



2010 BEACH RIBFEST

CANADIAN OPEN BBQ CHAMPIONSHIPS

Canadian Open BBQ Championships

Rules & Regulations

Team Regulations

- All teams will consist of one (1) Head Cook, one (1) Assistant Cook and up to a total of 8 additional cooks.

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.

- The Head Cook will be responsible for the conduct of all team members and invited guests within the teams designated area.

Cooking Site Regulations

- Each team will be designated a predetermined cooking site and must do all cooking within the designated area.
- 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) by cheque post-event (30 days term).
- No team will share the same cooking site as any other team.

Equipment Regulations

- 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.
- No team will share the same cooking equipment with any other team.

Fire Requirements

- Teams must comply with all local (Toronto) & provincial (Ontario) fire codes.
- All fires will be properly supervised and extinguished when no longer required.
- All teams must have a fire extinguisher (min. 5 lbs) at their designated cooking area.



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Noise Regulations

- A quiet time will be a time stated by the contest organizer but not later than 11:00 pm on contest nights and will last until 7:00 am the following morning.
- Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period.
- Generators are exempt.
- Contest organizer will provide personnel to see that quiet time is strictly enforced.

Meat Inspection

- 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), if this does happen teams will automatically be disqualified from the category of the tampered meat.
- No meat will be allowed to leave the site after inspection.

Health Regulations

- Teams must comply with all local (Toronto) & provincial (Ontario) health codes.
- 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.

First Aid Information

- First aid will not be provided, except during Festival hours.
- Visit the EMS booth onsite should service be required during the duration of Festival hours.
- Each team should have their own man-made first aid kit at their cooking site.

Category Definitions

Brisket

- Defined by Eventrix as beef brisket (whole or flat cut allowed) weighing at least 4 lbs.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins.

Chicken

- 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 its parts can no longer be placed back on the grill or into the smoker for additional cooking time.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins.



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Pork Ribs

- 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.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins.

Open Pork

- 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.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins.

Additional Categories

Sauce

- Defined by Eventrix as the main component of the dish (does not require side dishes for this category).
- Sauces entries cannot be a modification of an existing sauce (ie: Diana's, etc.). Sauce must be made from scratch.
- The sauce dish must be comprised of ingredients that are at least 75% prepared on the BBQ, grill or smoker
- Styrofoam bowls will be provided for blind turn-ins.
- For the on-site portion, a side servings to showcase the flavour of the sauce (ie: bread, wings, to dip in the sauce) is allowed.

Dessert (open plate)

- Defined by Eventrix as the main component of the dish (does not require side dishes for this category).
- Must be prepared onsite at the event.
- The dish must comprise of ingredients that are at least 75% prepared on the BBQ, grill or smoker.
- Pooling of sauces will be allowed in this category.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins *however* this is an "open plate" category, therefore you will be allowed to use your own plates. Plate size must not exceed 9"x9".
- Remember that the on-site judges should be served on the same plates as the blind judges.
- If submitting entire entry on a tray;
 - Tray which carries the dessert must be no larger than 18" x 18". Desserts which are not individually portioned (ie: cakes, pies, etc.) must be pre-sliced (team is to provide a plate for each (4) blind entry as well as any knives, pie servers, etc that may be required).



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Anything But (open plate)

- Defined by Eventrix as anything other than pork, beef or chicken. This leaves a wide field of directions for selection for this category (ie: fish, fowl, wild meats, exotics, etc). This category does include side dishes.
- Must be prepared onsite at the event
- The dish must be comprised of ingredients that are at least 75% prepared on the BBQ, grill or smoker.
- Pooling will be allowed in this category.
- Styrofoam 9"x9" boxes will be provided for blind turn-ins, however this is an "open plate" category, therefore you will be allowed to use your own plates. Plate size must not exceed 9"x9".
- Remember that the on-site judges should be served on the same plates as the blind judges.
- If submitting entire entry on a tray;
 - Trays which carry "the anything but entry" must be no larger than 18" x 18". Entries which are not individually portioned (ie: fish, etc.) must be pre-sliced (team is to provide a plate for each (4) blind entry as well as any knives, pie servers, etc that may be required).

Presentation

- All entries (both blind and onsite) will be open entries. Onsite 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 either fit into the 9" x 9" supplied presentation box *with the lid closed* or on the 18" x 18" designated size tray and must not identify your team.
- Marking of any kind of the meat or container will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Keep in mind that using the same side dishes from category to category and presented in the same fashion can be considered marking.
- **Each team must submit six (6) separate, complete presentations in each category – two (2) for the onsite 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 team's creativity and imagination.**

Judging Information

Judging times will be posted or given out at the mandatory cook's 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.).



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Judging Format

- 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.
- 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.

Causes for Disqualification

- 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.)
- Use of controlled substances by a team, its members and/or guests.
- Foul, abusive, or unacceptable language by a team, its members and/or guests.
- Excessive noise generated from speakers or public address systems.
- Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by an Event Representative.

Cleanliness & Safety Rules

- All meat and food handling should be done while wearing gloves.
- No use of any tobacco products while handling meat.
- No use of any tobacco products within your team's designated contest area.
- Cleanliness of the Head Cook, Assistant Cook, additional cooks and the team's assigned cooking space is required.
- 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.
- A fire extinguisher device will be required near all pits.

The decision and interpretations of the Rules and Regulations are at the discretion of the Event Representative at the contest. Their decisions and interpretations are final.