



CSBBQA Amateur BBQ Competition
Official Rules and Regulations



1. Meat for the contest will be provided by the CSBBQA/event organizer. Meat will not be pre-cooked, sauced, spiced, injected, marinated, cured in any way or otherwise pre-treated prior to official meat inspection. Meat must be maintained at a temperature below 40^of (4.5^oc) prior to cooking and at or above 140^of (60^oc) degrees after cooking.
2. Each contestant competing shall supply all of his own cooking ingredients, cooking devices, utensils and tables. The contestant will be provided the required meats and a regulation cooking area. Since this is an outdoor event, and we do not have control over the weather, it is suggested that you bring suitable shelter as the weather may require. Each contestant must have a fire extinguisher.
3. Contestants' equipment must remain within their delineated area during the entire competition. Each contestant may have one or two assistants* (see local rules) for such chores as saucing, hauling wood and encouraging the cook. Any assistant that handles food in any way must comply with all competition rules.
4. Each contestant must check in at the registration area. At that time, cooking area assignments will be made including turn-in time(s), meat will be provided after which cooking may begin. Check local rules for final judging times.
5. Each contestant must cook enough barbecue to give out samples to at least 6 judges. If you run out of barbecue before the judging is completed, you will be disqualified.
6. Judging of the barbecue entries will include contestants submitting their samples to the judges in a container by the deadline. Judges may visit the teams prior to the first turn-in time at which time you may ask questions.
7. A team representative must be present at the scheduled captain's meeting prior to competition. The rules and regulations and other necessary information will be discussed.
8. It is the responsibility of each contestant to see that the contest area is kept clean and that the area is cleaned and policed following the contest. **ALL FIRES MUST BE EXTINGUISHED** and all equipment moved from the site.
9. **THE CHIEF COOK** will be held responsible for the conduct of his/her team and guests.



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10. In compliance with local health department regulations, contestants MAY NOT sell or giveaway finished food products to the general public. Remember, each contestant must cook enough to give samples to judges, and if you run out of barbecue before the judging is completed, you will be disqualified.
11. No open fires or pits will be allowed for any purpose.
12. Any competitor may compete in the amateur class until they have won, or been part of a team that has won Amateur First Place at any two CSBBQA sanctioned events. After two wins, the competitor may only compete at a CSBBQA sanctioned event at the Pro level.
13. If a winning amateur team splits up and its members reform with new partners, each team shall be considered to have won an amateur event and be subject to qualification rules as set herein.
14. Any amateur competitor that assists and therefore becomes part of a winning Pro team, independent of the CSBBQA mentoring program, shall no longer be eligible to compete at the amateur level as a none-winning amateur.
15. An amateur competitor may participate in the mentoring program up to two different times with two different Pro teams. Payment of the appropriate mentoring fee to the CSBBQA will ensure that the amateur competitor's status as an amateur is recognized and protected.
16. The CSBBQA reserves the right to make additional regulations as necessary.
17. The decisions of the CSBBQA and judges are final.
18. Violation of rules and regulations of the contest may result in disqualification, expulsion from grounds, and/or disqualification from future participation.

If you have any questions or need to make advance arrangements, please contact:

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