

11th Annual Fondy Farmers Market BBQ Cook-off on July 21, 2018

2018 RULES MANUAL

The decision and interpretations of the Fondy Farmers Market BBQ Cook-off (FFMBBQC) 2018 Rules Manual are at the discretion of the Fondy Food Center Representatives at the contest. Their decisions and interpretations are final.

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1. Each team shall consist of a Head Cook and as many Assistants as the Head Cook deems necessary. A team may compete in more than one contest under the same team name.
2. Each team will be assigned a cooking space. Pits, cookers, props, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All cooking of product shall be done within the assigned cooking space. Different teams shall not share an assigned cooking space or cooking device.
3. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes.
4. Fires shall be of wood, wood pellets or charcoal. Gas and electric grills will not be permitted. Propane is permitted as fire starter, provided that the competition meat is not in/on the cooking device when igniting. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
5. All meats are to be consumed only by the FFMBBQC judges and Team Members (Head Cook and Assistants). Sampling or selling meats to the general public is City of Milwaukee Health Department violation and is not allowed.
6. Parboiling and/or deep-frying competition meat is not allowed.
7. The two FFMBBQC meat categories:

PORK RIBS: Ribs shall include the bone. "Country style" ribs are prohibited.
CHICKEN: "Chicken" can include Cornish Game Hen and Kosher Chicken.
8. All competition meats shall start out raw.
9. Presentation garnish is optional.
10. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the presentation container.

11. Entries will be submitted in a numbered container, provided by FFMBBQC organizers. The container shall not be marked in anyway so as to make the container unique or identifiable.

12. Each contestant must be prepared to submit at least twelve (12) separated and portions of meat in a container. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for up to twelve (12) judges. Pork ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.

13. Meat shall not be marked, branded or presented in a way to make it identifiable.

15. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time. Late entries will not be accepted. Judging typically starts at 11:00 AM on Saturday, but could vary. The two FFMBBQC categories will be judged in the following order:

Chicken	11:30 am
Pork Ribs	12:00 noon

16. The following cleanliness and safety rules will apply:

- A. No consumption of any alcohol or tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
- C. Shirt and shoes are required.
- D. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- E. First aid is not required to be provided by the contest, except at the election of the contest organizer.
- F. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice
After cooking, all meat:
 - (a) Must be held at 140 degrees or above, --OR--
 - (b) 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.

G. Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds.

17. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. Any team's assigned cooking space left in disarray may disqualify the team from future participation at FFMBBQC events.

18. There will be no refund of entry fees.

19. Causes of disqualification or ejection of a team, its members and/or guests:

- A. Use of alcoholic beverages.
- B. Serving alcoholic beverages to the general public.
- C. Sampling or selling meats to the general public.
- D. Use of controlled substances.
- E. Foul, abusive or unacceptable language.
- F. Fighting or disorderly conduct.
- G. Use of gas or other auxiliary heat sources inside the cooking device.

Judging Procedures

Entries will be submitted in an approved FFMBBQC numbered container provided by the contest organizer. The container may be re-numbered by the FFMBBQC Contest Rep or authorized personnel before being presented to the judges.

1. Judges may not fraternize with teams on contest day after Judge's Orientation.
2. Judging will be done by a team of up to 12 persons, who are at least 18 years of age. (Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.)
3. Each judge will score each entry in the areas of Appearance, Taste, and Tenderness/Texture.
4. The scoring system is from 10 (Excellent) to 1 (Bad). All whole numbers between one and ten may be used to score an entry. Five (5) is the starting point.

5. A score of one (1) is a disqualification and requires approval by a Fondy Food Center representative. Grounds for disqualification:

Appearance: Marked meat, marked turn-in container, or less than 12 samples of meat.

Taste & Tenderness: Marked meat, marked turn-in container, or judges not receiving a sample.

6. The weighting factors for the point system are as follows:

Appearance – 1.0; Taste – 5.0; Tenderness/Texture – 3.0.

7. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, a coin toss will be used.

8. Total points per entry will determine the Champion within each classification of meat.

