

2020 Buzz-B-Q BBQ Team Rules for:

Pro Joe Division - More Serious Grillers

Average Joe Division – Laid Back Grillers

1. Buzz-B-Q will be following COVID guidelines this year to maintain a fun safe environment and competition. Please help us to ensure the competitors remain safe during this time and follow the Health Department guidelines when required. Masks, gloves and hand sanitizer will be on hand. We will have extra handwashing stations throughout the park as well. Teams MUST keep ample personal space while on the contest site.
2. The decision and interpretations of the Buzz-B-Q BBQ Team rules and regulations are at the discretion of the Buzz-B-Q Contest Representatives at the contest. Their decisions and interpretations are final.
3. Each team shall consist of a head cook and as many assistants as the head cook deems necessary. Each team will receive 4 Buzz-B-Q cook-off wristbands in their packets. Additional team bands were purchased per your entry form and are included in your packet. **These wristbands must be put on UPON ARRIVAL and worn throughout the weekend.** Lost or misplaced wristbands will not be reimbursed.
4. **Following COVID guidelines, when outside of your space which will be clearly marked, we ask that you wear a mask whenever possible and maintain a distance of 6 feet from others in the park who are not part of your team.**
5. Pits, cookers, props, vehicles, tents, or any other equipment shall not exceed the boundaries of the team's assigned cooking space. **Vehicles are not allowed unless they can fit in your area.** Vehicles that do not fit in your space need to be unloaded and moved. Spaces will be on the pads provided and in addition taped off. Please keep all items in this area.
6. All entries must be cooked **on the Buzz-B-Q site.** You will be permitted to arrive on Friday, September 11th between the hours of 12pm and 11pm, and you may cook overnight if necessary. Anyone caught bringing in pre-cooked meat shall be disqualified. Disqualification will be determined by Buzz-B-Q Staff. Any team arriving after 9am on the 12th will be disqualified and will not receive a reimbursement.
7. **CHECK-IN/Cook's Meeting is at 8am on Saturday, September 12th at the stage by the pavilion at the front of the park. Please only send one team member as a representative to this meeting. That team member should wear a mask and socially distance as much as possible during the meeting.** At some point either before or immediately after the meeting, Buzz-B-Q Staff will come to your space to issue a prenumbered container for each category entered. This container must be used to submit your entries to the judges. Teams entered in the Mystery Meat category will also be given the mystery meat and a container for submission at this meeting. **At this time BuzzBQ staff will also ensure you have on hand in your area, masks, disposable gloves, hand sanitizer and sanitary wipes or spray. YOU MUST CHECK-IN DURING THIS TIME TO BE INCLUDED IN JUDGING – NO EXCEPTIONS.**
8. The park will NOT be open to the public on Friday night. Only teams loading into their space will be allowed to enter the park after 5 pm on Friday night, September 11, 2020. **NO PUBLIC VEHICLES ARE ALLOWED IN THE PARK AFTER 5 PM.**
9. During the hours in which we are open to the public, absolutely **NO VEHICLES WILL BE ALLOWED IN OR OUT OF THE RV PARK (11AM AND 6PM).** We will allow for emergencies only. Also, **No additional FOOD OR BEVERAGES INCLUDING ALCOHOL will be brought INSIDE THE PARK BETWEEN THE HOURS OF 11AM AND 6PM.**
10. **NO ATV's, Golf Carts or other motorized transportation** will be allowed inside the BBQ area **EXCEPT** those brought in by Buzz-B-Q Staff.
11. **BBQ teams must break down Saturday, September 12th after 7pm and be out of the park by 10pm to allow for the park to sanitize for reopening.**

