



**Friday June 15, 2018**

## **OFFICIAL GRILLING RULES**

### **Section A: General Rules**

1. Hartford Rib Off Beer Fest (HROBF) Rules and Regulations are applied at the discretion and reading of the KCBS Contest Official(s), at each individual contest. Their decisions and interpretations are final and are not debatable.
2. The organizer will assign each team a well-defined area. All teams' equipment must fit inside this area. Sharing of any space OR cooker is not allowed.
3. Contestants shall provide all needed equipment and supplies, including an approved fire extinguisher, electricity, ash, grease, and trash disposal and water (except as arranged by the contest organizer). When available, contest organizers will distribute the necessary information to all contest teams regarding electricity, water, and the disposal of ashes, grease and trash, as well as all safety information, which may include local Board of Health codes, and fire and electrical codes.

4. Any type of fuel source the cook wishes to use will be allowed, including but not limited to: charcoal, wood, pellets, propane. This rule only applies to the Grill Contest. Contestants may not prepare and cook sauces, stuffing, and/or garnishes in advance. They must be cooked onsite on any heat source.
5. Contest categories and garnish applicable to each category are to be determined by the contest organizer, listed in the cook's packet, and presented to the HROBF Board of Directors for review and approval no less than 60 days before contest date. Any changes to the approved cook's packet must be cleared through the HROBF Board of Directors and then must be communicated to all participants, in writing, no less than 7 days prior to the contest date.
6. Either the KCBS Representative or an officially delegated party will inspect every team's competition entries. Contest entries must be raw and unseasoned at the time of inspection. HROBF does not allow pre-seasoned meat. Products that were enhanced or injected at the provider's processing plant are permitted as long as no specific flavorings were added. Only AFTER inspection can entries begin to be seasoned, flavored, marinated and/or cooked. Once inspected, these items must stay at the contest. Sauces may not be cooked in advance. When a contest organizer supplies the meat, the contestant is required to enter only the provided meat with the possible addition of other meats as allowed by the garnish rules applicable to that category. Substitution of the provided meat is not allowed. Competition meat not meeting these qualifications shall be disqualified.
7. A contest category shall allow only the following type of garnish - green kale. No stuffing allowed. Entry may not be wrapped with another item, (i.e. meat or pastry dough). Sauces, if used, shall be on the entry. No sauce containers are allowed. Chunks in any sauce must be finely diced. For HROBF purposes, "finely diced" is defined as less than 1/8 inch in size. Additional edible products, of any kind, in the sauce are OK as long as these products are finely diced. Non-edible objects are NOT allowed in the entry box. Shellfish entries can include their own, and only their own, shells, heads, and tails if desired. Garnish is always optional. A contestant may present his/her entry without garnish under any designated category without penalty. Any entry's disqualification due to a garnish violation will receive a 1 from the judges in not only appearance, but also in taste and texture.
8. Only approved containers may be used for all turn-ins. 9x9 Styrofoam will be used. Cooks cannot use their own platters, dishware, or any other container not provided by the contest organizer, unless clearly designated in the cook's packet.
9. Identifiable sauce marks or other markings on or in the container or shaping of the entry into identifiable shapes is not allowed.

10. The contest organizer shall declare in advance and in writing to each cook:
  - a. The contest categories.
  - b. The turn-in time for each contest category.
  - c. The garnish rules for each contest category.
  
11. The turn-in window shall be exactly 10 minutes in length. The posted time for a given entry will mark the exact middle of this window. This will be strictly enforced, according to the contest official clock, located at the judging tent, with no exceptions. EXAMPLE: Announced chicken breast turn in time: 12:00 p.m. The turn in window would be from 11:55 a.m. until 12:05 p.m. These windows are overseen by the Contest Official at the turn in table. An official clock will be available at the cooks meeting and at the turn in table.
  
12. Entries must contain at least six separate and distinguishable portions of each entry (one portion per judge seated at one table). Table captains or judges are not allowed to cut any entries.
  
13. All cooking areas MUST BE cleaned up BEFORE teams leave the contest. All live coals must be disposed of properly, according to the organizers directive. Sites shall be left at the conclusion of a contest in the same, or better, condition than they were upon arrival. Failure to obey this rule may result in further action against a team, such as, but not limited to forfeited fees or disqualification from future KCBS events.
  
14. Contest organizers alone determine whether entry fees are refundable.
  
15. Exceptions to the rules may be allowed upon authorization of the HROBF Board of Directors. The HROBF Board shall require any exceptions to the rules to be clearly defined in the cook's packet at the time of presentation to the HROBF Board of Directors for approval.
  
16. A Cooks Meeting will be conducted by the KCBS Contest Official(s), at each contest to explain the rules and regulations of the contest and to answer any questions the contestants may have. The time and location of the Cooks Meeting shall be included in the Cooks Packet.

## Section B: Judging Procedures

The Hartford Rib Off Beer Fest Grill Off Contest follows the official KCBS judging rules, detailed below.

KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re-numbered by the KCBS 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 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge a contest. To prevent a team's food from landing on the same judging table twice in any type of KCBS sanctioned contest, the use of only three (3) tables of judges should only occur when all other options have been exhausted. 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 on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. 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 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.
5. A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited 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.
6. The weighting factors for the point system are: Appearance - .5600, Taste - 2.2972, Tenderness - 1.1428.
7. 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 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 computer-generated coin toss will be used.

