



BBQ on the Boulevard

Amateur Barbeque Cook-off Competition

Saturday, October 9, 2021

Registration form non-refundable entry fee(s) must be received no later than October 1, 2021.

Entry fee: \$25.00 for first category entered, \$15.00 for each additional category entered

Please select all the categories you plan to enter:

- Chicken**
- Pork Ribs**
- Steak (two Ribeyes)**
- Team Choice** (anything but chicken, ribs, or steak)
- Grand Champion** (must be entered in chicken, pork ribs, steak, and team choice to be eligible)

Team Name: _____

Phone _____ Email _____

Address: _____

If competing as a team, list each team member: Chief cook listed first.

1. Chief Cook _____
2. _____
3. _____
4. _____

By signing this document, the contestant(s) agree(s) that they have read and will abide by all rules and regulations set forth by the BBQ on the Boulevard Amateur Barbeque Cook-off Committee. If competing as a team, each team member must sign. **See additional sheet for complete rules and regulations.**

Signature: _____ Date: _____

Signature: _____ Date: _____

Signature: _____ Date: _____

Signature: _____ Date: _____

Return Registration Form and Payment to: Main Street Clinton • P. O. Box 156 • Clinton, MS 39060
Amount included: \$ _____ (\$25.00 for first category, \$15.00 each additional category)

BBQ on the Boulevard Amateur Barbeque Cook-off Competition

RULES & REGULATIONS

1. **CONTESTANT** – A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. The contest organizer may not cook in any category in this contest.
2. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the contest organizer, and his or her decisions are final.
3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the organizing committee.
4. **EQUIPMENT** – Each team will supply all of the equipment necessary (including tables and cooker) for the preparation and cooking of their entry. COOKER can ONLY be one of the following: charcoal, wood or propane fired device. (NO open/pit fires). The health and safety of contestants and attendees should be a primary consideration when selecting appropriate cooking fuels. A fire extinguisher shall be near all cooking devices.
5. **MEAT INSPECTION** – All meats must be USDA inspected and passed. All meat must be maintained at a maximum temperature of 40°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°F except for steaks. Steaks must be cooked to the level of medium described as pink and moist in the middle of the ribeye. Not red or running. Doneness will serve as a tie breaker, in the event of a tie. After cooking, all meat must be maintained at a minimum temperature of 140°F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the team's site until turned in for judging. **After** inspection the meat may be marinated, salted, seasoned or cooked by the team.
6. **CONTESTANT'S SITE** – Each team is required to keep all equipment including cooker, canopy, etc. contained within assigned 20' x 20' space.
7. **CHECK IN / SET UP** – Check in begins from 6:00 – 8:00 p.m. on Friday, October 8 or Saturday, October 9 from 5:00 – 8:00 a.m. Admission wrist bands will be given to registered team members only. All contestants must be set up and ready to cook by 8:00 a.m. on Saturday. Teams are allowed to begin cooking any time after check in/set up on Friday and until cooking end time. **No vehicles** will be allowed in the contestant area between 8:00 a.m. and 5:00 p.m.
8. **CLEANLINESS AND SANITATION*** – 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.
 - c. Shirt and shoes are required to be worn.

d. Sanitizing of the work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

e. Prior to cooking, meat must be maintained at 40°F or less.

f. After cooking, all meat must be held at 140°F or above OR cooked meat shall be cooled as follows: within two hours from 140°F to 70°F and within 4 hours from 70°F to 41°F or less.

g. Meat that is cooked, properly cooled, and later reheated for hot holding and serving should be reheated so that all parts of the food reach a temperature of at least 165°F for a minimum of 15 seconds.

*Please note that COVID-19 regulations related to food preparation and serving will be followed.

9. SAMPLING – Teams will need to prepare one dish that will be sampled by the public. This can be anything that the team decides to showcase. Teams must be prepared to serve a minimum of 350 samples. Sampling containers, forks and napkins will be provided to each team at check in. Teams should be ready to start public sampling at 2:00 p.m.

