

# 2017 SCHEELS North Dakota BBQ Championship (NDBBQ)

## Event Rules and Regulations – REVISED 8/15/17

Each category will be paid out through third place and each category's payout will be as follows:

<u>Chicken</u>	<u>Pork Shoulder</u>	<u>Pork Rib</u>	<u>Brisket</u>
1st Place - \$400	1st Place - \$400	1st Place - \$400	1st Place - \$400
2nd Place - \$200	2nd Place - \$200	2nd Place - \$200	2nd Place - \$200
3rd Place - \$100	3rd Place - \$100	3rd Place - \$100	3rd Place - \$100

**RESERVE CHAMPION**  
**\$700**

**GRAND CHAMPION**  
**\$1,500**

**1. CONTESTANT** - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to North Dakota BBQ Championship (NDBBQ) rules. Each team will be comprised of a head cook and as many as five (5) assistants. 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 member of that cook team may enter the judging area at any time during the contest. All contestants must have at least one representative of their team present at the Cook Team Meeting **Friday, September 15 at 7:00PM** held prior to the contest. In the event this is not possible, the team shall contact either the Contest Organizer or one of the NDBBQ Reps at 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. EQUIPMENT** - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team. Each contestant competing shall supply ALL of his/her own meat, cooking ingredients, individual cooking devices (portable stoves, wood, or charcoal, etc., no gas allowed) utensils, preparation tables, etc. The only thing provided to the contestants is a cooking area. All contestants MUST adhere to all local electrical, fire, and other codes.

**3. MEAT INSPECTION** - All meats must be USDA or state inspected and passed. No pre-seasoning, injecting, marinating, or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the NDBBQ contest organizer. Meat inspection begins at check-in on the day of 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 covered at all times.

All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turned in.

**4. COOKING FUELS** - The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

**5. APPROVED COOKERS** - Any wood, charcoal, or wood pellet fired cookers, homemade or commercially manufactured, will be allowed to be used in the NDBBQ. Electric or manually operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manually operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

**6. CONTESTANT'S SITE** - Each team will be assigned a cook site (approximately 15 x 20 feet). All equipment including cooker, canopy, trailer, etc. must be contained within this space. If you have special space requests, include that information when you register your team or email [bbq@scheelshomeandhardware.com](mailto:bbq@scheelshomeandhardware.com). A centralized power station will be provided at no additional charge. You are responsible for supplying extension cords to reach it. There will also be access to a water station for no additional charge. If any other special accommodations are needed please email [bbq@scheelshomeandhardware.com](mailto:bbq@scheelshomeandhardware.com).

**7. BEHAVIOR** - Every team, including members and guests, is expected and required to exhibit proper and courteous behavior at all times. No alcoholic beverages are allowed. Teams are responsible for obeying all local laws. Failure to abide by these rules of behavior may result in expulsion from the contest.

**8. CLEANLINESS AND SANITATION** - All teams 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. Teams 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.

**9. MEAT CATEGORIES** - The following categories are allowed by the NDBBQ:

- a. Chicken: The team may cook chicken whole, halved, or individual pieces.
- 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. Must be cooked as a single piece of meat.
- d. Beef Brisket: May be whole brisket, flat, or point. Corned beef is not allowed.

e. People's Choice

**PEOPLE'S CHOICE:** A people's choice division will be done by each team as a means for the public to sample great competition BBQ. We would like each team to keep in mind the People's Choice is a big part of making an event a success in the eyes of the public. While a trophy will be awarded, this portion of the event is intended to be a fun, casual time for sponsors, judges and the general public to interact with team members.

Here's how it works:

- Each team will be provided with one pork shoulder roast (approximately 10-12lb) to cook as an entry in the contest.
- People's Choice sampling will begin at 2PM and served until all product is gone.
- ND BBQ will provide each team with up to one volunteer to assist with serving People's Choice. Peoples Choice pork will be served at each teams site by the team or by provided volunteer. This will help encourage community interaction with our great teams and help grow the sport of BBQ. Each team will be provided with a number and the public will be allowed to vote for their favorite entry by number. Your team may prepare the shoulder roast in any way desired (sauce, seasoning, etc.)
- The general public will be allowed to taste each teams pulled pork in 1 oz. servings. The People's Choice Award is based on taste.
- People's Choice trophy will be awarded at the awards ceremony.

