

**10<sup>th</sup> Annual Cibolo Charity  
BBQ Cook-Off  
Cooking Team Rules**

**1. INTERPRETATION OF RULES**

The interpretation of rules and regulations are those of the Cook-Off Committee and their decision is final.

**2. TEAM ENTRIES**

Teams must register online at [www.cibolobbq.org](http://www.cibolobbq.org) and pay the fee in order to secure their spot in the competition.

- ENTRIES PER PIT: Pits may NOT be shared. Only one team will cook on a given pit. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).
- With the exception of Junior or Kid's Cook-offs, contestants must be 18 years of age to participate for cash prizes.
- TEAM NAME: Each team must have their own unique name and one person designated as Head Cook. Team names may not be "BBQ Smokers #1" and BBQ Smokers #2."

**3. COOKED ON SITE**

All entries will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition must be done within the confines of the cook-off site and during the time limits designated by the Cibolo BBQ Cookoff. All competition meat is subject to inspection by Cook-Off Committee.

- Pre-Trimming – Competition meat may be removed from the store packaging and pre-trimmed. No marinade, seasoning, brining, etc. can be done off-site.

**4. BBQ PITS**

Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque.

- A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking.
- Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).
- BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.
- NO PELLET GRILLS (Traeger, etc.).

**5. CATEGORIES –**

**MAIN CATEGORIES:** These four (4) categories are included in the Team Entry Fee.

- **Chicken** – one half (1/2) fully jointed domestic chicken with skin that includes

a breast, thigh, and drumstick. (No Cornish Game Hens). The container must be able to close.

- **Pork Spare Ribs** – even (7) individual cut ribs, bone in (St. Louis style acceptable, no baby back ribs). Ribs must be placed in the tray top side (meat side) up laying parallel to the hinge. The container must be able to close.
- **Brisket** – seven (7) individual slices, approximately 1/4” to 3/8” thick. All blocking must be done before cooking, the fat cap may be trimmed or cut away before slices are placed into tray. Brisket slices must be placed in a cascading fashion, parallel to the hinge, starting from the hinge down. Do not trim slices, if they are too long, wrap them along the side of the turn in tray.
- **Cook’s Choice** – This is an open, anything goes as long as it fits within the container provided. Garnishing is allowed.
  - Exception: Cook’s Choice **cannot** be one of the three main meat categories OR dessert.

#### **ADD ON CATEGORIES:**

- **People’s Choice** – Rules for this category are separate and can be found on the Cibolo BBQ Cookoff website.
  - This event is FREE to enter.
  - The public will be able to purchase wristbands and vote tokens. Cooking teams who want to participate will provide samples of food made on site.
  - Winner will be determined by the public.
  - Winner will receive a trophy and a percentage of the People’s Choice ticket sales.
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- **Dessert (\$25)** – The dessert competition will be **judged on Friday Night, May 17<sup>th</sup> at 8:00 PM**
    - Winner will receive a trophy and monetary prize of 40% of the dessert category entry fees paid.
    - Dessert can be anything and does NOT need to be a hot dessert cooked on a grill, but **MUST** be completely prepared on-site. No premade items allowed.

## **ARRIVAL AND SETUP**

### **6. ARRIVAL**

**Teams may arrive to setup starting at 2:00 PM on Friday, May 17 2024**, unless otherwise directed by Cibolo BBQ Cookoff Committee members. Staggered arrival times may be used to help larger RVs fit into their spaces before the rest of the area is filled. If you have a large RV or Trailer, please let the Cibolo BBQ Cookoff Committee know so accommodations can be made.

Teams may begin cooking as soon as the meat has been inspected and approved.

## 7. PARKING

Parking is available on-site. The parking lot will be blocked off beginning Friday night. Any vehicles INSIDE the barriers after they go up will NOT be able to leave. Vehicles inside the barriers MUST be parked in the designated cooking area for each team. Vehicles parked in the vendor area or any area inside the barriers but outside of the cooking team spot may be towed.

