



2022 Dew Days Cookoff Rules

The Up North QueCast organizers designed the rules with KCBS rules in mind, so contestants may practice their skills for sanctioned cookoffs. KCBS like spreadsheets and algorithms will be used for scoring. Please observe these rules; be safe with food safety, fire safety and please turn in your ribs on time. Have fun!

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the 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. 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, 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 shall provide all needed equipment, supplies and electricity, except 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, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at other events. 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.
- 6) Meat is to be provided by the organizers. Once the competition meat has been handed out, it shall not leave the contest site. All competition meat shall start out raw. No pre-

seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. It is recommended to provide at least 3 racks of ribs (total), for turn in and for people's choice contests. You may cook more ribs if desired. Additional ribs will be available for an additional charge per rib.

7) Parboiling, Sous-vide, and/or deep-frying competition meat is 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 (1) ones in all criteria for that entry.

8) 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.

9) PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited. Additional categories are allowed but do not count towards Reserve Grand Champion or Grand Champion.

10) Judging time/turn in be announced at the cooks meeting, and these times will be emailed to the contestants before the event. 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.

11) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

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, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.

13) Entries will be submitted in an approved 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 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 all Judges and disqualified.

15) Each contestant must submit at least the number of portions of meat in an approved container. The required number of portions will be announced at the cook's meeting. 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.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required. Single use gloves are strongly encouraged.
- 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), or sanitizer wipes.
- 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.
- i. We also ask that you have a fire extinguisher at your cook site.

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.

Excessive use of alcoholic beverages or public intoxication with a disturbance.

Serving alcoholic beverages to the public. Use of illegal controlled substances.

Foul, abusive, or unacceptable language or any language causing a disturbance.

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.

Fighting and/or disorderly conduct.

Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

Use of gas or other auxiliary heat sources inside the cooking device. Violation of any of the rules above. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the Contest Rep or authorized personnel before being presented to the judges.

18) Judges may fraternize with teams on turn-in day until conclusion of judging but may not help cook in the contest. Judging will be done by a team at each judging table, who are at least 16 years of age.

19) 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. It will be encouraged to fill out a comment card, not required.

20) 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 exceptionally good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

21) 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.

22) The weighting factors for the point system are- Appearance -.5600, Taste - 2.2972, Tenderness - 1.1428. An example of a scoresheet:

Bent River 168.5716

Dude bods 161.1432
Butter and Spice 153.1426
Northern Lights 153.1423
No Generator Needed 148.5728
Phat Hogs 147.4287
Meat Rubber 146.2870
Sexy pig 146.2855
My smoking meat 136.5722
Smoking B&T 126.8574

23) 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 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. 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 all judging scorecards are counted, normal procedure will be followed for dropping the low score.

24) Total points per entry will determine the champion.

25) The prize money/awards will be announced as soon as possible based on the number of entries.

People's Choice Rib contest

1) Ribs will be served to the public by competitors and must be kept hot, over 140 degrees for the duration of the contest.

2) Rib tickets will be sold, and proceeds are to go to the Dew Days event to be used for prizes and/or the collective funding of the celebration.

3) Rib cards will be turned in at the **Up North QueCast** registration table.

4) Winner will take all and awards are to be communicated via social media and/or other media.

5) Team number cards will be provided and prominently displayed by the team at their tent for the public to easily see and record the number on the scoring sheet.

6) Once a team is out of ribs, the number card is to be removed immediately so we can sell rib cards to the end.

If you have any questions, please contact one of the following people:
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