

CONTESTANT'S SITE:

Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make satisfactory arrangements.

BEHAVIOR:

Every team, including members and guests, are expected, and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in FBA sanctioned contests.

CLEANLINESS AND SANITATION:

All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state, and local food safety rules and regulations must be adhered to at all times.

MEAT CATEGORIES:

- Chicken: The team may cook chicken whole, halved, or individual pieces.
- Pork Ribs: Loin back (baby back) or spareribs only. No country style ribs.
- Pork: Whole shoulder, Boston butt or Picnic only. Must be cooked as a single piece of meat.

JUDGING:

Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or unsauced. A minimum of 4 separate and identifiable portions must be submitted.

SCORING:

Each entry will be scored judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 120 points. Any entry that is disqualified as per section 13 will receive a score of zero for all three categories from all six judges at that table.

DISQUALIFICATION:

An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- There is anything in the box besides the meat.
- There are not a minimum of 4 separate and identifiable pieces.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.