



Rules & Regulations

Creed:

Rules are designed to be fair and equal to all cookers and in the spirit of a traditional barbecue contest. Integrity of the Chief Cook, Assistant, SFWVRS (State Fair of WV Rib Showdown) Contest Representative, all participants and organizers is essential.

Contest Details:

- ~ Competition Date – Tuesday, August 17, 2010
- ~ Check-In Time – 7:00 am to 9:00 am/Gate #2 (ALL Entrants must be checked in no later than 9:00 am)
- ~ Entry Deadline – August 2, 2010
- ~ Entry Fee (per team) - \$100
 - SFWVRS will provide: Two (2) Gate Admission Tickets, One (1) Preferred Parking Pass, One (1) Cooking Area (10 x 10), 3 full slabs of St. Louis style ribs provided by Kroger, charcoal provided by Sam's Club of Beckley (depending on your cooking style additional ribs and/or charcoal may be needed, so please plan your supplies accordingly)
- ~ Prizes
 - First Place - \$500/Presented by 'Hearth & Home by Ash's Chimney Sweep' – Holland Grill
 - Second Place - \$250
 - Third Place - \$150

ALL CONTESTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no separate Professional/Amateur Classifications.

Each team will consist of a designated Chief Cook and as many assistants as the Chief Cook deems necessary. Each team will provide cooking equipment used exclusively by that team within the team's assigned cooking space of a 10' x 10' area. The use of a single cooking device by more than one team is not permitted. Multiple cooking devices may be used by each team. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. A Chief Cook or assistants may NOT enter more than one team per contest.

Contestants must provide all needed equipment, cooking supplies/utensils, tables, chairs, etc.

Barbecue is defined by the SFWVRS as uncured meat, prepared on a wood or charcoal fire, basted or not as the cook sees fit. 'Par-boiling' or deep frying competition meat is not allowed. Pork Ribs are defined as baby back, St. Louis style or spare ribs. Any meat not meeting this qualification will be disqualified.

Once meat has been presented, it will not be allowed to leave the contest site.



The Health Department requires that the following meat holding conditions must be met:

- ~ ALL meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less.
- ~ To meet this requirement, each team must have coolers w/ ice. A supply of ice will be available for purchase during the Showdown for your convenience
- ~ After cooking, meat must be maintained at 140 degrees in a covered container (unless in the cooling process) until turned in for judging

Contestants must adhere to all electrical, fire and other codes whether they are City, County, State and/or Federal; to include Health codes.

Pits, cookers, props, trailers, or any other equipment may not exceed the boundaries of the team's assigned cooking space of 10' x 10'.

Fires must be of wood, pellets or charcoal. **No electric or gas grills are permitted.** No gas of any sort is permitted on the premises, for use as accelerant or for cooking. Accessories such as spits, augers, or forced draft are permitted, but gas, diesel or electric generators of any sort are strictly prohibited.

No open pits or holes are permitted. All grills/smokers must be raised so cooking surface is at least two and half (2 ½) feet above ground. Fires may not be built on the ground.

It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, ashes deposited in designated receptacles only, no coals/ashes are to be deposited in designated coal cans, 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 said team from future participation at SFWVRS sanctioned events.

Each team cooking area must maintain a 'three (3) bucket' clean, wash, rinse system at their booth and subscribe to all safe food handling practices. Rinse water must contain antibacterial agents as supplied by the SFWVRS and the three distinct buckets must be available for use throughout the competition.

First Aid will not be provided, except at the election of the contest organizer. Each team is required to provide, at a minimum, first aid for cuts, burns or bee stings.

To ensure the safety and well-being of all participants and spectators, contestants must supply an adult representative to remain on site throughout the duration of the contest. Team representatives are to be instructed on SFWVRS 'Rules & Regulations' and their enforcement.

There will be no refund of entry fees for any reason

Judging times will be posted and sufficient time given between rounds. There will be three flights, 3:00 pm/3:30 pm/4:00 pm. Each team will be assigned a flight time the morning of the contest. Advanced calling for an item is not required. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the assigned time – with NO exceptions.

SFWVRS sanctioning allows for 'blind judging' only. Entries will be submitted in two (2) approved SFWVRS numbered or lettered containers provided by the Contest Organizer.

Entries will be judged by a judging team (minimum of three (3) judges). Entries will be scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE.



Scoring will be as follows:

- 10 (Perfect)
- 09 (Excellent)
- 08 (Very Good)
- 07 (Good)
- 06 (Above Average)
- 05 (Average)
- 04 (Poor)
- 03 (Bad)
- 02 (Inedible)

All numbers between **2** and **10** may be used to score an entry. A score of **1** is a disqualification and requires approval by a SFWVRS Executive Committee Representative. The lowest score will be dropped and will be used only to break a 'tie'. If a 'tie' still exists then a random numerical search will be completed by computer to determine the winner.

Weighting factors for the point system are:

APPEARANCE = .5714
TASTE = 2.2858
TENDERNESS/TEXTURE = 1.1428

APPEARANCE: Each contestant MUST submit at least one (1) identifiable whole slab portion of ribs in a container provided by the Contest Organizer to be judged on APPEARANCE ONLY.

Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive or red tipped lettuce) and/or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a 1 on APPEARANCE. If meat is not presented as outlined above, the judges, not having meat to taste, will award a score of 1 for that entry, only.

TENDERNESS/TEXTURE & TASTE: Each contestant must submit the ribs from a single slab portion of ribs in a container provided by the Contest Organizer, to be judged on TENDERNESS/TEXTURE & TASTE. This slab must be cut at the booth, under the watch and approval of a certified RIB RUNNER who will validate the submission having come from a single slab and having been cut in their witness.

Marking of any kind on the meat and/or the container will not be tolerated. To include, but not limited to; painting, sculpting or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a **1** in APPEARANCE, a **1** in TASTE and a **1** in TENDERNESS/TEXTURE.

To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with, or without sauce, poured on meat as the contestant wishes. Sauce may not be pooled in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a **1** on APPEARANCE.

Entrants are required to submit only the meat that is presented to them by the Contest Organizer. Contestants are free to cook additional food items so long as the above rules are adhered to and team space is not compromised. Additional food items will not be judged.



The following miscellaneous cleanliness and safety rules will apply:

- ~ No use of ANY tobacco products while handling meat
- ~ Cleanliness of the Cook, Assistant Cooks and the Team's assigned cooking space is required
- ~ Shirt and shoes are to be worn at all times
- ~ A fire extinguisher must be accessible in all assigned cooking spaces and is to be provided by the Entrant

*The decisions and interpretations of the SFWVRS Rules & Regulations are at the discretion of the SFWVRS Executive Committee Members of the Contest.
Their decisions and interpretations are final.*

Disqualification:

Any use of alcoholic beverages by a team, its members and/or guests (under no circumstances are alcoholic beverages to be present, consumed or distributed to the general public by contestants and/or guests).

Use of controlled substances by a team, its members and/or guests

Foul, abusive or unacceptable language by a team, its members and/or guests

Excessive noise generated from speakers or public address systems

Use of any gas or other auxiliary non-wood fired heat sources inside the grill or in the booth

Lack of accessible working fire extinguisher or '3-bucket' wash system

Sanitizing of work area must be implemented with the use of a bleach/water rinse (one cap bleach/gallon of water)

Wearing of latex/rubber gloves or use of hand sanitizer is required before handling any food products to prevent cross contamination

Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils

Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by the SFWVRS Representative

ENTRY DEADLINE AUGUST 2, 2010



**NOTHING ELSE STACKS UP.
Hearth & Home by
Ash's Chimney Sweep**

