

Tombstone Rib Showdown

Team Competition Rules and Guidelines

Teams are responsible for following the rules and regulations of the event sponsors and/or promoters. Violation may lead to disqualification.

All ribs must be presented for inspection as raw meat and will be obtained from Puny John's BBQ for consistency.

Teams are responsible for sanitation and must meet the health requirements of the jurisdiction in which the event is held.

Teams must abide by fire codes in the event's jurisdiction, but as a minimum, must have one compliant fire extinguisher.

A turn-in time shall be distributed at the cooks' meeting and time shall be posted at the turn-in point.

Entries shall be presented in identical Styrofoam containers approved and provided by the Sponsor and will be processed in double blind fashion.

Garnish is not allowed.

Teams may request a courtesy view from the contest coordinator for presentation acceptability within the turn-in window.

All entries will be judged on a 1 to 10 point system by a panel of five judges. All judging will have the following descriptors as markers for judging and feedback.

1 – Disqualified Only the Head judge can authorize this score.

2 – Awful, raw or inedible

3 – Had significant faults

4 – Faulted

5 – Somewhat below average

6 – Average

7 – A bit above average

8 –Very Good

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9 – Great!

10 – Outstanding!!!

Entries shall be judged on the following criteria. Presentation, Texture, and Flavor.

Cooking may only be done with wood, wood products or charcoal. Propane may be used as a starter, but no meat may be on the grill while propane is in use. The no meat on the grill also applies if a propane assisted restart must be accomplished.

The Head Judge will be the final authority for any actions or interpretations.

A “sample” (2oz) of pulled meat, single rib bone or other meat must be available for customers in exchange for a \$2 ticket. Vendors will receive \$1 for each ticket turned in at the end of the festival.

Teams may cook and serve any other BBQ of their choosing separate from the rib challenge, but must meet health department guidelines. Festival attendees will purchase BBQ directly from vendor except for the “sample” tickets.