

CONTEST RULES AND REGULATIONS

Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Teams must be comprised of amateur BBQ'ers; **no professional or members of a professional team allowed (no restaurants)**. Contestants will provide all cooking devices to be used. The use of a single cooking device by more than one team is permitted. All cooking of product shall be done within the confines of the team's assigned cooking space. Home prepared food is prohibited.

Teams may enter multiple entries, provided they pay a separate entry fee and use a different team name. Contestants must be 18 years of age or older to enter.

Ten (10) slabs of Baby Back Ribs will be provided for each team. Teams that register by Friday, May 6, 2026, will pay a \$100.00 entry fee (rib contest only). For this contest, ribs are defined as Baby Back Ribs. Each team must cook the ten (10) slabs of Baby Back Ribs provided by event manager. This includes ribs for judging and for public sampling. Ribs must be cooked on site!

Until cooking begins, all meat must be held at a food safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. After cooking, meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. You may cook the ribs in any manner that you feel will deliver a competitive product in the time allowed, provided that safe food handling guidelines are followed.

There will be no sale of contestants' ribs, rubs, sauces, etc. during the day of the contest. Information may be provided regarding sales at a different time/location.

Contestants must provide all needed equipment and supplies. We allow any cooker EXCEPT Propane fuel for this event to encourage anyone to come and cook. Electricity will be provided; however small generators are acceptable. If you are using a generator, please bring a small, quiet one to not detract from others' enjoyment of the contest.

If any tents are used, they must be secured for safety purposes by the contestant, they cannot be staked into the asphalt surface. Pits, cookers, props, trailers, 10' x 10' tents, or any other equipment, including generators, must be provided by the teams and may not exceed the boundaries of the team's assigned cooking space, which is approximately 12' x 18'.

Fires may be of wood, pellets, or charcoal. Electric pellet grills ARE permitted. Fires may not be built on the ground. Ashes must be disposed of onsite and ONLY in approved ash disposal containers provided by the Event Manager. Propane smokers ARE NOT permitted.

It is the responsibility of the chief cook to see that the team assigned cooking space is kept clean and policed during and following the contest. All fires must be put out and all equipment removed from site after the contest. It is imperative that cleanup be thorough. Any team's assigned cooking space left in disarray or with trash, other than at trash containers, may disqualify said team from future participation. **All teams must clean their area at the end of the event and return all People's Choice rib ballots to the ticket area.**

The following miscellaneous cleanliness and safety rules will apply:

- Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required. Shirt and shoes are required.
- Plastic gloves are required while handling food.
- Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap of bleach/gallon of water).
- Each cook will provide their own separate container (three-step system) for washing, rinsing, and sanitizing of utensils.
- Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a container with a hands-free tap and a bucket to catch the wastewater).
- The Event Manager will provide a water source near the contest area.

Once all ribs are turned in for judging, the public tasting portion of the contest will begin. Of the ten (10) slabs of baby back ribs provided by the Event Manager, nine (9) slabs cut into individual portions (single rib) are to be made available for the public to sample. Festival attendees are encouraged to purchase tickets to sample the ribs. People's choice ballots are deposited in a container (provided by Event Manager) at each contestant booth. Each ticket entitles the bearer to sample one portion (single rib). The public will then fill out one ballot and submit their selection for the People's Choice award.

Trophies will be awarded for First, Second, and Third place. A People's Choice trophy will also be awarded.

Submission Process for Judging

- Each contestant MUST submit a minimum of six (6) separated and identifiable ribs placed in a single container as provided. They may be turned in with double bones, single bones, or heavy meat on both sides of a single bone. Be sure each portion is cut through so that the Judges do not have to pull portions apart.
- ALL CONTAINERS WILL BE PROVIDED. Containers must not be marked, or the exterior altered in any way. Numbers assigned on the container shall not be altered in any way. Aluminum foil, stuffing, toothpicks, skewers, and foreign materials are prohibited.
- Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce; curly parsley; flat leaf parsley; kale; or cilantro.
- The Red, White & Blue BBQ Competition allows for blind judging only. Entries will be submitted in an approved numbered container provided by contest organizer, then will be randomly selected for judging, without the judges knowing the team's name or number. Entries will be judged by a judging team - judges will be at least 18 years of age; and many will be Kansas City Barbeque Society (KCBS) trained and certified.
- Marking or sculpting the meat by any means will not be tolerated. This will include, but is not limited to, painting, sculpting, or decorating. To simplify the judging process, no side sauce containers will be permitted in the meat judging containers.
- Meats may be presented to the judges with or without sauce, as the contestant wishes. Sauce may not be pooled or puddled in the container.

Scoring Procedures

Each team will provide a minimum of (6) six portions for judging in a contest container provided by the Event Manager. The judges voting sheet will consist of the following scoring opportunities. On a scale of 0 (disqualified), 1 (inedible) to 9 (excellent)

1. Appearance (*of meat only*)
2. Taste
3. Tenderness/Texture

Causes for Disqualification

- Failure to comply with the rules and regulations established in this document.
- Excessive use of alcoholic beverages by a team, its members and/or guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.
- Use of controlled substances by a team, its members, and/or guests.
- Foul, abusive, or unacceptable language by a team, its members, and/or guests.
- Fighting and/or disorderly conduct.
- Health Department has the authority to remove any contestant.

During judging, an entry may be disqualified if there is evidence of marking, sculpting, or foreign objects. If the box is presented with ribs not properly separated or with an insufficient number of ribs, one or more of the judges not receiving a rib cannot judge and therefore, the entry will receive low total scores.

The event manager will make every effort to provide judges' feedback on an entry through raw scores and the use of comment cards, which will be distributed to the teams following the contest. Comment cards will be available to the judges; judges will be encouraged by contest organizers to submit comments to the contestants. Individual judged scores will be sent to the teams following the event. The decisions and interpretations of the Rules and Regulations are at the discretion of the Event Manager and event representatives at the contest. Their decisions and interpretations are final.

Event Schedule

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| • 7:30-8:30am | BBQ contestant set up | • 2-9pm | Main Stage Live Entertainment |
| • 9am | BBQ Contest Cooks Meeting | • 3pm | Rib turn-in for judging |
| <i>*Meat distributed promptly following cooks meeting</i> | | • 3:30pm | Public tasting (until sold out) |
| • 10am | Parade Starts | • *5:30 pm | BBQ Awards Presentation |
| • 11am-3pm | Kids Activities | • 9pm: | Fireworks |

**Times are approximate and subject to change*

Questions may be directed to the Village of Orland Park, Recreation and Parks Department Special Events Division:
Email: specialevents@orlandpark.org
Call: 708-403-5000