

SVFC BBQ Smokeout Competition Rules **July 28–29, 2023**

I. General Rules

- 1) All decisions and interpretations of the SVFC BBQ Smokeout Rules and Regulations are at the discretion of the SVFC Contest Officials. Their decisions and interpretations are final to the extent consistent with the rules. Where these rules refer to “SVFC”, it means the Saxonburg Volunteer Fire Company, its officers, competition judges, and event organizers.
- 2) Although the 2023 event is not sanctioned by an official BBQ competition body, the rules and judging will follow official KCBS competition practices unless otherwise modified by SVFC.
- 3) The competition will be held at SVFC’s First Responders’ Park (a.k.a. Saxonburg Carnival Grounds). One-Way Traffic Notice: Access to the Pit Area is at 155 Pittsburgh Street, Saxonburg, PA. Vehicle exit is onto Horne Avenue. Friday parking is available on the grounds. Saturday parking is in the SVFC Horne Avenue Lot.
- 4) Setup for cooking teams will be available Friday, June 28 from 8 a.m. to 6 p.m. A mandatory Cooks Meeting for all registered teams will be held at 6 p.m., followed by meat inspection. The judging and main event on Saturday, July 29 are co-located with the “Rumble at SVFC”, a car show expecting to draw 5,000+ attendees, so appearance and safety in the pit area will be paramount.

II. Cooking Teams and Pit Area

- 1) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. While friendly interaction between competitors is encouraged, individuals may only cook for one single team at the event.
- 2) Chief cooks/assistants as designated by the team, must attend the Cooks Meeting hosted by SVFC on Friday, July 28, at 6 p.m. at the SVFC Ballroom.
- 3) Teams may not sell food from the Pit Area. If a team wishes to sell BBQ, they must secure a separate vendor space from “The Rumble at SVFC” promoter and follow Commonwealth of PA regulations for public food sales.
- 3) Each team will be assigned a 20’x 20’ cooking space. Pits, cookers, props, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking devices. Arrangements for trailers, motor homes, or vehicle storage on-property may be made in advance with SVFC.
- 4) Contestants shall provide all needed equipment, supplies, and electricity, except as arranged for in advance with SVFC. Contestants must adhere to all electrical, fire, and other codes. A fire extinguisher shall be near all cooking devices. SVFC will provide shared access to potable “city” water.

5) 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 team from future participation at SVFC sanctioned events.

III. Permissible Cooking Methods

1) Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the discretion of the contest organizer. Fires shall not be built on the ground, except with the permission of SVFC.

IV. Competition Meats

1) Competition meats will be supplied by the cooking team, with the exception of the Fan-Favorite (which will utilize pork shoulder) category, which will be supplied to participating teams by SVFC.

2) All competition meats must be inspected by an official meat inspector designated by SVFC. Inspection will occur Friday evening, July 28, after the cooks meeting. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the official meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label, EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

3) Barbeque for the purposes of the SVFC Rules is cooking the four SVFC Meat Categories defined below on a device defined in Section III above. Parboiling, Sous Vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

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

5) The Four SVFC Meat Categories for SVFC BBQ SmokeOut 2023 are:

- CHICKEN: Chicken may also include Cornish Game Hen and Kosher Chicken.
- PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
- BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.
- PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.

6) FAN-FAVORITE judging will be scored by attendees who purchase sample boxes via SVFC. Pork shoulder and sample cups will be provided to cooking teams for this category.

7) SIDES will be scored by official judges and may include any “standard” accompaniment to BBQ such as smoked beans, cornbread, mac and cheese, etc. Sides must be cooked using the methods described above.

V. Judging

1) Judging will be conducted by random 6-person panels, following the KCBS method for official competitions except where modified by SVFC. Each panel will have an assigned Table Captain, who will handle the competition boxes from turn in to the panel. SVFC will designate a Contest Official who will assure that judging rules are followed at all times. All persons participating in the judging process will have been trained on the specific contest rules and procedures.

