



October 21, 2017

Backyard BBQ Contest Rules

Contestant Check in: 9:00 pm -10:00 Friday October 21, 2017

1. All contestants are equal. A contestant is one who is engaged in the cooking of meat(s) in the Hogs, Hotrods & Harleys Backyard BBQ Contest. There will be no Professional/Amateur classifications.
2. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a simple pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the teams' assigned cooking space (10 x 20). A chief cook or assistants may NOT enter more than one team for the Backyard BBQ Contest.
3. Meats: This contest is: one Boston Butt, one whole Chicken (no Cornish Game Hen), and one rack of Pork ribs. No cooking of any kind may begin until the meats have been inspected by the events Official Meat Inspector. Barbecue is defined as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not, as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting the requirements stated above will be disqualified from the competition. It is acceptable to have manufacturer enhanced or injected products as shown on label **excluding** teriyaki, lemon pepper and butter injected.
4. Parboiling and/or deep-frying competition meat is not allowed.
5. Once meat has been inspected by the Official Meat Inspector, it must not leave the contest site.
6. All competition meats must be inspected by the contest Official Meat Inspector on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
 - After cooking meat, the temperature must be held at 140 degrees or above
 - Cooked potentially hazardous 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.
 - Potentially hazardous 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.
7. Contestants must provide all needed equipment, supplies and electricity – except for special arrangements made in advance.
8. Pits, cookers, props, trailers, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space (10x20).
9. Fires must be of wood, pellets or charcoal. No electric or gas grills are permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.
10. Fires may not be built on the ground.
11. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up is thorough. Any team's assigned cooking space that is left in disarray or with loose trash, other than at designated trash containers, may disqualify said team from future participation at Hogs, Hotrods & Harley's Backyard BBQ Contest.
12. **Causes for Disqualification:**
 - ANY use of alcoholic beverage by a team, its members, and/or guests.
 - Use of a controlled substance by a team, its members and/or guests.
 - Foul, abusive or unacceptable language by a team, its members and/or guest.

- Excessive noise generated from speakers or public address systems.
 - Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in future events for two years.
 - Use of radios or amplifying equipment that disrupts other contestants will not be allowed during this time.
13. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required.
14. Contestant turn in times are as follows:
- Chicken at 12:00pm on Saturday, October 21, 2017
 - Pork Ribs at 1:00pm on Saturday, October 21, 2017
 - Boston Butt at 2:00pm on Saturday, October 21, 2017
 - Winners will be announced at 3pm on Saturday, October 21, 2017
- ** An entry will be judged only at the time posted. The allowable turn in time will be five (5) minutes before to five (5) after the posted time with **no exceptions**.
15. Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All appearance scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.
16. This contest will be judged by “blind judging” only. Entries will be submitted in an approved numbered container provided by the contest organizer then may be re-numbered by judging officials. The number must be on top of the container at the time that it’s turned in. A judging team of 5 judges that are at least 16 years of age will judge entries. Entries are scored in areas of appearance, tenderness/texture and taste. The scoring system is from 9 (excellent) to 2 (bad). All numbers between two and nine may be used to score an entry – 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Representative.
17. Garnish is optional. If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce and no core) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given to one (1) appearance.
18. Marking or sculpting of any kind of the meat or container will not be tolerated. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one (1) in appearance, a one (1) in taste and a one (1) in tenderness/texture.
19. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.
20. All cooking teams must check in at the Welcome Center between 9:00 pm and 10:00 pm Friday October 20, 2017 to allow for the proper 12-14 hours for smoking/cooking the meat.

****We encourage all cooking teams to provide purchased samples to recoup a portion of your entry free. Sample tickets will be sold for \$2.00 each and are good for one 4oz sample. ****



October 21, 2017 12:00pm – 5:00pm
Backyard Bar-B-Que Cooking Team Application

Name of Team _____
 Head Cook _____
 Approx. Number in Group _____
 Address _____
 City, State, Zip _____
 Cell Phone _____
 Email _____
 Signature of Head Cook _____

✓ **\$100 entry fee** / Cooking areas will be on a first come, first serve basis

- *Bone In Pork Ribs* - supplied by contestants for judging (one rack of ribs)
- *Chicken* (No Cornish Game Hens) - supplied by contestants for judging.
 (Turn in two (2) halves of a whole fully jointed chicken. Each half must have a leg, thigh, wing, & breast portion.)
- *Boston Butt*-supplied by contestants for judging

CASH PRIZES

Best Overall	\$500.00	Judged
Best Chicken	\$150.00	Judged
Best Pork Ribs	\$150.00	Judged
Best Boston Butt	\$150.00	Judged

ALL payments and applications must be received by Monday, October 16th, 2017

_____(initial) All applications become the sole property of McDonough Hospitality & Tourism Board, Inc. and McDonough Main Street Program. The participants hold harmless, the City of McDonough, McDonough Hospitality & Tourism Board, Inc. and McDonough Main Street Program for any Health Department action, or any other claims made pertaining to the Bar-B-Que Contest. The Committee has the right to refuse any application. You will be contacted with the rules and regulations, via email, upon submission of application and they will be reviewed prior to inspection of meats.

_____(initial) The team(s) will comply with all of the rules and regulations that are listed in the Backyard Contest Rules packet.

Make check or money orders payable to: McDonough Main Street Program

Print this form and mail with check or money orders to:

McDonough Main Street Program

5 Griffin Street

McDonough, GA 30253

678.782.6230 or Rnix@mcdonoughga.org

Agreement: I have read and agree to observe the event Rules and Regulations as stated in this application. Vendor shall indemnify and save harmless the City of McDonough, its officers, agents, servants and employees, from and against any and all claims, demands, actions, suits and any type of proceeding by others, and against all liability to others, arising from any and all allegations of negligence or willful misconduct of Vendor, its officers, agents, servants, employees and subcontractors, related in any way to the performance of the Agreement, including, but not limited to, any liability for damages by reason of or arising out of any failure of Vendor to secure proper licenses, bonds, insurance coverage for Vendor and the City of McDonough or the like, and against any loss, cost, expense, and damages resulting there from. Vendor expressly agrees that this duty of indemnification includes providing a complete defense to the City of McDonough and paying the City of McDonough's reasonable attorney's fees and expenses. Nothing contained herein shall be deemed to constitute a waiver by the City of McDonough of its governmental immunity.

As a legal representative of the above business, I agree the Rules and Regulations and agree to pay the appropriate fee to the City of McDonough's Main Street Program.

Printed Name _____

Signature _____

Date _____

Thank you for becoming a vendor with McDonough Main Street Program.

Mail or email this Agreement to:

McDonough Main Street

5 Griffin Street, McDonough, GA 30253, Attn: Rebekah Nix

Email: Rnix@mcdonoughga.org

DATE

SIGNATURE