

69TH ANNUAL DUBUQUE COUNTY FAIR 2022 BBQ RIB COOK-OFF

Official Rules and Regulations Judging Procedures

The following rules, regulations and judging procedures will be used at the 69th Annual Dubuque County Fair BBQ Rib Cook-Off.

Rules are designed to be fair to all participants.

CAUSES FOR DISQUALIFICATION & EVICTION

of a team, its members and/or guests:

A cook team captain is responsible for its teammates and its guests. 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, if neighboring cooks are opposed, fighting and/or disorderly conduct, theft, dishonesty, cheating, use of meats not provided by the organizer, is not allowed.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest organizers and/or security.

CLARIFICATION: If team does not turn in ribs or turns in the ribs late, the team will be disqualified.

JUDGING PROCEDURES

We will allow for blind judging only. Entries will be submitted in an approved and numbered container provided by the contest organizer. The container will be re-numbered by the contest rep 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. The organizer will determine the optimum number of tables of judges needed to properly judge a contest. Only judges, contest organizers and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during 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 shall not lick their fingers while taking these samples; paper towels, will be provided. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

- 4) The scoring system is from 9 to 2, all whole numbers between one and ten may be used to score an entry. 9 excellent, 8 very good, 7 good, 6 above average, 5 average, 4 below average, 3 bad, 2 inedible. All judges will give a one (1) in appearance for prohibited garnish, pooled sauce or less than 6 samples of meat.
- 5) All judges will give a one (1) in all criteria for a marked turn-in container, or a foreign object in the container. All judges not receiving a sample will give a one (1) in all criteria.
- 6) The weighing factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness – 1.1428. 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. In the event of lost, destroyed, or missing score cards, the remaining score cards will be averaged in each category and those averages shall be 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 this contest purpose.
- 7) Total pints per entry will determine the champion ribs.

2022 RULES AND REGULATIONS

- 1) The decision and interpretation of the rules and regulations are at the discretion of the contest organizers. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, and any other equipment (including generators) shall not exceed the boundaries of the team's 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. A fire extinguisher shall 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, pits filled (if allowed by contest organizer), and all equipment removed from the site. It is imperative that clean-up be thorough.
- 6) All types of grills or cookers are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.

- 7) The organizer will provide the meat and it will be given out upon check-in. You may not use meat that was not inspected and provided by the contest organizer. All competition meat shall start out raw. When the contest organizer supplies the meat, the contestant is required to enter only that meat. Meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.
- 8) Each team is required to cook a minimum of six (9) racks of ribs. PORK RIBS: Ribs shall include the bone.
- 9) Turn-in time is promptly at 3:00pm in the designated turn-in area. 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 and will receive a zero (0) in all criteria.
- 10) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley and/or cilantro. PROHIBITED GARNISHES ARE: lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO: endive and red-tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on appearance.
- 11) 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 penalty score of one (1) on appearance.
- 12) Entries will be submitted in an approved number container, provided by the contest organizer. The number must be on top of the container at turn-in.
- 13) 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 or containers with the above listed material will receive a one (1) in all criteria from all judges and disqualified.
- 14) Each contestant must submit at least six (6) portions of meat in an approved container. 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.
- 15) 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 the 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 contestant, except at the election of the contest organizer.

- f. Prior to cooking, meat must be maintained at 40°F or less. 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.
- 16) There will be no refund of entry fees for any reason, except if a replacement team registers and can fill your reserved space.