



St. Louis BBQ Competition Rules & Regulations (As of 6/1/16)

The St. Louis Koshers BBQ Competition is a strictly kosher event sanctioned by the Kansas City BBQ Society. The following rules have been outlined to ensure compliance with official KCBS terms and procedures and all Kosher dietary laws. NHBZ reserves the right to amend or modify these rules at its sole discretion.

The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.

Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. A team shall not compete in more than one KCBS sanctioned contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.

Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.

It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. 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 KCBS sanctioned events.

Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.

Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive (1) ones in all criteria for that entry.

Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.

Competition Categories

CHICKEN: Chicken Thighs, can be turned in however you want

RIBS: Beef Ribs shall include the bone

TURKEY: Whole 10 Pound Turkey provided by Grow & Behold Kosher Meats

BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

Judging

Times are subject to change and will be confirmed at the Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a 1 (one) in all criteria.

Approximate judging schedule (subject to change)

CHICKEN 3:00 pm

RIBS 3:30 pm

TURKEY 4:00 pm

BEEF BRISKET 4:30 pm

This is a no-garnish competition. 1 piece of aluminum foil to cover the bottom of the box is permitted.

Sauce is optional. If used, it 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 turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.

Entries will be submitted in an approved KCBS numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.

The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges.

Each contestant must submit at least six (6) portions of meat in an approved container. Chicken and Turkey can be bone in or out, and Brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).

If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product

is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

Judging Procedures

Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container will be renumbered by the KCBS Contest Rep or authorized personnel before being presented to the judges.

Judges may not fraternize with teams on turn-in day until conclusion of judging.

Judging will be done by a team of 6 persons, who are at least 16 years of age. Only Judges, 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.

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 plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

Scoring

The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification:

All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.

The weighting factors for the point system upon deployment of KCBS Score will be

Appearance – .5600

Taste – 2.2972

Tenderness – 1.1428

The low score will be thrown out. Results will be tallied.

If there is a tie in one of the categories, it will be broken, 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.

In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. After there are six total score

cards the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all KCBS purposes.

Total points per entry will determine the champion within each meat category.

Cumulative points for only the four (4) categories will determine the Grand Champion and Reserve Grand Champion.

Trophies will be awarded to the first, second, and third place winners and medals will be awarded to the 4th 5th and 6th place winners in the following categories:

Best Chicken

Best Ribs

Best Turkey

Best Brisket

A trophy will also be awarded to the overall Grand Champion and Reserve Grand Champion

Cleanliness and safety

No use of any tobacco products while handling meat.

Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.

Shirt and shoes are required to be worn.

After cooking, all meat: Must be held at 140° F or above OR

Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.

Miscellaneous Rules

Booth sites will measure approximately 10 feet x 15 feet on asphalt and will be numbered. Your booth must fit within these parameters. Additional space may be available upon request in advance. Please be considerate to your neighbors in adjoining booths.

Drilling into the asphalt is not permitted. Standard tents measuring approximately 10' x 10' will be provided.

Vehicles will not be allowed on the contest grounds from 8:00 am until after the awards ceremony and event closes to the public at approximately 7:00 p.m.

Each team is responsible jointly for its cooks, team members and guests.

Show up on time for all required events (see Event Schedule).

Be respectful of all other competitors and their booth, equipment, etc.

The KCBS Judging Supervisors have the final word on all judging matters.

Do not fraternize with the judges until after all judging has taken place.

Pets are not allowed on the premises. Service animals are permitted.

Water will be available in one central, outside location. Please bring sufficient water containers to transport water to your site. Hoses will not be allowed.

Each team is responsible for removing their trash. Trash receptacles will be available for each team. Dumpsters will also be available on the grounds. Teams will not leave behind litter, ashes, or grease.

Bathroom facilities are available inside the building as well as at Irv Zeid Park.

Electricity will be available but very limited, please do not count on your having access.

Teams may not sell any food, drink, or other items during the event.

The Kansas City BBQ Competition and NHBZ reserve the right to make additional rules and regulations as the situation warrants.

Kosher Supervision

The standards for kosher ("kashrut") for the entire event will be under the supervision of Rabbi Ze'ev Smason, and his designees. Kosher Supervisors are also referred to by the title, "Mashgiach." All Kosher Qualification and/or Disqualification decisions will be made by Rabbi Smason, a designated Mashgiach, or Rabbi Smason's designee on the team meeting day and/or the day of the event. The level of authority delegated to a designee shall be entirely within the discretion of Rabbi Smason.

How do we maintain Kashrut (Kosher) Standards?

