

RULES AND REGULATIONS

LIMITED TO 10 TEAMS PER CATEGORY

**AMATEURS -CALLING ALL BACKYARD BBQ'ERS
PROFESSIONAL AND/OR RESTAURANT OWNERS**

1. Only baby back pork ribs can be used for this cook off. It is at the cook's discretion as to how many racks of ribs they chose to BBQ. Contestants can choose to give free samples after they have submitted required ribs to judges. Ribs must be in unopened, original vacuum sealed packaging and will be inspected by the Health Department Inspector prior to being cooked at the fairgrounds. Once the meat has been inspected it shall not leave the contest site. Meat must be stored in a sealed cooler packed with ice and maintained at a temperature of 40°F or less prior to being cooked. Marinating and/or cooking can begin once you have been inspected. After cooking, meat must be held at 135°F or above.
2. Immediate disqualification will occur if temperatures prior to and after cooking are not maintained as per health department guidelines. If after

reading their guidelines you have any questions, please call their office and speak to an inspector at 475-7960.

3. Team captain may only cook for their designated team at the contest. A maximum of 2 members per team will be allowed with only one vehicle per team in the cooking area.
4. Registration is 10am to 11am in the cooking area; at which time you will be required to get set up and be inspected by the Health Inspector prior to cooking time beginning. Wristbands will be given at registration check in for individual and/or team member. No one without a wristband will be allowed in the area during cooking (10am to 6pm) times. Please submit a recipe that will allow you to cook within the above designated cooking times.
5. Each amateur and professional will be assigned a cooking space, all cookers, grills, tent, vehicle and/or any other equipment shall not exceed the boundaries of the assigned cooking space (20'x 20' space) Teams shall not share an assigned cooking space or cooking device.

6. Contestants' shall provide all needed equipment, supplies and adhere to all fire and other codes. A fire extinguisher shall be near all cooking devices. It will be the responsibility of the team captain that the assigned cooking space is clean and orderly following the contest and all equipment and garbage be removed from the site.
7. No fires shall be built on the ground for the purpose of cooking. A regulation cooking device must be used.
8. **ALL BBQ'ERS MUST ATTEND MEETING HELD AT 11AM.**
9. **JUDGING WILL BEGIN PROMPTLY AT 6PM. THEREFORE ALL RIBS MUST BE ON THE JUDGES TABLE BETWEEN 5:45 AND 5:55PM.** A container will be supplied to each amateur/professional BBQer by the Fair Association and marked with the number of your space on top at 5:30pm. No other markings shall be applied to the container, no aluminum foil, toothpicks, skewers, or other foreign materials are allowed in the container. If any markings are found on containers this will result in a deduction of points by the judges.

10. **SIX RIBS** shall be turned in bone-in. Sauce is optional, it shall be applied directly to the meat and not pooled or puddled in the designated official container. No side sauce containers will be permitted at turn in time. Complete recipes (typed only) must be turned in with your application and will be attached to your sample prior to judging. Your name shall not appear on the recipe or container or you will be disqualified.
11. Required clothing for Cooking - hat or bandana, shirt, long pants and shoes must be worn; apron optional.
12. The following cleanliness and safety rules will apply: No use of any tobacco products while handling meat, cooking space must be maintained in an orderly and clean basis at all times.
13. There will be no refund of entry fees for any reason once deadline date has passed.
14. No one under 18 years of age will be allowed in the cooking area and absolutely no pets. A hand washing station will be placed in the cooking area for use by the BBQers.

15. No cooking area will be left unmanned. If you must leave you must contact a Fair Official in the area to stand by your space while you are gone.
16. Once you have turned in your sample, please return to your cooking area and you may either offer free samples or proceed with clean up of your cooking area and dispose of all trash in the proper receptacles in the area.

JUDGING GUIDELINES/REGULATIONS

Judging will be done by a team of three persons for each category. Only judges and Fair Staff will be allowed in the judging area during the judging process.

Each judge will first score the samples for appearance of the meat. Then samples will be given to each judge from one container at a time and results tabulated on contestants score sheet with a total of 50 points maximum.

They will be judged on taste; tenderness and texture. Judges will be supplied with bottled water, crackers, napkins and score sheets. Winners will be announced and presented with awards immediately following judging.

2012 WARREN COUNTY FARMERS' FAIR

RIBS COOK OFF

CONTEST

SUNDAY, JULY 29

**REGISTRATION/SET-UP &
INSPECTION TIMES: 10-11AM**

LIMITED-10 TEAMS PER CATEGORY

**AMATEURS-BACKYARD BBQ'ERS &
PROFESSIONAL/RESTAURANT OWNERS
DEADLINE FOR REGISTERING-JULY 6**

**JUDGING PROMPTLY AT 6PM
CHAIRMAN: MARK BARNES**

AWARDS

- 1ST PLACE- TROPHY & \$100.00**
- 2ND PLACE- TROPHY & 75.00**
- 3RD PLACE- TROPHY & \$50.00**