



11th Annual CLC BBQ in Red Shoes
Cook-Off Competition
GRILL-IN-PLACE
Information Packet & Rules

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Location Information

Due to the SARS-CoV-2 pandemic in the year 2020 and the constantly changing regulations on group gatherings, this year's BBQ in Red Shoes contest will be held in a "grill-in-place" format. This will allow teams to cook in a safe location with a small group of healthy people and follow all the local regulations that are in place.

Competitive Teams

Any teams wishing to compete in the meat categories will be required to provide the address of their team's grilling site no later than October 9, 2020 to the AGC Middle Tennessee office. This will ensure we can find judges to visit your site.

Competitive teams must grill in the following counties to ensure judging participation:

- Davidson
- Williamson
- Rutherford
- Maury
- Cheatham
- Robertson
- Montgomery
- Wilson
- Sumner
- Putnam
- Smith

Non-Competitive Teams

Any teams not interested in competing in the meat categories are welcome to participate from any county in the great state of Tennessee!

Backyard BBQ Teams

Must be in your backyard on a personal grill from any county in the great state of Tennessee!

Schedule of Events

October 23, 2020

4:00 AM – Competitive Team ZOOM chefs meeting & virtual meat inspection process.

4:30 AM – Competitive Teams Start

1:15 PM – Judges arrive to competitive site locations. Teams show them to their prepared space

1:30 PM – Chicken turn-In

2:00 PM – Pork Rib turn-in

3:00 PM – Pop-Tab turn in at AGC office closes. All judges should have scores submitted

3:30 PM – Virtual announcement of winners! (We will announce and highlight again in video recap/livestream following the event)

8:00 PM- Online Silent Auction closes

All Day Events:

- Non-competitive cooking
- Backyard BBQ cooking

2020 in Red Shoes Rules and Regulations: Competitive Teams

1. The 2020 BBQ in Red Shoes expects and requires all participants to follow any standards or procedures put in place by local health organizations or government. This global Pandemic makes it necessary for BBQ in Red Shoes to require precautionary measurements above and beyond the general public recommended guidelines.
 - a. The decisions and interpretations of the Rules and Regulations are at the discretion of the CLC Representatives on the 2020 BBQ in Red Shoes Committee. Their decisions and interpretations are final.
 - b. Each competitive team shall consist of a chief cook and up to 4 assistants. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

2. **It is mandatory that masks or a facial covering are worn:**
 - When teams are turning in boxes to the judges
 - During any in-person meetings or gatherings during the event
 - When outside of their cooking space
 - When within six feet of another person
 - Team members, visitors, judges, and volunteers MUST wear masks at all times in the turn-in /judging area on their site
 - Judges MUST wear at all times other than when judging Taste and Tenderness during each round of entries

3. Teams will select their own cooking space for the 2020 BBQ in Red Shoes. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's selected cooking space. A team's cooking space should not exceed 40' X 20' 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. Cooks meeting and meat inspections will be held virtually via online platform. Teams are required to use a device with camera so organizers can see coolers and workspaces via phone/tablet/or computer camera.

5. Teams MUST keep ample personal space while on their contest site.

6. Communal toasts are PROHIBITED unless each participant provided their own beverage and drinking vessel. The wearing of masks and social distancing guidelines shall be observed.

7. Refrain from hand-shaking or high fives. Share welcomes and congratulations via non-physical means.

8. Contestants shall provide all needed equipment, supplies, water, and electricity.

9. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
10. It is the responsibility of the contestant to see that the team's cooking space is clean and orderly following the contest.
11. 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.
12. Any team's cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at AGC/CLC sanctioned events.
13. Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall 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, except at the election of the contest organizer. Fires shall not be built on the ground.
14. All competition meats shall be inspected virtually by an AGC staff member or BBQ in Red Shoes Committee member during the times established by the contest organizer but not prior to the day before judging.
15. During Meat Inspection, Team's prep area must appear sanitary. Teams must show possession of Masks, Disposable Gloves, Sanitary Wipes or Spray, and Hand Sanitizer.
16. Inspector will inspect for compliance and if a team fails to meet requirements, Organizer shall refuse participation with no refund.
17. Meat inspection and cooking area inspection will be completed virtually.
18. 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 a member of the AGC staff or 2020 BBQ in Red Shoes Committee on a virtual platform. 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. When the contest organizer supplies the meat, the contestant is not required to enter only that meat. ***Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.***
19. Barbeque for the purposes of the CLC BBQ in Red Shoes Rules is cooking the two CLC Meat Categories on a device defined in these rules. 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.

