



JBLM BBQ Competition – July 13th, 2024

Presented by Jack's BBQ Lakewood
12115 Pacific HWY SW. Lakewood, WA 98499
(253) 625-7580 | jacksbbq.com/lakewood

EVENT RULES AND REGULATIONS

Cooking Team	<ul style="list-style-type: none">• Each team must have a designated head cook who may not participate competitively with other teams nor enter more than one team in the same event. Members of each team are responsible for making themselves familiar with the specific rules for this event, such that they arrive at the event prepared to comply with the requirements.• The head cook is responsible for the team's adherence to the events rules and the rules of conduct and the timely submission of the teams entries.• It is strongly recommended that at least one team member have a current food handlers permit.• Shirts pants shorts kilt etcetera and shoes are required to be worn by all team members.
Cooking Area	<ul style="list-style-type: none">• Teams will be assigned a cooking space. All equipment must fit within the assigned space.• Whenever possible teams should arrange their cook sites in such a way that teams their visitors, and the public are prevented from making contact with hot cook pits.• Teams must provide their own cooking equipment and supplies.• Each team must maintain a clean cooking area.• Each team's cook site must have an approved fire extinguisher with the either a receipt purchase or a service tag showing certification less than 12 months old. The needle on the fire extinguishers gauge must be within the green line.• Each team must have a hand wash station with free-flowing warm water soap and catch basin and paper towels located at the station.• Each team must have a sanitizing bleach bucket with one towel one teaspoon bleach to 1 gallon of water. Teams are strongly encouraged to use the test strip for ensuring the proper strength of cleaning solution.• The use of disposable gloves hair restraints and any other similar protective items is strongly recommended to help maintain good hygiene and germ-free work area. Health departments require these sanitation members when handling food ready to eat i.e. when vending at a public event public sampling etc.• Pets are at no time allowed in the cooking or food preparation area• All materials and garbage must be disposed of by the team each team's entire assigned area must be cleaned at the end of the apparent.

Cooker	<ul style="list-style-type: none"> • Each team will provide a pit or pits to be used exclusively by that team within the teams assigned cooking space no cooking of food entries from two or more teams are allowed in the same pits at the same time. • The heat source for cooking the competitive foods must be from charcoal, wood, and/or wood pellet. Gas or electric is allowed for the heating of water or sauces. • No gas grills are permitted for this event. • Electric accessories such as spits, augers, or forced-draft are permitted. • The teams are reminded that they should utilize A protective barrier under their pits to keep grease ash etcetera off the ground at the venue.
Disqualifications	<ul style="list-style-type: none"> • Violations of the rules of conduct my teams or their visitors can result in immediate disqualification from the event by the head judge of the event. • The use of gas or other auxiliary heat sources inside the pit is not allowed.

Competition Food Rules

Inspection	<ul style="list-style-type: none"> • All competition foods must be presented for inspection during a site visit at the beginning of the event before food preparation work can commence. All on site team containers will be inspected. • At their discretion, the head judge or designee can return to your cook site at any time during a contest. • The head judge shall make the final decision as to whether any competitive food product is to be allowed. <table border="1" data-bbox="417 1150 1520 1587"> <tr> <td data-bbox="417 1150 748 1268">Competition meats</td> <td data-bbox="755 1150 1520 1268">may not be precooked prior to the food inspection unless the event coordinator has stipulated otherwise meats may be pre trimmed.</td> </tr> <tr> <td data-bbox="417 1276 748 1346">Cooler Temperature</td> <td data-bbox="755 1276 1520 1346">Ensure all coolers contain enough ice to maintain safe food temperatures</td> </tr> <tr> <td data-bbox="417 1354 748 1383">Fire Extinguisher</td> <td data-bbox="755 1354 1520 1383">required at each cook site</td> </tr> <tr> <td data-bbox="417 1392 748 1461">Digital meat thermometer</td> <td data-bbox="755 1392 1520 1461">to ensure that the meats are held at the proper chilled or cooked temperatures</td> </tr> <tr> <td data-bbox="417 1470 748 1499">dishwasher station</td> <td data-bbox="755 1470 1520 1499">3 basins dish soap bottle of bleach</td> </tr> <tr> <td data-bbox="417 1507 748 1537">hand wash station</td> <td data-bbox="755 1507 1520 1537">hot water free flowing spigot catch bucket under</td> </tr> <tr> <td data-bbox="417 1545 748 1575">bleach bucket</td> <td data-bbox="755 1545 1520 1575">bucket with sanitizing solution cloth cleaning rag</td> </tr> </table> <ul style="list-style-type: none"> • Teams with incomplete or unsatisfactory inspections will not be issued turn in boxes at cooks meeting until requirements have been met 	Competition meats	may not be precooked prior to the food inspection unless the event coordinator has stipulated otherwise meats may be pre trimmed.	Cooler Temperature	Ensure all coolers contain enough ice to maintain safe food temperatures	Fire Extinguisher	required at each cook site	Digital meat thermometer	to ensure that the meats are held at the proper chilled or cooked temperatures	dishwasher station	3 basins dish soap bottle of bleach	hand wash station	hot water free flowing spigot catch bucket under	bleach bucket	bucket with sanitizing solution cloth cleaning rag
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Food Preparation	<ul style="list-style-type: none"> • Following inspection all storage preparation seasoning cooking finishing and boxing of competition foods shall be done within a team's cooking site. All equipment related to the preparation and cooking of the competition foods shall be contained within the boundaries of the teams assigned cooking site as defined for that event by the coordinator. Other than pre trimming of competition meats, food preparation away from the space is not allowed. 														

