

## **RULES AND REGULATIONS**

- 1. CONTESTANT A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestants and all team members must be amateur competitors. The contest organizer, any person on a KCBS Team signed up to compete in Ozarks BBQ Fest may not cook in this contest. Contestant will be referred to as "Griller."
- 2. INTERPRETATION of RULES The interpretation of the rules and regulations are those of the Ozarks BBQ Fest and all decisions are final.
- 3. REFUND OF ENTRY FEES There will be no refund of entry fees unless approved by the Ozarks BBQ Fest.
- 4. EQUIPMENT Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal, Pellet or wood (NO open/pit fires) or Propane Gas. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
- 5. MEAT INSPECTION All meats must be USDA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Griller's site until turned in for judging. After inspection, the meat may be marinated, salted, seasoned or cooked by the Griller.
- 6. CONTESTANT'S SITE Each Griller is required to keep all equipment including cooker, canopy, etc. contained within their assigned space. Each space will be 10x10 in size.
- 7. CLEANLINESS AND SANITATION All Grillers 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. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for all to be used during event.

- 8. MEAT CATEGORIES The following categories are included in competition:
- a. Burger can use Beef or other proteins (individual or combined). Present finished burger to the judges as you would want them to eat it all garnishments and sauces must be on the burger. You will cook and turn in two (2) burgers to be judged.
- b. Poultry breast, wings, thighs or legs (provide enough for 6 judges plates)
- 9. JUDGING Entries will be submitted in the containers supplied by Ozarks BBQ Fest at checkin by the Griller. No sides or additions need be placed in the container. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. A minimum of six (6) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging. You will leave your two burgers as whole and the judges will cut them into 3 pieces each to be eaten.
- 10. SCORING Each entry will be scored by six (6) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of two (2) to a high of nine (9) in increments of one (1) point for each category. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four (4) categories from all judges at the table.
- 11. DISQUALIFICATION An entry can be disqualified by Ozarks BBQ Fest only. An entry can be disqualified for any of the following reasons:
- a. There is anything foreign other than protein/sauce (garnishment and bun on burger excepted) in container submitted for judging
- b. The entry is turned in after the officially designated time
- c. Gloves are not used while handling food products
- d. Not cooking the meat that was inspected
- e. There is not a minimum of six (6) separate pieces of Chicken and two (2) burgers entered.
- f. There is evidence of blood such that the meat is uncooked.
- 12. TURN-IN TIMES per competition item as follows:
- a. Burgers 8:30 pm
- b. Poultry 9:00pm
- 13. JUDGING PROCEDURE Grillers will bring approved containers to the turn in table. Head Judge will then open each container and check for rule violations as stated above. The containers will then be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. The head judge makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored, container(s) returned to the designated area. The head judge will then collect the judging slips and tally the winner.
- 14. WINNERS Grillers in each of the two (2) categories will have the opportunity to win First (1st), Second (2nd), or Third (3rd) Place.

There will be a Grand Champion Back Yard Cook winner determined by adding the scores together for Burger and Chicken. THE GRAND CHAMPION Title will be the Griller with the most total points and be declared the Grand Champion Back Yard Cook winner of the Ozarks BBQ Fest.

15. GRILLERS may not sell any food items to those attending the Ozarks BBQ Fest.



Grillers Name:	
Address:	
	Zip:
Phone: Cell:	
Email:	
	and ability to compete in Burger & Poultry Compete to abide by rules and policies as established by
Empire Fairgrounds, Ozarks BBC	r Competition. I further agree to hold Ozark ) Fest and its employees, agents, volunteers the operation of a Cook-off booth before, during
Signature	Date

Return this completed registration form and entry fee

(Checks made out to the same) to:

Ozark Empire Fairgrounds, 2001 N. Grant, Springfield MO 65803

**ATTN: Backyard Griller Competition**