- a. 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 any and all KCBS purposes.
8. Total points per entry will determine the champion within each meat category.
9. Cumulative points for only the two (2) KCBS categories will determine the Grand Champion and Reserve Grand Champion except the Dodge City, KS contest, or at the election of this organizer

### **Section C: Food Safety & Sanitation Rules**

Throughout the entire event, proper food safety and food handling will be of the utmost importance. Failure to follow proper Food Safety guidelines can/will result in disqualification. The KCBS Contest Official(s), will have the final judgment and decision regarding present contest and KCBS Board of Directors will have judgment over future contests.

1. Absolutely no smoking is allowed during the prepping, handling, cooking or presenting of the contest entries
2. Cleanliness of all team members, all cookers and the cooking area is mandatory.
3. Proper hand washing and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
4. Clothing, including, but not limited to, shirts and shoes must be worn in all food preparation areas, and while handling any food.
5. Teams must have three bins set up for the washing, rinsing and sanitizing of utensils. Bin #1 shall have hot soapy water, bin # 2 shall have clean water for rinsing, and bin # 3 shall have a bleach/water disinfectant rinse (one cap of bleach/gallon of water). Sanitizing of all prep and work areas is mandatory. Use a bleach/water rinse (one cap of bleach/gallon of water).
6. Contest organizer must inform all contestants and Contest Officials IN THE COOK'S PACKET as to whether or not First Aid is available.
7. Potentially hazardous food (meat) must be maintained at 40 degrees or less, refrigerated or packed in ice, before being cooked.

8. After cooking, all potentially hazardous food (meat):
  - a. Must be held at 140 degrees or above, or
  - b. Cooked potentially hazardous food (meat) shall be cooled:
    - i. Within 2 hours from 140 degrees F to 70 degrees F, and
    - ii. Within 4 hours from 70 degrees F to 40 degrees F or less
9. Potentially hazardous food (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 degrees F for a minimum of 15 seconds.

Any team not complying with safety and sanitation rules may be disqualified and/or expelled from the HROBF event, as well as future HRO events.

#### **Section D: 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. Cook teams can be disqualified from the event for the actions of any of its members or guests for infractions relating to:

1. Excessive use of alcoholic beverages or public intoxication with a disturbance
2. Serving alcoholic beverages to the general public.
3. Use of illegal controlled substances.
4. Foul, abusive, or unacceptable language or any language causing a disturbance
5. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and lasting until 6:00 a.m. unless otherwise determined by the event.
6. Fighting and/or disorderly conduct.
7. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
8. Use of unapproved heat sources inside the cooking device.
9. Violation of any of the KCBS Cook's Rules.

KCBS Contest Officials, HROBF Contest Organizers, and/or Security personnel reserve the right to immediately disqualify any team, if there are ongoing complaints from other teams or guests, or continued disregard for the above rules.

## **Meat Preparation Rules:**

### **Steaks:**

- Alternative heat sources are allowed.
- Contest designates the type and size of the steaks to be beef rib eye. The contestants provide their own steaks. Teams are to provide ice chests for steak storage; and keep steaks at 40° degrees F or lower, and cooked holding temperature at 140° degrees F, or higher.
- Steaks must be cooked to a temperature of 135°F to 145°F.
- All steaks are to be handled in a sanitary manner. Plastic or nitrile gloves are to be used in handling the steaks at all times.
- Grills will be inspected for cleanliness before cooking. Unclean grills will be rejected.
- The cooking teams provide all seasonings and “secret ingredients”.
- Steaks may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.
- Team turn-in times will be assigned before the competition and are not flexible and may not be changed. Teams may turn-in at their designated time only. Teams are responsible for delivering their own plates to the judges’ tent. Plates should only be turned-in to the designated contest officials at the turn-in table.
- All entries must be prepared on-site.
- Turn in is one steak shown to judges for appearance, one steak cut and portioned for judges (total of 2 steaks)

### **Shrimp:**

\*Appearance is self-explanatory, i.e., Does the presentation look appealing? Does the meat look cooked (white), or uncooked (translucent)? \*\*Taste is self-explanatory. \*\*\*Tenderness/Texture is self-explanatory. Over-cooked shrimp will be tough.

- Alternative heat sources are allowed.
- Contest designates the type and size of the shrimp to be no smaller than U12. The contestants provide their own shrimp. Teams are to provide ice chests for shrimp storage; and keep shrimp at 40° degrees F or lower, and cooked holding temperature at 140° degrees F, or higher.
- The cooking teams provide all seasonings and “secret ingredients”.

- All Shrimp are to be handled in a sanitary manner. Plastic or nitrile gloves are to be used in handling the shrimp at all times.
- Shrimp may not be removed from your numbered cooking area. Any violation of this will result in immediate team disqualification from the competition.
- Turn-In Time will be at the election of the Organizer and will be stated in Contestant Packet and at the Cook's Meeting
- All entries must be prepared on-site.
- Turn in is one shrimp per judge, peeled.

For clarification or any questions regarding these Grilling Rules, please email the HROBF organizers at [hartfordriboff@gmail.com](mailto:hartfordriboff@gmail.com)