10. MEAT CATEGORIES – The following categories are included in competition:

- A. Chicken – may cook chicken whole, halved or pieces; enough for 6 judges
- B. Pork Ribs – enough for 6 judges
- C. Steak – may cut steak in half, enough for 4 judges
- D. Team Choice – enough for 6 judges

11. JUDGING – Judging will be done in four rounds beginning on Saturday, October 9 at 12:00 p.m. Each team must submit six samples each for Chicken, Pork Ribs, Team Choice, and four samples for steak, in the containers supplied by the event organizers. These containers will be given to each team at check in. There will be a total of six judges for each Chicken, Pork Ribs, and Team Choice container and four judges for the steak container. Judges' decisions are final.

Garnish is optional. If used, it is limited to whole leaves of fresh green lettuce or green kale. PROHIBITED GARNISHES are lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. Sauce is optional. If used, it should 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.

Each contestant must submit the required number of samples in the approved container. Steak – four (4) samples, Chicken – six (6) samples, Pork Ribs – six (6) samples, Team Choice – six (6) samples. Chicken 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.

The container shall not be marked in any way so as 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 will be disqualified.

12. SCORING – Each entry will be scored by the judges in the areas of APPEARANCE, TASTE / FLAVOR, TENDERNESS, and TEXTURE.

The scoring system will use the numbers 9 to 2, with only whole numbers used to score an entry. 9 – Excellent, 8 – Very Good, 7 – Above Average, 6 – Average, 5 – Below Average, 4 – Poor, 3 – Bad, 2 – Inedible.

13. DISQUALIFICATION – The container shall not be marked in any way so as 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 will be disqualified.

14. TURN IN TIMES – Turn in time for judging starts promptly at **12:00 p.m.** Order of turn in: (A) Steak 12:00 p.m. (B) Chicken 12:30 p.m., (C) Pork Ribs 1:00 p.m., and (D) Team Choice 1:30 p.m.

15. JUDGING PROCEDURE – The event organizer will bring all approved containers to the table. He/she will announce the number of containers to be judged, will open each container, and check for rule violations stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for APPEARANCE, TASTE / FLAVOR, TENDERNESS, and TEXTURE. The event organizer will make sure that all scores for the containers are recorded in the proper place. This procedure will be repeated for all containers. After each container has been scored, the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips.

16. WINNERS – There will be a 1st and 2nd place trophy in each of the four judged categories- Steak, Chicken, Pork Ribs, and Team Choice. Each 1st place winner in the judged categories will also receive \$200.00. There will be one (1) trophy winner in the People's Choice category, voted on by the public based on the samples given out by the teams. The People's Choice winner will also receive \$250.00. A Grand Champion will be named for the highest combined scores in the four judged categories- Steak, Chicken, Pork Ribs, and Team Choice. The Grand Champion will receive a trophy and \$500.00.

17. BREAK DOWN / CLEAN UP – Teams may not start breaking down and cleaning up their area until after the winners are announced.

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 and all equipment removed from the site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash may disqualify the team from future participation

18. NO ALCOHOLIC BEVERAGES OR TOBACCO PRODUCTS ALLOWED ON CONTEST SITE.

For questions or more information, contact the Main Street office at 601.924.5472 or email us at mainstreetclinton@clintonms.org.

RELEASE AND WAIVER OF LIABILITY

It is my wish to participate in the BBQ on the Boulevard Amateur Barbeque Competition being held Friday, October 8 - Saturday, October 9, 2019. I understand, appreciate and acknowledge that property damage and injuries are common to such events. I fully assume the risk of such property damage and injuries, and I participate in this voluntarily and with my full knowledge of the inherent risks.

I hereby waive and release any and all rights that either my heirs, successors and assigns or I may have against BBQ on the Boulevard Amateur Barbeque Competition, Main Street Clinton, its Board of Directors, their agents, and/or employees and volunteers, and the City of Clinton, arising from my participation in this event, including but not limited to property damage and injuries. I further agree to indemnify and hold harmless all of the foregoing from any claim which may be made by me or on behalf of me by third parties which might be made against me by others, arising from my participation in the foregoing event.

This waiver shall remain valid and may not be unilaterally rescinded by the participant. This form is to be signed by the participant, which is 18 years of age or older.

In addition to the release and waiver of liability, signing this form acknowledges that you have read and fully understand the **BBQ on the Boulevard Amateur Barbeque Competition Rules**. Also by signing, I give permission for my image to be used in advertising this event and to announce the winners of this competition in the local newspaper and radio.

Signature: _____ Date: _____

(Chief Cook on behalf of entire team)