

Rib Cook-Off Rules and Regulations-

Sponsored by

Porterville Fraternal Order of Eagles



Event Date:

Saturday, October 12, 2019

Rib Cook-off Schedule:

6:00am	Site set up in designated cook-off area (first come, first served)
7:00am	Cook's Meeting/ Rib distribution
11:30am	Turn in time begins
12:30pm	Turn in time expires
TBD	Winners will be announced as soon as possible

Rib Cook-off Overview:

The Pioneer Days & Rib Cook-Off event is a fundraiser for the Zalud House Museum. The rib cook-off competition is part of the fundraising efforts. Cook-off teams will be provided ribs the morning of the competition, and will season and BBQ them in the fashion of their choice, competing for cash prizes and the People's Choice trophy. The public will purchase "tasting tickets" from the ticket booth, and will trade one ticket for one rib. *All proceeds go to the Fraternal Order of Eagles to benefit the Zalud House Museum.*

Prizes:

1st Prize- \$500

2nd Prize- \$400

3rd Prize- \$300

People's Choice Award- Trophy

Entry Fee:

\$100 per team (NO REFUNDS of any kind, in any amount, for any reason)

Deadline to Enter:

September 27, 2019 at 5pm

Judging Criteria:

1. Entries will be judged by a panel of 6 judges.
2. Scores will be based on Appearance (20%), Tenderness (30%) and Taste (50%).
3. The scoring system is 9 (excellent) to 2 (Inedible) and 1 (DQ). Any number between 9 and 1 can be used to score, including decimal points.
4. A disqualification or score of a 1 will require approval from event coordinator.
5. The team with the highest overall number will be awarded 1st place, 2nd place and 3rd place will be awarded by the second and third highest score, respectively.
6. The public will be welcomed to visit your space and trade one ticket for one rib. The team that acquires the most votes from the public at the officials table will win the "People's Choice" Trophy.

Rib Cook-off Rules:

1. A team may consist of one (1) chief cook and as many assistants as the chief cook deems necessary.
2. Each team is to provide a grill/cooker that will be used exclusively by that team. Wood, charcoal, gas/propane, smoker type barbeques electric ovens and solar ovens are allowed. Contestants may not dig pits, and fires are not allowed on the ground.
3. A 12' x 20' space will be assigned to each team. (We will try to accommodate more space if needed.)
4. Each team is responsible to provide ALL of their own supplies; including pop up tents, tables, chairs, utensils, ingredients and supplies needed to practice responsible food handling practices.
5. Electricity is not provided for any reason. Generators must be placed away from the public so as to not be a disturbance to the rest of the event. Any electrical cords must be covered or secured so as to not pose a tripping hazard.
6. Ten (10) racks of ribs will be provided by event organizers, and will be distributed immediately following the cook's meeting at 7:00am. (Teams that have the capacity and are willing to cook more than 10 racks will be asked to do so in an effort to meet the demand of the public.)
7. Cooking may begin immediately following the cooks meeting.
8. Only the provided ribs are to be cooked during the competition.
9. Ribs must be cooked and seasoned on site within the confines of your team's assigned cooking space.
10. Ribs may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed.
11. Each team will place 6 individually cut ribs in your "turn-in" box. The "turn-in" box will be provided by event staff. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in" boxes or they will be disqualified.
12. No marking or sculpting of the meat or "turn-in" box will be tolerated. No garnish, no side sauces, no sauce containers or any other foreign objects such as foil, toothpicks or skewers are allowed in the "turn-in" box. Failure to comply with this rule will result in disqualification.
13. No ice or water will be provided.
14. Safe food handling practices must be followed.
15. HAVE FUN!

Cleanliness and Safety Rules:

This event will be exempt from TCEHS Permits. Which means an inspector will not individually inspect your cooking space. However, in order to ensure the health and safety of the public, it is your responsibility to practice safe food handling and use common sense. The following rules will also apply:

1. Cleanliness of the cooks, assistant cooks and work space is required.
2. Shirt and shoes must be worn.
3. No use of tobacco products while handling the meat.
4. Loose hair must be pulled back or confined to a hat.

