8 pieces of meat in their contest container, with their teams number on it.

The judges voting sheet will consist of the following scoring opportunities:

On a scale of 1 (bad) to 10 (excellent)

Appearance*

Tenderness

Taste

*Appearance does not include presentation.

All scores will be tallied with a possible 30 points for perfection. The top 3 teams in each division will receive a trophy/plaque. The top winners scores in each division will be put head to head to determine the overall winner.

The 2 divisions are titled as:

Open Division

Restaurant Division

CAUSES FOR DISQUALIFICATION:

Failure to comply with the rules and regulations established in this document

Use of controlled substances by a team, its members, and/or guests.

Foul, abusive or unacceptable language by a team, its members, and/or guests

There will be NO REFUND of entry fees for any reason, except at the discretion of the event organizer.

The decisions and interpretations of the Rules and Regulations are at the discretion of the Monroe Jaycees Representatives at the contest. Their decisions and interpretations are final.