

# **Lathrup Village Parks & Recreation**

## **Battle of the Badges BBQ Rib Battle**

### **Rules & Regulations**

- 1) The decisions and interpretation of the BBQ Battle Rules and Regulations are at the discretion of the BBQ Battle Contest Representatives at the contest. Their interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same, on the same date. Chief cooks and/or assistant cooks may only cook for their designated teams at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of products shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking devices.
- 4) Contestants shall provide all needed meat, equipment, supplies, and electricity, by means of a quiet generator except for as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out immediately following the turn in of the contestant's entry. All equipment must be removed from the site no later than 7 pm. It is imperative that all clean-up be thorough.
- 6) Fires shall be of wood, wood pellets, charcoal or gas. Electric heat sources shall not be permitted for the cooking or holding. Electric is permitted as a fire starter, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
- 7) All competition meat shall be inspected by the Official Meat Inspector during the times that are established by the contest organizer. Once the competition meat has been inspected it is not allowed to leave the contest sight. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. Pre-seasoned meat is not allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified: given a one (1) in all criteria by all judges.
- 8) Parboiling and/or deep frying competition meat is not allowed.
- 9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all judges.

- 10) Times may vary at any contest. Turn in times will be confirmed at the Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn in time will be five minutes before to five minutes after the posted time with no tolerance. A late turn-in will receive a one (1) in all criteria.
- 11) Garnish is optional. If used, any garnish is acceptable..
- 12) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddle in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inched cubed. Sauce violations shall receive a score of one (1) on Appearance.
- 13) Entries will be submitted in approved by Lathrup Village Parks and Recreation numbered containers, provided by the contest organizer. The number must be on the top of the container at turn-in.
- 14) The container shall not be marked in any way as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from the judges.
- 15) Each contestant must submit six (6) portions of meat in an approved container. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
- 16) Rib entries will be scored in accordance with the Kansas City Barbecue Society judging criteria of appearance, taste and tenderness.
- 17) The following cleanliness and safety rules will apply:
  - a) No use of any tobacco products while handling meat.
  - b) Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
  - c) Shirt and shoes are required to be worn.
  - d) Sanitizing of work area should be implemented with the use of a bleach/water rinse(one cap/gallon water)  
Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
  - e) First aid is not required to be provided by the contest organizer.
  - f) Prior to cooking, meat must be maintained at 40° F or less.
  - g) After cooking, all meat: Must be held at 140° F or above or cooked meats must be cooled as follows: Within two hours from 140° F to 70° F and within four hours from 70° F to 40° F or less.
  - h) 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° F for a minimum of 15 seconds.
- 18) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

**CAUSES FOR DISQUALIFICATION AND 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.

- a) Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b) **Hard liquor will not be tolerated on the premises.**
- c) Serving alcohol beverages to the general public.
- d) Use of illegal controlled substances.
- e) Foul, abusive, or unacceptable language causing a disturbance.
- f) Excessive noise, including but not limited to that generated from speakers, such as radios, cd players, TV's, public address systems or amplifying equipment, will not be allowed.
- g) Fighting and/ or disorderly conduct.
- h) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- i) Violation of any of the above rules save and except for rules #9-13

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest.

Clarification: If a product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.