

Dillon Days
Blowin' Smoke BBQ Cook Off Rules
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***Tents may not be anchored with stakes.

***Pets are not allowed by competitors in the competition/event area.

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team consists of a chief cook and as many assistants as the chief cook deems necessary.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) must not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product must be done within the assigned cooking space. Teams must not share an assigned cooking space or cooking devices.
- 4) Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. **A fire extinguisher must be near all cooking devices.**
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation in events held by the Dillon Montana Community Foundation and any of its subcommittees.
- 6) Fires must be of wood, wood pellets or charcoal. Gas and electric heat sources are not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires must not be built on the ground.
- 7) All competition meats must be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it must not leave the contest site. Cooking must not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat must start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications are disqualified, not allowed to be turned in, and not judged, and receive no score. Competition meat not meeting these qualifications must be disqualified, not allowed to be turned in, and not judged, and receive no score.
- 8) Barbeque is cooking the four Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous- vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

- 9) Meat must not be sculptured, branded or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- 10) The Four Meat Categories:
CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
PORK: Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.
BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.
- 11) Judging starts at 11:00 a.m. Sunday, July 6, 2025. The four (4) categories will be judged in the following order:
- | | |
|--------------|------------|
| CHICKEN | 11:00 a.m. |
| PORK RIBS | 11:30 a.m. |
| PORK | 12:00 p.m. |
| BEEF BRISKET | 12:30 p.m. |
- Any modification of turn-in times or the order the categories will be judged must be approved by the Committee. The modified times or change in category order must be published in the cook's packet well in advance of the contest and be confirmed at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.
- 12) Garnish is optional, if used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- 13) Sauce is optional. If used, it must be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers are permitted in the turn-in container. Chunky sauce is allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations receive a penalty score of one (1) on Appearance.
- 14) Entries must be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
- 15) The container must not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.

- 16) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs must be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
- 17) The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water or equivalent).
 - Each contestant will provide a separate container (tubs) for washing, rinsing, and sanitizing of utensils.
 - Each Contestant will provide a separate Hand Washing Station. At minimum a large urn of hot water, soap, a roll of paper towels & a bucket to collect wastewater
 - e. Prior to cooking, meat must be maintained at 40° F or less.
 - g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
 - h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
 - i. Temporary Food Event Guidelines from Beaverhead County Health Dept are attached.
- 18) Applications must be mailed to or delivered to: Dillon Montana Community Foundation, PO Box 723, Dillon, MT 59725
- 19) Meat Inspections may be any time after 4:00 p.m. Saturday, July 5, 2025
Cooks meeting will be at 4:30 p.m. Saturday, July 5, 2025
Rules, regulations, and other necessary information will be discussed. Team cooking locations (with NO additional spaces available) and turn-in times will be assigned at this time. Attendance is not mandatory but is encouraged as no changes of area locations will be made after this meeting.
- 20) OPEN FIRES ARE PROHIBITED: Fires for the purpose of making coals must be contained in an appropriate fire box, screened, and placed well away from pedestrian areas to protect the runway.
- 21) The Committee, representatives, and/or the Dillon Montana Community Foundation are not responsible for tents, cookers, or other equipment left unattended before, during or after the contest.
- 22) The Committee reserves the right to make additional regulations as the situation warrants.

- 23) Decisions of the Barbecue Committee Chairman are final.
- 24) Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation.
- 25) READ and KEEP the Rules and Regulations for the Blowin' Smoke Barbecue Cook Off.
- 26) The use of gas (L. P. etc.) at the grill is strictly prohibited except for the starting of one initial fire for the contest. All gas must then be disconnected from the grill for the duration of the contest.
- 27) No load-out until after the Awards Ceremony Sunday.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 1:00 a.m. on contest night and will last until 6:00 a.m. Saturday unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the Rules above, (Excluding #9 – 13) , excessive or continued complaints from teams on any of the above rule infractions are considered grounds for immediate disqualification from the contest by contest Representatives, Organizers and/or Security. All complaints of disturbance or violation of quiet time are reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

JUDGING PROCEDURES Blind judging only. Entries will be submitted in an approved and numbered container provided by the contest organizer. The container may be re-numbered by the Contest Rep or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. Reps will determine the optimum number of tables of judges needed to properly judge the contest. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges must not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) The scoring system is all whole numbers inclusive of 9 through 1 and 0: The following numbers be used to score an entry. 9 excellent, 8 very good, 7 good, 6 fair, 5 poor, and 0 inedible.
- 5) A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6) The weighting factors for the point system are: Appearance - 0.5600, Taste - 2.2972, Tenderness - 1.1428.
- 7) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken as follows:
The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.
- 8) In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages used as the missing scores on replacement score cards. After there are six total score cards the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all purposes.
- 9) Total points per entry determine the champion within each meat category.
- 10) Cumulative points for the four (4) categories will determine the Grand Champion and Reserve Grand Champion.

TEMPORARY FOOD EVENTS GUIDELINES

Beaverhead County Health Department

Temporary food service establishments are those which operate at a fixed location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event or celebration.

Temporary food service establishments must comply with State food rules, unless specific waivers are granted or additional requirements are imposed by the local health department.

