

# 2019 MONTANA BBQ COOK-OFF

## RULES AND GUIDELINES

*KCBS rules & Montana Health Department rules may have changed for 2019.*

*Make sure to familiarize yourself with changes and read the current rules and regulations.*

**Please read carefully and ask if you have any questions.**

**The Montana BBQ Cook-Off is a Saturday and Sunday event and TURN IN times on Sunday start earlier than typical KCBS events.**

**Contact Bob Willcoxson @ 406 290 4200 if you need clarification.**

Meat inspection starts after 9:00am Saturday, June 22<sup>nd</sup>.

Contestant's meeting time 6:00pm Saturday, June 22<sup>nd</sup>. Judges meeting 8:00am Sunday, June 23<sup>rd</sup>.

Judging Turn In starts 10:00am Sunday, June 23<sup>rd</sup>.

**Public Tasting Noon – 6:00 pm Sunday, June 23<sup>rd</sup>.**

**IF you want to get paid you MUST fill out a W-9 form. YOUR ENTRY is not considered VALID if a W-9 is not received with your entry.**

1. This event is sponsored by the Absarokee Area Merchants Association with all rules for judging as written by that organization. Rules and times are subject to change. If rules and times change, all all contestants will be properly notified. KCBS RULES are used for the categories with the exception of the OPEN class.

2. A contestant or team consists of one chief cook and one or two assistants and all the helpers you need. KCBS event Contestants set up is on Saturday June 22. Those wishing to set up prior to the 22, must make prior arrangements, but WE ENCOURAGE EARLY ARRIVALS. Saturday set up must be completed prior to 6:00pm. Quiet hours are 11:00 pm Saturday night to 6 am Sunday. Set up on (VENDOR/OPEN ONLY TEAMS) Sunday June 23rd, 2019 can begin at **6:00am**. You must be in place by **9:00 am** and must be ready by **10:00 am**. This will allow the start of judging prior to the public sampling/tasting that starts at noon.

**All samples must be turned into judges by posted schedule.**

**Chicken 10:00      Pork Ribs 10:30      Pork 11:00      Beef Brisket 11:30      Open 12:00 noon**

3. All displays must be removed from their premises by **7:00pm** on the day of the contest. You may start pre-breaking down (staging equipment to be moved) prior to 5:00pm but tasting is advertised until 6:00 so it is extremely tacky to break down before then. **NO VEHICLES ARE ALLOWED INTO THE AREA UNTIL THE BARRIERS ARE OFFICIALLY MOVED.**

4. Contestants need to supply sample size portions (**Taster Portion**) to the tasting public. This portion will be exchanged for a \$1 Event Token. Each contestant will determine the size of their taster portion.

Contestants will be given \$.60 (sixty cents) for each Event Token collected unless you have prepaid the Vendor/Truck Vendor Fee (along with your official registration fee). Only Event Tokens may be taken at contestant booths. Tokens must be turned in at the end of the event, ***no tokens will be counted before 6:00pm.***

**TOKEN PAYMENTS WILL BE MAILED BY NOON ON TUESDAY.**

**We will no longer make payment on the night of the event.**

Tokens may be collected at some time during the event and those Token Takers will wear a badge that identifies them as Official Token Takers.

**NO CASH MAY BE EXCHANGED BY CONTESTANTS FOR ANY FOOD SERVED.**

**NO BEVERAGES OF ANY TYPE MAY BE SERVED.**

*We pride ourselves on being one of very few BBQ events where contestants can recoup some of their cost by providing competition BBQ to the public. REMEMBER it is the public support that keeps this event going and provides the prize money etc. Please consider helping this event to remain viable by providing samples for the public. If man power is an issue, please let us know so we can help you or consider donating excess comp meats to our non-profit groups.*

It is recommended that each contestant bring a minimum of 40 pounds of product to sample. But the more you bring, the more opportunity you will have to sample/sell product. You may sell larger portions or plates, but only for Event Tokens. That price will be determined by contestants/vendors. We HIGHLY recommend that you have a lot of food available. Last year we served over 4000 attendees and most samples were gone by 3:00. FYI many teams have sampled hundreds of pounds and still ran out. Here is your chance to cook more MEAT so you can select the very best for turn-in. We prefer that you do low cost sample sizes vs plates since many event goers like to sample many teams/vendors.

Pulled pork, bite size piece of brisket, and chopped/pulled/small piece of chicken work best for sampling. Smart contestants in past years have brought plenty of product for sampling and have taken home large amounts of cash. We seldom have enough food to meet the sampling crowds.

No cash maybe accepted for food products at contestant booths. You should have enough product to last through the afternoon.

We encourage you to have at least 1 or 2 types of samples available for 1 or 2 TOKENS.

**Contestants serving ribs as Taster Portions might want to consider being creative with cutting ribs. There is really no way to make it worth your effort for one token, so you may set your own token price for ribs (3 tokens per bone is common).**

Please make sure your area is cleaned up when you leave your spot. Grease barrels are provided for your grease and garbage bins are provided.

**Contestants that do not follow the rules regarding the Event Tokens may lose the right to redeem Tokens and/or forfeit any prize money.**

(4.1). Contestants not wanting to provide samples need to indicate (NO SAMPLING) on your application. YOUR LOCATION WILL BE OFF OF THE EVENT STREET AND YOUR LOCATION NOT AS PREFERENTIAL. The success of the event is based on sampling.

5. Tables or chairs are not provided. Your space will be numbered or marked according to the layout plan. Layout of the area will be available closer to the Cook-Off date. **If you require electricity please make a note on the application.** Be specific on the size needed for your Event Space as we will assign your space before that weekend and we cannot move vendors around after they are set. And WE SO appreciate your cooperation in that matter. We will not guarantee the availability and we strongly recommend you bring your own generators if you are dependent on electricity.

