



Stars & Stripes BBQ/Grilling Regulations

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, Stars & Stripes Contest Representatives, and Organizers is essential

- 1) The decision and interpretations of the Stars & Stripes Rules and Regulations are at the discretion of the Stars & Stripes Contest Representatives at the contest. Their decisions and interpretations are final.
- 2) A team may consist of from two to four persons. One person is to be designated as the team leader or chief cook. The team leader will be responsible for all the actions of the team. Members of the team may only serve on one designated team during the contest. Team members may not associate with members of the judging panel until after the award ceremony.

If provided by Stars & Stripes BBQ, team members are required to wear their identification badges, hats, aprons, t-shirts, arm bands, etc during the time the actual competition is occurring. During the competition, only team members with the proper identification displayed may assist with and be in the designated assigned cooking space and or designated meat cutting areas. Family and friends are welcome, but they are not allowed to help. Only identified competitors are allowed to touch the meat, adjust the coals, etc.

- 3) Teams will be assigned a cooking space on a first come first serve basis. All BBQ's, vehicles, trailers and other equipment used by the team must remain within the assigned cooking space. Cooking spaces may not be shared with other teams.
- 4) Teams shall provide their own equipment, tables, shade tents, generators. (As required by Los Angeles County Health regulations) Contestants must follow all local fire, electrical, health and other appropriate local codes. A fire extinguisher is required by each team and the extinguisher shall be near the BBQ or other cooking devices.
- 5) Electricity will be available for an additional fee of \$50.00 and on a first come first serve basis. Teams are required to provide their own electrical extension cords sufficient in size to carry their required electrical load.

- 6) Water will be available. It is suggested that each team bring containers to carry and store their water at their booth.
- 7) Wood, wood pellets, charcoal may be used for cooking. Electric accessories, such as wood pellet augers, forced air fans, and electric wood/charcoal starters may be used. **Starters may only be used to start the initial fire.** Fires may not be built on the ground or in a pit.
- 8) Deep Frying and Par Broiling and are not allowed.

9) Stars & Stripes Competition Meat Categories

Chicken Wings: Chicken wings may be whole or cut

Pork Ribs: Pork ribs shall include the bone; country style ribs are not allowed.

Pulled Pork: Pork shall be shoulder, picnic, or butt roast.

- 10) All competition meats shall be inspected by the Official Stars & Stripes Meat Inspector during the times established, but not prior to the day before judging. Once the meat has been inspected, it shall not leave the contest site. Cooking shall not begin until after the meat inspector has inspected and approved the meat. **All meat shall start out raw. No pre-seasoned meat is allowed other than manufacture enhanced or injected products as shown on the label.** Meat not meeting these qualifications may not be used for the competition.
- 11) Garnish is optional. If used, it is limited to chopped, sliced, torn, shredded or whole leaves of fresh green lettuce. Boston Bib is acceptable as is curly leaf parsley. No Cilantro, Kale, Endive, Red Tipped Lettuce, lettuce cores and or other vegetation is allowed. (Improper garnish will automatically receive a score of "1" on appearance).
- 12) Sauce is optional, if you use it, it shall be applied directly to the meat only, and not be obviously pooled or puddled in the container. Chunky sauce will be allowed but it must be finely diced. No side sauce containers are permitted. (Sauce violations will automatically receive a score of "1" on appearance).
- 13) Meat entries will be submitted in the numbered container supplied by the Stars & Stripes Organization. The number must be on the top of the container at turn-in. The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, and foreign material are prohibited in the container. (Violations will automatically receive a score of "1" in all categories).
- 14) Contestants must submit for judging at least (6) six separated and identifiable (visible) pieces of meat. Meat may be submitted chopped pulled sliced or diced as long as there is enough for six judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or separate pieces. If there is not enough meat for each judge to sample, the judge(s) not receiving a sample will score a zero (0) in the taste and texture category. Judges which had samples shall change their appearance score to (1) one.

15) Meat may not be presented in a way to make it identifiable to the judging staff. Rosettes of meat, sculpturing and or branding, is not allowed. (Violations will automatically receive a score of "1" in taste and texture).

16) Meat turn in times shall be announced at the cooks' meeting. Entries will only be judged at the time prescribed by the Stars & Stripes organizer. The allowable turn in times will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. Late entries will not be accepted.

17) Judging typically starts immediately after the first meat turn in time, which currently is scheduled for 12:00 P.M. Any changes will be announced at the cook's meeting. The judging schedule is as follows:

Chicken Wings	12:00 P.M.
Pork Ribs	1:00 P.M.
Pulled Pork	2:30 P.M.

18) People's Choice Award Teams competing are required to cook enough food samples for approximately 1500 people. Immediately after turning in the team's official meat entry i.e. chicken, teams may provide or serve their chicken samples to the public paid attendees. The paid attendees receive tickets with their paid admission, which allows them to vote for their favorite team in each meat category.

19) Award ceremony - Winners will be announced at approximately 4:00 P.M., between entertainment acts. Prizes will be awarded as follows:

Grand BBQ Champion "Boss Hog"
Grand Wing Champion "Lord of the Wings"
1st Place in each BBQ meat category (team/individual)
2nd Place
3rd Place
People's Choice 1st Place
2nd Place
3rd Place

BEST DECORATED BOOTH - What is this? The best decorated booth (cooking space) will receive a special surprise award. Man your booth with extravaganza, use your imagination, and show us your Stars & Stripes competitive spirit.

20) Cleanliness and Safety Rules:

A) No use of any alcohol or tobacco products is allowed while handling or cooking meat. Alcohol is allowed within the cooking space. Alcohol brought in by team members shall be for team members use only and shall not be shared/given/provided to the general public. Cooks, remember Stars & Stripes is a fund raiser and alcohol is sold by the organizers to raise money. Enjoy, but don't ruin it for future competitors.

B) Cleanliness of the cook, team members, and the assigned cooking space is required.

C) Shoes and shirts are required.

D) Sanitizing of the work area should be implemented with the use of a bleach/water rinse (one cap full per gallon of water) each team shall provide a separate container for washing, rinsing and sanitizing of utensils.

E) A First aid kit is required to be provided by the contestant.

F) Prior to cooking, meat must be maintained at 40 degrees or less and packed in ice. The Stars & Stripes meat inspector shall verify the temperature. After cooking, all meat: (Per Los Angeles County Health Dept Guidelines) shall adhere to the following:

Cooked meat must be held at 140 degrees or above

Cooked meat 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.

G) Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot servings, shall be reheated so that all parts of the food reach a temperature of at least 165 degree F for a minimum of 15 seconds. Meat must be cut / processed in an approved area. Four sided popup tents, screened on all sides, and a plastic tarp covering the entire floor, have been used successfully in past competitions.

21) It is the responsibility of the contestants to see that the team's assigned cooking space is kept clean during and following the contest. All fires must be put out, and ashes removed from site. It is imperative that cleanup be thorough. The team's assigned cooking space shall not be left in disarray or with loose trash, other than at trash containers. Violation may disqualify the team from future events.

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

Cook's meeting ~ Friday, June 3rd @ 6:00pm
Judging ~ Saturday, 4th @ 12:00pm



www.alanar.net/BBQ