



2016 Carnivores Classic BBQ Competition

RULES AND GUIDELINES

Time Line

Team Arrival – after 10:00 am Friday, September 23rd

Meat Inspection - after 12:00 pm Friday, September 23rd

Contestant's Meeting time 3:00 pm Friday, September 23rd

Judges Meeting 10:00 am Saturday, September 24th

Judging Starts 11:55am Saturday, September 24th

All samples must be turned into judges by the posted turn in time schedule.

Chicken 11:55 to 12:05

Pork Ribs 12:25 to 12:35

Pork 12:55 to 1:05

Beef Brisket 1:25 to 1:35

Public Tasting TBD Saturday, September 24th



General

- 1) The Carnivores Classic is sponsored by the Culinary Department at the Missoula College. The rules and judging requirements are written by that organization and the Kansas City Barbeque Society. Rules and times are subject to change, if so all contestants will be properly notified.
- 2) Any nudity, lewdness or any form of vulgarity will NOT be allowed. NO pyrotechnics or explosives are allowed.
- 3) No Motor vehicles will be allowed to enter or exit the cook-off area after **10:00am**. No pre-tear down will be allowed until after **4:00pm**. No vehicles will be allowed on street until the event ends.
- 4) Use of tobacco products is prohibited while handling meat.
- 5) Shirt and shoes must be worn at all times.
- 6) Organizer is not required to provide first aid.
- 7) The Carnivores Classic Organization, Missoula College, Montana Food Festival and its members will not be held responsible for theft or damage to equipment or bodily injury of any kind.
- 8) The Carnivores Classic committee reserves the right to make additional rules and regulations as the situations warrant. Decisions of the Carnivores Classic Committee, KCBS Representative(s) and judges are final. Additional 2016 Rules and Regulations are included in this packet; and the repeat of some especially important ones. The decision and interpretations of the Rules and



Regulations are at the Officials and KCBS decisions and interpretations with the rules. In the event that there is a situation that is not covered in these rules or the KCBS rules the event organizers and KCBS Representative will have the final say determining the final results.

discretion of the Carnivores Classic representative(s) at the contest. Their are final as to the extent of any inconsistency

Team Specifications

- 1) A contestant or team consists of one chief cook and one or two assistants and all the helpers you need. Contestants set up is on Friday September 23rd, 2016. Friday set up must be completed prior to 6:00pm. Quiet hours are 10:00pm to 6:00am.
- 2) A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

Arrival and Setup

- 1) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space.
- 2) Teams shall not share an assigned cooking space or cooking devices.
- 3) Tables or chairs are not provided. Your space will be numbered or marked according to the layout plan. Layout of the area will be available closer to the Cook-Off date. You must provide everything that you need to serve and compete. Each Team is required to provide covering for their cooking and serving area, as required by the Missoula County Health Department. Contestants must supply their own cooking utensils, equipment, and BBQ, etc. Contestant must also supply anything that is needed to sell their product.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) Each team will provide a separate container for washing, rinsing and sanitizing of utensils. Sanitizing of work area and utensils should be implemented with the use of a bleach and water rinse. Solution should be made with 1 cap of bleach to 1 gallon of water.
- 6) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at events.
- 7) No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 8) If you require electricity please make a note on the application. We will not guarantee the availability and we strongly recommend you bring your own generators if you are dependent on electricity. If power is needed you are responsible to supply your own extension cords. Make sure the extension cords do not cross public pathways to safeguard against accidents. Quiet generators are permitted with *prior approval of event coordinator*.
- 9) All displays must be removed from their premises by **7:00pm** on the day of the contest. You may start pre-breaking down (staging stuff to be moved) prior to 5:00pm.



The Meat

Please refer to the 2016 KCBS Rules and Regulations for all required meat specifications.

Food Vending

- 10) Contestants may sell food products. There are additional fees to sell concession food and non-food items. You will need to fill out the vendor form and pay the appropriate fee. If you wish to sell additional product, please fill out the Option to Vend Form that is included in this packet.
- 11) Contestants must comply with Missoula County Health Department Regulations. In accordance with the Missoula County Health Department, a Temporary Food License must be acquired by contestants to sell any product at the event. This includes samples.
- 12) Below are two links from the Missoula County Health Department. One of them is a link to a FAQ's sheet. The other is the TFS plan review application. We will be sending out the actual state license to each contestant. The TFS plan review app and the state license must be filled out and mailed back to the Missoula County Health Department with proper payment (one check to county, and one to the state). The Health Department will then mail each contestant the copies to keep with them at the event.

<http://www.co.missoula.mt.us/envhealth/EnvHealthDiv/FAQs/FAQTFS.htm>

<http://www.co.missoula.mt.us/envhealth/Licest/pdfs/TFS%20Plan%20Review%20App.pdf>

- 13) Cooks are to prepare and cook barbecue in a sanitary manner. Contestants will dress appropriately for cooking. You must have a cooler to keep your product fresh.
- 14) For a complete list of Missoula County Health Department Rules, please visit the website:



<http://www.co.missoula.mt.us/Envhealth/>

- 15) The following meat holding conditions must be met:
 - a. After cooking meat must be held 140 degrees or above.
 - b. Cooked food 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
- 16) Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.
- 17) ***ALL MEATS must be from a USDA approved source.***
- 18) There will be a designated location in the cook-off area where you will receive your toothpicks, utensils, sample cups, napkins, latex gloves, garbage can, and foam trays for your judges' samples. ***The event provides these at no cost to contestants.***
- 19) Contest meats must be delivered to the TURN IN LOCATION at the designated times for judging. The times for each category will be determined by the amount of entries and will be posted the day prior to the event. Turn-in order will be as follows: Chicken/Pork Ribs/Pork/Beef Brisket
- 20) Judging criteria will be Taste, Tenderness, and Appearance. ***Scored and judged by KCBS 2016 rules.***

For any further questions or information please contact:

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