

Contest Rules - Southern BBQ Network

Southern BBQ Network Contests Rules and Guidelines

Southern BBQ Network, PO Box 40007, Charleston, SC. 29423-0007





1. CONTESTANT - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that prepares and cooks an entry or entries for the purpose of being judged according to SBN rules at an SBN sanctioned contest. Each team is comprised of a head cook and as many assistants as required. Contestant organizer, of an SBN sanctioned contest, may not cook in any category in that contest. No team is allowed to compete in more than one SBN sanctioned contest on the same dates. No team shall enter more than one turn-in box per meat category in a contest. Neither a family member of a competing cook team nor any cook team member of that cook team may enter the judging area at any time during the contest. These rules apply to both Professional Division and Backyard Teams. Contestants must have at least one representative of their team present during the Cooks' Team Meeting held the evening prior to the contest. In the event this is not possible, the team must contact either the Contest Organizer or SBN's Event Representative for that contest and inform them of their absence. Cook teams, absent from the meeting, accept all responsibility for understanding these rules and any changes to them that may have occurred. **Violation of these rules may result in disqualification from this contest.**

2. INTERPRETATION of RULES - The interpretation of SBN rules and regulations are those of SBN's Event Representative at each contest and their decisions are final. SBN Event Representative may not deviate from nor change SBN rule for any contest for any reason.

3. EQUIPMENT - Each team supplies their equipment necessary for preparation and cooking of their entry including a cooker, and cooking fuel. No team may share a cooker or grill with any other team.

4. DHEC and/or Fire Marshal Requirements: Plastic or rubber gloves, meat thermometer, and 5-gallon hand washing station with soap, flowing water, and paper towels must be available on your site. Each site should have a #10 A-B-C fire extinguisher. Hog cookers are allowed under canopy. Open flame cookers cannot be located under canopy. Adequate space will be provided to each cooking team for this added fire code provision. Event organizers will explain new fire codes as applicable.

5. MEAT INSPECTION - All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of an entry is permitted until after inspection by the Official Meat Inspector as appointed by SBN's Event Representative or the contest organizer. Meat inspection begins at noon on the day prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be kept covered. Meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. Contest meat, once inspected, may not leave the cook team's site until turn in.



6. COOKING FUELS - Approved cooking media include wood, charcoal, or wood pellets, gas (propane or butane), and electricity; these are acceptable for SBN contest cooking process.

7. APPROVED COOKERS - Any cooker, homemade or commercially manufactured, are allowed in SBN contests providing it fits within the cooking site. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process.

8. CONTESTANT'S SITE - Each team is assigned a cook site. Teams' 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.

9. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time is in effect from 11:00 PM, the night prior to the contest judging, and remains in effect until sunrise on the following day. Teams will be informed of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders may be barred from competing in SBN sanctioned contests.

10. CLEANLINESS AND SANITATION - Teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during preparation, cooking, and judging processes. Sanitary gloves are highly suggested at all times while handling food. Failure to follow sanitary practices may result in disqualification. Teams are responsible for cleanup of their site once competition ends. All federal, state and local food safety rules and regulations must be adhered to at all times.

12. MEAT CATEGORIES - Meat categories sanctioned by SBN includes:

- a. **Whole Hog:** Teams may cook a whole hog as their pork selection if offered by event organizers. Whole hogs weigh between 100 and 150 pounds; contest hog weights are without feet or head. Whole hogs must be cooked as a single unit intact; parting (cutting into smaller sections) prior to cooking is not allowed.
- b. **Pork Ribs:** Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
- c. **Pork:** Whole shoulder, Boston butt or Picnic only; cooked as a single piece, bone in or out.
- d. **Chicken:** Chicken includes Cornish Game Hens, Kosher Chicken, and Free Range Hens; cooked whole, halved or as pieces.

13. JUDGING - SBN conducts blind judging only; entries are submitted in an approved container, with **NO** garnish, or decorations. Only samples for judging are allowed in the turn-in container. A marking of any kind disqualifies the entry. Each entry is judged using SBN's three judging criteria of APPEARANCE, TASTE/AROMA, and TENDERNESS/TEXTURE. Meat may be sauced or un-sauced. A minimum of 8 separate and identifiable portions must be submitted.



14. SCORING - Entries are scored in three areas: APPEARANCE, TASTE/AROMA, and TENDERNESS/TEXTURE. Scoring ranges from a low of 1.0 to a high of 10.0 in increments of .1 points for each category. An entry, which is disqualified as per section 15, receives a score of one (1) for that specific judged category from all six judges.

15. DISQUALIFICATION – SBN’s Event Representative is the only person that can disqualify an entry. An entry may be disqualified for any of the following reasons:

- a. 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: carving, decorating, forming, or shaping of a meat entry, contained in a turn-in box, that identifies the submitting team to any judge.
- b. Foreign material in the box besides the meat.
- c. Less than 8 separate and identifiable samples.
- d. Evidence of blood such that the meat is prepared below State Health Department’s safe consumption guidelines.
- e. Entry is turned in after the officially designated time.
- f. Not cooking pork as a single piece of meat.
- g. Not cooking the meat that was inspected.

16. JUDGING PROCEDURE - Table captains deliver all sample boxes to their table. They announce each sample box number to be judged, opens each box and checks for rules violations such as marking, insufficient number of samples, etc. Table Captains then present each sample box to judges; judges score each box for presentation or appearance. This procedure is repeated for boxes 2 through the last sample box. Once all sample boxes are presented and judged for appearance; Table Captains begin with sample box #1 and passes each box for judges’ samples; this procedure is repeated for boxes 2 through the last sample box. Each judge then begins to sample and scores each entry for taste and tenderness. Once all entries are distributed, the table captain returns sample boxes to a designated area. Table Captains then collect judging slips, reviews judges’ scores for consistency, organizes judges’ score sheets in order of the judges’ sign-in sheet, and turn them over to SBN Event Representative for final score processing.

17. WINNERS – Teams with the highest average scores, for each meat category, are awarded First Place; the team with the next highest average scores receives Second Place, etc. GRAND CHAMPION and RESERVE GRAND CHAMPION are teams with the highest total average scores in all judged meat categories. To qualify for either GRAND CHAMPION or RESERVE GRAND CHAMPION a team must submit entries in all sanctioned meat categories. Ties in meat categories, grand or reserve champion are NOT allowed and are resolved using SBN’s “Tie Breaking” process



Southern Barbeque Network – Contest Rules

18. TURN IN TIMES - Turn in time allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- a. Pork: 10:00AM
- b. Pork Ribs: 11:00 AM
- c. Chicken 12:00 PM (Noon)

The contest organizer may revise turn-in times but a sixty-minute time frame between categories must be maintained. Meat turn-in times are posted by each contest organizer, either in their application form or their confirmation notice, is final. Turn-in boxes and their contents become the property of Southern Barbeque Network at the moment they are placed on the turn-in table. Leftover meat may be given to the Contest Organizer at the discretion of the SBN Event Representative.