



General Public—People's Choice Points

Taste and judge as teams from around Indian River County compete for the Best BBQ / VBQ title! Sample as much as you want and then drop in your ticket to vote for your favorite teams.

BBQ tasting begins at 4PM. Enjoy our live music, vendors, food trucks and bars or browse the vendors in and around the Heritage Center

Tickets are available at the gates. You must have a wristband to taste and to be admitted in the competition field.

All ticket holders are able to enjoy tasting BBQ and sauces!

DATE: SATURDAY August 19th

TASTING BEGINS: 4PM (BBQ)

LOCATION: Heritage Center, Vero Beach

COST: \$20 wristband to sample

BBQ Competition Rules

Rules for Barbecue Contest Participants

VBQ is preparing to operate under Florida Barbecue Association rules and be certified in the coming years' contests—we are adhering as closely as possible to those existing rules as they relate to this first-year event. Thank you for your understanding and compliance.

CONTESTANT. A contestant is any individual, group, etc., hereinafter referred to as a team, that will prepare and cook an entry or entries for the purpose of being judged according to FBA rules at an FBA sanctioned contest. Each team will be comprised of a head cook and as many assistants as required. The contest organizer of an FBA sanctioned contest may not cook in any category in that contest. No team shall enter more than one turn-in box per meat category in a contest. Neither a family member of a competing cook team, nor any cook team member of that cook team, may enter the judging area at any time during the contest.

All contestants must have at least one representative of their team present at the Cook Teams' Meeting held on the evening prior to the contest. In the event this is not possible, the team shall contact the VBQ Lead Rep at that contest and inform him/her of their absence. Only the Lead Rep, and no one else, can grant the request for absence. Cook teams absent from the meeting accept all responsibility for understanding these rules and any changes to them that may have occurred.

Turn-in boxes will be distributed to the teams at the meeting. Failure to pick up the turn-in boxes will deem the team ineligible to compete in the event unless prior arrangements have been made with only the Lead Rep.

Set up and cooking can begin after the event meeting on the 18th for those doing Brisket or Pork Butt. Fire inspection will occur at 6PM on the 18th and 8:00AM on the 19th

Violation of these rules may result in disqualification from this contest.

EQUIPMENT. Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.

4. MEAT INSPECTION. All meats must be USDA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection. The head cook or his representative shall sign a form stating the meat is USDA approved. Meat inspection will be at pre-event meeting the day before . All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

COOKING FUELS. The only approved cooking media are wood, charcoal, or wood pellets. Gas of any kind, or any electrical heating element, may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter, gas flame, or electrical heating element may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

APPROVED COOKERS. Any wood, charcoal, or wood pellet fired cookers, homemade or commercially manufactured, will be allowed to be used. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process. No electric, gas, wood, charcoal or wood pellet fryers are permitted during the cooking process. Frying with any form of fat, butter, or any type of oil is prohibited.

CONTESTANT'S SITE. Each team will be assigned a cook site. All equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required, the team should contact the Contest Organizer and make satisfactory arrangements.

CLEANLINESS AND SANITATION. All teams 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. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

MEAT CATEGORIES. The following categories are::

a. Chicken: The team may cook chicken whole, halved, or individual pieces.

b. Pork Ribs: Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.

c. Pork: Whole shoulder, Boston butt or Picnic only which must weigh a minimum of four pounds. Must be cooked as a single piece of meat. Once cooked, it may be separated and returned to the cooker for finishing.

d. Beef Brisket: Packer trimmed, flats or points. Corned Beef and pastrami are not allowed

JUDGING. Blind judging only. Entries will be submitted in an approved container with NO garnish or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE, and TENDERNESS. Meat may be sauced or un-sauced. A minimum of 8 portions must be submitted.

12. SCORING. Each entry will be scored by six judges in the areas of PRESENTATION, TASTE, and TENDERNESS. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 200 points.

13. DISQUALIFICATION. An entry can be disqualified by the FBA Lead Representative only. An entry can be disqualified for any of the following reasons:

a) There is evidence of marking or sculpting. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.

b) There is anything in the box besides the meat.

- c) There is not a minimum of eight (8) portions.
- d) There is evidence of blood such that the meat is uncooked.
- e) The entry is turned in after the officially designated time.
- f) Gloves are not used while handling food products.
- g) Not cooking pork as a single piece of meat.
- h) Not cooking the meat that was inspected.
- i) All competition entry boxes must be placed on the turn in table with label up. Any box loaded upside down by the team may be submitted for judging. Teams are not permitted to modify the box in any way from its original configuration as provided by the contest Reps including moving the label. Upon inspection by the Reps, if the label has been moved to the opposite side (bottom) of the box, the team will be DQ'd for modifying the box and the Judges will be instructed to score a (2) in each category for that entry. If the label is on the correct lid and the box must be turned over to have the label showing, the only score affected will be presentation.
- j) Posting pictures, videos, or description of a team's turn in boxes to social media or to a judge that is judging the contest before the awards ceremony.

14. JUDGING PROCEDURE. The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. Forks may be used to remove the sample from the box to prevent contamination of the entry.

The use of eating utensils to eat the sample is not allowed. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for boxes 2 through 6. After all the boxes have been scored, the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the FBA representative.

15. WINNERS. The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The Grand Champion will be the team with the most total points, and the Reserve Champion will be the team with the second highest total points. To qualify for either Grand Champion or Reserve Champion, a team must submit entries in all four sanctioned categories. Ties in any meat category, Grand Champion are allowed. In the event of a tie in a meat category, the next lowest rank will be omitted and the tied teams will be awarded the same rank. In the event of tie for Grand Champion. Any prize money for the tied rank and the next lowest rank will be combined and distributed evenly amongst the tied teams.

16. TURN-IN TIMES. Each meat category turn in time will allow for a 10-minute window, that is 5 minutes before and 5 minutes after the tie as suggested below:

a. Chicken: 1:00PM

b. Pork Ribs: 3:00PM

c. Pork: 4:00PM

d. Brisket: 5:00PM

A "People's Choice" contest starts at 4PM and runs until 8PM or teams are out of meat. This contest consists of BBQ cooked on site. You may prepare your pork in any manner you choose to provide to the public in 4 oz cups. We will provide all cups and spoons (if necessary) for you to present your pork to the public. The public tasters must have a wrist band on to sample from the teams. Each person with a wrist band has been given 2 tickets to vote for their favorite pork. If they don't have a wrist band on, they can not vote for you and you are wasting your sample. We recommend preparing a 40lbs to 70lbs of pork or more, with a minimum of 20lbs please. The pork may be served wet or dry. Prizes for "Peoples Choice" will be awarded and are included in point tallying. All teams are expected to participate in this contest. No additional entry fees are required to participate. We appreciate your participation in this contest as this "people's choice" is what draws the attendance numbers to our event and helps us raise money for our charity. Our goal is to have an event rep at your booth to hand out the samples if we have enough volunteers.

Chicken

1st Place - \$250 + trophy

2nd Place - \$100 + trophy

Pork

1st Place - \$250 + trophy

2nd Place - \$100 + trophy

Ribs

1st Place - \$250 + trophy

2nd Place - \$100 + trophy



MAIN STREET

VERO BEACH