20. Meat shall not be sculpted, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all three judges.

21. The Two CLC BBQ in Red Shoes Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

22. Final turn-in times will be announced 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, unless the judges have not arrived to assigned team location due to unforeseen circumstances. Then turn in time will be within 10 minutes of the judges' successful arrival to the team site.

23. Teams are required to wear Masks and fresh Gloves when turning in entries to the judges.

24. It is highly recommended to create as much distance as possible between cooking space/cooks, guests and judging space/judges.

25. Anti-bacterial wipes supplied by the contestant will be located and used at the judge turn in location and the team must wipe the external surface of the box at the table where judges can witness the wipe down. This will not degrade the Styrofoam box.

26. Teams must plan to allow for extra time to make the time window and wipe their box. '

27. The turn in boxes should arrive to the judges already sanitized.

28. Hand sanitizer must be available to the judges and used between each category.

29. Judging typically starts at 1:00 PM, but could vary at any contest. The two (2) CLC categories will be judged in the following order: CHICKEN 1:30 pm PORK RIBS 2:00 pm

30. All judging surfaces sanitized before judging and between each category (Judge Verified and Accepted).

31. Anyone walking into the judging tent/area must immediately use hand sanitizer prior to putting on gloves (exception of those bringing in the trays for turn-in but they must wear gloves as part of turn-in/prior to entering. Anyone in the judging area is required to wear a mask.

32. All judging participants shall use disposable gloves while handling turn in boxes and while receiving their samples from the turn in box. (Single-use gloves can help keep food safe by creating a barrier between hands and food.) Single use gloves that are FDA or Medical use approved (examples are such as polyvinyl chloride (PVC), nitrile, polyurethane or latex) shall be

used and shall be supplied by the contestant. Judges and Volunteers may also bring their own if preferred.

33. Judges will need a clean pair of disposable gloves per round of judging entries.
34. Contestants will supply disposable utensils for the judges and changing of the single use gloves between categories is mandatory. Never reuse your gloves, do not reuse disposable utensils between categories. Gloves can be removed by the judge while judging samples and filling out comment cards. Please use hand sanitizer before filling out comment cards.
35. New gloves must be applied before handling the next category.
36. Do not touch your face, cell phone or other foreign objects while you are wearing the gloves. If you do, please change the gloves before proceeding.
37. Any judging tents used should have at least one open wall and good ventilation.
38. Contestants will set up their own judging space. Provided judging space should allow of judges to sit at least 6 feet from each other, unless they arrived in the same vehicle/married couple. Provided judging space should include at least a table, 3 chairs, bottled water, utensils, trash can, and hand sanitizer. Ideally this will be under a tent or in a shaded space. The space should be 12 or more feet away from the team cooking space. Judges can also elect to judge sample in their car. Teams will have a judge space available, but judges will not be required to use provided space if with to judge from their vehicle.
39. Adequate toilet facilities for the use of judges are REQUIRED and must be within a reasonable distance from the judging area given the limited time available, a minimum of 1 unit for 10 judges and if portable hand washing stations are used, one wash station for every 12 judges as well. If the toilet facilities are not portable or adjacent to the judging area, portable wash stations are REQUIRED with ample supply of soap, water supply, and disposable towels.
40. Garnish is optional. If used it 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, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
41. 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, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.
42. Entries will be submitted in an approved CLC container, provided by the contest organizer. The number must be on top of the container at turn-in. The container shall 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 will receive a one (1) in all criteria from all Judges.

43. Each contestant must submit at least one (1) separate and identifiable (visible) portion of meat in the contest provided containers. Each judge will be provided with their own container housing their own portion of meat to taste in a small clam-shell style container. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit. 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).

44. The following cleanliness and safety rules will apply:

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- 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.
- First aid is not required to be provided by the contest, except at the election of the contest organizer.
- Prior to cooking, meat must be maintained at 40° F or less.

45. 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 •
- 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.

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

47. Showmanship and cooking are separate entities and will be judged as such. Specific information will be provided by a contest organizer if there is to be a showmanship award.

48. **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.

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.

- Foul, abusive or unacceptable language, or any language causing a disturbance.
- Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment unless otherwise determined by the event.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Use of gas or other auxiliary heat sources inside the cooking device.
- Violation of any of the CLC Cook's Rules above, save and except #9 – 13.
- Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by CLC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the CLC 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 CLC 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 product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

JUDGING PROCEDURES:

1. Entries will be submitted in an approved CLC numbered container provided by the contest organizer. The container will NOT be re-numbered before given to judges.
2. Judging will be done by a team of **3 persons**, who are at least 16 years of age.
3. Only judges, contest reps and any necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
4. After receiving their unique turn in container, each judge will open the container and first score for appearance of the meat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
5. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
6. A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved 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.

