

Charity BBQ Festival



COOK-OFF RULES

1. A team name is required. Decorating of designated team site is permitted and highly encouraged.
2. Meat prepared for judging must be pork ribs, spare or baby back.
3. **Meat must be cooked on site** over a fire of wood, charcoal, or gas. Contestants may not dig pits or build fires. Smoker type barbecues are permitted.
4. Pre-marinating of ribs is allowed, **pre-cooking of the ribs is NOT allowed**.
5. Each individual team is responsible to provide ALL their own needed supplies, ingredients, cooking equipment, etc.
6. Each team must cook on site a minimum of 2 slabs of spare or baby back ribs. This includes ribs for judging.
7. The cooking period will end at 3:30pm, unless otherwise stated. Delivering ribs to the judging area after the cooking period has concluded can be cause for disqualification.
8. All ribs must be prepared and stored in a safe manner, clean cooking area, kept stored proper temperature (icebox for storage), etc.
9. All teams **MUST** have proper health safety equipment, including hand sanitizer, paper towels, a water container with a spout for “hands free washing”, etc.