General:

1. The interpretation of the rules and guidelines are those of the contest organizer, in this case Rome-Floyd Parks and Recreation also referred to as RFPRA, and his or her decisions are final.

2. Registration:

- a. \$50 to cook. Includes: four event t-shirts, four team member wristbands, 1 20'x20' cook site, 1 sample bracelet Please see registration form at end of packet for additional fees.
- b. *Please note that teams registering after April 17 are not guaranteed team event t-shirts.
- 3. Event is rain or shine. There will be no refund of entry fee.
- 4. Check-in and registration will begin Friday, April 26 at 12:00 PM lasting until 6:00 PM at Ridge Ferry Park. Cook sites will be on a first come, first serve basis. No set up allowed before 12 PM.
- 5. There will be a mandatory team meeting at 6:00 p.m. followed by a meat inspection. Prepping and cooking may begin following the meeting but no prior prepping or cooking will be allowed. Cooking will be allowed overnight Friday night. There will be security overnight. Only those with team member wristbands are allowed to stay overnight. Anyone else outside of the team members must leave by 11:00 PM.
- 6. Contest Categories: Pork, Chicken
 - a. Contest Winners:
 - i. Judges' Choice:
 - 1. First place winners for both pork and chicken: \$300
 - 2. Second place winners for both pork and chicken: \$200
 - 3. Third place winners for both pork and chicken: \$100.
 - **4.** Overall Winner: Total points combined in both pork and chicken categories <u>winner must compete in People's Choice to be considered</u> for Overall

ii. People's Choice:

- 1. First, second and third place for people's choice voting in pork will receive trophies and recognition.
- 7. There will be a competition for best booth set up and best team name. One winner for each will receive recognition and a certificate.
- 8. Each team will be assigned a cooking space size of 20'x20', or 40'x20' if you have two cook sites. Pits, cookers, grills, props, tables, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 9. There will be water access but no power access.
- 10. Teams shall provide all needed equipment, supplies and electricity.
- 11. Teams must adhere to all fire, electrical, health department, and other codes. Contestants shall sign a form accepting responsibility for adhering to these codes.
- 12. Each team is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that the space requires additional clean-up will be disqualified from participation at future events.

- 13. The excessive use of alcoholic beverages will be grounds for disqualification. Under NO circumstances are alcoholic beverages to be sold or offered in any form to the general public.
- 14. Contest meat may not be sold to the general public.
- 15. Fires shall be of wood, wood pellets, or charcoal. Gas and electric grills permitted but you must provide your own propane and source of power (generators, etc). Propane is permitted as a fire starter, provided that the competition meat is not in/on the cooking device. Electrical accessories like spits, augers, or forced draft are permitted. Open pits or holes in the ground for fires are not permitted.
- 16. Gloves must be worn while cooking. Hand sanitizer must be available at the booth.
- 17. Temperature: The temperature of the meat should be held to a minimum of 145°F after cooking.
- 18. Dip/Sauce:
 - a. During Preparation: You may cook with sauce/dip.
 - b. Turn in for Judges: Trays will be provided to cook teams. Use this tray ONLY. Meat is to be placed in the tray for turn-in. Do not fold foil over meat or mark the foil in any manner.
- 19. Competition Categories:
 - a. Meat:
 - i. Pulled Pork: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder weighing a minimum of 8 pounds. Present this category chopped/pulled/sliced/diced as the cook sees fit.
 - ii. Chicken: Recommended cook a minimum ½ or whole chicken. Present this category chopped/pulled/sliced/diced as the cook sees fit.

*Keep in mind the public is allowed to sample and vote on the pork but not chicken. Please set aside enough portions for 5-8 judges to sample and vote as well. We have 2,000 sampling bracelets so keep that in mind when purchasing your pork and ensure you have enough for 2,000 samples. *

Official Judging:

- 1. All decisions of the judges will be final.
- 2. All teams should be ready for OFFICIAL judging at 10:00 a.m. on Saturday. People's Choice voting concludes at 3:30 PM.
- 3. Only the entry to be judged is allowed in the container. Each entry will be judged on appearance, aroma, taste and texture.
 - a. Appearance: BBQ should look good (appearance). Allow some leeway when evaluating color. BBQ should look appetizing. You may use garnishes as your heart desires.
 - b. Aroma: BBQ should smell good. A good aroma is a tipoff to good taste. Beware of foreign aromas or just plain bad smells.
 - c. Taste: BBQ should taste good above all else. Although individual opinions will vary, a really good taste will stand out.
 - d. Texture: BBQ should have the right amount of moisture and cooked just right.
 - e. Each contestant must submit at least five to eight (5-8) portions of meat in the provided container. Chicken and pork may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five to eight (5-8) judges.
- 4. Scoring ranges from a low of 1 to a high of 10 in increments of 1 point for each category. Any entry that is disqualified will receive a score of zero for all four categories from all judges at the table.
- 5. An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
- 6. The entry is turned in after the officially designated time.
- 7. Gloves are not used while handling food products.
- 8. Not cooking the meat that was inspected.
- 9. There is evidence of blood such that the meat is uncooked.
- 10. The event organizer brings all approved containers to the table. He/She announces the number of containers to be judged, opens each container and checks for rule violations as stated above. The containers will be passed around to the judges for sampling. The judge will then score each entry for appearance, aroma, taste and texture. The event organizer makes sure that all scores for the containers are recorded in the proper place. This procedure is repeated for all containers. After each container has been scored the event organizer will return the container(s) to the designated area. The event organizer will then collect the judging slips. The points from each category will be combined and the team with the highest total points will win.

