



Rocky Mountain BBQ Showdown Official Rules and Regulations

1. The interpretation of all rules is at the discretion of contest officials and judges. The decisions of the contest officials and judges are final.
2. Each team will be designated a space and all equipment is to be stored and all preparation is to take place within the confines of that space. No sharing of cookers or heat sources is allowed among teams. Teams must designate one head cook and may not enter any category more than once under the same team name, or using the same cooker or cut of meat.
3. Cooking media shall consist of charcoal, wood, or wood pellets. Gas or electric heat sources are not permitted for cooking. Gas or electric heat sources may be used as ignition sources, provided the meat is not in the cooker. No open fires, fire pits, or on the ground fires of any kind will be permitted. The use of electric accessories such as forced drafts, spits, or augers are permitted.
4. Teams must provide a minimum of one fire extinguisher with a minimum of a 2A:10BC rating on site before any cooking is started. The fire extinguisher must be in good condition and properly tagged by a certifying agency, or be purchased within the last year- with a receipt available for review by contest officials or fire code officials.
5. Teams must provide all of their own cooking and serving supplies and garnishes. Turn in containers will be provided.
6. It is the responsibility of the team to see to it that their space is kept orderly and clean and to practice food safety and cook in as sanitary manner as possible. Spaces are subject to inspection by contest officials at any time. Each team must abide by these sanitation guidelines:
 - a. All teams must provide a three bin wash system – the first with warm, soapy water, the second with warm water for rinsing, and the last with warm water and added bleach at a rate of one cap full per gallon of water.
 - b. Shoes and shirts are to be worn.
 - c. No use of any tobacco products while handling meat.
 - d. Prior to cooking, meat must be maintained at 40° F or lower. After cooking, meat must be maintained at a temperature above 140° F.
 - e. Meat must be properly cooled reaching a temperature of less than 70° F in two hours, and then 40° F within the next four hours.
 - f. Meat that is properly cooled may be reheated for hot holding to serve, so long as every part of the food reaches 165° F for a minimum of 15 seconds and is held above 140° F for the remainder of the serve time.
 - g. Teams must provide a thermometer to monitor temperatures.
7. All meat is to be inspected by contest officials Saturday morning before cooking can commence. Meat may not be pre-marinated or seasoned, except for labeled, manufacturer-enhanced product without added flavor, with the exception of sausage. All meat must begin raw and be cooked on site. Competition meat not meeting these requirements will not be permitted for turn-in. Once meat has been inspected, it may not leave the grounds.

8. All turn in containers will be provided and labeled using an individual team number. The team number will, after judging, be correlated to a team name for awards. The winners will announced at the awards ceremony to tentatively begin at 4pm Sunday, May 28th.
9. The Grand Champion will be announced at the conclusion of the awards ceremony. The Grand Champion will be determined using the team's four highest category scores. If there is a tie, the tie is to be broken on the fifth category. A team will receive a zero for each category that they do not enter.
10. Turn-In times are listed below with an acceptable window of turn- in five minutes prior to and five minutes after the listed time. A zero tolerance late policy will be enacted and no further entries will be taken outside of the ten minute window.
 - a. Chicken – 11:00 am
 - b. Sausage – 11:30 am
 - c. Lamb Ribs – 12:00 pm
 - d. Pork Ribs – 12:30 pm
 - e. Pork Shoulder – 1:00 pm
 - f. Beef Brisket – 1:30 pm
11. The entry fee enters teams in to all categories. Each team may choose to participate in as many or as few categories as they see fit. All teams must adhere to the following guidelines for each category:
 - a. Brisket and Pork Shoulder: Brisket and Pork Shoulder must be sliced, chopped, pulled, or diced as the contestant sees fit, so long as there are 8 portions available.
 - b. Pork and Lamb Ribs: At least 8 ribs must be provided, bone-in and individually sliced. Pork ribs may be back ribs or St. Louis style ribs – country style ribs are not permitted. Lamb ribs must be Denver Style Ribs.
 - c. Chicken: Any portion of chicken or Cornish game hens may be used, including but not limited to breasts, wings, thighs, a half or whole bird.
 - d. Sausage: A minimum of a 1 lb., links/pieces of sausage shall remain uncut for display & serving.
12. Garnishes are not required, but ONLY whole leaves, sliced, shredded, or chopped fresh green lettuce, curly or flat leaf parsley, curly green kale and/or cilantro are permitted. All other garnishes are prohibited- including, but not limited to lettuce cores, other vegetation, or other edible sources not listed. Boxes may be lined with foil, but no other inedible materials may be used. Inappropriate garnish is grounds for disqualification of that entry.
13. No meat may be turned in in any identifiable formation or presentation. If contest box is deemed identifiable or marred in any way, the entry will be disqualified. All contest boxes must close and be turned in closed with the ticket on the top of the container.
14. Sauce is permitted to cook meat and may be brushed onto meat for display and serving; however, puddling of sauce in the bottom of a turn-in container or sauce served alongside the meat in a separate container is prohibited and the entry will be disqualified.
15. Grounds for disqualification for all teams are as follows. Disqualifying actions may be reported by anyone. They will then be investigated by contest officials and a final decision will be made. Disqualified teams forfeit their awards and entry fees.
 - a. A breach in any of the above rules, barring rules that apply directly to a turn-in product, in which case, only that entry will be disqualified.
 - b. Serving alcohol to the general public or the excessive use of alcoholic beverage by team members causing a public disturbance.
 - c. Foul language our any language causing a disturbance.
 - d. Fighting and/or disorderly conduct.
 - e. Excessive noise generated during designated quiet hours, of 10:00pm-6:00am.
 - f. Theft, dishonesty, cheating, or any other act of moral turpitude.
 - g. Use of gas or electrical heat sources inside cookers
16. People' Choice Contest: The contest will be held during the open BBQ contest. Each team is asked to prepare 200 servings of one or a combination of categories to feed the general public. "Judges" of this contest will be

wearing wristbands. If they have on the wristband, they will also have tickets to use to vote for their favorite BBQ that they've tried. The public can be served meat, sides, desserts, or any other team specialty, with the exception of alcohol. Each person will have either 10 (children) or 15 (adults) tokens to use to vote for their favorite. They can use as many or as few tickets at each booth as they desire. The team with the most tickets wins and will be recognized at the awards ceremony as the People's Choice Champion. However, each team will be given 75 cents for each ticket they receive. Sealed buckets will be provided for each team to store their tickets and buckets will be picked up at 3:30 pm on Sunday.

17. All teams must sign a RELEASE AND INDEMNITY form stating they understand the above rules and the Rocky Mountain BBQ Showdown, and its cooperatives are not responsible for injuries, damages, or losses to participants or their equipment. This form will be provided in the registration packet and must be completed before unloading begins.
18. Contestants are encouraged to book a room at The Stanley Hotel, but cots and small camping equipment is permitted for overnight cooking and preparation. Camping trailers and RV's are not permitted.