



SMOKE IN THE VALLEY

BBQ Competition

Saturday July 27th, 2019

Competition Rules and Regulations

1. The decision and interpretation of the rules and regulations are at the discretion of the contest representatives. Their decisions and interpretations are final to the extent consistent with the rules.
2. **All entries must be postmarked by July 1st, 2019. Applications must be accompanied by payment to be processed and no refunds will be issued.**
3. **Returned checks will be charged \$50.00 return check fee and be required to pay by cash or money order prior to participating in the competition. No personal checks will be accepted for future competitions from the team whose check was returned.**
4. **Withdrawal after the meat is ordered may result in being prohibited from returning the next year.**
5. Each team shall consist of a Chief Cook and no more than 2 assistants. A team shall not compete in more than 1 contest under the same team name, on the same date. Chief cooks and or assistants may only cook for their designated team at the contest they are attending.
6. **Cooking spaces will be on a first come, first serve basis with no teams allowed on the grounds prior to 6:00pm on Friday, July 26th.** Pits, cookers, props, trailers, tents or any other equipment used for the competition (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.

7. Chefs meeting will be on Friday at 6:00pm with the meat handout to immediately follow. The location of this will be at Canisteo Shurfine located at 56 West Main Street in Canisteo. Each team will receive desired meet ordered between chicken, pork and beef. Any problems with these items must be addressed immediately.

8. 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.

9. 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 cleanup is thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, will disqualify the team from future participation in this event.

10. Contestants shall provide a minimum of one person to serve tastings to the public after each category has been turned in for judging.

11. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources will be permitted for cooking as well. No open pits or holes are permitted. Fires shall not be built on the ground.

12. All competition meats shall be supplied and inspected by the contest organizers. These are the only meats to be submitted for judging. Any other meats being prepared shall be approved prior to the start.

13. All competitors intending to prepare food, in addition to the provided competition meats, shall prepare non-competition meat on a separate cooking surface. Any attempt to substitute non-competition meat for competition meat will result in immediate disqualification from the competition.

14. Parboiling and/or deep frying competition meat is **NOT ALLOWED.**

15. Meat shall not be sculpted, branded, or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be subject to disqualification.

16. The 3 judge competition categories are as follows:

-Chicken -Pork -Beef

BE PREPARED FOR ANYTHING !!
BRING EVERYTHING YOU MAY NEED !!

17. Judging starts at 2:00pm sharp on Saturday July 27th, 2019.

2:00pm-Chicken

3:00pm-Pork

4:00pm- Beef

18. The judges will be assigned prior to the event. A portion of your meat will be provided to the judges to be scored on a scoring system in these categories.

-Appearance, Taste, Moisture, Tenderness, Aroma, Creativity

19. Each team will be assigned a number for judging and participant vote purposes.

20. You will be randomly assigned by team to present your meat to the judges.

Prizes will be awarded to the top three competitors of each meat.

21. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, curly green kale, flat leaf parsley and/or cilantro **ANY** other vegetation are prohibited.

22. Sauce is optional. If used it shall be applied directly to the meat and not pooled or puddle in the container. No side sauce containers will be permitted to be turned in to the judges. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed.

23. The container and toothpicks used for the samples to the participants will be provided. Please place your samples in the containers and give to the participants. You must provide your sample in this provided container and serve wearing gloves.

24. The following cleanliness and safety rules will apply:

- A. No use of tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks, cooking devices and the team's assigned cooking space is required.
- C. Shirt and shoes are required to be worn.
- D. Sanitizing of the work area should be implemented with the use of 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 contestant.

F. Prior to cooking, meat must be maintained at 40 degrees F or less.

G. After cooking, all meat:

Must be held at 140 deg. F or above OR

Cooked meat must be cooled as follows:

Within 2 hrs from 140 deg F to 70 deg. F and within 4 hrs from 70 deg F to 41 deg F or less

H. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be re-heated so that all parts of the food reach a temperature of at least 165 deg F for a minimum of 15 seconds.

25. Causes for Disqualification and Eviction of a team, its members, and/or guests: a cook team is responsible jointly and severally for its Chief Cook, its team members, and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable languages or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of prohibited equipment.
- i. Violation of any of the above rules.

Excessive or continued complaints from teams on any of the above rule infractions shall be grounds for immediate disqualification from this contest by Police Club Representatives, organizers, and or security personnel.

Questions may be directed to Kyle Amidon
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