Tie Breaker

- 1. In the event that one or more teams finish with the same number points in their category, event organizer will drop the highest and lowest score on the judges' score sheet to determine winner.
 - a. If the teams still remain a tie, a retaste will happen.
- 2. For overall winner purposes, the original scores will be used to decide the overall winner.

People's Choice

For People's Choice, the general public will be voting for the best bbq pork. We are providing teams with the 2 oz. sample cups and we have 2,000 sample bracelets. Keep this in mind when buying meat. You will need enough for 2,000 people to sample about 2 oz. of pork.

*To keep the line from stalling, please have sample cups ready for grabs from the general public.

There should be no single handling out the cups to each individual. If any team disregards this, they will automatically be disqualified from People's Choice.*

The team with the most votes will be crowned People's Choice. All winners will be announced once scores are totaled and votes have been counted for the People's Choice. The public is only voting on pork. Containers for voting will be located in the middle of the contest area overseen by a Parks & Rec staff member.

Event Schedule

*These times are potential to change. Teams will be notified of any changes. *

Friday, April 26

12:00 PM - BBQ Teams Begin Arriving

6:30 PM - BBQ Team Meeting

6:45 PM – Meat inspection

7:00 PM - Prepping/Cooking begins after team meeting is over

10:00 PM - Quiet time starts

Saturday, April 27

10:00 AM - Open to the public

10:00 AM - Gather Chicken Entries for Official Judging

11:00 AM - Gather Pork Entries for Official Judging

11:00 AM – Sampling/People's Choice Voting Begins

2:30 PM - People's Choice Voting Ends

3:30 PM – Scores tallied for People's Choice

4:00 PM – Once all scores are totaled, winners for Best Booth, Best Team Name, People's Choice, Official Judges' and Overall will be announced after car show awards conclude.

4p.m. - Festival Over

All winners and photos from the event will be posted to the Rome-Floyd Parks and Recreation Facebook page the week following the event. Be sure to like our page to stay up to date on the event. Any changes will be posted to our Facebook page and teams will be notified via **email.**

Team Name:	Contact Name:			
# of Team Members: Phone (Best #):			
Email:				
Mailing Address:	City:	State:	Zip:	-
Pork Chicken People's	Choice Voting			
Please be sure to read each descript	ion.			
Team Entry: Includes 4 t-shirts, 4 to		25'x25' cook	\$50	
site.				
*Please note if registering after Ap	ril 17, t-shirts are not guaran	teed with		
registration costs*				
Additional Cook Site: If you wish fo	\$50			
charge for the space. MAX OF 2 CC				
T-Shirts: Sizes and quantity of each				
4 t-shirts are included with registra				
Sizes 2XL, 3XL and 4XL are addition Pre-order additional shirts \$10. 2X	•		4- 4-	
Shirts at event will be \$15.	\$5-15			
S M L XL 2XL	(+\$5) 3XL (+\$5)	4XL (+\$5)		
Extra Team Member Bracelets			\$5	
(4 bracelets are included with regis				
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
Personal Porta Potty			\$100	
Registration is not complete until f	ees are paid in full.		Total Due:	
Waiver of Liability: In consideration my heirs against officials, sponsors, County, and volunteers associated volune any photographs, videotapes legitimate purpose. I agree to abide	Rome-Floyd Parks and Recre vith this event from liability. , motion pictures, recordings	ation Authority, Further, I hereby or other record	the City of Rome of this event for	, Floyd ission
Signature:		Date:		
Mail to: Backyard BBQ Bash, 1 Short				
Email to: jonesl@floydcountyga.org				
Payment Method (Check One):		or Credit	Card	

Waiver of Liability

Rome-Floyd Parks and Recreation, also referred to as RFPRA, including its officers, sponsors and/or associates and the contestants, including parents, and/or legal representatives, agree that RFPRA, the City of Rome, Floyd County, and volunteers associated with this event will in no case be responsible for any loss, damage, or injury regardless of how much loss, damage, or injury is occasioned, and indemnify and save harmless RFPRA from any and all claims, suits, and/or judgments including the cost for defense of and such claim and/or suit by RFPRA brought by anyone as a result of any loss, damage, or injury to any person or property, occasioned by any action or inaction of contestant, either solely or in conjunction with RFPRA. Further, I hereby grant full permission to RFPRA and/or agents authorized by them, to use any photographs, videotapes, motion pictures, recordings or any other record of the event for any legitimate purpose. I have read and agree to abide by the rules and guidelines governing the BBQ cook-off.

Signature:	 	 	
Date:			