18th Annual Buzz-B-Q presented by Doublebee's Saturday, May 7th 2022 NLR RV Park Buzz-B-Q BBQ Team Rules for:

Pro Joe Division - More Serious Grillers

Average Joe Division - Laid Back Grillers

- 1. 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.
- 2. 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. Those without a wristband upon public opening at 11am on the 7th will be charged admission.
- 3. 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 taped off area. Please keep all items in this area.
- 4. All entries must be cooked <u>on the Buzz-B-Q site</u>. You will be asked to arrive on Friday, May 7 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 8am on the 7th will be disqualified and will not receive a reimbursement.
- 5. **CHECK-IN/Cook's Meeting is at** 8am on Saturday, May 7 at the stage by the pavilion at the front of the park. 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. **YOU MUST CHECK-IN DURING THIS TIME TO BE INCLUDED IN JUDGING NO EXCEPTIONS.**
- 6. The park will not be open to the public on Friday night. Only teams and their guest will be allowed to enter the park after 5 pm on Friday night, May 6th. **NO PUBLIC VEHICLES ARE ALLOWED IN THE PARK AFTER 5 PM.**
- 7. **NO VEHICLES WILL BE ALLOWED IN OR OUT OF THE RV PARK beginning at 9am Saturday May** 7th **until after announcements at 6pm.** We will allow for emergencies only. The Public is prohibited from bringing in food or beverages including alcohol between the hours of 11am and 6pm.
- 8. Alcohol sales will return this year and will be set up and run by the promoter. Sales will begin at 11am.
- 9. **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.
- 10. All sites are 50 amp only. Adaptors are available for purchase at the office on site.
- 11. If the gate is closed and entry and exit are needed the code to the gate for the weekend will be 1037.
- 12. Please put bagged trash on the curb by your space by 9:30 Friday evening for a garbage pick up. In additional when breaking down place your trash by your space on the curb for easy pickup.

- 13. All teams must exit the park by 9am Sunday May 8th. No exceptions without prior arrangements with the park. Teams remaining after 9am will be charged \$75 per hour or any part of an hour until they exit. This will be charged to the card used to register the team. If teams have not exited after a period of time, a wrecker will be called at the owners expense.
- 14. If you would like to arrive or leave the RV Park before 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.
- 15. 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. This fee will be automatically charged to the card charged for the event after notification to you by email.
- 16. 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**.
- 17. **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!
- 18. 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.**
- 19. The 3 categories covered by your entry are:

Ribs – Ribs shall include the bone.

 \boldsymbol{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. Teams 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**. Teams must use products on hand to cook this meat.

A third 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.

People's Choice will continue this year. To be entered into people's choice you must give out samples. You must display your number along with the sign notating "Samples". If not entered please display your "No Samples" sign by your number. Patrons will notate your team number on the back of the entry ticket and drop into the box located at the front of the park by 4:00 pm.

- 20. 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.
- 21. **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.
- 22. TURN-IN times have been spaced out slightly to allow for less gathering in the area:

a.	BBQ Sauce	12:00pm
b.	Average Chicken	12:50pm
c.	Average Ribs	1:10pm
d.	Average Pork	1:30pm
e.	Mystery Meat	1:50pm
f.	Pro Chicken	2:30pm
g.	Pro Ribs	3:00pm
h.	Pro Pork	3:30pm
i.	Brisket	4:00pm

- 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
- ii. We will be doing a quick drop turn in with the number on the container identifying the team. Once turned in it will be renumbered so judges are not able to identify the team. For the optional sauce competition, a sauce container will also be included.
- iii. For each of the main categories, each contestant must submit at least six (6) separated and identifiable portions of meat in a 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 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.
- iv. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed.
- v. 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.
- 23. 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.
- 24. 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.
- 25. All teams must post your SPACE NUMBER in your area. No two teams can share a space number.
- 26. Awards ceremony will occur under the pavilion close to 6pm. We will continue to announce the top 10 and the team will be acknowledged from the stage. As winners in the top three spots are announced they will come up to get the trophy and picture.

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

<u>PRIZES – Average Joe</u>

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 – People's Choice Competition

- \$100 cash
- Plaque

PRIZES - Mystery Meat

- Free entry into the 2023 competition for both the main category and Mystery Meat
- Plaque

PRIZES - Brisket

- 1st place 60% of entry fees and plaque
- 2nd place 30% of entry fees
- 3rd place 10% of entry fees

PRIZES ARE SUBJECT TO CHANGE WITHOUT PRIOR WRITTEN NOTICE

CAUSES OF DISQUALIFICATION & EVICTION

- A. Excessive use of alcoholic beverages
- B. Serving alcoholic beverages to the general public
- C. Use of controlled substances
- D. Foul, abusive or unacceptable language
- E. Excessive noise generated from speakers or public address systems
- F. Fighting and/or disorderly conduct
- G. Theft, dishonesty, cheating, or any act involving moral turpitude
- H. Violation of any of the Buzz-B-Q BBQ Team rules indicated in this document
- I. 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.

18th Annual Buzz-B-Q presented by Doublebee's Saturday, May 7th 2022 NLR RV Park Buzz-B-Q Judging Procedures for:

Selected judges will be notified by email. Judges must enter through the gate through the sea wall and will have their name on a list there and be given a wristband. One guest is allowed but must be added to the list after submission to staff.

Judges will be notified prior to the event if judging Pro or Average and will need to be able to judge all three categories of that division: Chicken, Pork and Ribs. Pro Judges will need to arrive at the judging tents by 2:00pm and Average Judges will need to be at the location by 12:30pm

Entries will be submitted in an 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 before being presented to the judges.

- 1. Judges may not fraternize with teams on turn-in day until conclusion of judging. Please turn off cell phones during judging.
- 2. Judges will only consume water during the judging process. Drinks will be provided.
- 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 unless approved by staff. 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. Average Joe Judges will be judging Mystery Meat and Pro Judges will be judging Brisket. BuzzBQ staff can switch judges out as necessary.
- 5. Judging will be completed by a team of 6 persons. The table captain will be assigned to a specific table(s) of judges. You will be contacted prior to the event if you are a table captain. The captain will bring the sample to the table one container at a time. The top of the container will feature a letter followed by a number which is a specific entry number. That arrangement of letters and numbers will be placed in the square on the judging sheet which is provided. Once judges have the correct container on the sheet the judging process will begin. Do not remove any labels from containers. Also do not remove the container itself from the area. Leftover instructions will be given on site.
- 6. For the three main meat categories, each judge may 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 **the table captain** will place a sample from each of the containers on the plate. The judge will then score each entry for taste and tenderness/texture, before moving on to the next entry.
- 7. For the Mystery Meat, Sauce and Brisket category, each judge may 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 the **table captain** will place a sample from the container on the 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. $3 \bar{b}ad$
- 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 in addition to Brisket 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
 - $\frac{1}{2}$ poor
 - e. 1 disqualified

Grounds for disqualifications: Unapproved garnish, sculptured meat, marked turn-in container, foreign object in container. A disqualification can only be determined by a BuzzBQ Contest representative. If you feel there is a reason to DQ an entry please notify your table captain.

- 10. Please score carefully. You may not go back and change your scores. Any marked through scores will retain the original score.
- 11. 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 6:00PM.

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

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