It is your responsibility to make sure your area is kept clean at all times.

You must provide everything that you need to serve and compete. We highly recommended that you bring shade.

6. If power is needed you are responsible to supply your own extension cords. Make sure the extension cords do not cross public pathways to safeguard against accidents. Quiet generators are permitted with *prior approval of event coordinator.*

*Side walks must not be blocked by the contestants set up during the event, on the day before this is not an issue.*

7. The organizers will not be responsible to the contestant for any loss or damages as a result of the given space being unattended during the event.

8. Contestants may vend food products as a not for profit under the EVENT License, **see rule #4.** There are additional fees/rules to sell concession food and non-food items. You will need to fill out the vendor form and pay the appropriate fee. All teams etc. must complete all necessary paper work. The EXCEPTION is only for those who have a valid permit to vend from the State of Montana.

9. Contestants must supply their own cooking utensils, equipment, and BBQ, etc. Contestant must also supply anything that is needed to sell their product. The event does provide supplies only for Taster Portions and health department requirements.

SEE the updated 2019 Food Safety document on the website

10. Cooks are to prepare and cook barbecue in a sanitary manner. Contestants will dress appropriately for cooking. You must have a cooler to keep your product fresh.

11. The following meat holding conditions must be met:

a. After cooking meat must be held 140 degrees or above.

b. Cooked food shall be cooled:

1. Within 2 hours from 140 degrees F to 70 degrees F and

2. Within 4 hours from 70 degrees F to 41 degrees F or less

Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.

**ALL MEATS must be from a USDA approved source**

12. There will be a designated location in the cook-off area where you will receive your tooth picks, utensils, sample cups, napkins, latex gloves, garbage can, etc, and foam trays for your judge's samples. *The event provides these at no cost to contestants.*

13. Contest meats must be delivered to the TURN IN LOCATION at the designated times for judging. The times for each category will be determined by the amount of entries and will be posted the day prior to the event. Turn-in order will be as follows: Chicken/Pork Ribs/Pork/Beef Brisket/Open

14. Judging criteria will be Taste, Tenderness, and Appearance. **Scored and judged by KCBS 2019 rules. Winners will be announced at around 4:00pm.**

15. Absolutely follow the Health Dept rules. Those rules supersede in case of conflict with EVENT or KCBS rules.

16. Any nudity, lewdness or any form of vulgarity will NOT be allowed. NO pyrotechnics or explosives are allowed.

17. Contestants must remove vehicles by 7:00am on the day of competition.

18. No Motor vehicles will be allowed to enter or exit the cook-off area after **9:00am**. No vehicles will be allowed on street until the event ends.

19. Animals of any kind ARE NOT PERMITTED in any contestant's contest space a KCBS and STATE LAW.

20. The Absarokee Area Merchants Association and its members will not be held responsible for theft or damage to equipment or bodily injury of any kind.

21. The Montana BBQ Cook-off committee reserves the right to make additional rules and regulations as the situations warrant. Decisions of the committee and judges are final.

22. Contestants need to have a fire extinguisher.

23. Quiet type generators are permissible with advance permission.

24. OPEN class is open and we mean open, no inspections, no onsite cooking requirements, no garnish rules, so in other words you may do as you please. You have questions? Ask now.

25. The decision and interpretations of the Rules and Regulations are at the discretion of the Montana BBQ Cook-Off and KCBS representatives at the contest. Their decisions and interpretations are final as to the extent of any inconsistency with the rules.

**KCBS Rules and Regulations will be followed for all areas of the event.**

1) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS 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. A team shall not compete in more than one KCBS sanctioned contest under the same team name, on the same date. 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. 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 at KCBS sanctioned events.

6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources are not 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 KCBS- APPROVED Meat Inspector during the times established 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 other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. When the contest organizer supplies the meat, the contestant is not required to enter only that meat. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

8) Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

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 Four KCBS Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

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

PORK: Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.

BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

11) Judging typically starts at Noon on Saturday.

The four (4) KCBS categories will be judged in the following order:

CHICKEN-10 am    PORK RIBS 10:30 am    PORK 11 am    BEEF BRISKET 11:30 am

Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cook's packet well in advance of the contest and 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 not be accepted by a Rep and will receive a 0 (zero) 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, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty 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 penalty score of one (1) on Appearance.

14) Entries will be submitted in an approved KCBS 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. The container cannot have any unique or identifiable marks. 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 and disqualified.

16) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced and there has to be six (6) servings for six (6) judges. 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) as a penalty.

**17) 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.

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 for its head 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 language 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 will not be allowed during quiet time designated from 11 pm Saturday night til 7 am Sunday morning.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the KCBS Cook's 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 KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

## **JUDGING PROCEDURES**

KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re-numbered by the KCBS 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 of 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge the contest. To prevent a team's food from landing on the same judging table twice in any type of KCBS sanctioned contest, the use of only three tables of judges should only occur when all other options have been exhausted. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the 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 plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. 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 penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited 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) The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness - 1.1428.
- 7) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used. 7a. In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards the normal

procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all KCBS purposes.

8) Total points per entry will determine the champion within each meat category.

9) Cumulative points for only the four (4) KCBS categories will determine the Grand Champion and Reserve Grand Champion except the Dodge City, KS contest, or at the election of this organizer.

Event organizers and KCBS Representative will have the final say in determining the final results in the event that there is some kind of situation in conflict and not covered in these rules etc.

**In the event of any conflicting information the  
2019 KCBS RULES WILL APPLY**

***LET'S BBQ***

***GOOD LUCK***

***THANK YOU SO MUCH FOR PARTICIPATING!***