

## **Backyard BBQ Rules & Regulations Judging Procedures**

The following rules, regulations and judging procedures will be used at The Real Squeal: Lyons BBQ & Music Festival Backyard BBQ Contest.

### **The Real Squeal: Lyons BBQ & Music Festival Backyard BBQ Rules and Regulations**

- 1) The decision and interpretations of The Real Squeal: Lyons BBQ & Music Festival Rules and Regulations (hereafter known as The Real Squeal Backyard BBQ Rules) are at the discretion of the Real Squeal Contest Representatives and the Lyons Main Street Directors at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from the 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, may disqualify the team from future participation at The Real Squeal: Lyons BBQ & Music Festival.
- 6) Fires shall be of wood, wood pellets, charcoal, or gas. Electric heat sources are also permitted. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to: teriyaki, lemon pepper or butter injected. When the contest organizer supplies the meat, the contestant is not required to enter only that meat. Competition meat not meeting these qualifications shall be disqualified; given one (1) on all criteria by all six judges.
- 8) Parboiling and/or deep-frying competition meat is not allowed.
- 9) 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.
- 10) The Two Backyard BBQ Meat Categories:  
CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.  
PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
- 11) Judging is Saturday evening. The two (2) Backyard BBQ categories will be judged in the following order:  
Chicken 6:00 pm  
Pork Ribs 6:30 pm  
Turn-in times will be confirmed at the Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before five (5) minutes after the posted time. A late turn-in time will receive a one (1) in all criteria.
- 12) Garnish is optional.
- 13) The sauce contest is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container.
- 14) Entries will be submitted in an approved Real Squeal Backyard BBQ Contest numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.  
One cook from each team is required to attend the Cooks Meeting at 3:00 pm in the Lyons Main Street Office at 134 NW Broad Street in downtown Lyons.
- 15) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above-listed material will receive a one (1) in all criteria from all Judges.
- 16) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice or shake apart to separate pieces. If there is not enough meat for each judge to sample, the

shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the appearance score to one (1).

17) The following cleanliness and safety rules will apply:

- a. No use of any tobacco products while handling meat.
  - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
  - c. Shirt and shoes are required to be worn at all times during the event.
  - d. 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.
  - e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
  - f. Prior to cooking, meat must be maintained at 40° F or less.
  - g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and Within 4 hours from 70° F to 41° F or less
  - h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- 18) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a. Use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during the event, designated to start at 9:00 a.m. on contest, day and will last until 10:00 p.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Violation of any of The Real Squeal Backyard BBQ Rules above, save and except #9-13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Contest Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the Lyons Main Street 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 future events for a period of time not to exceed five years. All complaints of disturbance or violations shall be reported to the Directors.

CLARIFICATION: If the 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 is not judged and receives no score. If a product is turned in and then disqualified for a late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

#### JUDGING PROCEDURES:

Real Squeal Backyard judging allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organizer. The container may be re-numbered by the Contest Rep or authorized personnel before being presented to the judges.

Judges may not fraternize with teams on turn-in day until the conclusion of judging.

Judging will be done by a team of 6 persons, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area, during the judging process.

Each judge will first score all the samples for the appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

The scoring is from 9 to 4, all whole numbers between four and nine may be used to score an entry. 9 excellent, 8 very good, 7 good, 6 average, 5 below average, 4 bad.

A score of one (1) is a disqualification and requires approval by a Contest Rep.

Grounds for disqualification:

All judges will give a one (1) in appearance for less than 6 samples of meat. 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. All judges not receiving a sample will give a one (1) in all criteria.

The weighting factors for the point system are as follows: Appearance – 0.5714, Taste – 2.2858, Tenderness – 1.1428.

The low score 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: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.

Total points per entry will determine the champion within each meat category.

Cumulative points for only the two (2) Backyard BBQ categories will determine the Grand Champion and Reserve Grand Champion, or at the election of this organizer.

Note The Real Squeal Lyons BBQ & Music Festival Official Backyard BBQ Rules and Regulations are based on the Official Rules and Regulations also allowing for use of gas and electric heat sources. The Official Contest Representatives for The Real Squeal Backyard Contest will preside over the Judging for the Backyard BBQ Contest.

The Real Squeal

Lyons Main Street

134 NW Broad Street

Lyons, GA 30436

Phone: 912-526-6445

Fax: 912-526-4372

E-Mail: [lyonsmainstreet@gmail.com](mailto:lyonsmainstreet@gmail.com)

[www.therealsqueal.com](http://www.therealsqueal.com)

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Rules are designed to be fair and equal to all cookers. Integrity of the Contestants, Judges, Contest Representatives, and Organizers is essential.