



# CANADIAN OPEN BBQ CHAMPIONSHIPS & OUTDOOR EXPO

## 2009 PROFESSIONAL TEAM RULES & REGULATIONS

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1. All teams will consist of one (1) Head Cook, one (1) Assistant Cook and up to a total of 8 additional cooks. The Head Cook will be responsible for the conduct of all team members and invited guests within the teams designated area.  
**NOTE: Any team pursuing to win the 'Home Grown Award' can have no more than 20% of their team a non-Canadian resident (these non-Canadian residents cannot be the Head Cook or the Assistant Cook). Ex: If there are 1 to 4 members on your team than *none* may be non-Canadian residents, if there are 5 to 9 people on your team than only 1 person can be a non-Canadian resident or if your team has 10 members than only 2 individuals can be non-Canadian residents). THIS PERTAINS TO THE HOME GROWN AWARD ONLY AND DOES NOT HAVE ANY EFFECT ON THE GRAND CHAMPION STATUS.**
2. Each team will be designated a cooking site and must do all cooking within that designated area. No team will share the same cooking site or any cooking equipment. All teams will be responsible for providing their own equipment and all equipment must stay with the designated site.
3. Teams will keep their sites clean during the competition. All sites must be cleaned up at the end of the competition and before leaving the site. This includes removing all trash. Sites will be inspected prior to departure and the team will receive their clean up deposit refund (\$50) at that time.
4. Teams must comply with all local fire and health codes. All fires will be properly supervised and extinguished when no longer required. All teams must have a fire extinguisher on site. All equipment must be maintained in a sanitary manner.
5. No alcoholic beverages will be given to the public. No gifts of any type given to judges. There will be no use of any controlled substances in the cook site area. There will be no use of unacceptable language. Noise by-laws prohibit excessive noise of any manner after 11:00 pm and until 7:00 am. Teams are subject to disqualification for violation of any of these rules.
6. Teams may cook with all types of cookers and all fuel sources are accepted including any type of wood, charcoal, gas, or propane. Propane tanks must meet current safety standards. Flammables may be used outside and away from the cooker to make additional coals. Electrical devices may be used within the cooker as long as they do not directly generate heat for cooking purposes. Approved devices include rotisseries, fans & delivery systems for approved fuels. Electric smokers, holding ovens, containers, or any devices with heat producing electrical coils are not allowed. All approved cooking appliances must be intended for outdoor cooking and must meet current safety regulations.
7. No cooking can begin until all meat has been inspected by the Head Judge. Meat for the contest may be fresh or frozen. Meat may not be pre-cooked, sauced, injected, marinated, cured in any way, or otherwise pre-treated prior to the official meat inspection with the exception of sausage which may be pre-seasoned and stuffed but must be raw. A team member must be available until the team's meat has been inspected. No meat will be allowed to leave the site after inspection. Health codes require that all un-cooked meat be refrigerated at 40 degrees Fahrenheit or less. After cooking all meat must be maintained at 140 degrees or higher in a covered container.

8. To be eligible for Grand Champion, teams must enter all meat categories.

**A beef entry** is defined by Eventrix as beef brisket (whole or flat cut allowed) weighing at least 4 lbs.

**A chicken entry** is defined by Eventrix as a whole chicken weighing at least 3 lbs. Chicken must be cooked **whole** (butterfly cuts are allowed but no parts, such as the backbone or wing tips may be removed) and can be presented in whole or in parts (i.e. wings, breasts, thighs etc).

**NOTE:** Once the parts are removed from the chicken, the chicken and it's parts can no longer be placed back on the grill or into the smoker for additional cooking time.

**An open pork entry** is defined by Eventrix as the portion containing the arm bone, shank bone, and a portion of the blade bone. The pork ham considered to be a shoulder entry contains the hind leg bone. Pork butts & picnics are also allowed. Pork entries must weigh at least 4 lbs.

**A pork rib entry** is defined by Eventrix as the portion containing the ribs and further classified as a spare rib or loin rib portion. Country style ribs are not a valid entry.

9. Judging times will be posted or given out at the mandatory cooks meeting. Turn-in times for the blind submissions will take place from 5 minutes to the hour until 5 minutes after the hour (ex: 1:55 to 2:05, 3:55 to 4:05, etc.). Onsite judging will commence at each team's site at quarter past the hour (ex: 2:15, 4:15, etc.).
10. All entries (both blind and on-site) will be open entries. On-site entries should be presented in a similar fashion to the blind entries. Garnish and side dishes are left to the creativity of each team. Any sauces used on or for the meat *must be presented on the meat itself*, not on the side. Any violation of the presentation rules will result in score of "zero" on presentation. Ramekins can only be used for dessert presentations. Ramekins must fit into the 9" x 9" supplied presentation box *with the lid closed* and must not identify your team.
11. Each team must submit six (6) separate, complete presentations in each category – two (2) for the on-site judging and four (4) for the blind judging. The presentation must contain an identifiable piece(s) of the meat dish being presented. The on-site presentation will be left to the teams creativity and imagination.
12. All entries will be judged on Presentation (15 Points), Taste of the Main Dish (70 points) and Taste of the Side Dish (15 Points). The lowest of the six (6) judges' scores on any given entry will be eliminated and the overall score for that entry based on the remaining five scores. In case of a tie, the scores for the Taste of the Main Dish will be used. If still tied, then the scores from the Taste of the Side Dish will be used. If at that point we are still tied then the lowest score that was previously eliminated will be used.
13. All decisions and interpretations of the judging organization are final.
14. The Grand Champion will be the team with the highest point total from beef, pork ribs, open pork & chicken categories. All presentations will be made leading up to the presentation of the Grand Champion.