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## THE DEER RIVER BAR-B-QUE & BREW FEST COMMITTEE

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# BBQ RULES & REGULATIONS

THE PARK BEHIND THE WHITE OAK INN AND SUITES  
DEER RIVER, MN 56636

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no Professional/Amateur Classifications.
2. Each team will consist of a chief cook and as many assistants to the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the teams assigned cooking space. A chief cook or assistants may NOT enter more than one team per contest or multiple contests on the same date with the same team name.
3. No cooking of any kind may begin until meat has been inspected by the OFFICIAL MEAT INSPECTOR. Barbecue is defined by the KCBS as uncured meat /fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting this qualification will be disqualified. Pork is defined as BOSTON BUTT, PICNIC, and/or WHOLE SHOULDER weighing approximately five (5) pounds or more. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). Country style ribs will not be allowed.
  - a. Parboiling and /or deep-frying is not allowed.
4. Once meat has been inspected, it must not leave the contest site.
5. All competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
  - a. After cooking met must be held at 140 degrees or above.
  - b. Cooked potentially hazardous food shall be cooled: 1) within 2 hours from 140 degrees F to 70 degrees F and 2) Within 4 hours from 70 degrees F to 41 degrees F or less potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.
6. Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
7. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the teams cooking space.
8. Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as a

fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.

9. No open pits or holes are permitted. Fires may not be built on the ground.
10. 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 pits 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 said team from future participation at KCBS events.
11. CAUSES FOR DISQUALIFICATION:
  - a. Excessive use of alcoholic beverages by a team, its members and /or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests)
  - b. Use of a controlled substance from a team, its members and/or guests.
  - c. Foul, abusive, or unacceptable language by a team, its team members and/or guests.
  - d. Excessive noise generated from speakers or public address systems.
  - e. Use of gas or other auxiliary heat sources inside the pit. In addition to disqualification, the team and its members will be banned from competing in KCBS event for two years.

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 Event Coordinator.

12. A quiet time will be a time stated by the contest organizer but not later than 11:00 p.m. on contest nights and will last until 7:00 a.m. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Each contest organizer must provide personnel to see that quiet time is enforced.
13. First aid will not be provided, except at the election of the contest organizer.
14. There will be no refund of entry fees for any reason, except at the election of contest organizer.
15. Showmanship and cooking are separate entities and will be judged as such. Specific information will be provided by a contest organizer if there is not a Showmanship award.
16. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if beef brisket is scheduled for 1:00pm, plan to submit it then. 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 posted time with no exceptions.
17. Each contestant MUST submit at least six (6) separate identifiable (visible) portions of meat in a container. If the meat is not presented in such manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPERANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly entered their entry.
18. KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provide by the contest organizer, and then may be renumbered by judging officials. The

number must be on top of the container to turn in. A judging team of six (6) judges that are at least sixteen years of age will judge entries. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. The scoring system is from 9 (EXCELLENT) to 2 (BAD). All numbers between two and nine may be used to score an entry. A score of 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Rep.

- a. The weighting factors for this point system are as follows:
  - i. APPEARANCE: 0.5714
  - ii. TASTE: 2.2858
  - iii. TENDERNESS/TEXTURE: 1.1428
19. Garnish is optional. If used, garnish is limited to chopped, sliced or whole leaves of fresh green lettuce (no kale, endive, red tipped lettuce and no core) and/or common cured parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
20. Marking or sculpting of any kind of the meat or container will not be tolerated. 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 one (1) in APPEARANCE, a one (1) in TASTE, and a one (1) in TENDERNESS / TEXTURE.
21. 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 as the contestant wishes. Sauce may not be pooled or puddled in the container. Chunky sauce will be allowed.