	<p>Brining of chicken or the item applicable to the PNW inspired category is allowed.</p> <ul style="list-style-type: none"> All needs must be held at safe temperatures. Before cooking meat must be on ice or refrigerated so that the meat maintains the temperature of 40°F or less. After cooking meat must be maintained at a minimum temperature of 140°F.
Meats, Generally	<ul style="list-style-type: none"> All teams are to supply their own competition foods unless otherwise specified. Only the main meat categories will be used to determine the grand champion. This event will have 4 (four) categories as specified below.

Cook Meeting Agenda

Protein	Allowed	Presentation		
		Whole	Sliced	Chop/Pulled
Pork	<p>Whole shoulder, picnic, Boston Butt, pork collar.</p> <p>No pork top loin roasts, or pork tenderloin roasts are allowed</p>		X	X
chicken	Cut up whole, mixed assortment, or all the same pieces. May be brined prior to the event.	X	X	
Pork Ribs	spare ribs, side ribs, or baby back ribs, wine ribs; all portions must be bone in. No country style ribs.		x	
PNW Inspired	<p>protein or produce native to the Pacific Northwest. Item cooked is up to the head cooks discretion. May be brined prior to the event</p> <p>Ex: Salmon, trout, elk, etc.</p>	x	x	x

Entry Requirements

- The turn-in schedule and official clock time are announced at the cooks meeting and posted at the turn-in area.
- There is no public notification of approaching entry turn-in times period teams are responsible for turning in their entries on time.
- The designated turn-in table for entries opens 5 minutes prior to the announced turn-in time and closes 5 minutes after the posted turn-in time entries in line at the

table before closing will be accepted. Late or early-arriving entries will not be accepted. The official time will be strictly observed.

Turn-in Times

12 pm	1 pm	2 pm	3 pm
PNW Inspired	Chicken	Pork Ribs	Pork

Garnish

Generally	<ul style="list-style-type: none"> Garnish is optional. Garnish must not extend beyond the edges of the box.
Allowed in Container	<ul style="list-style-type: none"> Green leaf lettuce: green leaf, butter, romaine, iceberg lettuce, or common green kale. Flat leaf Italian parsley or common curly parsley
Not allowed in container	<ul style="list-style-type: none"> Red kale, ornamental kale, lacinato kale, cabbage, endive, red tipped lettuce, or any other leafy greens that aren't specified. Cilantro, dill weed, thyme, rosemary, sage, or any other herbs. Flowers, decorative leaves, sliced or carved vegetables or fruit, or other vegetative miscellany. Toothpicks, skewers, foil, brush bristles, for other foreign non food materials.

Entry Presentation

Required	<ul style="list-style-type: none"> Competitive food entries must be submitted in event supplied presentation containers. There must be a container for each judge (number to be determined) in separate, identifiable food portions must be submitted all portions must be visible when the box is opened for appearance scoring. In the case of pulled or chopped meat there needs to be a sufficient amount for each judge to take a sample. Teams may submit more than the minimum of 6 portions. Meat may be presented in more than one style. If meat is submitted in different styles, please submit six of each serving style you wish to submit.
not allowed	<ul style="list-style-type: none"> Containers of sauce or pooling (sauce flows from meat onto garnish or into bottom of box, or sits in pools on top of the meat), or sauce poured, squirted or squabbled onto meat to create a pattern. Sauce submitted must be attached to meat.

	<ul style="list-style-type: none"> • Marking or sculpting of food or distinguishing marks placed in or on the container by a contestant that could identify the cook team. • Entries that include live animals, pyrotechnics or flames, alcohol, or tippy items
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Entries not complying with these requirements for meat, garnish, or foreign objects, will result in the head judge directing all six judges to give a DQ score of one (1) for appearance.

