

Official 2008 NEBS Grilling Contest Rules

General Rules Section A

1. The decision and interpretations of the NEBS Rules and Regulations are at the discretion of the NEBS Contest Representatives, at the contest. Their decisions and interpretations are final.
2. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
3. Contestants shall provide all needed equipment, supplies, including electricity, ash, grease, and trash disposal, water and electricity except as arranged by the contest organizer. Contestants must adhere to all electrical, fire and other codes. An approved fire extinguisher shall be provided by the contestant and located near all cooking devices.
4. Cooking Fires shall be of wood, wood pellets, or charcoal, gas and/or electric heat sources, as designated, by the organizer, in the cook's packet, at the time of submission to and approval by the N.E.B.S. Board of Directors. Preparation and cooking of the category item must be only by the one or a combination of the approved heat sources. A contestant may prepare and cook Sauces, Stuffing, and/or Garnishes in advance. They may be cooked and/or re-heated on any heat source, without specific allowance in the cook's packet, except where specifically excluded by the contest organizer in the approved cook's packet.(i.e. "all preparation/cooking must be done on site" or " all cooking must be done on type of heat source" or other clearly defined wording. Contestants may elect to use electrical accessories such as spits, augers, or forced draft. No open pits or holes are permitted, or fires on the ground, except at the election of the contest organizer.
5. Contest categories and Garnish applicable to each category are to be determined, by the contest organizer, listed in the cook's packet, and presented to the NEBS Board of Directors for review and approval no less than 60 days before contest date. Any changes to the approved cook's packet must be cleared through the NEBS Board of Directors and then must be communicated to all participants, in writing, no less than 7 days prior to the contest date.
6. All competition meats must be inspected by the Official Meat Inspector during the times established by the contest organizer, but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Seasoning or cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw and unseasoned. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label and pre-made sausages. Meat products containing specific flavorings are not allowed. Flavorings will be addressed at the time of inspection by the Meat Inspector.

When a contest organizer supplies the meat, the contestant is required to enter only the provided meat with the possible addition of other meats as allowed by the garnish rules applicable to that category. Substitution of the provided meat is not allowed. Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all six judges 7. A contest category shall allow one and only one of the following types of garnish: Garnish for each category shall be clearly indicated in the cooks packet, at time of presentation to the NEBS Board of Directors for approval. Garnish is at all times optional. A contestant may present his/her entry without garnish under any designated category without penalty.

STANDARD GARNISH: only green leaf lettuce, Italian or flat leaf parsley and curly parsley. No stuffing allowed. Entry may not be wrapped with another item, (i.e. meat or pastry dough). Sauces, if used, shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the entry. Chunky sauce will be allowed. Chunks must be less than 1/8 inch in size. Additional edible products, of any kind, in the sauce are OK as long as the size of the chunk is less than 1/8 inch. Non-edible objects are NOT allowed in the entry box. Shellfish entries can include their own, and only their own, shells, heads, and tails if desired (Sauce and Garnish violations shall receive a score of one (1) on Appearance from all judges.).

OPEN GARNISH – anything goes. Chefs Choice or Dessert must use Open Garnish. Stuffing, wrapping, skewers, and decorations of any kind edible or not are allowed. Any size chunks or ingredients can be used. Cooks should remember the judges will be instructed to evaluate how well the cook has represented the contest category. Excessive garnish or additional ingredients, that cover or hide the appearance and/or taste of the defined category, may result in a lower score. **NO GARNISH** – only edible portions, of the category item, may be in the box.

Shellfish entries can include their own, and only their own, shells, heads, and tails if desired. Only contest provided containers may be used for all turn-ins. 9x9 Styrofoam, pizza boxes, 1/2 size aluminum pans, or other containers, may all be used under the discretion of the contest organizer. Cooks cannot use their own platters or dishware.

9. Identifiable sauce marks or other marking on the container or shaping/sculpting the entry into identifiable shapes will not be permitted. (Such marked entries will receive a one (1) in all criteria from all Judges).

10. The contest organizer shall declare in advance and in writing to each cook: The contest categories, The turn-in time for each contest category The garnish rules for each contest category

11. The turn-in window shall be exactly 5 minutes before until exactly 5 minutes after the declared turn-in time. This will be strictly enforced, according to the contest official clock, located at the judging tent, with no exceptions.

12. Entry must contain at least 6 identifiable and separate portions. Table captains or judges shall not cut entries.

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 at NEBS sanctioned events.

14. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

15. Exceptions to the rules may be allowed upon authorization of the NEBS Board of Directors. The NEBS board shall require any exceptions to the rules to be clearly defined in the cook's packet at the time of presentation to the NEBS Board of directors for approval.

