

BBQ Cookoff RULES

1. COOKED ON SITE – All meats will be cooked on-site. The preparation and completion (excluding pretrimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or his representative.

2. Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed

3. SANITATION – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.

4. ENTRIES PER PIT – IBCA recognizes only one entry (one chief cook) will cook on a given pit. Multiple entries from the same piece of meat shall not be allowed.

Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources).

5. BBQ PITS – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources) The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

6. OPEN FIRES – IBCA further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

7. DOUBLE NUMBER SYSTEM – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

8. JUDGING TRAYS – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil should be supplied for each tray.

All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

9. JUDGING TRAY CONTENTS – IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria.

All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat.

Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.

All meats are required to be turned in meat side up.

Each turn in tray will consist of the following: Pork Baby Back Ribs placed in serving tray. Must be placed in the tray TOP side up lying parallel to the hinge. No garnishments allowed.

Pork turn in box must consist of one of the following: shredded, chunks, pulled or sliced.

10. TURN-IN TIMES – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

11. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

12. JUDGES- There will be 6 judges. Each contestant will give a serving tray to each judge.

13. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray in each of these categories: appearance, taste and tenderness. With ten points possible in each category for a total of 30 points possible.