

# BEAT THE HEAT BBQ CHALLENGE RULES

These rules are designed to mirror the IBCA rules and regulations covering BBQ Cook offs. This is a non-sanctioned event. The intent for this cook off is to raise money for the Austin Police Explorer Program. It is a family friendly event to promote good sportsmanship. **Teams can set up as early as May 16, 2014 after 12: noon.**

1. **COOKED ON SITE** — All meats will be cooked on-site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Meat will be inspected upon registration to ensure that no pre seasoning or marinating has taken place prior to the event.
2. **SANITATION** — Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. If the competition teams are to provide/sell meat to the general public they will need to notify the event coordinators and apply for a temporary food permit. Inspectors from the health department may periodically inspect all food preparation during the event.
3. **ENTRIES PER PIT** - Only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).
4. **BBQ PITS** — the Promoter will be responsible to address the type or types of pits allowed at the cook-off.

**PIT** – Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).

**BYC**-(Backyard Cooker) — any cooking devise by design or nature that is inherently portable and by design is intended for recreational cooking.

5. **OPEN FIRES** — Open fire pits are not allowed for this event due to City of Austin ordinances.

## 6. CATEGORIES.

The following are the categories for this event:

- **Beef Brisket** - seven (7) full slices approximately 1/4" to 3/8" thick
- **Pork Spare Ribs** - seven (7) individual cut ribs (bone-in)
- **Open** — Any type of meat can be used to include wild game. Competitors will have to identify the type of meat used and must be prepared on the BBQ Pit.
- **Chicken** — one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip, thigh, and drumstick. (NO Cornish Game Hens)
- **Grilled Cheese** –. One Sandwich will be submitted and cut into quarters. This is a new category. The grilled cheese will consist of any type of bread. Fillings WILL be no less than 50% cheese. Meats, vegetables, and other ingredients may be used, however they cannot be the focus of the sandwich but used to enhance the flavor. The sandwich does not have to be prepared on the actual BBQ grill but must be prepared on an approved traditional cooking surface.

**7. TURN-IN TIME/DATE:** MAY 17, 2014

12:00 P.M. – GRILLED CHEESE

1:00 P.M. – CHICKEN

2:00 P.M. – PORK SPARE RIBS

3:00 P.M. – OPEN CATEGORY

4:00 P.M. – BEEF BRISKET

5:30 P.M. - AWARDS

**\*\*THERE WILL BE AN OFFICIAL CLOCK KEPT AT THE TURN IN TABLE ALONG WITH A COUNT DOWN TIMER.**

**8. TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of the rules, will be disqualified at the discretion of the “Head Judge”. Disqualified tray numbers will be called out immediately following the category announcements.

**9. JUDGING QUANTITY** — Judges will assign a score from 1 to 10 for each tray sampled. A maximum of twenty (20) trays or containers should be assigned to each judging table. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

10. Each team must have proper sanitation stations, and an approved fire extinguisher readily available.

**11. MOST IMPORTANT RULE OF ALL – HAVE FUN!!!**

The address for this event is 2101 Jesse E. Segovia St. Austin Texas. (corner of Chicon and Jesse E. Segovia)

Not only is this a BBQ Cook off, it is a family fun day and concert we will have Bounce houses, U.S. Army rock wall, Face Painting, Dunking Booths, Silent Auction tent along with a sports memorabilia silent auction tent, Vendors.

**There will be live music from Noon to 9 p.m. the musical line up is:**

12pm-1pm: The Merles

1:30pm-2:30pm: Dom Martinez

3pm-4pm: Brent Allen

4:30pm-5:30pm: Steve Hamende

6pm-7pm: Shannon Lee Nelson

7:30pm-9pm: Walt Wilkins and the Mysticeros

**\*\*General Admission to the event (Does not apply to the BBQ teams) Will also include All you can eat BBQ from the Buzzards Roost BBQ team.**

**EVENT IS SPONSORED BY KOKE FM, OUTLAW BOOTS AND MANY OTHERS.**