

## **Blazin Hog BBQ/Grilling Regulations**

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, Blazin Hog Contest Representatives, and Organizers is essential

1) The decision and interpretations of the Blazin Hog Rules and Regulations are at the discretion of the Blazin Hog Contest Representatives at the contest. Their decisions and interpretations are final.

2) A team may consist of from one to four persons. One person is to be designated as the team leader or chief cook. The team leader will be responsible for all the actions of the team. Members of the team may only serve on one designated team during the contest. Team members may not associate with members of the judging panel until after the award ceremony.

If provided by Blazin Hog BBQ, team members are required to wear their identification badges, hats, aprons, t-shirts, arm bands, etc during the time the actual competition is occurring. During the competition, only team members with the proper identification displayed may assist with and be in the designated assigned cooking space and or designated meat cutting areas. Family and friends are welcome, but they are not allowed to help. Only identified competitors are allowed to touch the meat, adjust the coals, etc.

3) Teams will be assigned a cooking space on a first come first serve basis. All BBQ's, vehicles, trailers and other equipment used by the team must remain within the assigned cooking space. Cooking spaces may not be shared with other teams.

4) Teams shall provide their own equipment, tables, shade tents, generators. (A common use screened in area will be provided for contestants who lack such facilities as required by Mariposa County Health Free one day permits) Contestants must follow all local fire, electrical, health and other appropriate local codes. A fire extinguisher is required by each team and the extinguisher shall be near the BBQ or other cooking devices.

5) Electricity will be available. Teams are required to provide their own electrical extension cords sufficient in size to carry their required electrical load.

6) Water will be available. It is suggested that each team bring 100' of water hose and a "Y" connection. The "Y" connection should have shut offs incorporated. A standard water nozzle capable of shutting off the water flow, should be connected to the end of the hose if you plan on using water at your cooking station.

7) Wood, wood pellets, charcoal and propane may be used for cooking. Electric accessories, such as wood pellet augers, forced air fans, and electric wood/charcoal starters may be used. Starters may only be used to start the initial fire. Fires may not be built on the ground or in a pit

8) Deep Frying and Par Broiling and are not allowed.

## 9) Blazin Hog Competition Meat Categories

Chicken: Chicken includes Kosher chicken and Cornish game hens.

Pork Ribs: Pork ribs shall include the bone; country style ribs are not allowed.

Beef: Beef shall be Tri-tips

- 10) All competition meats shall be inspected by the Official Blazin Hog Meat Inspector during the times established, but not prior to the day before judging. Once the meat has been inspected, it shall not leave the contest site. Cooking shall not begin until after the meat inspector has inspected and approved the meat. All meat shall start out raw. No pre-seasoned meat is allowed other than manufacture enhanced or injected products as shown on the label. Meat not meeting these qualifications may not be used for the competition.
- 11) Garnish is optional. If used, it is limited to chopped, sliced, torn, shredded or whole leaves of fresh green lettuce. Boston Bib is acceptable as is curly leaf parsley. No Cilantro, Kale, Endive, Red Tipped Lettuce, lettuce cores and or other vegetation is allowed. (Improper garnish will automatically receive a score of "1" on appearance).
- 12) Sauce is optional, if you use it, it shall be applied directly to the meat only, and not be obviously pooled or puddled in the container. Chunky sauce will be allowed but it must be finely diced. No side sauce containers are permitted. (Sauce violations will automatically receive a score of "1" on appearance).
- 13) Meat entries will be submitted in the numbered container supplied by the Blazin Hog Organization. The number must be on the top of the container at turn-in. The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, and foreign material are prohibited in the container. (Violations will automatically receive a score of "1" in all categories).
- 14) Contestants must submit for judging at least (6) six separated and identifiable (visible) pieces of meat. Meat may submitted chopped pulled sliced or diced as long as their is enough for six judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or separate pieces. If their is not enough meat for each judge to sample, the judge(s) not receiving a sample will score a zero (0) in the taste and texture category. Judges which had samples shall change their appearance score to (1) one.
- 15) Meat may not be presented in a way to make it identifiable to the judging staff. Rosettes of meat, sculpturing and or branding, is not allowed. (Violations will automatically receive a score of "1" in taste and texture).
- 16) Meat turn in times shall be announced at the cooks' meeting. Entries will only be judged at the time prescribed by the Blazin Hog organizer. The allowable turn in times will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. Late entries will not be accepted.
- 17) Judging typically starts immediately after the first meat turn in time, which currently is