Judging Methods

We will be using a double-blind judging system facilitated by code markings. The entries will be given ID numbers as they are entered into the computer at the turn-in table; the numbers do not correlate to the contestants' identities. Each entry is evaluated by a table of blank judges. The judges will consist of Jack Timmons a PNW BA certified judge, Jack's BBQ pitmaster Joe Whalen, and familiar faces from JBLM. Entries are not compared or ranked against each other.

Three Elements of Evaluation

Appearance	Evaluating eye appeal components of color, arrangement, slice or trim, moist appearance, etcetera, and adherence to our rules of entry meat presentation.
Tenderness/texture	Evaluating meats texture based on judges sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.
Taste	Evaluating overall flavor of entry, based on judges sample bites, to reflect pleasant taste, balance of meat/ smoke /seasoning, etcetera, or taste faults (salty, burned, creosote, etc.).

Each element of an entry is evaluated separately, independent of other element scores.

Scoring Range

BETTER	AVERAGE	WORSE
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10	9	8	7	6	5	4	3	2	1
Outstanding	Great	Good	Above AVG.	AVG, Ok	Below AVG.	Faulted	Slightly faulted	Awful, inedible	Technical DQ

Scoring System

Basics	<ul style="list-style-type: none"> • Each entry is evaluated at a table of judges who provide scores for all three elements of appearance texture and taste. A judges scores the total of his or hers points given for all three elements. • Scoring range for each element is 10 (highest) to 2 (lowest) points. • Score of 1 represents A disqualification, resulting from the direction by The head judge.
Calculating Entry Scores	<ul style="list-style-type: none"> • The entry scores the total of the five highest judges scores; the lowest score is discarded. • The scoring system weighs the elements: appearance equals 19%, texture and tenderness equals 30%, taste equals 51%. • The maximum possible score per judge is 40 points. The lowest judges score is thrown out.
Category Winners	<ul style="list-style-type: none"> • Places are determined by the order of the judging points. The entry with the highest total points will take first place for that category, second highest number of points will take second place, and so on.
Category Tie-Breakers	<p>If a tie occurs, this discarded lowest scores are added back and the winners are determined in this order:</p> <ol style="list-style-type: none"> 1. The highest total points (appearance + texture + taste) from all judges. 2. The highest total points of taste scores from all judges. 3. The highest total points of texture or tenderness scores from all judges. 4. The highest total points of appearance scores from all judges. 5. Decided by the computer using a random number generator.
Determining of Champions	<p>Grand champion, reserve grand champion, and other overall places are determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team scorer will be awarded grand champion the second highest team scorer will be reserved grand champion and so forth.</p>
Champion Tie-Breakers	<p>In case of ties for the overall awards such as grand champion, reserve grand champion, 3rd place, and so on, ties will be broken using the same process as the category tiebreakers.</p>

Rules of Conduct

1 – Expected Behavior: Participants and their guests will be courteous, respectful, and professional in their dealings and communication with their participants. This conduct is expected to be extended to other teams, their guests, the head judge, judges, event coordinators, and the general public.

2 – Responsibility: As well as being responsible for their own behavior, participants are responsible for the conduct of their guests/invitees at the event. During the event, the head cook is responsible for the actions and conduct of their team members and guests/invitees, and for their compliance with the competition rules and these Rules of Conduct.

3 – Interactions With Others: The use of audible or visible profanities, lewdness, or vulgarity is not allowed.

Interference with, unsolicited/unwelcome contacts with, or harassment of other teams, their guests, the head judge, judges, event coordinators, and the general public is not allowed whether it is done physically, verbally, electronically, or otherwise.

4 – Alcohol: Excessive intake of alcohol by event participants or their guests/invitees, resulting in a public display of intoxication disruptive to the event, is not allowed. This will result in the violator's removal from said event and possible disqualification of the team.

Distribution of alcohol by the event participants to the general public is not allowed.

5 – Illegal Controlled Substance: Any use of illegal controlled substance by event participants and/or their guests is not allowed. This will result in the violator's removal of the event, and possible disqualification of the team.

6 – Other Unacceptable Conduct: Unsportsmanlike misconduct is not allowed which shall include physical confrontations, fighting, or disorderly conduct; dishonesty or cheating; and willful neglect of safety precautions.

Excessive noise that interferes with the event is not allowed. Including but not limited to TV, PA systems through speakers or amplifiers.

Pets belonging to either participants or their guests are not to be allowed in the food preparation area at any time.