

**Cache Valley's First Annual  
BBQ Cook-off Competition  
Saturday July 23, 2022**

**Location: American West Heritage Center  
Wellsville, Utah  
Ph: 435-770-5786**

**RULES AND REGULATIONS**

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook for the purpose of being judged. The contest organizers may not cook in any category in this contest. Contestants and their teams will be referred to hereafter as "pit team".
  
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer. The contest organizer's decisions are considered final. Contest organizers are the Cache Community Food Pantry (CCFP) and the American West Heritage Center (AWHC).
  
3. **REFUND OF ENTRY FEES** - Entry fees are non-refundable.
  
4. **EQUIPMENT** - Each pit team will supply all of the equipment necessary for the preparation and cooking of their meat including COOKER. COOKER can ONLY be one of the following: Charcoal, pellet, or wood (NO open/ pit fires). The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.

Each team will be assigned a 25 x 25 space on the AWHC event grounds.  
Non-camp trailers and canopies are allowed in this space.

Overnight camping for the night before the competition is available for pit teams only (no public camping facilities available). Register your overnight camping at the front desk of the AWHC.

A 110, 20-amp power outlet will be made available. Teams need to bring their own 100 foot extension cords to be assured they can reach the outlet. Generators will be allowed. Coolers, small refrigerators, etc. allowed but remember your power is limited to the specs mentioned above.

Culinary water will be made available at various locations. Teams that need water must plan on transporting the water themselves. It is suggested that you bring 5-gallon water containers for transporting.

No vehicles allowed on site after 8am the morning of the competition. Any need supplies after that time must be transported on foot, by AWHC handcart, or by golf cart. Personal golf carts must be registered and have appropriate parking passes provided at the front desk of the AWHC.

**5. MEAT INSPECTION** - All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. Chicken & pork must have a minimum internal temperature of 160 degrees F before serving. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the pit team site until turned in for judging. **After inspection** the meat may be prepared by the pit team.

**6. CONTESTANT'S SITE** - Each pit team is required to keep all equipment including cooker, canopy, etc. contained within assigned space.

**7. CLEANLINESS AND SANITATION AND REGULATOR OVERSIGHT** - All pit teams are expected to maintain their cook sites in an orderly and clean manner and to use sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Pit teams are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/ water supply will be made available for all teams to use during this event. Bring containers to carry your own water.

***\*If your team does not have a Food Establishment Permit, The Bear River Health Department and event organizers will require each team to have a Temporary Food Establishment Permit on hand. The cost is \$30 and is the responsibility of each team. Click here for Temporary Food Establishment Permit Application - [Temporary Food Establishment Permit Application](#).***

***\*\*At least one member of the pit team must hold a current food handlers permit issued by the Bear River Health Department. Click here for food handlers permit instructions - [Utah Food Handlers Permit Info](#).***

The Bear River Health Department is the regulating authority in Cache County and all food preparation for public consumption is governed by this authority. Your stations may be inspected by a Health Department representative at any time. It is the intent of the event organizers to work as good faith partners with the Bear River Health Department.

**8. MEAT CATEGORIES** - The following categories are included in competition:

- A) **Chicken Thigh**- minimum entry requirements - 6 thighs
- B) **Pork Ribs** - minimum entry requirements - 6 ribs

**People's Choice Challenge!** Pit teams will be invited to participate in a people's choice challenge. Details will be forthcoming.

**9. JUDGING** - Entries will be submitted in the containers supplied by the event organizers at check-in by the pit team. Garnish is allowed, but only meat will be judged for each container. Each meat will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced . A minimum of six (6) separate and identifiable portions per category in containers must be submitted for judging. See "Meat Categories" item 8 above.

**10. SCORING** - Each entry will be scored by six (6) judges in the areas of APPEARANCE, TASTE/ FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 0 to a high of 10 in increments of 1 point for each category. Any entry that is disqualified as per **SECTION 11** will receive a score of zero for all four categories from all judges at the table.

11. **DISQUALIFICATION** -An entry can be disqualified by the event organizers only. An entry can be disqualified for any of the following reasons:

- a. There is anything foreign other than meat/sauce and garnish in container submitted for judging
- b. The entry is turned in after the officially designated time
- c. Gloves are not used while handling food products
- d. Not cooking the meat that was inspected
- e. There is not a minimum of six (6) separate and identifiable portions for each entry.
- f. There is evidence of blood or otherwise that would indicate the meat is uncooked.

12. **TURN-IN TIMES** - per competition item as follows:

- A) **Chicken** – 1 PM MST
- B) **Pork Ribs** – 2 PM MST

13. **JUDGING PROCEDURE** - The event organizer brings all approved containers to the table. Coordinating Judges announces the number of containers to be judged, opens each container and checks for rule compliance as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR/TENDERNESS and TEXTURE.

The event organizers make sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.

14. **WINNERS** - Pit teams in each of the meat categories will have the opportunity to win First (1st), Second (2<sup>nd</sup>), or Third (3<sup>rd</sup>) Place. The winners in each category will be determined by adding all the scores together for the following divisions - the **GRAND OVERALL CHAMPION** Title will be the pit team with the most total points

and be declared the Grand Overall Champion. **THE RESERVE GRAND** Title will be the pit team with the second highest total points and will be declared the Reserve Grand Champion. In the event of a tie, the next lowest rank will be omitted and the tied pit teams will be awarded the same rank. Prize monies will also be awarded .