scheduled for 2:00 P.M. Any changes will be announced at the cook's meeting. The judging schedule is as follows:

|           |           |
|-----------|-----------|
| Chicken   | 2:00 P.M. |
| Pork Ribs | 2:30 P.M. |
| Tri-Tips  | 3:00 P.M. |

18. People's Choice Award - (Optional - Competitors are not required to enter) -

Teams competing are required to cook enough tooth pick sized food samples for approximately 100 people. Immediately after turning in the team's official meat entry i.e. chicken, teams may provide or serve their chicken samples to the public paid attendees. The paid attendees receive tickets with their paid admission, which allows them to vote for their favorite team in each meat category. No samples of any sort may be given to the public before the judging of that specific category has begun.

19) Award ceremony - Winners will be announced at approximately 5:00 P.M., between entertainment acts. Prizes will be awarded as follows:

|  |       |
|--|-------|
| 1st Place in each BBQ meat category            | \$500 |
| 2nd Place                                      | \$250 |
| 3rd Place                                      | \$100 |
| People's Choice ( One winner in each category) | \$100 |

**BEST DECORATED BOOTH** - What is this? The best decorated booth (cooking space) will receive a special surprise award. Man your booth with extravaganza, use your imagination, show us your Blazin Hog competitive spirit.

20) Cleanliness and Safety Rules:

A) No use of any alcohol or tobacco products is allowed while handling or cooking meat. Alcohol is allowed within the cooking space. Alcohol brought in by team members shall be for team members use only and shall not be shared/given/provided to the general public. Cooks, remember Blazin Hog is a fund raiser and alcohol is sold by the organizers to raise money. Enjoy, but don't ruin it for future competitors.

B) Cleanliness of the cook, team members, and the assigned cooking space is required.

C) Shoes and shirts are required.

D) Sanitizing of the work area should be implemented with the use of a bleach/water rinse (one cap full per gallon of water) Each team shall provide a separate container for washing, rinsing and sanitizing of utensils.

E) A First aid kit is not required to be provided by the contestant.

F.) Prior to cooking, meat must be maintained at 40 degrees or less and packed in ice. The Blazin Hog meat inspector shall verify the temperature. After cooking, all meat: (Per Mariposa County Health Dept Guidelines) shall adhere to the following:  
Cooked meat must be held at 140 degrees or above

Cooked meat 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.

G) Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot servings, shall be reheated so that all parts of the food reach a temperature of at least 165 degree F for a minimum of 15 seconds. Meat must be cut/processed in an approved area. Blazin Hog provides two(2) screened in tent areas for competitors use, but competitors may furnish their own temporary facility. Four sided popup tents, screened on all sides, and a plastic tarp covering the entire floor, have been used successfully in past competitions.

21) It is the responsibility of the contestants to see that the team's assigned cooking space is kept clean during and following the contest. All fires must be put out, and ashes removed from site. It is imperative that cleanup be thorough. The team's assigned cooking space shall not be left in disarray or with loose trash, other than at trash containers. Violation may disqualify the team from future events.

22) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

#### CAUSES FOR DISQUALIFICATION & EVICTION OF A TEAM OR ITS' GUESTS

- A. Excessive use of alcoholic beverages.
- B. Serving alcoholic beverages to the general public.
- C. Use of controlled substances.
- D. Foul, abusive or unacceptable language.
- E. Excessive noise generated from speakers or public address systems.
- F. Fighting and/or Disorderly Conduct
- G. Use of other auxiliary heat sources inside the cooking device.