

Lodi Valley Brew-B-Que – Rib Cook-off Rules

- The decisions of the Lodi Valley Brew-B-Que Committee are final.
- No refund of the entry fee for any reason.
- Contestants are not allowed to sell or distribute ribs to event attendees other than team members, invited guests, and VIP attendees.
- Pork Ribs (spares or baby backs) are allowed. Ribs shall include the bone. Country style ribs are prohibited. Ribs must be raw and unseasoned; store sealed is recommended but not required.
- Contest meat will be inspected prior to contest. No cooking may begin until the Official Meat inspector has inspected meat. Once meat has been inspected, it must not leave the contest site.
- Each team will be made up of a chief cook and as many assistants as the chief cook permits.
- Each team will be assigned a 10 x 16 space. Cookers, grills, props, tents, or any other equipment may not exceed the boundaries of the assigned area. No open pits or holes are permitted. Contestants must provide all equipment.
- Water will be provided, but no direct hookups will be permitted. Electricity will not be provided.
- It is the responsibility of the contestants to see that their assigned area is kept clean during and after the contest. Each team's work area is expected to be kept clean at all times. Sanitizing of the area should be done with bleach water. Each team will provide a separate container for washing, rinsing, and sanitizing of the utensils.
- Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane may only be used as a fire starter. Use of gas or other auxiliary heat sources inside the pit will result in immediate disqualification.
- All charcoal and wood products should be extinguished and deposited in the assigned area. All equipment must be removed and trash placed in the dumpster.
- Excessive use of alcoholic beverages; foul, abusive, or unacceptable language, or excessive noise by a team, member, or guest may result in disqualification of a team.
- Contestants must adhere to all electric, fire, and other city, county, state, and federal codes.
- First aid will not be provided.
- No use of tobacco products will be allowed while handling meat.
- Shirt and shoes must be worn at all times.
- No pets allowed at the cook-off site.
- A fire extinguisher is required by all cooking devices.
- Chief Cook meeting is at 9:30am Saturday morning.
- Turn in time for rib entries is 2:30pm. The allowable turn in time will be 2:25pm to 2:35pm, with no exceptions.

JUDGING

- Each contestant must submit at least six (6) separated and identifiable (visible) portions of meat in a 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).

- The scoring system is from 9 to 2, all whole number between two and nine may be used to score and entry.

9 - Excellent

8 – Very Good

7 – Above Average

6 – Average

5 – Below Average

4 – Poor

3 – Bad

2 – Inedible

A Score of one (1) is a disqualification and requires approval by a member of the Lodi Valley Brew-B-Que Committee.

- Grounds for disqualification:

Appearance:

Unapproved garnish

Sculptured meat

Marked turn-in container

Foreign object in container

Judges not receiving a sample

Taste & Tenderness:

Sculptured meat

Marked turn-in container

Foreign object in container

Judges not receiving a sample

- The weighting factors for the point system are as follows:

Appearance – 0.5600

Taste – 2.2972

Tenderness/Texture – 1.1428

-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.

- After cooking, all meat:

A) Must be held at 140°F or above

--OR--

B) Cooked potentially hazardous food shall be cooled:

1) Within 2 hours from 140°F to 70°F AND

2) Within 4 hours from 70°F to 41°F or less

3) 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°F for a minimum of 15

Most Important Rule of All....

HAVE FUN!!