



CANADIAN SOUTHERN BBQ ASSOCIATION

Official Canadian Classic Competition Rules

Revised: March 20th, 2012

TEAM RULES

Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. A chief cook or assistants may NOT enter more than one team per contest.

COOKING

Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. Sharing the use of the same pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.

No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector.

The following miscellaneous cleanliness and safety rules will apply:

1. No use of any tobacco products while handling meat or within the preparation or cooking area.
2. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required
3. Sanitizing of the work area should be implemented with the use of a bleach/water rinse (one cap/5 liters of water). Each team will provide a separate container for washing, rinsing and sanitizing of utensils.
4. A functional fire extinguisher device will be near all pits.

MEAT SPECIFICATIONS & HANDLING

1. Pork is defined as BOSTON BUTT, PICNIC, and/or WHOLE SHOULDER weighing approximately five (5) pounds or more.
2. Pork collar is specifically not allowed.
3. Pork must be cooked (bone in or bone out) in its entirety and may not be parted. Pork once separated, is not allowed to be put back on the cooking source.
4. Country style ribs are not allowed.
5. All meat must start out raw. No parboiling, deep frying, pre-trimming, or evidence of pre-seasoning, injecting, brining or other treatment of meat before official inspection will be allowed.
6. If the event coordinator provides meat for a designated event, only that meat supplied shall be used.



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7. Competition meats **MUST** be inspected by the Official Meat Inspector on duty at the contest or a recognized assigned assistant during the times set by the Event Organizer. Once meat has been inspected, it must not leave the assigned contest site.
8. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
9. Any meat not meeting the above qualifications will be disqualified.
10. All meats must be on ice or refrigeration before being cooked.

Prior to cooking, meat must be maintained at a temperature of 5oC (40°F) or less.

After cooking, all meat must be held at 60oC (140°F) or above, or shall be cooled as follows:

Within 2 hrs from 60oC to 22oC (140°F to 70°F)

Within 4 hrs from 22oC to 5oC (70°F to 40°F)

Meat that is cooked, properly cooled and then later reheated for hot holding and service must be reheated so that all parts of the meat reach a temperature of at least 74oC (165°F) for a minimum of 15 seconds.

11. Contestants shall and must be prepared at all stages of the competition to have all meat inspected and probed with calibrated digital thermometers for safe food handling verification by the **OFFICIAL MEAT INSPECTOR/HEAD JUDGE**, his assistant(s) and/or representatives of the local Health Board.
12. If sampling is offered at this event, any and all additional requirements set about by the local health unit must also be met (details for sampling teams will be made available, if applicable).
13. Raw chicken is to be held in a separate cooler or refrigerated space to best avoid cross contamination. If an electric cooling unit is being used, chicken products should be isolated on the lowest shelf, alone.
14. In all cases, food safety is paramount.



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EVENT RULES

1. Contestants are expected to provide all their needed equipment and supplies, except as arranged for in advance. Contestants must adhere to all electrical, fire and other applicable codes, municipal and provincial. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, may not exceed the boundaries of the team's assigned cooking space.
2. Fires must be of wood, charcoal or pellets. No propane or electric grills are permitted. Electric accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the Event Organizer. Fires may not be built on the ground.
3. Provided ash cans, grey water receptacles and garbage containers must be used. Failure to do so will result in future ineligibility to enter further CSBBQA sanctioned events.
4. Due to space restrictions and out of consideration for residential neighbours and the proximity of quarters for all teams, generators are only permitted at the discretion of the Event Representative.
5. Sufficient hydro may be made available to all teams at a nominal charge. Generators may be used by teams ONLY in case of onsite Hydro disruption AND with the consent of the Event Organizer.
6. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean during and following the contest. All fires must be put out, pits filled and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space that is left in disarray or with loose trash, other than beside trash containers will result in future ineligibility to enter further CSBBQA sanctioned events.
7. A quiet time will be a time stated by the Event Organizer but not later than 11:00 p.m. on contest nights and will last until 7:00 a.m. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Due to the nature of CSBBQ events, some noise caused by surrounding venue may creep into the quiet time window. All efforts will be made to afford teams time and space to sleep while working to make a successful co-event alongside the venue.
8. First aid will not be provided, except at the election of the Event Organizer.
9. A Cook's Meeting will be called by the Event Organizer, typically the first evening of the competition, to review local regulations and any sundry items that may affect the competition that manifest themselves from time to time. It is the contestant's responsibility to attend the meeting and to comply with all discussed items.



CANADIAN SOUTHERN BBQ ASSOCIATION

Official Canadian Classic Competition Rules

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10. Judging times will be posted at the cooks meeting and may not be altered. Advanced calling for an item is not required nor necessarily proffered. Therefore, if beef brisket is scheduled for 1:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the Event Organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance.
11. Non-standard categories, including showmanship are offered at the discretion of the Event Organizer. Exact turn-in times to be posted no less than two weeks in advance of contest.
12. The competitions will consist of 4 meat category: chicken, ribs, pork and brisket. Each category will be judge on 3 criteria that of appearance, texture and taste.
13. Turn-in times will be at 30 minute intervals for the 4 main competition meats;
 - 12:00pm Chicken
 - 12:30pm Ribs
 - 1:00pm Pork
 - 1:30pm Brisket
14. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE.
15. Each contestant MUST submit at least six (6) separated and identifiable portions of meat for each category in a CSBBQ provided container. If meat is not presented in such a manner and a judge does not have meat to taste, that judge will award TASTE and TENDERNESS as one (1) for that meat category. All APPEARANCE scores will be changed to one (1) for that entry also. This in no way will penalize the other contestants who have properly submitted their entry.
16. Garnish is limited to fresh green lettuce or green parsley. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
17. Marking of any kind of the meat or container will not be tolerated. This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a (1) in all criteria.
18. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddled in the container. Sauce may be used as a drizzle but not in any recognizable design or shape that could be interpreted as unique marking. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Any entry not complying with this rule will be given a one (1) on APPEARANCE.



