

CAUSES FOR DISQUALIFICATION AND EVICTION

(of a team, its members and/or guests):

- A. Excessive use of alcoholic beverages.
- B. Serving alcoholic beverages to the general public.
- C. Use of controlled substances.
- D. Foul, abusive or unacceptable language.
- E. Excessive noise generated from speakers or public address systems.
- F. Fighting and/or Disorderly Conduct, or any illegal or improper behavior.
- G. Use of gas or other auxiliary heat sources inside the cooking device.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by RibFest Representatives, Organizers and/or Security.

Clarification: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team is disqualified and not allowed to turn-in, or if the product is turned in after the time limit (not accepted), it is not judged and receives no score.

Contact information: Steve Huff can be contacted by emailing at steve@jmmwh.com

Judging Procedures

For most sanctioned barbeque events, only blind judging is allowed. Entries will be submitted in an approved RibFest numbered container provided by the contest organizer. The container may be re-numbered by the RibFest 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 at least 3 persons, who are a minimum 18 years of age. (*Only Judges, Contest Reps 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. The judge will then score each entry for taste and tenderness/texture, before moving on to the next entry.

4. The scoring system is from 9 (Excellent) to 2 (Bad). All whole numbers between two and nine may be used to score an entry. 6 is the encouraged starting point.

5. A score of one (1) is a disqualification and requires approval by a Contest Rep.

Grounds for disqualification:

Appearance: *Unapproved garnish, sculptured meat, marked turn-in container, foreign object in container, less than 6 samples of meat or pooled sauce.*

Taste and Tenderness: *Sculptured meat, marked turn- in container, foreign object in container, or judges not receiving a sample.*

6. 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 judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score will be thrown out and then compared and the higher of the lower remaining scores will break the tie. If still tied, then a coin toss will be used.

7. Total points per entry will determine the champion within each classification of mat.

Contact information: Steve Huff can be contacted by emailing at steve@jmmwh.com

Amateur Rib Cook-Off



Historic Downtown Yankton, Inc. Rockin' RibFest

September 19, 2009

2009 Official Rules and Regulations / Judging Procedures

CREED

Rules are designed to be fair and equal to all cooks. Integrity of the contestants, judges, Rockin' RibFest Contest Representatives, and Organizers is essential. These rules are largely based but are not precisely the rules employed by the Kansas City Barbeque Society (KCBS).

www.downtownyankton.com

2009 Rules and Regulations

1. The decision and interpretations of the Rules and Regulations are at the discretion of the Rockin' RibFest Contest Representatives. Their decisions and interpretations are final.

2. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same team name, on the same date.

3. Each team will be assigned a cooking space. Pits, cookers, props, 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. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

5. Fires shall be of wood, wood pellets or charcoal. Gas and electric grills shall not be permitted. Propane is permitted as fire starter, 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.

6. Parboiling and/or deep frying competition meat is not allowed.

7. For purposes of the 2008 Competition, the meat that is to be used shall be pork ribs, which shall include the bone. Country style ribs are prohibited.

8. 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. 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, wood chips, etc.

injected). Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all judges.

9. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.

10. 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. Sauce violations shall receive a score of one (1) on Appearance.

11. Entries will be submitted in an approved 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 anyway so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing is prohibited in the container. Marked entries will receive a one (1) in all criteria from all Judges.

12. Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in 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).

13. Meat shall not be sculptured, 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 six judges)

14. 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 with no tolerance. Late entries will not be accepted.

Set up may begin at 9 a.m. and cooking shall not begin until team is checked in. Prep cooking may begin at 9 a.m., including the mixing of marinades, soaking of Unless otherwise specified at the cooks meeting, the turn in time is anticipated to be 5 pm

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 work area should be implemented.

E. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice.

F. After cooking, all meat:

(a) Must be held at 140 degrees or above, - or - Cooked potentially hazardous food shall

(b) be cooled:

(1) Within 2 hours from 140 degrees to 70 degrees F;

(2) Within 4 hours from 70 degrees F to 41 degrees F or less; and

(3) Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated so that all parts of the food reach a temperature of at least 165 degrees F for a minimum of 15 seconds.

16. 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, 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 the RibFest.

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

18. 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.

2009 Yankton Rockin' RibFest Registration - Due Aug. 8, 2009

Name _____
Team Name _____
Address _____
City/State/Zip _____
Phone/Cell _____
Email _____

Entry Fee includes one T-Shirt.

Choose your size: _____ L _____ XL _____ XXL

Additional t-shirts are \$15.

_____ L _____ XL _____ XXL

Entry Fee: \$ 50

Additional T-Shirts: \$ _____

Total Due: \$ _____

Submit Registration & Payment to:
Historic Downtown Yankton, Inc.
231 Broadway Avenue, Suite 1
Yankton, SD 57078
(605) 260-3003

Rules: See attached Rules and Judging Criteria.
Prizes: First Place: \$400.00 cash;
Second Place: \$300.00 cash;
Third Place \$200.00 cash.

Any questions regarding amateur competition rules, please contact Steve Huff - (605) 665-5009 steve@jimmwh.com. Organizers reserve the right to remove contestant(s) for rules violations.