

Houston County Fair Grilling (HCFG) Contest Rules and Regulations

1. ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Grilling Contest. There will be no Professional/Amateur Classifications.
2. Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a grill/grills to be used exclusively by that team within the team's assigned cooking space. The use of a single grill (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. A chief cook or assistants may NOT enter more than one team per contest.
3. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbecue is defined by HCFG officials as uncured meat (or other as allowed), prepared on **wood, charcoal, or gas grills (ONLY)**. All meat must start out raw. No pre-seasoned meat is allowed. Any meat not meeting this qualification will be disqualified. Pork Chops must be cooked (bone in or bone out) in their entirety (may not be parted). Chicken Wings may be whole or trimmed. Kosher Chicken is legal. It is acceptable to have manufacturer enhanced or injected products as shown on the label EXCLUDING teriyaki, lemon pepper, and butter injected. All BBQ Sauce must be prepared from scratch on premises (store bought sauces are not permitted). Parboiling and/or deep-frying competition meat is not allowed.
4. Once meat has been inspected, it must not leave the contest site.
5. ALL Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
 - A. After cooking meat must be maintained at a minimum temperature of 140 degrees Fahrenheit
 - B. Cooked potentially hazardous food shall be cooled:
 - Within 2 hours from 140 degrees F to 70 degrees F and
 - Within 4 hours from 70 degrees F to 41 degrees F or lessPotentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.
6. Contestants must provide all needed equipment, and supplies.
7. Grills, Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.
8. Fuel source may be wood, charcoal or gas, no electric grills allowed.
9. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up

be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers.

10. CAUSES FOR DISQUALIFICATION:

- A. Use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)
- B. Use of controlled substances by a team, its members and/or guests.
- C. Foul, abusive, or unacceptable language by a team, its members and/or guests.
- D. Excessive noise generated from speakers or public address systems.

11. First aid will not be provided, except at the election of the contest organizer.

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

13. Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if judging starts at 1200 hrs plan to submit it then. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time with no exceptions.

14. Grill Kings allows for blind judging only. Entries will be submitted in a numbered container provided by Grill Kings, then may be re-numbered by judging officials. The number must be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of three (3) judges). Entries are scored in areas of

- APPEARANCE
- TENDERNESS/TEXTURE
- TASTE.

The scoring system is from 100 (Excellent), to 20 (Bad). All numbers between twenty and one hundred may be used to score an entry. 6 is the starting point. A score of one (1) is a disqualification and requires approval by a Contest Rep. The weighting factors for the point system are as follows: APPEARANCE, TASTE, TENDERNESS/TEXTURE. The lowest score will be dropped and will be used to break ties. If still tied, a random numerical search will be done by HCFG officials to determine the winner.

15. 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. Chunky sauce will be allowed.

16. The following miscellaneous cleanliness and safety rules will apply:

- A. No use of any tobacco products while handling meat.
- B. Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required to be worn.
- C. 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.
- D. A fire extinguisher device will be near all grills.

17. The decision and interpretations of the HCFG officials and Regulations are at the discretion of the Representative at the contest. HCFG official's decision and interpretations are final.