## 8. MEAT INSPECTION

All meats must be inspected by a member of the Cibolo BBQ Cookoff Committee before cooking.

- Meat must be USDA or state DA inspected and passed.
- All meat must be maintained at a maximum of 40 degrees F prior to inspection.
- All meat that is resting in preparation for cooking must be covered at all times.
- All meats must be cooked to a minimum internal temperature of 145 degrees F.
- After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging.
- All contest meat, once inspected, may not leave the team's site until turned in for judging.
- **Inspection will begin at 3:00 PM on Friday, May 17, 2024.**

## 9. SANITATION & CLEANUP

Cooks are to prepare and cook in as sanitary manner as is possible. *Running water is not readily available on-site for rinsing and cleaning. Bathrooms and portable sinks are available for hand washing.*

Cooking conditions are subject to inspection by the Cook-Off Committee. The use of sanitary gloves is required at all times while handling food. Infractions identified by the Cook-Off Committee shall be immediately corrected or the cook will be subject to disqualification. All federal, state, and local food safety rules and regulations must be adhered to at all times.

Teams are responsible for cleanup of their site once the competition has ended. Trash bags will be provided. **All RVs, trailers, grills, and other equipment must be removed from the site by 10:00 PM on Saturday, May 18, 2024.**

## JUDGING

### 10. DOUBLE NUMBER SYSTEM

A secret, double number system will be used. This system assures a fair competition. Two tickets bearing the same number will be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of a Cook-Off Committee Representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

**11. JUDGING TRAYS –**

Use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. A single sheet of aluminum foil will be supplied for each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion.

Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.

**12. JUDGING TRAY CONTENTS**

Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may NOT be added once put into tray. **NO PUDDLING IN BOTTOM OF TRAY.**

**13. TURN-IN TIMES**

A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

- 8:00 PM (Friday) Dessert
- 11:00 AM Chicken
- 1:00 PM Ribs
- 3:00 PM Brisket
- 5:00 PM Chef's Choice

**14. SCORING**

Each entry will be scored by taste judges from the community under the direction of a head judge. Judges will score based on taste, tenderness, appearance, and aroma. Scoring ranges from a low of 2 to a high of 10 in increments of 1 point for each category.

**15. TERMS FOR DISQUALIFICATION**

After the tray has been turned in, any tray found to be in violation of the rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements. An entry can be disqualified for these additional reasons:

- Gloves are not used while handling food products.

- Not cooking the meat that was inspected.
- There is evidence that the meat is undercooked.

## 16. JUDGES

Judges are volunteers and register through the link provided by the Cibolo BBQ Cookoff Committee.

- Judges must be 18 years of age or older.
- Judges may not be members of any cooking team participating in the event
- NO SMOKING IN THE JUDGING AREA.

## 17. WINNERS

The winners will be determined by adding all the scores together for the main competition divisions (a) chicken, (b) ribs, (c) brisket, and (d) chef's choice. The team with the most points in each category will receive 1<sup>st</sup> place, next highest points will determine place through 10<sup>th</sup> place. 1<sup>st</sup> – 3<sup>rd</sup> places will receive trophies.

The team with most combined points will be declared Grand Champion, the team with the second highest point total will be declared Reserve Grand Champion. Three places will be awarded trophies. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, and then chicken.

- **Payouts:** \$50 of entry fee goes into the pot.  
*Sample breakdown: 30 teams, \$50 of each entry fee = Prize Pot \$1,500*  
*Chart below is based on this calculation*

<i>Grand</i>	<i>25%</i>	<i>\$375</i>
<i>Reserve</i>	<i>20%</i>	<i>\$300</i>
<i>3<sup>rd</sup> Overall</i>	<i>15%</i>	<i>\$225</i>
<i>1<sup>st</sup> in Category (4 categories)</i>	<i>10%</i>	<i>\$150 (\$600 total)</i>

**For any questions or additional information please contact  
 cibolobbqcookoff@outlook.com**