12. If you would like to arrive or leave the RV Park before or after the Buzz-B-Q times indicated above, you must contact the RV Park directly for reservations. Their contact number is: 501-340-5312. **Each team must provide a valid phone number for their team's designated responsible party to be given to RV Park management.**
13. BBQ team areas shall be clean when leaving the park. 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, may disqualify the team from future participation at the Buzz-B-Q and any area not clean will be charged a \$50 clean up fee. Any team not out of the park by 10pm on Saturday, September 12th will be charged \$75 per hour until space is vacated. This fee will be automatically charged to the card charged for the event after notification to you by email.**
14. Trash shall be emptied in the dumpster(s) located on the other side of the I-30 Bridge. **YOU MAY NOT USE THE RV PARK'S DUMPSTER.** If you are caught using the RV Park's dumpster, you will be **charged a \$100 fee.**
15. **FOR PROS ONLY** - Fires shall be of wood, wood pellets or charcoal. Gas and electric grills shall not be permitted. Propane is permitted as fire starter. **FOR AVERAGE** - You may cook with and how you please!
16. Contestants shall provide all needed equipment and supplies, except as arranged for in advance. There will be electricity available if reserved when registering. Water for cooking will be provided from the water hookups located in the RV Park. Please arrange for transfer of water to your area. Contestants must adhere to all electrical, fire and other codes. **One multi-purpose ABC fire extinguisher shall be in all cook spaces.**
17. The 3 categories covered by your entry are:
 - Ribs** – Ribs shall include the bone.
 - Pork** – Pork is defined as Boston Butt, Picnic, Tenderloin, and whole shoulder
 - Chicken** – Includes all types and kinds of chicken including wings**To be considered for Grand Champion you must submit each of the categories above.**

An optional category of Sauce consists of any sauce of your choosing whether or not used in any of the above categories.

A second optional category is Mystery Meat - Buzz –B-Q Staff will provide all teams in this Division a mystery meat for submission to the judges. Here's the hitch, you will receive the mystery item the morning of the competition at a meeting immediately after the cook's meeting. The only stipulation is **no running to the store after the mystery is revealed.** You must use products on hand to cook this meat.

New this year as an optional category is Brisket- Brisket is defined as the chest of a cow and may be whole brisket, flat, or point. Corned beef is not allowed.

18. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, kale, curly parsley, flat leaf parsley and/or cilantro. Endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.
19. **FOR PROS ONLY** - 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 containers. Chunky sauce will be allowed. **FOR AVERAGE** - Sauce is optional. Sauces rated higher than 3-Alarm must be accompanied by antacids.
20. **TURN-IN times have been spaced out slightly to allow for less gathering in the area:**
 - a. **BBQ Sauce** **12:00pm**
 - b. **Average Chicken** **1:00pm**
 - c. **Average Ribs** **1:30pm**
 - d. **Average Pork** **2:00pm**
 - e. **Mystery Meat** **2:30pm**
 - f. **Pro Chicken** **3:00pm**
 - g. **Pro Ribs** **3:30pm**
 - h. **Pro Pork** **4:00pm**
 - i. **Brisket** **4:30pm**

- i. Turn-in will be located in the Judging Area indicated on your map. Entries must be submitted in the approved pre-numbered Buzz-B-Q container you picked up at check-in. In accordance with COVID guidelines, the team member submitting the entry must wear a mask and gloves. There will be markers to assist in the socially distance requirements at turn-in. We will be doing a quick drop turn in with the number on the container identifying the team. Once turned in, the container will be sanitized by our staff and then marked so judges are not able to identify the team. For the optional sauce competition, a sauce container will also be included.
 - ii. For each of the main categories, each contestant must submit at least six (6) separated and identifiable portions of meat in a container. In accordance with COVID guidelines, preparation of the containers should only be completed by a team member wearing a mask and gloves. Chicken and pork 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. For the Sauce competition, one container must be provided.
 - iii. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.
 - iv. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. Late entries will not be accepted.
21. The following cleanliness and safety rules will apply:
 - a. Cleanliness of the cook, assistant cooks, cooking devices and the team's assigned cooking space is required.
 - b. Shirt and shoes are required to be worn.
 - c. Nitrile gloves must be worn by all food handlers
 - d. Food must be covered before, during and after preparation.
 - e. Sanitizing of work area should be implemented with the use of a bleach/water rinse.
 - f. First-aid kit must be on hand in your area
 - g. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice.
 - h. After cooking, all meat must be held at 140 degrees or above or cooked potentially hazardous food shall be cooled within 2 hours from 140 degrees to 70 degrees and with 4 hours from 70 degrees to 41 degrees or less. Potentially hazardous food (meat) that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all part of the food reach a temperature of at least 165 degrees for a minimum of 15 seconds.
22. There will be no refund of entry fees for any reason, except at the election of the contest representative. The contest will go on rain or shine.
23. **All teams must post your SPACE NUMBER in your area. No two teams can share a space number.**
24. **Awards ceremony will occur near the pavilion but in the open area behind the pavilion to allow for social distancing. We ask that each person stay with your team and maintain a 6 feet distance from the other teams during the announcement of awards. We also ask that teams where a mask whenever that distance cannot be maintained. We will continue to announce the top 10 but to allow for less contact we will mail the certificates to those winners and will just have the group acknowledged from the stage. As winners in the top three spots are announced they will come up to get the trophy but will not have a picture taken with staff to avoid prolonged contact. We thank you for your assistance in following the guidelines set by the Department of Health and the Governor's office.**