**10. JUDGING** - NDBBQ allows for blind judging only. Entries will be submitted in an approved container (provided by the NDBBQ organizer), with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE, and TENDERNESS. Meat may be sauced or un-sauced. A minimum of 6 separate and identifiable portions must be submitted.

**11. SCORING** - Each entry will be scored by 6 judges in the areas of APPEARANCE, TASTE, and TENDERNESS. Judging will be done the same as the 2017 KCBS Rules. 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. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

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. A score of 1 is a disqualification and can only be approved by an official contest representative.

The weighting factors for the point system will be the same as KCBS: Appearance - .5600, Taste – 2.2972, Tenderness - 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 six 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 coin toss will be used.

**12. DISQUALIFICATION** - An entry can be disqualified by the NDBBQ representative only. An entry can be disqualified for any of the following reasons:

- a. There is 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: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- b. There is anything in the box besides the meat.
- c. There are not a minimum of 6 separate and identifiable pieces.
- d. There is evidence that the meat is uncooked.
- e. The entry is turned in after the officially designated time.
- f. Gloves are not used while handling food products.
- g. Not cooking pork as a single piece of meat.
- h. Not cooking the meat that was inspected.

**13. JUDGING PROCEDURE** – BBQ contest blind judging will be held in the team's check-in tent. The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box, and checks for rules violations such as marking, insufficient number of samples, etc. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for the remaining boxes to be judged at that table. After all the boxes have been scored, the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to a NDBBQ representative for entry.

**14. WINNERS** - The winners in each meat category will be determined by adding all the scores together. The team with the most points will be 1<sup>st</sup> place, and the team with the next highest total will be 2nd place, etc. PLAQUES WILL BE AWARDED TO THE FIRST THREE PLACES IN EACH CATEGORY & THE RESERVE CHAMPION. A TROPHY WILL BE AWARDED TO THE GRAND CHAMPION & A CUP TO THE PEOPLE'S CHOICE WINNER. The GRAND CHAMPION will be the team with the most total points, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either GRAND CHAMPION or RESERVE CHAMPION, a team must submit entries in all four categories. Ties in any meat category for grand or reserve champion are allowed. In the event of a tie in a meat category, the next lowest rank will be omitted

and the tied teams will be awarded the same rank. In the event of a tie for grand champion, the tied teams will be declared grand champions and there will be no reserve champion. In the event of a tie for reserve champion, the tied teams will be declared reserve champions. Any prize money for the tied rank and the next lowest rank will be combined and distributed evenly among the tied teams. For example, a two-way tie for 1st place in ribs with a \$400 prize for 1st place and \$200 prize for 2nd place would result in the two teams sharing 1st place and \$600; there would be no 2nd place award.

**15. COMPETITION TIMELINE** - Each meat category turn-in time will allow for a 10-minute window that is 5 minutes before and 5 minutes after the turn-in time.

**1. Setup/Arrival – Friday, September 15 at 5:00PM**

**2. Orientation Meeting – Friday, September 15 at 7:00PM**

\* One member from your team must be present.

\* Please bring any unpaid fees to the meeting.

\* Meeting will take place inside Scheels Home & Hardware.

**TURN IN TIMES – Saturday, September 16**

**CHICKEN: Starting @ 11:30am**

**PORK RIBS: Starting @ 12:15pm**

**PORK BUTT: Starting @ 1:00pm**

**BRISKET: Starting at @ 1:45pm**

**Awards Ceremony at 3:30pm**

The contest organizer may revise these times. Meat turn-in times by the contest organizer cannot be changed.

THE NDBBQ BARBEQUE STEERING COMMITTEE RESERVES THE RIGHT TO MAKE ADDITIONAL REGULATIONS AS THE SITUATION WARRANTS. ALL DECISIONS OF THE BARBEQUE CHAIRMAN, COMMITTEE, AND JUDGES ARE FINAL.

For more information, contact: Brenna Naseer [bbq@scheelshomeandhardware.com](mailto:bbq@scheelshomeandhardware.com)

For Registration Information, visit: [www.ndbbq.com](http://www.ndbbq.com)

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