

Dallas Kosher BBQ Championship Rules

The Third Annual Dallas Kosher BBQ Championship will be a KCBS sanctioned competition event and will adhere to the following rules:

1. The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and 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 KCBS sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team 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 product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants must adhere to all electrical, fire and other codes. A minimum of one (1) fire extinguisher of type 2A:10B:C rated, shall be near all cooking devices within the team's assigned space.
5. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. It is imperative that clean-up be thorough. Each team will be responsible for cleaning completely, their grills, smokers, and all grates and components of each thoroughly, as well as all tools and utensils provided by the event following the end of meat turn ins. Teams need to clean their tent area and pack all materials back in the team boxes assigned to them. The teams will return to the committee all team boxes, grills, smokers, utensils and any and all other equipment supplied to them by the contest organizer to the designated location. All equipment must be cool to the touch and cleaned by 3 PM (last meat turn in occurs at 1:30 PM). Failure to clean all items and have them ready for pick up by event volunteers by 3 PM may disqualify the team from future participation at KCBS sanctioned events, and may delay presentation of awards for the competition.
6. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, 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, except at the election of the contest organizer. Fires shall not be built on the ground.
7. All competition meats shall be inspected by the **Mashgiach (Kosher supervisor) and he will serve as the APPROVED Meat Inspector** during the times established by the contest organizer. **The Mashgiach has the final word as to what is**

considered Kosher. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. **All kosher ingredients will either be provided by the organizer or can be brought in sealed in the original package with an approved Kosher symbol (a list of approved symbols can be provided by the organizer) and then must be approved by the event Kosher supervisor.**

8. Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Kosher Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat are not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

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 six judges.

10. The Four KCBS Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

BEEF RIBS: Ribs shall include the bone. Country style ribs are prohibited.

TURKEY: Turkey is defined as a large mainly domesticated game bird native to North America. It may be prepared for a contest whole, halved or any combination as the cook chooses, It may be presented with or without the skin. It may also be presented with any combination of dark and white meat or all of one or the other.

BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

11. Judging typically starts at Noon on Sunday.

The four (4) KCBS Kosher categories will be judged in the following order:

CHICKEN NOON

BEEF RIBS 12:30 pm

TURKEY 1:00 pm

BEEF BRISKET 1:30 pm

Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cooks packet well in advance of the contest and 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 (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria. Garnish is prohibited. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance. **ONE PIECE of aluminum foil will be provided to place inside the turn in box to cover only the bottom of the turn in box.**

12. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled 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 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
13. Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
14. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil other than what is provided by the organizer, 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 all Judges **and disqualified**.
15. Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, turkey and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. 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) **as a penalty**.
16. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat, nor within the confines of the cooking area; any use of tobacco products is permitted only within the designated area set by organizers and to be shown prior to teams setting up their cook areas for competition.
 - 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 of water). Each contestant will be provided a container for washing, rinsing and sanitizing of utensils.
 - e. First aid is not required to be provided by the contest, except at the election of 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 meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° 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.

17) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & 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. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the KCBS Cook's Rules above, save and except #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 by KCBS

Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then **penalized or** disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

JUDGING PROCEDURES

KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re-numbered by the KCBS Contest Rep or authorized personnel before being presented to the judges.

- 1) Judges may not fraternize with teams on turn-in day until conclusion of judging.
- 2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge the contest. To prevent a team's food from landing on the same judging table twice in any type of KCBS sanctioned contest, the use of only three tables of judges should only occur when all other options have been exhausted. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.
- 3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- 4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- 5) A score of one (1) is a **penalty or** disqualification and requires approval by a Contest Rep. Grounds for **penalty/disqualification**: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.
- 6) The weighting factors for the point system are:
 - a. Appearance – .5600
 - b. Taste – 2.2972
 - c. Tenderness – 1.1428
- 7) 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. 7a) In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all KCBS purposes.

- 8) Total points per entry will determine the champion within each meat category.
- 9) Cumulative points for only the four (4) categories will determine the Grand Champion and Reserve Grand Champion.

Trophies will be awarded to the first, second, and third place winners in the following Categories

- Best Chicken
- Best Beef Ribs
- Best Turkey
- Best Brisket

A trophy will also be awarded to the overall Grand Champion and Reserve Grand Champion. Possible other prizes will be awarded in addition to trophies based on sponsorships and/or at the discretion of the committee.

General Rules:

Booth sites will measure approximately 11 feet x 15 feet on asphalt and will be numbered. Your booth must fit within these parameters. Additional space may be available upon request in advance but is not guaranteed. Please be considerate to your neighbors in adjoining booths.

Tents and chairs will NOT be provided. Each team is responsible for providing their own tent and weights to secure it to the ground. Drilling into the asphalt is NOT permitted. Standard tents measuring approximately 10' x 10' are acceptable.

Vehicles will not be allowed within the contest /festival area from 8:00 am Sunday until after the awards ceremony at approximately 4:00 p.m.

- Each team is responsible jointly for its cooks, team members and guests.
- Show up on time for all required events (see Event Schedule).
- Be respectful of all other competitors and their booth, equipment, etc.
- All ingredients brought by teams for use **MUST** be certified Kosher and **MUST** be checked by Mashgiach before use.
- The Dallas Kosher Mashgiach has the final word on what is considered kosher.
- The KCBS Contest Representatives have the final word on all judging matters.
- Do not fraternize with the judges until after all judging has taken place.
- Pets are not allowed on the premises. Service animals are permitted.
- Water will be available in a central, outside location. Please bring sufficient water containers to transport water to your site. Hoses will not be permitted.
- Each team is responsible for removal of their trash. Trash receptacles will be available for each team. Dumpsters will also be available on the grounds. Teams will not leave behind litter, ashes, or grease.
- Bathroom facilities are available on site (port o potty).
- Teams may not sell any food, drink, or other items during the event.
- The Dallas Kosher BBQ Competition reserves the right to make additional rules and regulations as the situation warrants.