



MERCER BACKYARD BBQ COOK-OFF

Mercer Backyard BBQ Cook-off Competition

Rules and Regulations

1. **CONTESTANT** - A contestant is any individual or group that will prepare and cook an entry or entries for the purpose of being judged. Contestant and all team members must be amateur competitors. The contest organizer may not cook in any category in this contest. Contestant will be referred to as “Griller.”
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the contest organizer and his or her decisions are final.
3. **REFUND OF ENTRY FEES** – There will be no refund of entry fees unless approved by the organizing committee.
4. **EQUIPMENT** – Each Griller will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker. The health and safety of contestants and event goers should be a primary consideration when selecting appropriate cooking fuels.
5. **MEAT INSPECTION** – All grillers will receive information on Wisconsin Food Code, specifically Chapter 10, in regards to temporary food service guidelines. Materials can be obtained from the State of Wisconsin Legislature or the DATCP websites. All guidelines must be followed at all times.
6. **CONTESTANT’S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
7. **CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. A sanitation/water supply will be provided for use during this event.
8. **MEAT CATEGORIES** – The following categories are included in competition:
 - a. Ribs– four racks will be provided
 - b. Pork Butt– one will be provided
 - c. Brisket– one will be provided

9. JUDGING – Entries will be submitted in the containers supplied by event organizer at check-in by the Griller. NO GARNISH. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. A minimum of three (3) separate and identifiable portions per category in containers supplied to Griller at check-in must be submitted for judging.
10. SCORING – Each entry will be scored by three (3) judges in the areas of APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Scoring ranges from a low of 2 to a high of 9 in increments of 1 point for each category. Any entry that is disqualified as per SECTION 11 will receive a score of zero for all four categories from all judges at the table.
11. DISQUALIFICATION – An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
- There is anything foreign other than meat/sauce in container submitted for judging
 - The entry is turned in after the officially designated time
 - Gloves are not used while handling food products
 - Not cooking the meat that was inspected
 - There is not a minimum of three (3) separate and identifiable containers for each category entered.
 - There is evidence of blood such that the meat is uncooked.
12. TURN-IN TIMES – All competition items are to be finalized by 12 PM – June 15, 2023
13. JUDGING PROCEDURE – 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, TASTE/FLAVOR/TENDERNESS 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.
14. WINNERS – Grillers will have the opportunity to win first place in each of the three (3) categories receiving a certificate. The winners in each category will be determined by adding all the scores together for the following divisions – (A) Ribs, (B) Pork Butt (C) Brisket. THE GRAND CHAMPION Title will be the Griller with the most total points and be declared the 1st Place Trophy Winner and the Cash prize, along with 2nd and 3rd place.
15. GRILLERS may not sell any food items.

MAIL COMPLETED ENTRY FORMS AND ENTRY FEE TO:

Mercer Area Chamber of Commerce
Mercer Backyard BBQ Cook-Off
5150N Hwy 51 Mercer, WI 54547

FOR ANY QUESTIONS OR INFORMATION–

Call 715.476.2389
E-mail: info@mercerc.com
Visit MercerCC.com