



SANCTIONED COOK-OFF

Any cook-off event that has met the sanctioning requirements of the Champions Barbeque Alliance will be deemed a sanctioned CBA event.

PROMOTERS

For the sake of contest fairness, CBA prohibits promoters from cooking in their own contest. This will allow the promoters to address all needs of the event and the cooks while the CBA Event Representative is able to oversee the judging area without interruption from outside the judging area with the exception of issues that are a result of violation of CBA rules as requested by the promoter.

CBA EVENT REPRESENTATIVES

All CBA Event Representatives must be current members of CBA. CBA Event Representatives will be responsible for the coordination and implementation of all judging rules, policies, and procedures in the judging area. CBA Certified Assistants may assist CBA Event Representatives (when needed). Volunteers will be utilized if needed.

HEAD COOKS

The head cook of the team registered for the event must be at least 18 years old and be present at the event. If an emergency arises that requires the head cook to leave the event, the CBA Event Representative must be notified immediately. The remaining team members may complete the competition and the head cook will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's Team name. Points will be awarded to the member in attendance who is determined to be the head cook if a member of CBA.

ENTRIES PER PIT

CBA recognizes only one (1) entry per head cook on a given pit. It will be the responsibility of the CBA Event Representative to monitor entries. Multiple entries in the same category by the same cook or from the same piece of meat shall not be allowed and are subject to immediate disqualification from the event. A head cook or assistants may not enter more than one team per contest or multiple contests on the same date with the same team name.

BBQ PITS

Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources). Pellet smokers

are permitted.

Electrical accessories such as spits, augers or force drafts are permitted.

The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

The process of Sous Vide, boiling, or frying of competition meat is not allowed.

OPEN FIRES

CBA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety; a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

COOKED ON SITE

Each team will consist of a head cook and as many assistant cooks as the chief cook deems necessary. Each team will provide a pit and/or pits to be used exclusively by that team within the team's assigned cooking site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Once a team and their CBA meats have arrived at a CBA event, the meats are not allowed to be removed from the competition grounds. Pre-trimming of competition meat is allowed and may be removed from the store packaging to do so unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time. Random meat inspections can be conducted by a CBA Event Representative, CBA Director of Event Representative, and/or any active Board of Director. If any irregularity is found, the cooking team can be disqualified and no refunds will be available.

SANITATION/ CLEAN-UP

All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. There will be no refunds or reimbursements for any team found in violation. All fires must be safely extinguished and all equipment must be removed from the site. If any team's assigned site is left dirty/disarray with leftover trash and/or fires, it may put the team on a list that will prohibit the teams from competing in future events.

CBA Scoring System

CBA SCORING QR CODES

CBA requires that a taped QR code will be affixed to the top of a tray. This code will be scanned at tray pick up and will be designated to that particular team. Each team is responsible to take care of their trays. Damaged trays may be returned to the event representative for replacement only if original QR code is attached. Lost trays will not be replaced and the team will receive a score of zero for that category.

JUDGING

Entries will be judged by six (6) approved judges (judges must be 18 years old). All entries will be judged on APPEARANCE, TASTE, and TEXTURE.. The scoring system values will range from Excellent being the best score to Poor being the worst score.

The weighting factors for the point system are as follows:

1. APPEARANCE: 18% (.72)
2. TASTE: 46.5% (1.86)
3. TEXTURE: 35.5% (1.42)

Single Round Judging - CBA Event Representative will allocate a recommended amount of 10 entries to a table with six (6) approved judges. The lowest score out of the 6 judges will be dropped. The remaining 5 scores will be used to determine category placement. Once all 4 CBA categories are scored we will add those 4 scores together to determine overall placement.

JUDGING TRAYS

CBA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half.. A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the CBA Event Representative's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the CBA Event Representative will be utilized for product turn in. All judging trays are non-transferrable and property of CBA until all judging is completed.

JUDGING TRAY CONTENTS

CBA requires that the Promoter and/or CBA Event Representative advise all cooks of the quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Head Cook's meeting. The CBA Event Representative or designated representative will not inspect trays. It is the sole responsibility of the head cook to verify that they meet all rules and regulations that CBA has in place. All garnishes and condiments are prohibited. Sauces and/or other liquids may not be added to the tray prior to placing the product in. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once the protein has been placed in the tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. Each turn in tray will consist of the following at all events:

Chicken: One half fully jointed chicken (to include breast, wing, thigh, and drumstick). SKIN ON, Wingtips are optional. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork Ribs : enough for 6 judges is required, *CBA recommends 7+ ribs. (Only St. Louis Cut or Baby Back Ribs are allowed). Must be bone in, individually cut. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Pork: enough for 6 judges is required, Pork butt only. Tray may contain pulled, chunks, medallions or a combination of all three. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray.

