

Definition for Backyard Cook Team

- A. Any member of the team who has not entered in and competed in more than twelve (12) sanctioned "Master Series" BBQ competitions in the past and;
- B. Any person who has been a member of a team who has not been awarded a Grand Champion or Reserve Champion status in any Sanctioned "Master Series" competition and;
- C. Any member of the team who has competed in three (3) or less "Master Series BBQ competitions within the current competition year.

If any member of the team has entered in and competed in more than twelve (12) sanctioned "Master Series" BBQ competitions — in the past, they are ineligible to participate in the Backyard competition. Any person who was a member of a team who has competed in three (3) or less "Master Series" BBQ competitions within one (1) competition year may be considered a backyard cook and may declare or revert to such status. This includes the Chief Cook and/or Assistant Cooks.

The purpose is to ensure a level playing field in the cooking competition. The Cook Team cannot have been compensated as a Pro BBQ Restauranter Caterer.

2022 Rules and Regulations

1)Each team shall consist of a chief cook and one assistant. A team shall not compete in more than one sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

3)Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. 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.

4)Contestants shall provide all needed equipment, supplies and electricity. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

5)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, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation

6)Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.

7)Competition meats will be provided by the event and will be distributed at the Cooks' Meeting to be held at **8:30am, Saturday, May 14, 2022**. The competition meat shall not leave the contest site. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on 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, and not judged, and receives no score.

8)Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

9)Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.

10)The Two Meat Categories:

CHICKEN: Chicken includes Chicken Thighs.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

11)The two (2) KCBS categories will be judged in the following order:

CHICKEN 2:30pm

PORK RIBS 3:00pm

Any modification of turn in times or the order the categories will judged must be approved by GO BIG. The modified time or change in category order must be published in the cooks' packet well in advance of the contest and be confirmed at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be ten (10) minutes before the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.

12)Garnish is not allowed.

13)Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

14)Entries will be submitted in an approved CBA container with taped QR code affixed to the top of the tray, provided by the contest organizer. The code must be on top of the container at turn-in.

15)The container shall not be marked in any way so as to make the container unique or identifiable. Toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.

16)Each contestant must submit at least six (6) portions of meat in an approved container. Chicken may be as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.

17)The following cleanliness and safety rules will apply:

a.No use of any tobacco products while handling meat.

b.Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.

c. Shirt and shoes are required to be worn.

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° F or less.

g.After cooking, all meat:

Must be held at 140° F or above *OR*

Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less

h.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° F for a minimum of 15seconds.

18)There will be no refund of entry fees for any reason, except at the election of the contest organizer