

Hartford Rib Off

KCBS Meat Inspections Guide

There are two reasons for meat inspections. The first is for **safety**, and to ensure the meat is properly handled and stored. The second is to ensure **fairness**. KCBS meats may not be precooked or pre-marinated prior to arriving at the contest and the meat inspection.

1. All competition meats must be inspected by the representative, prior to the cook preparing the meats for competition.
2. All meats must be stored at a temperature of **40 degrees or less**. Use common sense. If the meat is packed in ice, or in a refrigerator and is cold, then it is presumed the meat has met the requirement. Please do not use a temperature probe, injected into the meat, to measure internal temps. You may check the temperature of the ice chest or the refrigerator. We do not want to **cross contaminate** any meats. Meats, which are **warm**, must be **removed** from the contest area and may not be used in competition. Do not open meat packages, which you can see through, unless from the looks you suspect some type of improper marinade.
3. No **pre-seasoned** meat is allowed other than manufacturer enhanced or injected products, as shown on the label (EXCLUDING (but not limited to): Teriyaki, lemon pepper or butter injected). All meats must be **raw** when inspected and cannot be pre-cooked.
4. The meats do not have to be in the **original packaging** and may be **trimmed** prior to meat inspection, **but no meat may be seasoned, injected or cooked**, prior to the inspection.
5. The meats shall consist of:
 - a. **Chicken**: skin-on, bone-in thighs.
 - b. **Pork Ribs**: St. Louis style, bone-in ribs.
 - c. **Pork**: Boston Butt, Picnic and/or Whole Shoulder, weighing a minimum of four (4) pounds at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out). You should look at the label to try to determine the cut of meat. If there is not a label on the meat, (and it is not required) inquire of the cook about the cut. KCBS only accepts the National Pork Board definitions as to the description of Boston Butt, Picnic and/or whole shoulder. Should you have questions please refer to the Contest Rep for further clarification.
 - d. **Brisket**: May be whole brisket or flat. No other beef product may be substituted for the Brisket. Corned beef is not allowed.
 - e. **Steak**: Beef Rib Eye
 - f. **Shrimp**: Minimum size U12

A list of each team inspected will be maintained and given to the organizer, and kept by the KCBS Representative to insure each team has in fact had a meat inspection.

Any issues or concerns should be reported to your Contest Representative for resolution.

The KCBS representative has the final word on any question with the meat inspection.