

2018 Laurel Springs Day Cook-Off Rules and Regulations

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the Contest Representatives at the contest. Their decisions and interpretations are final **to the extent consistent with the rules.**
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one 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, vehicles, tents or any other equipment 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, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes.
- 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 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 at this event location.
- 6) Fires shall be of wood, wood pellets, charcoal, electric or gas. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer 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 inspected by the Official Meat Inspector. All competition meat shall start out raw.
When the contest organizer supplies the meat, the contestant is not required to enter only that meat. Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all six judges.
- 8) Parboiling and/or deep - frying competition meat is not allowed.
- 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 cornish game hen and kosher chicken.
PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
- 11) Judging will begin at 1:00PM on Saturday. The three categories will be judged in the following order:

CHICKEN 2:00PM
PORK RIBS 2:30PM

Turn-in times will be confirmed. 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 with no tolerance. A late turn - in will receive a 1 (one) in all criteria.

12) **No garnish is recommended.** Use garnish will not affect score.

13) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled 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 score of one (1) on Appearance.

14) Entries will be submitted in an approved numbered container, provided by the contest organizer.

The number 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. The container may be furnished with aluminum foil by the Contest Organizer.

16) Each contestant must submit at least six (6) portions of meat in **the approved** container. 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.

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*

1. Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and

2. 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 15 seconds.