

- 1) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) A chief cook and/or an officially registered, current KCBS member assistant chief cook must be present to be awarded Team of the Year points. The team may also have as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team's name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending. The only exception to this rule is participation in one-meat competitions held in conjunction with a Master or Backyard competition.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), 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 at KCBS sanctioned events.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Any cooking, warming vessel, or device can be pre-heated and used as long as any non KCBS approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION PROTEIN. 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, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. In a multiple day contest, the meat must be inspected daily for each event. A member of the cooking team must be present during meat inspection. Once the competition meat has been inspected, it shall not leave the contest site. Cooking

shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall 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. Transglutaminase (TG or TGase) or "meat glue" does not season and is not injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. When the contest organizer supplies the meat, the contestant is not required to enter only that meat, the single exception is when an organizer provides all four (4) meats. If an organizer provides all four meats it must be in a fair and equitable manner with regards to quantity, quality, and distribution. Additionally, the organizer must specifically address on the team application how the meats will be distributed, the quantities of the meat to be provided, and when the meats will be distributed. If after receipt of their meat a team believes their meat is spoiled, they should bring it to the attention of the reps. If the reps agree, the organizer must have additional meat on hand, of the same brand and quality, to replace. Contests providing all four meats must be approved by the Board of Directors and not approved by the office. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

- 8) Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited. 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 shall 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 KCBS 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, Collar (aka Cellar) and/or Whole Shoulder.
  - BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

- 11) Judging typically starts at Noon on Saturday. The four (4) KCBS categories will be judged in the following order:

CHICKEN	NOON
PORK RIBS	12:30 pm
PORK	1:00 pm
BEEF BRISKET	1:30 pm

- 12) Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cooks' 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.
- 13) 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, stems separated from leaves, and other vegetation, INCLUDING, BUT NOT LIMITED TO: endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- 14) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
- 15) Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
- 16) The container shall not be marked in any way to make the container unique or identifiable. ONLY the acceptable meat for the category being judged and legal garnish may be in the turn-in box. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified.  
**Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample.**—When a foreign object, that is not of the nature that it clearly reveals the team box (e.g., flag, team number or name on an object, etc.), is found AFTER the Appearance scores have been recorded, the following guidelines are to be used:

- a. If the object is attached to a sample that is removed, only the judge receiving that sample scores the penalty for foreign object. This can be applied to multiple judges scores if objects are found on multiple samples.
- b. If the object is noticed after sample(s) are removed and remains in the box after the sample is removed, only the judges removing samples while / after the object(s) is noticed shall levy the penalty. For example, if while removing a sample judge #3 sees an object and this object remains in the box, judges 3,4,5 and 6 will score a one in all categories while judges 1 and 2 score as though there is no infraction to the foreign object rule.
- c. If the object(s) are determined by the Reps to help designate a particular team name or number, all judges will give a one in all categories.

**Once the sixth judge has taken his or her samples and the box is closed and is released for the leftover table, nothing inside or on the box can be used to determine a marked box, illegal garnish, or foreign item in box.**

- 17) 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 shall 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.
- 18) 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). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
  - e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
  - f. 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.

- 19) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

**CAUSES FOR DISQUALIFICATION & EVICTION** of a team, its members and/or guests. **The Eviction will be done at the discretion of the contest Rep as promptly as safety allows.** 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 11:00 p.m. on contest nights and will last until 7:00 a.m. 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 KCBS Rules 2 through 7 **in whole or in part shall result in Disqualification and Eviction from the contest.**

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be 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.



**KANSAS CITY  
BARBEQUE  
★ SOCIETY ★**

**2026  
Official Rules and Regulations**

### **MASTER SERIES**

The following rules, regulations, and judging procedures will be used at all KCBS Sanctioned **Master** Contests Effective November 10, 2025.

*The Kansas City Barbeque Society  
402 E. Bannister Road, Suite E  
Kansas City, MO 64131  
Phone: 816-765-5891 or 1-800-963-KCBS  
Email: [info@kcbś.us](mailto:info@kcbś.us)  
[www.kcbś.us](http://www.kcbś.us)*

### **CREED**

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, KCBS Contest Representatives, and Organizers is essential.

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2026  
KCBS Version 20289

*For all contests starting 11/10/2025 through 12/31/2026*



# Additional Rules Per Beaverhead County Sanitarian

## 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

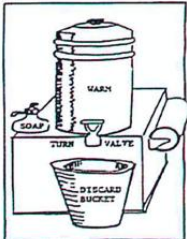
The following 15 steps are to help you have a successful temporary food service:

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.



## Additional Rules Per Beaverhead County Sanitarian

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.





## Additional Rules Per Beaverhead County Sanitarian



**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.

## **Additional Rules Per Beaverhead County Sanitarian**

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.