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19. If burnt ends (any meat) are put in the box they should be judged too and an average score awarded
20. First, the judges will be presented with an open turn-in container to score the samples for appearance. Then the turn in container will be passed around the table and each judge will take a sample and place it on their judging plate. The judges will then score each entry for taste and tenderness, before moving on to the next entry.
21. The scoring system is as follows;
Appearance from 20 to 1, all whole numbers between two and 20 may be used to score an entry.
Texture from 30 to 1, all whole numbers between two and 30 may be used to score an entry.
Taste from 50 to 1, all whole numbers between two and 50 may be used to score an entry.
The final score will be the cumulative total of the above three categories out of 100.
22. Scoring and Grounds for entry disqualification:
 - 1) At the expiration of turn-in time an official CSBBQA event representative shall take the last position in line and the competition clock shall be turned down. Any team who is not already in the turn-in table line with their entry will receive a zero (0) in all criteria for that category and their entry shall be refused.
 - 2) All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat.
 - 3) 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.
 - 4) All judges not receiving a sample will give a one (1) in all criteria.
 - 5) The aggregate low score from a single judge will be thrown out.
 - 6) Results will be tallied.
 - 7) If there is a tie in one of the categories, it will be recalculated by the computer, as follows:
 - a) The scores will be calculated and tabulated by the five highest judges, if tied then;
 - b) The sixth judge score will be included back into the scores, if tied then;
 - c) The accumulated score of all six judges scores of taste, if tied then;
 - d) The accumulated score of all six judges scores of texture, if tied then;
 - e) The accumulated score of all six judges scores of appearance, if tied then;
 - f) The head judge will call a representative of the tied teams and a coin toss will decide on the winner.
 - g) Prior to the coin toss the teams may decide on sharing the prize pool however for the order of ranking and trophies the coin toss must be used.
 - h) In the case of a tie in overall scored for the purposes of Grand Champion, preference will be given to the team with the aggregate of rankings in the individual divisions, and the team with the higher amount of 1st place scores will be assigned the top place.
23. Total points per entry will determine the champion within each meat category.
24. The score of one (1) is a disqualification and requires approval by the Head Judge.
25. The decision and interpretations of the Rules and Regulations are at the discretion of the Head Judge at the contest and the decision(s) and interpretations are final.



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JUDGING

1. CSBBQA currently sanctions blind judging events only.
2. Judges may not fraternize with teams on turn in day until judging concludes.
3. All Judging is double blind judging only. Entries will be submitted in an approved, numbered container provided by the Event Organizer, which will then be re-numbered by judging officials.
4. Entries will be judged by a judging team, each team to be a minimum of six (6) judges who are at least 16 years of age.
5. Judges should be certified by the association or a “visiting/guest judge can be certified by an acceptable accreditation previously approved by the association on a per event basis. A visiting judge is defined by out of province residence.
6. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area until judging concludes.

DISQUALIFICATION

A cook team, its members and/or guests are the responsibility jointly and severally of its head cook, its team members and its guests. Disqualification of a cook team may be imposed with the violation of, but not necessarily limited to any of the following;

1. Excessive use of alcoholic beverages by a team, its members and/or guests.
2. The distribution of alcoholic beverages to any members of the general public.
3. Any use of controlled substances by a team, its members and/or guests.
4. Use of foul, abusive, or unacceptable language by a team, its members and/or guests.
5. Fighting and/or disorderly conduct of its members and/or guests.
6. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude of its members and/or guests.
7. Excessive noise generated from speakers or public address systems by its members and/or guests.
8. Excessive or continued disregard from its members and/or guests of any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by the Event Representative.
9. Use of gas or other auxiliary heat sources inside the cooking device.
10. Violation of any of the CSBBQ Rules and Conduct
11. In addition, any violation of the above shall be reported to the CSBBQ 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 CSBBQ 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.



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12. **CLARIFICATION: INCLUDING BUT NOT LIMITED TO LATE ENTRIES** If an entry is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in an entry or is disqualified and not allowed to turn in, that team's category shall not be judged and no score shall be received. If an entry is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

ASSOCIATION POLICY

1. All Judges must be Members in Good Standing to participate at a CSBBQA Event. All judges must be CSBBQA CERTIFIED. The event organizer may opt to have an exclusion of Canadian BBQ judge(CBJ) up to (1 of 6) judges with the approval of the Association and that request must be posted prior to the event.
2. Competitive teams DO NOT need to be CSBBQA members to participate in a CSBBQA sanctioned event.
3. Manuals and Procedures will be posted and validated from time to time to give stakeholders a clearer understanding of the individual process and are as valid as any rule posted above.
4. CSBBQA Member Head Cook will receive a \$25 entry discount at all CSBBQA sanctioned events.
5. Cumulative points for only the four (4) CSBBQA categories, ribs, pork, chicken and brisket, will determine the Grand Champion and Reserve Grand Champion.
6. The Canadian Southern BBQ Association aims to create a hospitable, cook-friendly event and to that end, reserves the right to alter, amend, repeal or dismiss any rule that may come in conflict with that goal.
7. Our mission is to provide the best BBQ contest possible for contestant, sponsor, vendor and visitor alike.

These rules and regulations are subject to change without notice.