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- Teams may begin setting up between 6-8am. No teams will be allowed in following 8 am.
- Each team will be assigned a designated cooking area and equipment shall not exceed the boundaries the team is assigned. Sharing of assigned cooking space and/or equipment is prohibited.
- Meat will be provided on the day of the BBQ at 7am and must be prepared on site.
- Teams will furnish all of their own equipment, supplies and electricity (with the exception of the meat). All equipment must adhere to electrical, fire and other codes. A fire extinguisher must be near all cooking areas.
- Pits can be charcoal, electric, wood fired, or LP. No open pits or holes are permitted. Fires are not to be built on the ground. Boiling, sous vide, deep frying, or other such cooking preparations are not allowed.
- Each team is expected to keep their designated cooking areas clean during the contest and will leave the area clean following the contest. All equipment and trash must be removed from the area. Trash, ash, and grease bins will be available for disposal.
- Meat must be easily identified when presented. Sculptured, branded or other presentations are not allowed. Teams who violate this rule will be scored a one (1) on all criteria by all **six** judges.
- Event is open to the public if you would like to have samples available.

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- Categories will be judged in the following order:
 - Chili, 12:00pm (6 samples)
 - Sausage, 1:00pm (enough for 6)
 - Chicken, 1:30pm (6 or more)
 - Ribs, 2:00pm (6 or more)
 - Turn-ins will be allowed five (5) minutes before to five (5) minutes after the posted time. Any submission turned in after the identified deadline will not be judged and a score of zero (0) will be given in all categories by all six judges
- Garnish is optional. Approved garnishes include chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. All other garnishes are prohibited and will receive a penalty score of one (1) on appearance
- Sauce is optional. If used, it must be applied directly to the meat and not be pooled in the container. No side sauce containers allowed. Chunky sauce will be allowed and must be finely diced to approximately 1/8 inch cubed. Any sauce violation will receive a penalty score of one (1) on appearance
- Entries must be submitted in provided containers with team numbers clearly written on top. They should not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, etc are prohibited. Any violation to the above will result in a one (1) in all criteria from all judges,

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- Each team must submit at least six (6) portions of meat in an approved container. Chicken can be submitted chopped, pulled, sliced, or diced long as there is enough for six (6) judges. Ribs should be turned in bone-in. Sausage can be turned in on it's own or in a dish but must be featured (be creative)
- Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty
- The following cleanliness and safety rules will apply: a. No use of any tobacco products while handling meat. b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required. c. Shirt and shoes are required to be worn. d. 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. e. First aid is not required to be provided by the contest, except at the election of the contest organizer. f. Prior to cooking, meat must be maintained at 40° F or less. g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds
- There will be no refund of entry fees for any reason

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- Results will be presented at 3:00pm. Following the competition results including breakdown of scoring will be available for each team.
- Trophies awarded for :
 - Grand Champion
 - Reserve Grand Champion
 - Individual categories
 - Chili Champion

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests. a. Excessive use of alcoholic beverages or public intoxication with a disturbance. b. Serving alcoholic beverages to the general public. c. Use of illegal controlled substances. d. Foul, abusive, or unacceptable language or any language causing a disturbance. e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 p.m. on contest nights and will last until 7:00 a.m. unless otherwise determined by the event. f. Fighting and/or disorderly conduct. g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude. h. Use of gas or other auxiliary heat sources inside the cooking device. i. Violation of any of the KCBS Cook's Rules above, save and except #9 – 13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

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JUDGING PROCEDURES KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re-numbered by the KCBS Contest Rep or authorized personnel before being presented to the judges.

1) Judges may not fraternize with teams on turn-in day until conclusion of judging.

2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge the contest. To prevent a team's food from landing on the same judging table twice in any type of KCBS sanctioned contest, the use of only three tables of judges should only occur when all other options have been exhausted. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process.

3) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

4) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

5) A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.

6) The weighting factors for the point system are: Appearance – .5600, Taste – 2.2972, Tenderness – 1.1428.

7) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.

7a. In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score cards the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all KCBS purposes.

8) Total points per entry will determine the champion within each meat category.

9) Cumulative points for only the three (3) KCBS categories will determine Grand Champion and Reserve Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies.