

Rules for Rotary Club Teams:

Any member of the team who has NOT entered in and competed in more than twelve (12) sanctioned "Master Series" BBQ competitions in the past and;

If any member of the team has entered in and competed in more than twelve (12) sanctioned "Master Series" BBQ competitions — in the past, they are ineligible to participate in the Rotary Club competition. Any person who was a member of a team who has competed in three (3) or less "Master Series" BBQ competitions within one (1) competition year may be considered a Rotary Team cook and may declare or revert to such status. This includes the Chief Cook and/or Assistant Cooks. Individuals who feel they have extenuating circumstances may appeal to the District 5330 committee reconsideration as a Rotary Team cook.

The purpose is to ensure a level playing field in the cooking competition. The Cook Team cannot have been compensated as a Pro BBQ Restaurant or Caterer.

Rules and Regulations

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of District 5330 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 they are attending.
- 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. 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. 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.



6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.

7) All competition meats shall be inspected by the 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. No pre-seasoned meat is allowed.

8) Single Meat Category:

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

Additional categories are allowed but do not count towards Reserve Grand Champion or Grand Champion.

9) Judging will take place at 1:45pm.

The modified time or change in category order must be published in the cook's packet well in advance of the contest and be confirmed at the cook's 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 not be accepted by a Rep and will receive a 0 (zero) in all criteria.

10) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and

other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce.

11) 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.

12) 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.

13) 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.

14) Each contestant must submit at least six (6) portions of meat in an approved container. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.

15) 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
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
 - 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.
- 16) There will be no refund of entry fees for any reason, except at the election of the contest organizer.