

St. John Vianney Winter Rub BBQ Contest

2018 Rules and Regulations

- 1) The decision and interpretations of the St. John Vianney Winter Rub BBQ Contest (SJVWR) Rules and Regulations are at the discretion of the SJVWR 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. Chief cooks and/or assistant cooks may only cook for their designated team at the contest.
- 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. 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. 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, charcoal, or gas heat sources. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
- 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 of 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. No pre-seasoned meat is allowed. When the contest organizer supplies the meat, the contestant is 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 Meat Categories are: CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken. PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited. No restrictions for SAUSAGE.
- 11) Judging should start at 3:00 on Saturday. The three categories will be judged in the following order:

CHICKEN	2:00
SAUSAGE	2:30
PORK RIBS	3:00
PEOPLE'S CHOICE	3:45
RIBS	
- Times may vary at any contest.** Turn-in times will 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 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) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, kale and/or cilantro. Endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.
- 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 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. Aluminum foil, 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.
- 16) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. There is no restrictions on sausage other than it be uncooked. 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).

17) The following cleanliness and safety rules will apply:

- No use of any tobacco products while handling meat.
- No animals are allowed in the cooking area.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- 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.
- First aid is not required to be provided by the contest, except at the election of the contest organizer.
- Prior to cooking, meat must be maintained at 40° F or less.

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
- 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.

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

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive, or unacceptable language or any language causing a disturbance.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Violation of any of the SJVWR Rules above, save and except #9 – 13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by SJVWR Representatives, Organizers and/or Security.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

JUDGING PROCEDURES:

SJVWR BBQ Contest allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the SJVWR Contest Rep or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 5) A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6) Total points per entry will determine the champion within each meat category.

