



# City of Inverness Great American Cooter Festival Sunny Cooter's Barbecue Cook Off

## Rules and Regulations

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. Each team will be comprised of a head cook and as many assistants as required. 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.
2. **INTERPRETATION of RULES** - The interpretation of the rules and regulations are those of the organizer of the contest and his/her decisions are final.
3. **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 or state DA inspected and passed. All meats must be maintained at a maximum temperature of 40 degrees F prior to inspection. **Meat inspection will be from 5 pm to 7 p.m. Friday, October 29, 2010 at Liberty Park.** No preseasoning, injecting, marinating, or cooking of any entry is permitted until after the meat has been inspected by contest organizers. After cooking, all meat must be maintained at a maximum temperature of 145 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cooking team's site until turn in.
5. **COOKING FUELS** - The only approved cooking media are wood, charcoal, or wood pellets. Gas (any type) or any electrical heating element may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc.
6. **APPROVED COOKERS** - Any cooker, homemade or commercially manufactured, will be allowed to compete in Sunny Cooter's BBQ Cook Off. Only wood, charcoal, or wood pellet fired cookers are permitted. Electric or hand operated rotisseries or rotating shelves are allowed.
7. **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.

8. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times.

9. 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. Teams are responsible for cleanup of their site once the competition has ended.

10. MEAT CATEGORIES –

- a. Chicken: The team may cook chicken whole, halved, or individual pieces.
- b. Pork Ribs: Loin back (baby back) or spare ribs only. No country style ribs.
- c. Pork: Whole shoulder, Boston butt or Picnic only. Must be cooked as a single piece of meat.

\*. Pork will be judged in two divisions, pulled pork and sliced pork

11. JUDGING – Entries will be submitted in a container provided to you. Only the entry to be judged is allowed in the container. Each entry will be judged on appearance, taste/texture, tenderness/texture. Meat may be sauced or unsauced. A minimum of 8 separate and identifiable portions must be submitted.

Chicken	12 pm
Ribs	1 pm
Pork (Sliced or Pulled)	2 pm

12. SCORING – Each entry will be scored by judges in the areas of appearance, taste/texture, tenderness/texture. 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. Any entry that is disqualified will receive a score of zero for all three categories from all judges at that table.