

# TERMS and CONDITIONS:

## 2021 ANNUAL MODERN GAS RIB SHOWDOWN

1. **CONTESTANT:** A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to Contest rules at this event. Team Captain must be 18 years of age to register. Each team will consist of a Team Captain and as many assistants as required. The contest organizer may not cook in any category in that contest. No competing cook team member, nor immediate family member of a competing cook team, may enter the judging area at any time during the contest unless requested by the lead contest representative. No photos are permitted inside the judging area without the prior permission of the Event Judge.
2. **INTERPRETATION OF RULES:** The interpretation of the Contest rules and regulations are those of the Lead Judge at the contest and his or her decisions are final. The Lead Judge may not deviate from nor change any rule for any contest for any reason.
3. \$50 entry fee due upon submitting application. (Entry fee includes 1 cooler)
4. **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.
5. All grills must be set-up and ready no later than 12:00 p.m. on Saturday, October 23, 2021 at Modern Gas located at 1335 US Hwy 82 West, Leesburg, GA 31763. (Set up may begin as early as 8:30 a.m.)
6. **MEAT INSPECTION:** All meats must be USDA or state DA inspected and passed. No pre-seasoning, pre-trimming, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector as appointed by the Lead Judge. Meat inspection begins at the discretion of the Official Meat Inspector but, no later than noon on the day of the contest. 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.
7. **APPROVED COOKERS:** Any cooker, homemade or commercially manufactured, will be allowed to compete in the event. Wood, charcoal, propane and wood pellet fired cookers are permitted. Electric or hand-operated rotisseries or rotating shelves are allowed. No grills over 60 inches in

length permitted. Note: If grill is pull behind, it must be disconnected from the vehicle and stand alone at designated assigned grilling area.

8. **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. A maximum of a 10x10 tent is allowed, **and recommended.**
9. **MEAT CATEGORIES:** The following is the only category for this event. **BABY BACK RIBS supplied by griller.** These are to be Pork Ribs: Loin back or baby back NO spare ribs and No country style ribs.
10. Gloves and one (1) numbered turn-in box will be provided by Modern Gas to each team.
11. All food preparation must be complete and ready for judging competition by no earlier than 6:45 pm and no later than 7:00pm on Saturday, October 23, 2021.
12. **SCORING:** Each entry will be scored by (4) or (6) judges (depending on the total number of entrants) in the areas of APPEARANCE **\*(only ribs in box)**, TENDERNESS, TASTE and OVERALL IMPRESSION. The lowest score for each team in each criteria is dropped, and the remaining scores for each team in each criteria are then used to determine the overall score. Scoring ranges from a low of 1 (one) to a high of five (5) in each category. Entrants are responsible for delivering prepared meat to judges in the provided turn-in box. A minimum of six (6) individual ribs must in the turn-in box with the latch closed.  
  
**\*Winners:** The Winners will be determined by adding all the scores together after dropping the lowest and the team with the highest amount of points will be in 1<sup>st</sup> place, followed by 2<sup>nd</sup> highest score in 2<sup>nd</sup> place, 3<sup>rd</sup> highest score in 3<sup>rd</sup> place, 4<sup>th</sup> highest score in 4<sup>th</sup> place and 5<sup>th</sup> highest score in 5<sup>th</sup> place. In case of a tie, a 4<sup>th</sup> judge will judge tied entries on the same criteria stated above. The additional score will be added to the previous totals to determine the winners.
13. **BEHAVIOR:** Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. Failure to do so may result in disqualification or expulsion from the contest. Repeat offenders will be barred from competing in future Modern Gas contests. Teams will be informed of all local laws by the contest organizer and will adhere to same. Pictures of turn in boxes shall not be electronically transmitted until after the contest awards. Failure to abide by these rules of behavior may result in expulsion from the contest.
14. An entry can be disqualified by the judges only. An entry can be disqualified for any of the following reasons.
  - There is evidence of blood such that the meat is uncooked.

- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- 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.
- There is anything in the box besides the meat.
- There are not a minimum of six (6) separate and identifiable pieces.
- Not cooking any entry as required by the rules.
- Not cooking the meat that was inspected.

15. **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 turn-in preparation 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.

16. **JUDGING:** This is a blind judging event. Entries will be submitted only in the 9" x 9" container provided by the contest organizer 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 **APPEARANCE, TENDERNESS, TASTE and OVERALL IMPRESSION.** Meat may be sauced or unsauced.

17. **JUDGING PROCEDURE:** This event uses comparative judging. All the boxes are grouped randomly, brought to the table, and placed in sequential order. After the judges are seated, the boxes are opened, and all judges score the boxes for appearance. When all judges have scored for appearance, judging for tenderness and taste begin. The overall impression is scored after the other three criteria have been scored. The Lead Judge or representative will collect the score cards.

18. **At no time is a vehicle allowed in the roped off area. Thank you, Modern Gas Co.**