7. The weighting factors for the point system are as follows: Appearance - 0.5600, Taste - 2.2972, Tenderness - 1.1428.
8. 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 by the computer, as follows: The scores will be compared (counting all three 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 computer generated coin toss will be used.
9. Total points per entry will determine the champion within each meat category.
10. Cumulative points for only the two (2) meat CLC categories will determine the Grand Champion.

2020 BBQ in Red Shoes Rules and Regulations: Non-Competitive Teams

The 2020 BBQ in Red Shoes expects and requires all participants to follow any standards or procedures put in place by local health organizations or government. This global Pandemic makes it necessary for BBQ in Red Shoes to require precautionary measurements above and beyond the general public recommended guidelines.

- a. The decision and interpretations of the Rules and Regulations are at the discretion of the CLC Representatives on the 2020 BBQ in Red Shoes Committee. Their decisions and interpretations are final.
1. **It is mandatory that masks or a facial covering are worn:**
 - During any in-person meetings or gatherings during the event
 - When outside of their cooking space
 - When within six feet of another person
 - Teams MUST keep ample personal space while on their contest site.
 2. Communal toasts are PROHIBITED unless each participant provided their own beverage and drinking vessel. The wearing of masks and social distancing guidelines shall be observed.
 3. Refrain from hand-shaking or high fives. Share welcomes and congratulations via non-physical means.
 4. Contestants shall provide all needed equipment, supplies, water, and electricity.
 5. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
 6. It is the responsibility of the contestant to see that the team's cooking space is clean and orderly following the contest.
 7. 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.
 8. Any team's cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at AGC/CLC sanctioned events.
 9. Teams are required to wear Masks and fresh Gloves when preparing or serving food.
 10. The following cleanliness and safety rules will apply:
 - No use of any tobacco products while handling meat.
 - Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - Shirt and shoes are required to be worn.

- 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.
- First aid is not required to be provided by the contest, except at the election of the contest organizer.
- Prior to cooking, meat must be maintained at 40° F or less.

11. 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 •
- 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.

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

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

- Excessive use of alcoholic beverages or public intoxication with a disturbance.
- Serving alcoholic beverages to the general public.
- Use of illegal controlled substances.
- Foul, abusive or unacceptable language, or any language causing a disturbance.
- Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment unless otherwise determined by the event.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Violation of any of the CLC Cook's Rules above, save and except #9 – 13.
- Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by CLC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the CLC 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 CLC 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.

2020 BBQ in Red Shoes Rules and Regulations: Backyard BBQ Teams

The 2020 BBQ in Red Shoes expects and requires all participants to follow any standards or procedures put in place by local health organizations or government, including group sizes. This global Pandemic makes it necessary for BBQ in Red Shoes to require precautionary measurements above and beyond the general public recommended guidelines.

- a. The decision and interpretations of the Rules and Regulations are at the discretion of the CLC Representatives on the 2020 BBQ in Red Shoes Committee. Their decisions and interpretations are final.
1. Contestants shall provide all needed equipment, supplies, water, and electricity.
2. Backyard BBQ teams are reserved for families and small friend groups. If friends are invited, all CDC and local health guidelines should be followed including mask wearing, sanitation standards, and limits on group sizes.
3. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
4. It is the responsibility of the contestant to see that the team's cooking space is clean and orderly following the contest.
5. All fires must be put out, and pits filled (if allowed by contest organizer). It is imperative that clean-up be thorough.
6. 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.
7. First aid is not required to be provided by the contest, except at the election of the contest organizer.
8. Prior to cooking, meat must be maintained at 40° F or less.
9. 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 •
 - 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.
10. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

2020 Official Rules and Regulations Judging Procedures

The rules, regulations and judging procedures will be used at all CLC Sanctioned Contests effective April 1, 2010.

Construction Leadership Council

Associated General Contractors of TN

Nashville, TN 37204

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

Waiver of Liability

Participant expressly agrees that AGC of Tennessee, AGC of Middle Tennessee, AGC Construction Leadership Council, or any of their members or employees shall not be responsible for any damages resulting from Participant's involvement in the Event. This includes property damage, personal injury or any other loss. Participant agrees to indemnify and hold harmless the above parties for any losses, damages, expenses and costs including reasonable attorneys' fees attributed to Participant's acts or omissions.

Name: _____

Company Name: _____

Signature: _____