



2019 Contest Information

Team Qualifications

To qualify as a Backyard team, the team may not have won a cash prize in a BBQ contest previously, or been compensated as a professional BBQ restaurant or caterer. If your team does not meet these requirements, please enter as a pro team.

Vehicle Parking

Each team is allowed to park 2 vehicles. Teams may have one (1) vehicle parked inside the competition grounds (Tailgaters parking) during the night before the competition and must be parked at your competition space, unless otherwise directed. All vehicles must be moved to the parking lots by 9 AM on contest day.

No Refunds

We will make every effort to ensure that The Jacksonville Backyard BBQ Championships will occur rain or shine. A maximum of 60 teams will compete. Any registrations beyond that will be placed on a waiting list. Additional teams may be added in the event a team drops out or more space may be created for additional teams, at the organizers discretion.

Three categories will be judged: chicken, ribs and pork. Trophies will be awarded to each category winner. **In order to qualify for the title and prizes for “Amateur BBQ King of Jacksonville,” or “Pro Champion” teams must enter in all three categories.**

Category specifications:

- Chicken: May be any of the following chicken parts: thigh, breast, drumstick/leg, wing or a quartered, half or whole chicken.
- Ribs: Pork ribs only. May be spare ribs or baby backs, cut however you like (St. Louis style, etc.)
- Pork: Consists of either pork shoulder or Boston butt. The entry may be sliced, pulled or chopped but must be prepared for consumption. NO INTACT SHOULDER/BUTTS will be accepted as entries.

Team Registration Dates

- January 14 - Public Registration Open
- April 4 – Final day for online registration

Schedule of Events

Friday, April 5 – Load-In/Captain’s Meeting/Meat Inspection

- Load-In (see details below)
- 6:00 pm – Captain’s Meeting
- Meat Inspection
- Teams may begin cooking after ALL teams have completed meat inspection and are signaled by contest officials.

Load-In Procedures We will utilize a flighted load-in approach. Teams will be assigned a time to arrive based on their competition space. Early in the week of the contest, you will receive an email with your Load-in arrival time. This will be a 30 minute window when you may arrive, check in and begin setting up. If you cannot arrive in your assigned time, you must wait until the open period to be checked in and begin setting up. The open period will begin after all other Load-In times have been fulfilled. The first load in time will begin at 3pm. Teams will be assigned load-in times based on their space assignment. **No requests for specific load-in times will be accepted.** Upon arrival, a representative of the contest will check you in at Tailgaters parking. Then, you will be given your space assignment at which time you may proceed to the competition area for set up. We believe that this process will ensure a smoother load-in process, so please make every effort to arrive during your assigned load-in window.

Saturday April 6 – 10th Annual Jacksonville Backyard BBQ Championships

- 9:00 am – all vehicles must be out of the competition area and in the parking lot
- By 10:00am – Competitors must be in place with cooking underway
- Noon – Gates open, tickets on sale at the gate (\$15)
- 12:30pm – Judges meeting
- 1:00pm – Chicken turn-in time
- 2:00pm – Ribs turn-in time
- 3:00pm – Pork turn-in time
- 4:30pm – Awards ceremony and coronation of the Amateur BBQ King of Jacksonville!

2019 Rules and Regulations

1. **CONTESTANTS**-A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the Jacksonville Backyard BBQ Championships. Each team will be comprised of a team captain and up to 5 assistants. **All contestants must have at least one representative of their team present at the Captain's meeting on the evening prior to the contest. In the event this is not possible, the team shall contact the contest organizer and inform them of their absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.**
2. **ENTRY PROCESS**-We have 60 competition spaces available (at least 18'x18'space will be given). Be prepared to provide your own shade in this event. Spaces will be filled in the following manner:
 - Teams of event sponsors
 - All other applications are on a first come, first serve basis. Team registration fees: \$150 per team for backyard, \$300 for pro.
 - All registration forms received after the field has been filled will be placed on a reserve list and will be entered into the contest if the other teams drop out, or if more spaces are found. If your team is placed on the reserve list and does not compete, you may opt to make your entry

fee a donation to Daniel, Inc. and the Glyn Cook Memorial Scholarship, which will give you preferential status for next year's contest, or you may have your entry fee refunded.

3. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the Jacksonville Backyard BBQ Championships representative at the contest and his or her decisions are final.
4. **EQUIPMENT**-Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal or wood pellets. No team may share a cooker or grill with any other team. Electricity may be requested in advance of the competition by emailing jkalinski@danielkids.org to request by April 2. Running water at the team site may be available to pro teams only. Backyard teams will have access to water at the restroom areas.
5. **MEAT INSPECTION**-All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after the inspection by the Official Meat Inspector as appointed by the CONTEST representative or the CONTEST organizer. Meat inspection will take place at the Captain's meeting, Friday prior to the contest. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F until it is turned in for judging. All contest meat, once inspected, may not leave the contest site until turn in. *Teams may cook overnight; those who will not immediately begin cooking after meat inspection are required to provide their own coolers, which will be kept in a refrigerated area overnight at the contest site.*
6. **COOKING FUELS**-The only approved cooking media are wood, charcoal or wood pellets. Gas of any kind or any electrical heating element may only be used to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.
7. **APPROVED COOKERS**-Any wood, charcoal, or wood pellet fired cookers—homemade or commercially manufactured—will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices.

