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## Judging Procedures

1. Judges may not fraternize with team on turn-in day until conclusion of judging.
2. Judging will be done by a team of 3 persons, who are at least 16 years of age.
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 container in the appropriate box on the judging mat. The judge will then score each entry for taste, tenderness, and texture before moving on to the next entry.

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## 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 guest/s.

1. No alcoholic beverages permitted on the premises.
2. Use of illegal controlled substances.
3. Foul, abusive or unacceptable language.
4. Excessive noise.
5. Fighting and/or disorderly conduct.
6. Theft, dishonesty, cheating, use of prohibited meats, or any act involving immoral behavior.

## OUR MISSION

Freeman Academy, as part of Christ's church, integrates Christian principles into all learning while maintaining a standard of excellence in academics, creative arts, and athletics. Freeman Academy is Mennonite in origin and doctrine, but seeks to serve students of all Christian faiths. A safe, caring and nurturing atmosphere prepares students to accept God's call to live a life of compassionate service and discipleship to Christ.



### FREEMAN ACADEMY

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## Ribs at the Ranch 2011 Official Rules and Judging Procedures

Saturday, June 25, 2011

On the Campus of  
Freeman Academy



Join us for Ribs at  
the Ranch!

Where there's good food,  
fun, music, and a whole  
lot more!

Tel: 605-321-7351

# 2011 Freeman Rib Feast Rules & Regulations



1. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
2. 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. Teams shall not share an assigned cooking space or cooking devices.
3. 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.
4. Fires shall be of wood, wood pellets or charcoal. Propane or electric is also permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
5. Parboiling and/or deep frying competition meat is not allowed.
6. All competition meats shall be provided by the Rib Feast Committee. No pre-seasoned meat is allowed, other than manufacturer enhanced or injected products. **All meat must be prepared on site.**
7. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddle in the container. No side sauce containers will be permitted in the turn-in container.
8. Entries will be submitted in an approved numbered container, supplied by the contest organizer. The number must be on top of the container at turn-in. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.
9. Ribs shall be turned in bone-in, with enough meat for all 3 judges.
10. Meat shall not be sculptured, branded or presented in any way to make its preparer identifiable.
11. Turn-in times will be announced 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 to five (5) minutes after the posted time with no tolerance.
12. The following cleanliness and safety rules will apply:
  - No use of any tobacco products while handling meat.
  - Cleanliness of cook, assistant cooks, cooking devices and the team's assigned cooking space is required.
  - Shirt and shoes are required to be worn.
  - Sanitizing work area should be implemented with the use of a bleach/water rinse (one cap per gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing utensils.
  - First aid is not required to be provided by the contest, except at the election of the contest organizer.
  - Prior to cooking, meat must be maintained at 40 °F or less.
  - After cooking, all meat:
    - Meat must be held at 140 °F or above, or
    - Cooked potentially hazardous foods shall be cooled; 1) within 2 hours from 140 °F to 70 °F and 2) within 4 hours from 70 °F to 41 °F or less and 3) potentially hazardous food (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.
13. 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 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 in this event.
14. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

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