PRIZES – Pro Joe

Grand Champion – overall top score in Chicken, Ribs, Pork

- Prize Pack
- Trophy

1st Place – Chicken, Ribs, Pork

- \$1000.00 cash
- Trophy

2nd Place – Chicken, Ribs, Pork

- \$500.00 cash
- Trophy

3rd Place - Chicken, Ribs, Pork

- \$250 cash
- Trophy

PRIZES – Average Joe

Grand Champion – overall top score in Chicken, Ribs, Pork

- Prize Pack
- Trophy

1st Place – Chicken, Ribs, Pork

- Prize pack
- Trophy

2nd Place – Chicken, Ribs, Pork

- Trophy

3rd Place - Chicken, Ribs, Pork

- Trophy

PRIZES – BBQ Sauce Competition

- \$100 cash
- Plaque

PRIZES – Mystery Meat

- Free entry into the 2021 competition for both the main categories and Mystery Meat
- Plaque

PRIZES – Brisket

- \$100 cash
- Plaque

*****PRIZES ARE SUBJECT TO CHANGE WITHOUT PRIOR WRITTEN NOTICE*****

CAUSES OF DISQUALIFICATION & EVICTION

- A. Bringing in alcohol during hours Buzz-B-Q is open to the public
- B. Excessive use of alcoholic beverages
- C. Serving alcoholic beverages to the general public
- D. Use of controlled substances
- E. Foul, abusive or unacceptable language
- F. Excessive noise generated from speakers or public address systems
- G. Fighting and/or disorderly conduct
- H. Theft, dishonesty, cheating, or any act involving moral turpitude
- I. Violation of any of the Buzz-B-Q BBQ Team rules indicated in this document
- J. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from contest organizers, contest representatives and/or security.

We will require your team captain signature online to acknowledge that you understand and will abide by any and all Terms and Conditions set forth in these rules before entry is allowed to the park.

2020

Buzz-B-Q Judging Procedures for:

Judges will receive a link to download an entry ticket to allow for contactless entry. Judges will be required to wear a mask upon entry until they are at the table to begin judging when unable to socially distance.

Entries will be submitted in a **sanitized** approved prenumbered Buzz-B-Q container provided by the Buzz-B-Q Staff. The container will be re-numbered by the Buzz-B-Q Contest Rep or authorized personnel **and sanitized again** before being presented to the judges.

