

2019 Rules and Regulations

1) The decision and interpretations of the Rolesville Chamber of Commerce (hereinafter referred to as "RCOC") Rules and Regulations are at the discretion of the RCOC 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 in the category they are attending.

3) Each team will be assigned to a designated cooking space, 10' deep x 20' wide. 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. Parking will be close but off site. 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) Teams are permitted to display banners and/or signage at their designated cooking space as follows: team or sponsor banners, and business cards at the cooking space. Teams and/or team sponsors will be permitted to sell their sauces/rubs (at a nominal fee).

5) 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.**

6) **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 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 teams from future participation at RCOC sanctioned events. **Contestants should have kitty litter or some type of absorbent material to clean up any grease or oil spills on the ground or pavement.**

7) Fires shall be of wood, wood pellets or charcoal, or gas or electric heat sources for cooking or holding. NO OPEN PITS OR HOLES ARE PERMITTED. Fires shall not be built on the ground.



Rolesville Annual BBQ & Bands Fest 2019

2019 Official Rules and Regulations Judging Procedures

The following rules, regulations and judging procedures will be used at all Rolesville Chamber of Commerce Sanctioned Contests effective July 1, 2012.

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These Rules are designed to be fair and equal to all cookers. Integrity of the Contestants, Judges, RCOC Contest Representatives, and Organizers is essential.

8) All competition meats shall be provided by the contest organizer, and contestants are required to enter only that meat.

9) Parboiling and/or deep frying competition meat is not allowed.

10) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes or meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all five (5) judges.

The Three RCOC Meat Categories:

CHICKEN: Chicken quarters

PORK RIBS: Ribs shall include the bone

PORK: Pork is defined as whole pig weighing a minimum of 100 pounds. Pork shall be cooked whole and shall not be separated during the cooking process. At no time shall the meat once separated be returned to a cooker.

11) Judging will start at 9:00 in the following order:

Whole Hog	9:00 AM
Ribs	10:00 AM
Chicken	11:00 AM

Times may vary at any contest. Turn-in times will 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 receive a one (1) in all criteria.

Cooking Guidelines for Chicken and Pork Ribs Categories

12) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.

13) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddle 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" cubed. Sauce violations shall receive a score of one (1) on appearance.

14) Entries will be submitted in an approved RCOC numbered container, provided by the contest

organizer. The number must be on top of the container at turn-in.

15) 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.

16) Each contestant must submit at least five (5) portions of meat in an approved container. Chicken and pork may be submitted chipped, pulled, sliced or diced as the cook sees fit, as long as there is enough for five (5) 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).

17) The following cleanliness and safety rules will apply:

- No use of any tobacco products while handling meat.
- Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- Shirt and shoes are required to be worn.
- Sanitizing of 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.
- First aid will be provided by the contest organizer (Rolesville Fire Department).
- Prior to cooking, meat must be maintained at 40°F or less.

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

Cooking Guidelines for NCPC Whole Hog Category

- Festival to supply one whole hog. Meat may not be precooked in any way prior to start of contest.
- Each team shall supply its own needed materials.
- Each team must have a Chief Cook who is older than 15 years old and 1-3 assistants.
- Each team must comply with local Health Department regulations:
 - Meat must be kept at 40 degrees before cooking.
 - Meat must be maintained at 140 degrees and covered after cooking.
 - Teams must wear aprons and hats.
 - Cooking area must be kept clean.

5. Judging to be on-site. Criteria of hog to be judged includes: Appearance, Brownness, Skin, Moisture, Meat and Sauce Taste, Completeness. Judges will also score site on: Theme, Creativity, and Appearance.

6. Team to provide Judges with 5 knives, 5 sauce bowls or cups, 5 drinks, 5 towels, and 5 meat thermometers.

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 general 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 allowed during quiet time (11:00 p.m. to 9:00 a.m.) or between 2:00 p.m. to 8:00 p.m. unless otherwise determined by the event.
- Fighting and/or disorderly conduct.
- Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- Violation of any of the RCOC 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 RCOC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the RCOC 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 RCOC events for a period of time not to exceed five (5) years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the Team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

JUDGING PROCEDURES – Chicken and Pork Ribs Categories

RCOC allows for blind judging only. Entries will be submitted in an approved RCOC numbered container provided by the contest organizer. The container may be re-numbered

by the RCOC 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 five (5) persons, who are at least 18 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area during 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 mat. 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 disqualification and requires approval by a Contest Rep. Grounds for disqualification: 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 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.

7) Total points per entry will determine the champion within each meat category.

JUDGING PROCEDURES – Whole Hog Category

RCOC follows the North Carolina Pork Council Judging Procedures as outlined in the NCPC Q TIPS Barbecue Cook-Off Guide. A copy of this is available at the RCOC Office upon request.