Brisket : enough for 6 judges is required. *CBA recommends 7+ brisket slices. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. No garnish allowed. Foil provided by CBA must be placed unfolded at the bottom of the tray. Only slices are allowed.

TURN-IN TIMES

Standard turn in times for CBA recognized categories are 11:00am chicken, 12pm ribs, 1pm pork and 2pm brisket up to 100 teams. For events 101 – 200+ teams, the interval will be adjusted to 1.5-hour

intervals beginning at 11:00am. A ten minute window before the category turn in time will be recognized.

Example: 10:50 - 11:00am for chicken, 11:50am - 12:00pm for ribs, 12:50pm - 1:00pm for pork, 1:50pm - 2:00pm for brisket.

Trays that are late will not be judged

Jackpot categories will not be submitted during the CBA recognized categories schedule and must occur either before or after the CBA recognized categories. Open/Jackpot categories will be limited to only 2 categories on the day of the main event and as many as the promoter wants on the day before. Once this time is set and/or announced at the Head Cooks meeting no change will be made.

TRAY PICK-UP

The Event Promoter will provide the tray pick-up form (alterations not permitted) marked with the appropriate paid categories. Only this tray pick-up receipt will be accepted by the CBA Event Representative or designated representative for participants to receive trays and/or other containers. It is the sole responsibility of the head cook and/or assistants to procure the said tray pick up form. All judging trays must be picked at the Head Cook's meeting or a reasonable time so as to not disturb the judging process once it gets underway. CBA Event Representatives may not accept payment for any entries.

TASTE JUDGES

Must be 18 years of age or older to judge. In CBA (6) judges per table will be utilized during all phases of judging. It is the Promoters responsibility to have enough judges for the CBA Event Representative to efficiently run the contest's judging area. Head cooks are prohibited to participate as tasting judges at any CBA event. No smoking in the judging area. Alcohol will not be permitted during the taste judging of any category, with the exception of mixed drink jackpot categories. Tasting judges who are deemed unable to fully comply with the requirements of judging will be asked to leave the judging table and/or their score removed from the system.

CAUSES FOR TRAY DISQUALIFICATION

After the tray has been turned in, any tray found to be in violation of CBA rules will be disqualified at the discretion of the CBA Event Representative. It is the sole responsibility of the head cook to become familiar with the CBA Rules and Regulations so as to avoid disqualification. Foreign items (toothpicks, pins, string, etc) found in entry will result in disqualification. Entries not cooked to USDA safe minimum internal temperatures could also cause disqualification. The CBA Event Representative will have the ultimate decision in disqualifying said tray.

ANNOUNCING WINNERS

Winners for each category will be announced starting with the CBA recognized categories in order of chicken, pork spare ribs, pork butt and brisket. After the CBA categories are called, the jackpot categories as well any other special awards offered by the promoter (i.e. people's choice, best pit etc.) will be announced. At the end of the individual awards, the top ten (10) overall along with the Reserve Grand Champion and Grand Champion of the event will be announced. CBA will then post all cumulative points and each team's respective finish. The announcement of the winners will be by team name. Only the Promoter, CBA Event Representative, or designated CBA representative will announce names and no other person will be allowed to take the microphone during awards.

PRIZES

CBA states that the top ten overall cooks be named at every cook-off and a Grand Champion and Reserve Grand champion be recognized at every event. In the case of jackpot categories, it will be up to the promoter to decide places.

EVENT DISQUALIFICATION

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Failure to comply with CBA rules can result in a disqualification of the offending team or teams. The penalty will be administered by the CBA Event Representative /Event Promoter. If administered, the CBA Event Representative will notify the CBA President and Vice President. As required the President will also notify the Area Ambassadors.

1. Excessive use of alcoholic beverages by a head cook, assistants, and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by paid teams and/or their guests)
2. Use of a controlled substance by a head cook, assistants, and/or guests.
3. Foul, abusive, and/or unacceptable language by a head cook, assistants, and their guests.
4. Excessive noise generated from speakers or public address systems. Teams are encouraged to respectfully ask other teams around them about their speaker volume and/or other motorized noise. *(excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest. Only the Promoter and the CBA Event Representative can make this determination. If disqualified, there will be no refunds.*
5. Quiet times are to be observed by all head cooks, assistants, and/or guests. The quiet time is to be stated by the Promoter but not to exceed 11:00 pm on contest nights and will run until 7:00am of the following day. Each Prom
6. oter must provide personnel to enforce said quiet times.
7. Failure to comply with any state, city, county, or CBA covid guidelines can result in immediate disqualification. The Promoter is not under obligation for refunds.