

Whole Hog Rules & Regulations

COMPETITION TEAMS

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 contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
4. A functional fire extinguisher device will be near all pits.
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.

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. All meats must be on ice or refrigeration before being cooked. Prior to cooking, meat must be maintained at a temperature of 5°C (40°F) or less.

10. After cooking, all meat:

Must be held at 60°C (140°F) or above, OR

Cooked meat shall be cooled as follows:

1. Within 2 hrs from 60°C to 22°C (140°F to 70°F)
2. Within 4 hrs from 22°C to 5°C (70°F to 40°F)
3. Meat that is cooked, properly cooled and then later reheated for hot holding and service be reheated so that all parts of the meat reach a temperature of at least 74°C (165°F) for a minimum of 15 seconds.

11. Contestants shall be 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).

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. 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.
4. 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.
5. 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 forfeiture of the clean-up deposit.
6. 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.

7. First aid will not be provided, except at the election of the Event Organizer.
8. Judging times will be posted and sufficient time given between
9. 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.
10. 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.
11. 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.
12. Whole Hog competitions conducted in conjunction with a charity/not-for-profit third party meal event require each team to provide all remaining meat to the group for their use. No meat hold-backs are permitted.

JUDGING

1. Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE.
2. Each contestant MUST submit at least six (6) separated and identifiable portions of meat 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). All APPEARANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.

3. No garnish is permitted. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
4. 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 or foreign material is permitted. Any entry not complying with this rule will be given a (1) in all criteria.
5. 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. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Drizzle is permitted but not in any geometric or recognizable shape. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
6. 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.
7. The scoring system is from 10 to 1, all whole numbers between two and ten may be used to score an entry. 10 exceptional, 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible and 1 for a disqualification.
8. The score of one (1) is a disqualification and requires approval by the Head Judge.

Grounds for disqualification:

1. All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat.

2. 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.
3. All judges not receiving a sample will give a one (1) in all criteria.
4. The aggregate low score from a single judge 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:
 - 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. 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
5. In the case of a tie in overall scored for the purposes of Grand Champion if a tie is resulted, 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.
6. Total points per entry will determine the champion within each meat category.
7. The decision and interpretations of the Rules and Regulations are at the discretion of the Head Judge at the contest. Their decision(s) and interpretations are final.

Blind Judging

1. The blind judging for the category will take place at the same time of the on-site judging. You will be instructed of turn in times.
2. Garnish is allowed in the blind boxes limited to green leaf lettuce only. You can sauce, baste or dust with some rub, if it is not done in a way

to identify your sample.

3. For a whole hog you would be expected to serve portions of the ham, shoulder and loin. The loin could be cut into medallions for placement in the blind box.
4. No skin or bones are allowed in the blind box for whole hog.

On-Site Judging

1. Entries are scored in areas of ENTRY APPEARANCE, TENDERNESS/TEXTURE, TASTE, PRESENTATION, AREA and PERSONAL APPEARANCE.
2. Three on-site judges will be assigned teams in a specific order in 20 minute intervals. Judges will spend a minimum of 10 minutes and a maximum of 15 minutes.
3. Teams are allowed to converse with the judges and expound on the virtues of their entry. Presentations should be timed and rehearsed to last about 12-14 minutes.
4. *Area & Personal Appearance* is about how neat and clean everything in the cook site is. Matching outfits are recommended, clean shirts and aprons at the least.
5. You also want to have the area well policed for any trash, cigarette butts, etc. Crystal & china are not compulsory but score well, as long as the table setting is clean and appealing.
6. Keep all the trash cans out of sight from the cooking and eating area.

Presentation will be scored based on how well the team transfers information to the judge about the cooking process, preparations, sauces & rubs, the team, times, temperatures and etc.

7. The presentation does not have to be truthful but should be believable.
If you tell of any special ingredients or techniques the judge may expect that (what ever it may be) to be detectable in the product. You

can also incorporate multiple presenters during the presentation to the judge.

The judge is going to expect to be informed about specifics of the meat, prep techniques, cooking time and temperatures and the type of wood/coal used and about the selection of the cooker.

Appearance of the Entry is scored by how the product(s) look on the cooker.

8. For the on-site judging you can decorate and garnish the grill. The judge will also judge this based on how well the product looks when it is brought to the table.
9. The cooks will be instructed to serve the judge the meat that was shown on the grill.

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.

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

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.
Our mission is to provide the best BBQ contest possible for contestant, sponsor, vendor and visitor alike.