

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestants and all team members must be amateur competitors. This competition is for the amateur home griller, *NO KCBS Teams or team members are allowed to sign up for this Competition.*

2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the Taste of Stover BBQ Competition (Stover Area Chamber of Commerce) and all decisions are final.

3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the Stover Area Chamber of Commerce.

4. **EQUIPMENT** – Each Pitmaster will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. COOKER can ONLY be one of the following: Charcoal, Pellet or wood (NO open/pit fires) or Propane Gas. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.

5. **MEAT INSPECTION** – All meats must be USDA 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. All meats must be cooked to a minimum internal temperature of 145 degrees F. 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 Pitmaster's site until turned in for judging. After inspection, the meat may be marinated, salted, seasoned or cooked by the Pitmaster.

6. **CONTESTANT'S SITE** – Each Pitmaster is required to keep all equipment including cooker, canopy, etc. contained within their assigned space. Each space will be 10x10 in size.

7. **CLEANLINESS AND SANITATION** – All Pitmasters are expected to maintain their cook sites in an orderly and clean manner and to use good 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. Pitmasters are responsible for cleaning up their site once the competition has ended. All food safety rules and regulations must be adhered to at all times.

8. **MEAT CATEGORIES** – The following categories are included in the competition: Two meat categories: Pork and Chicken. a. Pork- Pulled Pork or Ribs b. Poultry – breast, wings, thighs or legs (provide enough for 6 judges plates)

**9. JUDGING** – Entries will be submitted in the containers supplied by Stover Area Chamber of Commerce at check-in by the Pitmaster. No sides or additions need be placed in the container. Only the entry to be judged is allowed in the container. Each entry 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 supplied to Griller at check-in must be submitted for judging.

**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 two (2) to a high of nine (9) in increments of one (1) point for each category. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four (4) categories from all judges at the table.

**11. DISQUALIFICATION** – An entry can be disqualified by Stover's Rock Island Fest/Stover Area Chamber of Commerce only. An entry can be disqualified for any of the following reasons: a. There is anything foreign other than protein/sauce (garnishment excepted) 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. Not cooking the meat that was inspected e. There is evidence of blood such that the meat is uncooked.

**12. TURN-IN TIMES** – per competition item as follows: 4:00 pm.

**13. JUDGING PROCEDURE** – Pitmasters will bring approved containers to the turn in table. Head Judge will then open each container and check for rule violations as stated above. The containers will then be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. The head judge makes 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, container(s) returned to the designated area. The head judge will then collect the judging slips and tally the winner.

**14. WINNERS** – Two meat categories: Pork and Chicken. First thru Third Place winners will be awarded in each category then one winner for Overall Taste of Stover Pitmaster. Cash prizes will be awarded based upon the number of entries

**15. PITMASTERS** - may not sell any food items to those attending the Stover Rock Island Festival.