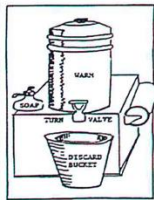
15 STEPS TO SAFE

The following 15 steps are to help you have a successful temporary food service:

- 1. LICENSING:** Before you do anything else, check with your local Health Department about code requirements. Temporary food service establishments are required to license for each location or event unless operated by a non-profit organization which is exempt from licensing and has registered with the local health department. All temporary food services are required to comply with all State food regulations. Application for license will require that you list menu items, preparation processes and equipment to be used.
- 2. BOOTH:** Design your booth with food safety in mind, the booth must have an overhead covering, ~~be entirely enclosed except for the service window and have only one door or flap entry, clear plastic or light colored screening (16 mesh to the inch) on side walls will aid visibility. Floors shall be a cleanable material in good repair. Floors, walls, and ceiling shall prevent entrance of rodents or pests and be secure when left overnight.~~ Only food workers will be permitted inside the booth. No animals are permitted. For temporary food service events lasting fewer than three (3) hours the Sanitarian may require only overhead cover ~~and a clean plastic tarp for flooring as long as no health hazard will result.~~
- 3. MENU:** Keep your menu simple and keep potentially hazardous foods to a minimum. Use only foods from approved sources, which require limited preparation. Only quick cook and serve or season and serve foods allowed. When possible, food preparation shall be done in a licensed commissary. (See State Food Service Rules for more specific information.)
- 4. COOKING:** Use a thermometer to check on cooking and cold holding temperatures of potentially hazardous foods. Hot dogs 40°F require an internal temperature of 140°F; hamburgers, 155°F; chicken, 165°F; pork 170°F; salads, cut melon, refrigerated entrees 40°F. Many food illness outbreaks are traced to poor temperature control.



5. **RE-HEATING:** Heat foods on the grill or propane stove to bring food temperature to 165°F within 30 minutes. Do not attempt to heat foods in crock pots, steam tables or other hot holding devices, or over sterno. These slow cooking mechanisms may activate bacterial growth and never reach killing temperatures. Use approved equipment, no enameled pots or pans.
6. **COOLING:** Under most circumstances, cooling must be done at the commissary. Foods that require refrigeration after preparation (i.e., potentially hazardous foods such as potato salad, egg salad, chili, taco, meats, cut melon, etc.) must be cooled to 40°F within 4 hours. Use an ice water bath, stirring the product frequently, or place the food in shallow pans no more than 4 inches deep and store in a refrigerator. Check temperature periodically.
7. **TRANSPORTATION:** If food needs to be transported from one location to another, you must provide adequate temperature controls, such as using refrigerated trucks or insulated containers to keep hot foods hot 140°F (Beef 155°F, Chicken 165°F) and cold foods cold 40°F. Foods not kept at proper temperatures must be discarded after 2 hours.



8. **HAND WASHING:** At minimum a large urn of hot water, a soap dispenser, a roll of paper towels and a bucket to collect waste water are required for hand washing in booths where food is prepared. No hand to food contact is allowed for ready to eat foods. Gloves, tongs or other forms of barrier protection are required for handling of ready to eat foods. For events fewer than three (3) hours long where no preparation of potentially hazardous foods will be done; sanitarians may allow use of a sanitizer bucket for hand wash. (This is not to be the same sanitizer bucket used for wiping cloths.) Paper towels are required for drying hands.
9. **HYGIENE:** No one who shows symptoms of a communicable disease such as cramps, nausea, fever, vomiting, diarrhea, jaundice, etc; or who has open sores or infected cuts or wounds on the hands shall be permitted to work in the food booth. Workers shall have hair restraints and clean outer garments. No eating, drinking or smoking is permitted in the food booth.
10. **SERVICE:** FOOD SERVICE WORKERS SHALL NOT PERMIT HAND TO FOOD CONTACT FOR FOODS SERVED COLD OR READY-TO-EAT HOT FOODS. Use of disposable gloves, tongs or other barriers is required. As much as possible, foods shall be packaged in individual servings at the commissary. Foods on display or in storage shall be kept covered and shielded from contamination.





11. UTENSILS: Customer food service items must be single service. Utensils used in food preparation and service shall be washed in hot soapy water, rinsed in hot water, sanitized in solution of proper strength (test strips required) and air-dried. If utensils are cleaned in the commissary, enough clean utensils shall be stored in the food booth to provide clean utensils every two hours.

12. ICE: Ice is both a coolant and a food, but the two functions must not be confused. Keep ice for drinks separate from ice used to cool foods and beverages. Packaged food in contact with water or undrained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice. Ice scoops shall have handles.



13. WIPING CLOTHS: Store wiping cloths in a bucket of sanitizer (a Tbsp of bleach in one gallon of water or other approved sanitizer- with test strips). Change solution frequently and check concentration with test strips. Well sanitized countertops, besides preventing cross contamination, can discourage flies.

14. LIQUID WASTES: All sewage, including liquid wastes, shall be disposed of in a lawfully constructed and operated public sewage disposal system.

15. SOLID WASTE: A garbage container with a plastic liner and tight tilting lid shall be available for garbage. Proper management of wastes will reduce insect problems and keep your booth attractive to customers.

Standard restaurant protocols for controlling Pest and Flies includes, but is not limited to:

Keep in mind an outdoor BBQ Prep area under canopy and preferred enclosed side walls or a catering style enclosed mobile kitchen.

- Practice garbage control with covered trash or waste cans.
- Covered and preferred enclosed prep area.
- Clean/sanitized work area surfaces including re-wiping after a spill or smuggling of food and sauce prep. materials.

- Clean/sanitized food service surfaces including re-wiping after a spill or smuggling of food and sticky sauce materials.
- Bug Zappers and or Sticky fly strips or bee/wasp traps are recommended.
- All, not in use sugary sticky utensils must be placed in the wash station and not be left around unprotected.
- Discarded food packaging, trimmings and non-useable food items must be placed in a covered trash receptacle.
- Clean up all spills immediately.
- Food storage (raw or for service) and prep materials must be kept off the ground and in sealed containers.