



GRILL MASTER COMPETITION RULES

Registration:

Participants must be a Vendor at the 2022 Juneteenth Celebration. A team can consist of a Grill Master and no more than three Assistant Chefs.

Setup:

Participants of the Grill Master will set up between 9:00 A.M. and 11 A.M. on Saturday, 18 June 2022. Teams are permitted to begin setup the day prior in conjunction with the Vendor Rules and Regulations. Teams are permitted to start cooking upon arrival and meat inspection. Teams cannot begin meat prep until the meat has been inspected.

Grilling Stations:

Teams will compete from their vendor booth space or vendor food truck.

Introductory Meeting:

A mandatory team meeting will be held on Tuesday, 14 June 2022, at 6:00 P.M. at Torii Station's Training Center. Competition will begin on Saturday, 18 June 2022 and an itinerary for Saturday's events and time of judging will be issued no later 11:00 A.M. on event day.

Parking:

Competitors will have a designated parking space close to the cook-out space within the Vendor Parking area.

Alcoholic Beverages:

NO OUTSIDE ALCOHOLIC BEVERAGES ARE PERMITTED within the Juneteenth Celebration grounds. All alcoholic beverages must be purchased from MWR establishments.

Equipment:

The Juneteenth Celebration cook-out area is equipped for teams to have access to power and water. All competitors will be provided with sampling plates for judges. Each team will be responsible for supplying canopies, tables, chairs, extension cords and any other supplies needed for their team set up. Teams will be allowed to market their company (hand out business cards, fliers, company merchandise, etc.). We simply ask that you respect the rules and regulations within the Vendor Application Package while doing so.

Pit Requirements:

Acceptable pits will include any commercial, homemade, trailered, or un-trailered pit or smoker and may include gas or electricity for use to ignite natural wood or wood products only. All fires for cooking meat must be wood, wood products (charcoal), or wood pellets. No gas or electric cooking heat will be allowed. NO OPEN/GROUND FIRES ARE PERMITTED.

Sanitation:

Cooks are to prepare and cook in a safe and sanitary manner. When preparing all food, no bare hand contact of ready to eat food may occur. Food service gloves must be worn at all times while preparing food. Cooking conditions are subject to inspection by the Juneteenth Celebration food sanitation crew in conjunction with the Vendor Application Package. Each team must have a good supply of clean towels, paper towels, and cleaning supplies (such as Clorox, water, sanitizing wipes or sanitizing cloths) in order to keep all food preparation surfaces clean at all times. Do not dump anything on to the ground. Use the containers in the dump station for disposal of all grease, charcoal ash, and food and paper waste. Infractions identified by Juneteenth Staff shall be immediately corrected. Otherwise, team may be subject to disqualification.

A Juneteenth health inspector will be on site Saturday morning to inspect all teams. Ensure all rules are followed as the health inspector has the authority to disqualify

any team deemed unfit to compete. Teams are responsible for understanding and complying with all sanitation and health regulations.

Barbecue Categories:

- Chicken
- Ribs
- Brisket

Cooking Specifications:

All meat will be cooked on site. All cooking of the meat shall be done within the team's assigned cooking area. No pre-marinating, pre-soaking, or pre-spicing prior to start time. Meat will be inspected at Check-in. Meat may be pre-trimmed before inspection. Random inspections may be performed to assure that no meat is prepared prior to the official start time of the competition. Meat will be prepared within the time constraints of the cook-out site. Start time will begin after all meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected. All meat must be kept on ice or refrigerated before being cooked. Holding temperature must be at 40 degrees (F) or below and meat must be completely covered with ice. Teams must have a meat thermometer and plenty of ice. Meats above 40 degrees (F) may be disqualified. Aluminum disposable pans for storing and serving samples are an easy and inexpensive option. Please limit your sample portions to 2 ounces or less.

Juneteenth Competition Committee Sampling:

All remaining meats will be sampled out by each team to the Juneteenth Competition Committee for the Fan's Choice portion of the competition. Teams should expect and be prepared to serve around 50 guests. Samples may be served with a toothpick, portion cup, and/or sample boats.

Turn-in Times:

Turn-in times shall be announced at the introductory meeting and posted on site. The turn-in times, rules, and meat inspection forms will be given to the Grill Master. Each team must bring forms, checked and signed to the designated area at the time specified on the form to receive a turn-in box. There will be a 10-minute window of opportunity for turning in your barbecue entries for each category. The Grill Master

is responsible for turning in the entries or assigning a designated runner and knowing the scheduled turn-in times. Entries will not be accepted before or after the designated 10-minute turn-in time.

Turn-In Quantities:

Each team will be given a 9" x 9" Styrofoam food container without food divisions for ribs, chicken, and brisket. The following are the quantitative requirements designated for each category:

- Brisket - Cooks will turn in eight (8) full slices, approximately 1/4 to 3/8 full slices, in the official contest container.
- Pork Spare Ribs - Cooks will turn in eight (8) pork spare ribs in the official contest container.
- Chicken - Cooks will turn in one-half of a whole chicken, not dis-jointed, containing skin, breast portion, leg, thigh, and wing (with or without wing tip) in the official contest container.

The container must be able to be closed completely. If there is not enough individual pieces for each judge to sample, the judge(s) not having a piece to taste will give the contestant a score of 1 for all criteria and the judges having samples will change their appearance scores to 1. No garnish is allowed, **MEAT ONLY**. Teams may be disqualified for the following:

1. Presence of garnish
2. Excessive sauce
3. Foreign objects

Judging Requirements:

Reasonable sample sizes must be provided to enable judges to render appropriate decisions. Samples must be provided for all judge members. All contest entries will be judged in the following 3 categories:

- Appearance
- Taste
- Tenderness.

A double-blind judging system will be used to assure that no judge can identify the team's entry they are judging. Each team will be given an identical food container for each category entry; a 9" x 9" Styrofoam food container without food divisions.

Each food container bears the number of each individual team. The Grill Master will sign for the food containers and verify the number of their team is correctly placed on each individual container. Food containers will be distributed to the judges table by a Juneteenth Committee representative.

Scoring:

Scoring will be based on appearance, taste, and tenderness. Contest entries will be scored using the following scoring system (2-9):

9 – Excellent

8 – Very Good

7 – Above Average

6 – Average

5 – Below Average

4 – Poor

3 – Bad

2 – Inedible

The weighing factors for the scoring system will be:

- Appearance (texture, color, fat to lean ratio, burnt meat) – (15%)
- Taste (sauce too hot, mild or excessive vs. a pleasing blend of sauce and meat) – (60%)
- Tenderness (moist and tender vs. dry and tough) – (25%)

All judges will give a 1 in appearance for unapproved garnish or pooled sauce. All judges will give a 1 in all criteria for sculptured meat, a marked turn-in container, foreign object in container, or incorrect meat. All judges not receiving a sample will give a 1 in all categories and those judges having samples will change their appearance scores to 1 for that specific category.

* In the unlikely event of a tie score, the tie will be decided by the team with more votes in the Juneteenth Competition Committee Choice Category.

Awards:

Awards will be given to the top 3 winning teams for each of the following categories:

- Juneteenth Competition Committee – majority fan voted category
- Judges – a panel of appointed judges will be given a blind sample
- Overall Grand Champion – combination of judged and fan voted score

Awards will be given to the top 3 winning teams at 5:00 pm on Saturday, 18 June.