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.
2. Judges will only consume water during the judging process.
3. Judging will be done by a group of judges selected by the Buzz-B-Q Staff. All judges must be at **least 18** years of age. 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 during the judging process.
4. **At all times while in the judging area and not seated at the judging table, a mask should be worn.**
5. **Judging will be completed by a team of 6 persons. These judges will be spread among two tables to allow 3 people to a table. This will allow one person on each end and one in the middle of the side with the table captain presenting on the other side. This will assist in maintaining a socially distanced presentation and tasting.**
6. For the three main meat categories, each judge **will wear a fresh pair of gloves provided by BuzzBQ staff.** The judge will first score the samples for appearance of the meat. The turn-in containers will then be passed around the table by the table captain with the **judge not physically touching the container itself** and each judge will place a sample from each of the containers on their plate. The judge will then score each entry for taste and tenderness/texture, before moving on to the next entry. **Do not touch your face, cell phone or other objects while wearing the gloves. If you do please change gloves before proceeding.**
7. For the Mystery Meat category, each judge **will wear a fresh pair of gloves provided by BuzzBQ staff.** The judge will first score the sample for appearance of the meat. The turn in container will then be passed around the table by the table captain with the **judge not physically touching the container itself** and each judge will place a sample from the container on their plate. The judge will then score each entry for taste and originality, before moving on to the next entry. The judges must be able to recognize through appearance and taste the original mystery meat.
8. **We will have extra hand washing facilities in the area to allow for hand washing and social distancing with ample bacterial soap, water and disposable towels.**
9. A. The scoring system is from 9 to 1:
 - a. 9 – excellent
 - b. 8 – very good
 - c. 7 – above average
 - d. 6 – average
 - e. 5 – below average
 - f. 4 – poor
 - g. 3 – bad
 - h. 2 – inedible
 - i. 1 – Disqualified - requires approval by a contest rep.

***If less than 6 pieces of meat are provided then 5 judges will continue to judge the container with the 6th judge giving the box a score of 1.

- B. Buzz-B-Q will use a **weighted** scoring system for the three main categories where Taste accounts for twice the value of Tenderness and Tenderness accounts for twice the value of Appearance.

Mathematically, the scores above will be weighted using the following numbers: Appearance - 0.5714, Taste - 2.2858, Tenderness - 1.1428.

- C. The scoring system for the BBQ Sauce is based on the following criteria and ranked 5 to 1:
- a. 5 – excellent
 - b. 4 – good
 - c. 3 – average
 - d. 2 – poor
 - e. 1 – disqualified

**The BBQ Sauce judging will be based on three (3) criteria: Overall Flavor, Originality, & Aroma

Grounds for disqualifications: Unapproved garnish, sculptured meat, marked turn-in container, foreign object in container.

10. Results will be tallied to determine the winner of each classification. If there is a tie in one of the categories it will be broken as follows: The scores will be compared for the highest cumulative scores in taste, then tenderness then appearance. If there is still a tie, the prize/prize money will be equally divided, and the trophy will be awarded by a coin flip.

AWARDS WILL TAKE PLACE ON THE STAGE ON OR AROUND 6:30PM. We ask that judges continue to wear the mask while watching the results.

SCORES MAY NOT BE AVAILABLE UNTIL THE FOLLOWING WEEK. THESE SCORES WILL BE POSTED ON www.1037thebuzz.com and www.buzzbq.com.

We will require each judge to acknowledge online that you understand and will abide by any and all Terms and Conditions set forth in these rules before forwarding of the online ticket for entry.

2020

Buzz-B-Q BBQ

We appreciate your understanding of the need for additional requirements that are necessary for the continuation of the event. This is a crazy unprecedented year and we want to have the event to help carry on some normal activities that we know the teams, judges and staff love. But we also have a responsibility to our staff, listeners, all the teams, and the general public.

We also know the controversy surrounding masks and social distancing and just the virus in general. We are asking for each of you to help us at this time to ensure the event is as safe and uncontroversial as possible.

Following Arkansas Health Department and the Governors' office guidelines, we are requiring that a mask or similar face covering be worn (unless you have a medical exemption as outlined by these same offices):

1. When teams turn in boxes to the turn in table
2. During any meeting or gathering (Cooks meeting, judges meeting, etc)
3. During awards, including group photos
4. When outside of your own teams assigned space
5. Table Captains and Buzz Staff during turn in time and while in the judging area
6. Whenever social distancing is not possible.

Following these guidelines will help us crown a 2020 Grand Champion in a year we were not sure we would be able to!