



2023 Kentuckiana BBQ Pitmasters Open Series

Note: Rule changes and additions are noted in bold font.

1) 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 and all equipment removed from site. It is imperative that clean-up be thorough. Teams leaving behind trash of ANY KIND are subject to being banned from future series events. 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 KBP sanctioned events.

2) 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.

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 unless arranged in advance with the contest organizer. All cooking is to be done inside the assigned space.

4) Each team must name a Head Cook but can have as many assistant cooks as desired. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending. **Please see the note at the end of the rules section regarding previous event participation as it relates to qualifying for this series.**

5 The decision and interpretations of the KBP Rules and Regulations are at the discretion of the KBP Contest Representatives and/or contest organizers. Their decisions and interpretations are final even if you don't agree with them. You have the right to file a formal complaint in writing. All complaints will be put to a vote by the remaining participating members of the series during that calendar year.

6) Rule 6 Deleted. Any and all fire types including gas and/or electric shall be permitted as well as electrical assist devices such as fan controllers are allowed.

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.

Pre-seasoning of meats prior to arriving on the contest grounds IS PERMITTED. **Trimming of meat prior to the arrival of the event venue WILL BE ALLOWED,** as long as the meat is returned to a properly sealed container.

8) Barbeque for the purposes of the KBP Rules is cooking the three KBP Meat Categories below on a device defined in #6 above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

9) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Meat may be shaped in various ways as to make it uniform and sized properly to fit inside the competition turn-in box. 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 three KBP Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken. Skin is NOT required for chicken submissions. Chicken may be turned in whole, sliced, chopped, or pulled.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Any and all cuts of pork may be allowed with exception of pork ribs and sausage for this entry. This includes, but is not limited to, pork butts, picnic butts, pork belly, bacon, pork chops, pork loins, pork steaks, etc. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.

11) Judging times will vary based on the event coordinator's schedule.

The three (3) KBP categories will be judged in the following order:

CHICKEN 1st

PORK RIBS 2nd

PORK 3rd

The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.

12) Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE

lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

13) Sauce 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. Chunky sauce will not be allowed. Sauce violations shall receive a penalty score of one (1) on Appearance. Remember, this is a meat competition, not a sauce competition.

14) Entries will be submitted in the contest provided containers.

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 and disqualified. If the contest provided containers are in any way marked, broken, or identifiable please see your contest reps to get a replacement box.

16) **Each contestant must submit at least five (5) portions of meat in an approved container.** Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five (5) judges. Chicken is not required to be turned in with skin. Skin is optional for chicken turn-ins. 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 except appearance.

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.

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. Excessive 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 quiet time, if such quiet time is established by the contest organizer prior to the event. Some event locations require quiet times to be enforced to local code. While some events do not have this requirement, please keep noise levels to a reasonable level between the hours of 11pm and 6am. **This includes generators not fitted with factory mufflers in working order.**
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. DELETED
- i. Violation of any of the KBP Cook's 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 and participation in the points series by KBP Representatives, Organizers and/or Security

19) Optional* One Bite Challenge.

- a. The contest organizer will provide the one bite challenge protein on Saturday of the competition no less than 2 hours prior to the scheduled turn-in time.
- b. Teams may prepare the One Bite Protein using any cooking method they see fit including but not limited to, smoking, grilling, pan frying, deep frying, etc.
- c. One Bite Proteins may be prepared using wood, charcoal, electric, gas, propane, or other methods as the cook see's fit.
- d. One bite portions will be turned in to the judge in the contest provided turn-in boxes only.
- e. Teams may add up to an additional 5 ingredients that HIGHLIGHT or transform this protein, but the protein itself must remain the central theme of the dish.
- f. All contests will have 3 (three) judges for the One Bite challenge. As such teams are required to submit at least 3 edible portions for tasting.

20) Teams may not compete in and receive points for two events in the same weekend, at the same time. Teams choosing to compete in two events must specify which event, PRIOR TO THE EVENT TAKING PLACE, for which they wish to have points assigned.

JUDGING PROCEDURES:

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

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

2) Judging will be done by a team of 5 persons at each judging table, who are at least 16 years of age. KBP Reps will determine the optimum number of tables of judges needed to properly judge the contest. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process. 3) Each judge will first score all the samples for 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 plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry. 4) The scoring system is from 9 to 2, with scores of $\frac{1}{4}$ (one quarter) increments allowed. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible. 5) A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited garnish, pooled sauce. 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 except appearance. 6) The weighting factors for the point system are: Appearance -.5600, Taste – 2.2972, Tenderness - 1.1428. 7) 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 a computer generated coin toss will be used. 8) Total points per entry will determine the champion within each meat category. 9) Cumulative points for only the three (3) KBP categories will determine Grand Champion and Reserve Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies. No prize monies can be withheld for non-participation in ancillary categories.

The above scoring schedule will be used to determine event winners. The SERIES points schedule is as follows:

Your series points total will be calculated using your actual overall points total from your score sheet from each event. If your overall points total from all 3 entries is 600, as determined by your score card at each event, that will be the points earned for that event towards the series. All series events will be using the same scoring system and weighting as outlined above.

In the 2023 season, no points will be awarded for auxiliary categories. This helps simplify the series scores making it easier for each team to keep track of their position throughout the year. No points, other than those awarded from the main 3 meat categories will be awarded or tracked towards your series totals. This helps keep these other categories optional for the teams so you can decide where to put your focus.

At the end of the season, your first 4 overall finishes, plus results from our season ending event will determine your score and your position within the series.

The series schedule for the 2023 season consists of at least 7 sanctioned events.
As this is a Limited Open series, any Teams or Cooks having received a Grand, or Reserve Grand call in a PRO KCBS event in the previous calendar year, will not be allowed to participate in this series. We will not allow manipulation of team names or assigned cooks to circumvent this rule. Anyone found intentionally violating this rule will be banned from the series with no refund given. While the KBP Reps will try to monitor this, we encourage any series participants to bring any alleged violations of this rule to our attention.