2) Each entry will be scored on Appearance, Taste, and Tenderness. Scores from each judge will be represented in whole numbers 1, 2, and 5, 6, 7, 8, 9. A zero score will be given for missed or late entries. A (1) score is a penalty for rule violations, such as not providing the correct number of samples. A score of (2) indicates the entry was not edible. Edible scores are as follows: (5) is poor, (6) is fair, (7) is good, (8) is very good, and (9) is excellent.

3) The lowest judge score will be dropped for each entry and the remaining 5 scores will be combined and weighted to provide an overall score for each team. Teams will receive their scores/comments after the results are announced.

4) Fan-favorite judging (SAUCES, PORK) will be conducted between 11:30 a.m. and 3:30 p.m. by attendees via boxes that can be purchased at the SVFC lunch stand. Each box will contain random samples and a scorecard. Scores will be tabulated/averaged once voting closes. PORK boxes will contain 2oz containers of sauced meat. SAUCE tasting rules will be announced at the cooks meeting. These categories are optional, but are teams are strongly encouraged to participate.

VI. Official Turn-In Times

1) Judging will begin on Saturday, July 29, 2023. Official Turn-in Times are as follows:

SAUCES FAN-FAV 11 a.m. to 11:10 a.m. — 100 1-oz Fan Favorite Cups
PORK FAN-FAV 11:30 a.m. to 11:40 a.m. — 100 2-oz Fan-Favorite Cups
PORK 12:30 a.m. to 12:40 — Competition Box
CHICKEN 1:15 p.m. to 1:25 p.m. — Competition Box
PORK RIBS 2:00 p.m. to 2:10 p.m. — Competition Box
BEEF BRISKET 2:45 p.m. to 2:55 p.m. — Competition Box
SIDES 3:15 to 3:25 p.m. — Competition Box

2) Any modification of turn in times or the order the categories will judged must be approved by SVFC. The modified time or change in category order must be published in the cooks' packet well in advance of the contest and 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 is the “window” listed above with no tolerance.

3) If team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives a zero (0) score in all

categories. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

VII. Competition Boxes

1) SVFC will provide coded/numbered “clamshell” boxes for turn-in. A replacement box may be issued in the event of a mishap in the pit area, at the discretion of SVFC.

2) The container shall not be marked in any way to make the container unique or identifiable, other than the category and id# stickers provided by SVFC.

3) Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly green kale, curly parsley, flat leaf parsley and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

4) Sauce is optional. If used, it shall 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. Sauce violations shall receive a penalty score of one (1) on Appearance.

5) Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge’s sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box. Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.

6) Each contestant must submit at least six (6) portions of meat in an approved container. 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.

VIII. Safety and Cleanliness

1) 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 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. SVFC will have first-aid available for cooking teams.
- f. Prior to cooking, meat must be maintained at 40° F or less.
- g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less
- h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

IX. Cancellation

- 1) There will be no refund of entry fees for any reason, except at the discretion of SVFC.

X. Disqualification and Eviction

- 1) A cook team is responsible jointly and severally for its head cook, its team members and its guests. The following actions are not permitted and may result in team disqualification and/or eviction:

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. 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 be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the SVFC Cook's Rules above.

- 2) Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by SVFC Representatives, Organizers and/or Security. In addition, for any violation of the above rules SVFC may impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in future SVFC events.

X. Awards

- 1) SVFC will announce the top 3 winners in each category: PORK, RIBS, CHICKEN, and BRISKET.

- 2) Official Judging Scores for PORK, RIBS, CHICKEN, and BRISKET will be combined to determine an overall GRAND CHAMPION, RESERVE GRAND CHAMPION, and THIRD-PLACE OVERALL.
- 3) Attendee Scores will determine winners for FAN-FAVORITE in sauces and pork shoulder.
- 4) The top 3 SIDES will be announced, according to scores by the official judges
- 5) Awards will be announced at 4:30 p.m. on Saturday, July 28, 2023 and published via social media and the event website.
- 6) Actual prizes for each category are based, in part, on event registration and sponsorships and will be announced after the registration deadline closes.

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