8. **CONTESTANT'S SITE-** Backyard teams and pro teams will be given a non shaded space of at least 18x18, additional space may be available on a first come first serve basis. An additional space may be guaranteed for an additional \$100. All equipment must be contained within this space,. If additional space is required, the team should contact the contest organizer and make satisfactory arrangements. Public use water is available, and pro teams may request water at their team cook site. Teams needing electricity must email a request by April 2. *Contestants may cook overnight, but must remove vehicles from the competition area by 9am Saturday. A contest representative or security guard will be on site at all times to allow for entry to the grounds.*

9. **BEHAVIOR-**Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds.

10. **CLEANLINESS AND SANITATION-**All teams are expected to maintain their cook sites in an orderly and cleanly manner, and to use good sanitary practices during the preparation, cooking and judging process. **The use of sanitary gloves is required at all times while handling the food.** Failure to use sanitary gloves may result in disqualification. **Additionally, teams are required to have a running water system for cleanup. Under state guidelines, this includes a cooler with a spout and a bucket to catch the water as it falls.** Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.

11. **MEAT CATEGORIES-**The following categories will be judged at the Jacksonville Backyard BBQ Championships:
 1. Chicken: The team may cook chicken whole, halved or individual pieces
 2. Pork Ribs: Lion back (baby back) or spare ribs only, meat on the bone, no country style ribs and no chopped, pulled, sliced rib meat loose in box.
 3. Pork: Whole shoulder /Boston butt. Must be cooked as single piece of meat

12. **QUANTITY-**Teams must cook AT LEAST the following amounts: Chicken (8 pieces for judging, 8 for public sampling), Ribs (8 bones for judging, 8 bones for public sampling), Pork (16 ounces for judging, 16 ounces for public sampling). **Teams are encouraged to cook more than the minimum amount for public consumption. Feel free to show off other recipes to the public. Teams must have samples ready at noon when the gates open.**

13. JUDGING-Blind judging only. Entries will be submitted in an approved container (provided by the contest), with NO garnish or decoration of any kind. Only the entry to be judged (and a cup of sauce, if included by the teams) is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE/FLAVOR and TENDERNESS/TEXTURE. Meat may be sauced or un-sauced. A minimum of eight (8) separate and identifiable portions must be presented for judging. Portions as follows: 1 piece of chicken, one rib, and 2 ounces of pork. Teams are also required to produce chicken, rib and pork portions for public consumption at the team's cooking site. (see rule 12)

14. SCORING-Each entry will be scored by 6 judges in the areas of PRESENTATION, TASTE/FLAVOR, and TENDERNESS/TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Any entry that is disqualified as per section 15 (below), will receive a score of zero for all three categories from all judges.

15. DISQUALIFICATION-An entry can be disqualified by the Jacksonville Backyard BBQ Championships representative only. An entry can be disqualified for any of the following reasons:

- There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- There is anything in the box other than the meat and sauce (may be in a cup).
- There are not a minimum of 8 separate and identifiable pieces (for ribs and chicken) or 16 ounces (for pork).
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.

16. JUDGING PROCEDURE-Team captain brings entry in provided box to turn-in table. At check in table, a representative of the Jacksonville Backyard BBQ Championships will open the box and examine to be sure that none of the criteria in section 15 are present. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table. Judging will not begin until all samples for that table are on the table (unopened). After judging of the category is completed, a representative of the Jacksonville Backyard BBQ Championships will then collect the scorecards and turn them into the scorekeeper for tallying.

17. WINNERS-The winners in each meat category will be determined by adding all the scores together and the team with the most points will be the category champion for each division (Pro and Backyard). Next highest score is the category runner-up and so on. The GRAND CHAMPION will be the team with the highest overall score (all categories added together), the RESERVE CHAMPION will be the team with the second highest overall score. To qualify for either the GRAND CHAMPION or the RESERVE CHAMPION a team must submit entries in all three sanctioned categories. In the event of a tie in a category, a tie-breaking procedure will be implemented utilizing first the TASTE/FLAVOR score as the tie-breaker, then the TEXTURE/TENDERNESS scores. Additionally, any BACKYARD team finishing in the top 10 will receive a “Top 10” certificate. In the event of ties in the top 10 category, all ties will be awarded a Top 10 certificate.

18. TURN IN TIMES-Each category turn in time allows for a 10 minute window (5 minutes before and 5 minutes after the time as suggested below:

- **Chicken: 1:00pm**
- **Ribs: 2:00pm**
- **Pork: 3:00pm**

The contest organizer may revise the times but a one hour time frame between category turn-in times will be maintained. Any changes to turn in times will be made public at the Captains’ Meeting, the evening before the competition.

19. PRIZES-Prizes for category winners and overall winners will be made available online and at the contest on the day of the event. Prizes will be awarded following the judging of the final category. Trophies and titles will be given for the winners of each category (chicken, ribs, pork) and for overall winner (Amateur King of Jacksonville BBQ) and for the overall runner up (Amateur Prince of Jacksonville BBQ). In the Pro Division, cash prizes will be awarded based on total Pro entries. (\$5,000 or 50% of Pro entry fees go to prize pool, whichever is greater. See prize pool breakdown on next page.

In the Backyard Division, if the BBQ “Royalty” is also a category winner, the next highest score will be awarded the category win. There will be no multiple award winners in any one competition in the Backyard Division. The Pro Division can have multiple category winners.

Additionally, a “People’s Choice” award will be voted on by the attendees at the event. The team with the most votes from the public will win.

2019 Prize pool breakdown-Pro Division – minimum \$5,000 total prize pool

25% to Grand Champion-Pro (minimum \$1250)

15% to Reserve Champion-Pro (minimum \$750)

12% for each category champion-Pro (minimum \$600)

5% for each category runner-up (minimum \$250)

3% for each category 3rd place (minimum \$150)