Judging Procedures Section B

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.
2. Judging will be done by a team of 6 persons, who are at least 16 years of age. Only Judges, NEBS Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.
3. Entries shall be judged by the following criteria:
Appearance: How appealing does the entry look in regards to what the category is defined as?
Taste: How does the entry taste in regards to what the category is defined as?
Texture Is the entry properly cooked? (not burnt or raw or unevenly cooked, etc) Is the texture representative of what that item should be?
Judges shall evaluate how well the cook has represented the contest category. For instance, if the category is shrimp, the entry shall be judged on the appearance of the shrimp, the taste of the shrimp and the texture of the shrimp. The entry shall be marked down if excessive garnishes, stuffing or sauces hide or hinder the appearance, flavour or texture of the shrimp.
4. 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 of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness/texture, before moving on to the next entry.
5. The scoring system is from 9 (Excellent) to 2 (Inedible). All whole numbers between two and nine may be used to score an entry.
6. A score of one (1) is a disqualification and requires approval by a Contest Rep.

Grounds for disqualification: Appearance: Unapproved garnish, sculptured entry, marked turn-in container, foreign object in container, less than 6 samples of entry, or pooled sauce, unless allowed by the use of "open garnish".

Taste & Texture: Sculptured entry, marked turn-in container, foreign object in container, or judges not receiving a sample.
7. The weighting factors for the point system are as follows: Appearance - 0.5714 Taste - 2.2858 Texture - 1.1428
8. The low score will be thrown out and final scores will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.
9. Total points per entry will determine the rankings within each classification of meat.
10. The cumulative points of four categories in each event shall count towards NEBS Grand Champion, Reserve Grand Champion, and Team of the Year points. Additional categories can be held as separate contests. The categories included in the four shall be clearly stated in the cook's packet, at the time of presentation to NEBS Board of Directors for approval (60 days before contest)

Food Safety and Sanitation Rules: Section C

Food Safety and proper handling will be a top priority at all times. Failure to follow proper Food Safety guidelines can result in disqualification of a turn-in; all turn-ins from said team; expulsion from said contest and/or exclusion from future contests depending on the severity of the infraction. Contest Rep will have the final judgment and decision regarding present contest and NEBS Board of Directors will have judgment over future contests.

1. Use of any tobacco products while handling meat is not permitted.
2. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
3. Proper hand washing and the use of disposable food safe gloves shall be used at all times when handling food products, raw or cooked. Gloves should be changed often, especially when working with different products and when handling ready to eat foods after handling raw foods.
4. Shirt and shoes are required to be worn in all food preparation areas and during and food handling duties.
5. Sanitizing of work area is required with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
6. First aid is not required to be provided by the contest, except at the election of the contest organizer.
7. Prior to cooking, meat must be maintained at 40 degrees or less, packed in ice 8. After cooking, all meat: (a) Must be held at 140 degrees or above, --or— (b) Cooked potentially hazardous food shall be cooled: (1) Within 2 hours from 140 degrees F to 70 degrees F and (2) Within 4 hours from 70 degrees F to 41 degrees F or less 9. 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 degrees F for a minimum of 15 seconds.

Disqualification Section D

Your team can be disqualified from the event for the actions of any of its members or guests for infractions relating to:

1. Excessive use of alcoholic beverages.
2. Serving alcoholic beverages to the general public.
3. Use of controlled substances.
4. Foul, abusive or unacceptable language.
5. Excessive noise generated from speakers or public address systems. (Quiet time will start at 11:00 p.m. on contest nights and will last until 7:00 a.m. Radios must be kept at a volume not to be heard outside of a team's own site during quiet hours.
6. Fighting and/or Disorderly Conduct 7. Use of unapproved heat sources inside the cooking device. In addition, the team and its members will be banned from competing in NEBS events for two years.
8. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by NEBS Representatives, Organizers and/or Security.

Entries can be disqualified for using:

1. Unapproved container
2. Marking the container
3. Sculpting the contest meat
4. Judges not receiving a sample.
5. Less than 6 identifiable portions.
6. Not turning in the entry within the 10 minute turn-in time window.
7. Entry not within defined category If product is turned in and is disqualified, it receives a 1 (one) in all criteria. If the team is disqualified and not allowed to turn in, or if the product is turned in after the time limit (not accepted), it is not judged and receives no score.

Sample Contest Line up:

Category	Garnish	Turn-in Time
Chicken Wings	Standard Garnish	12:00
Sausage	No Garnish	12:30
Salmon	Open Garnish	1:00
Chefs Choice	Open Garnish	1:30