

# Waterloo Optimist Club BBQ Rules & Regulations

The Following Rules & Regulations will be Used for the May 12, 2018 Beer-B-Que

1. All decisions prior, during and after the event are final with respect to the rules and regulations by both the Waterloo Optimist Club and the judges.
2. Any team competing must be comprised of a Team Captain and as many members as the Captain deems suitable to compete. The team is required to have a name, but not an individual's name so as to influence the judges.
3. Each team will be assigned a cooking space predetermined by the Waterloo Optimist Club. All equipment, lighting, chairs, tables, etc. must be confined to the space provided.
  - The approximate space will be 20'x30'
  - Upon check-in, the space number will be provided to the Captain.
  - In the space you must provide a table for food samples to the attendees. No uncooked meat, utensils or non-competition related items should be placed on this table.
  - Food samples must be kept in either a roaster or under a heat lamp. (The Waterloo Optimist Club will provide Food Boats and Utensils to the teams for attendee samples).
  - The team will be responsible for providing any sauces or spices they think complements their meat.
4. All contestants must adhere to all electrical, fire and other codes.
  - Teams must have a multipurpose fire extinguisher in their booth.
  - **Teams are required to supply 3 buckets, one for cleaning, the second for rinsing, and the third for sanitizing.**
5. The cooking space must be kept clean at all times during the competition and must be left in the manner in which it was provided after the event is over.
  - **All Teams must put cardboard, or some type of protection, underneath the spot in which they are cooking including the grease "splash zone". The City of Waterloo has been gracious enough for us to host the event on the streets, let's keep Waterloo looking beautiful.**
6. The Grill or Smoker the Team decides to use can be wood, pellet, electric, charcoal, etc. However, there can be no open pits or holes permitted for cooking.
7. All cooking will occur on the day of the event. No pre-seasoned meat will be provided.
  - Meat will be picked up by the Team Captain at check-in. The meat must be paid for upon check-in and then a voucher will be provided. Take the voucher to the meat trailer and the meat will be given to the Captain.
8. The following will outline the categories and judging times.

Category	Judging Times
Chicken	Noon
Pork Ribs	1:00
Pulled Pork	2:00
Beef Brisket	3:00

- For each category, there will be a specific amount of meat and type of meat to provide, these are also outlined below:
  - o Chicken – 4 Thighs must be provided.
  - o Pork Ribs – 4 Individually cut Ribs (Bone-In).
  - o Pulled Pork – ½ pound of Pulled Pork.
  - o Beef Brisket – 4 Slices of Brisket as well as 4 Chunks from the Point of the Brisket.
- **If a team enters all four categories, they will have a chance to earn the Grand Champion Trophy. Total points among all categories will be tallied together, that amount will be compared to other teams who have entered in all four categories as well.**

- The Team Captain will be contacted 1 week before the event to let you know when your team can arrive for set-up. Ample time will be allowed for all types of meat to be thoroughly prepared, it is up to the team to determine when they want to arrive.
  - **For judging time – you will have 5 minutes before or after the times outline above to submit your entries. No additional time will be allotted. No exceptions.**
9. The use of BBQ or other sauce is completely at the discretion of the team for judged samples. However, the sauce cannot be pooled in the container or included in a side dish.
10. Judging containers will be brought to your team. When they are filled, the samples must be brought to the outside patio at Stubborn German, located on Main Street.
- Competition numbers will be drawn at random and put on the top of the containers.
  - The Teams should not alter the containers in any way.
11. **Judging Criteria:** (Based on a Scale System in 4 distinct categories, for a total of 40 Points)
- **Presentation** – 5 Points (1-5)
  - **Sauce/Rub** – 5 Points (1-5)
  - **Tenderness** – 10 Points (1-10)
  - **Taste/Flavor** – 20 Points (1-20)
12. **Cleanliness & Safety Rules:**
- No Tobacco (including smokeless) is allowed within the cooking space. If tobacco is used, you must wash your hands before return to cooking space.
  - The cooks and the cooking space must be clean at all times.
  - Clothes and Shoes are required (No open-toed sandals allowed).
  - **In addition to the sanitizing buckets mentioned above, the following is required to be adhered:**
    - o **All cooks 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. Cooks 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. The Team Captain must have completed the Illinois Online Food Handler Class Registration and provided proof of completion.**
  - Meat provided to the contestants will have been kept at 40 degrees Fahrenheit.
  - Thoroughly cooked food must be cooked to the temps provided by the United States Department of Agriculture.
  - Samples provided to attendees after being cooked shall be kept at a temperature of at least 140 degrees Fahrenheit.
13. There will be no refunds and the event will go on, rain or shine.
14. The following is a non-comprehensive list of items that will get a team disqualified:
- Foul language or disturbances to attendees or other competitors.
  - Loud radios that would disrupt other teams or attendees. (Entertainment will be provided at the event).
  - Fighting.
  - Theft or cheating.
  - **The most important rule to remember is this; have fun! This is for a charitable cause.**
15. Other rules when it comes to Judges:
- The judges will be anonymous to the competitors.
  - No contestants are allowed in the judging area.
  - Ties will be settled by the judges (additional samples may be requested if this occurs).
16. Make sure to bring plenty of extension cords and lengthy extension cords. It's not guaranteed that your space will be directly next to an electrical outlet.
17. Make sure to bring some type of light source for overnight cooking.