We control Kashrut by controlling what comes into the competition. Teams may use only those food items, and anything that comes into contact with food items, that are provided for the teams by NHBZ or have been specifically approved by NHBZ. Teams will order their meats, condiments, spices, and sauces through NHBZ. The competition then purchases Glatt Kosher Meat and ensures that all other ingredients are properly certified. If there is a specific ingredient not on the pick list that a team would like to use, it must be in a new and unopened container with specific approval from Rabbi Smason before using.

Kosher Guidelines for team snacks and beverages

In order to maintain the kashrut integrity of the event, no opened food, drinks or snacks may be brought to the event, even if for personal consumption. Unopened food, drinks and snacks must be both kosher and pre-approved. All food items must be in the original package, unopened, with the seal intact. A Mashgiach (kosher supervisor) will be available to check any food items on Saturday night and Sunday morning.

All food items must be checked in by the kosher supervisor before it enters your booth.

While on the competition grounds (inside and outside), please do not bring any food prepared outside of the event. We will also provide a light breakfast and coffee on Sunday morning for the teams. You may bring closed and

sealed packaged snacks such as potato chips and pretzels, hot dogs steaks etc. only if they have one of the following symbols.: OU, OK,Star-K, Kof-K, cRc. If there is also a “D on it, it means it is a dairy product and should not be used at the BBQ. You may bring non-dairy drinks that have one of the symbols above. These items MUST be cleared by the Mashgiach (Kosher Supervisor) first!! For a list of approved kosher symbols click [HERE](#)

If you go and buy your own coffee it cannot be brought Anywhere near your booth!! If our Mashgiach sees any unidentified coffees they will be thrown out, no questions asked, and it may potentially lead to disqualification.

Even if you cook with kosher ingredients, if you use your favorite skewer or fork from home, your meat will not kosher. Because we do not supervise private residences, this prohibition applies even if your home is kosher. Only utensils that are certified as kosher and are used exclusively at the competition are considered to be kosher. As such, you can only use the utensils provided by the BBQ committee to prepare and cook your meat.

Once prepared, the food is sealed, labeled, and returned to the refrigerators until the teams are ready to begin cooking. Nothing is permitted to leave the premises.

Any ingredients not listed on the official form may be brought into the competition only if it has an approved symbol and is unopened. It must be shown to the Mashgiach (kosher supervisor) for their approval before it is used.

Failure to maintain these standards will result in disqualification of the entire team.

We will endeavor to have a Mashgiach (kosher supervisor) on the premises at all times.

Thursday, September 8th, 2016

There will be a Cooks meeting on Thursday, September 8th at 6 p.m. at Nusach Hari B’nai Zion, 650 North Price Rd. Olivette, MO 63132. Meat selection will take place at this time. At least one team representative must attend this meeting.

After the general introduction there will be time until 9:00 p.m. to start your prep work such as trimming making marinades, sauces etc. in and out of the kitchen.

When you arrive to prepare your meat, the ingredients you requested (along with cooking utensils) will be on a table labeled with your Team name. If you find that you need any additional kitchen items, please let BBQ committee representatives know and they will help you find what you need. Do not remove any utensils from the synagogue kitchen. If you do not find everything you need in your stock or on the community table, please ask for help. Do not borrow from other teams’ stock unless they are present and give permission to use some of their ingredients or utensils.

After you have finished for the evening, please clean up your work area. It is important that each team clean up after itself so that the teams that follow you will have a clean area in which to work. Committee members will be available to answer questions you may have pertaining to the use of the kitchen equipment or clean-up of the kitchen.

Your sauce, marinated meat, and all other cooked items must be carefully and sealed in the zip lock plastic bags, secured with masking tape and inspected by the Mashgiach before being put into our refrigerator. You will be given a box to store your cooking utensils and all other items you will need for Saturday night/Sunday morning.

Each team will receive as part of their registration fee of \$350.00

1 Brisket (Full Packer) (approx..12-14 lbs.)

3 Racks beef back Ribs (5 bones per rack)

12 Chicken Thighs, bone in

1 Whole Turkey (approx. 10 lbs)

The ingredients the team selected on the ingredient request form.

1 Smoker and 1 Grill

Injector, tongs, brush, boning knife, carving knife, chef's knife,

2 metal tongs, silicone spatula, silicone brush, cloth mop, large fork, measuring cups, measuring spoons, 2qt sauce pan, soft shell cooler (large enough to fit 3-4 stacked full foil pans) for keeping hot meats,

2 8-foot tables

4 chairs

1 internal meat thermometer

1 Charcoal chimney starter

Hot Gloves

4 disposable cutting boards

2 aluminum full pans

4 aluminum half pans

If you need more foil pans you must buy them and bring brand new.

Please bring a NEW box or boxes of plastic protective food handling gloves.

Kitchen shears, whisks, pots, plastic gloves, scale, spice grinder, blender, aluminum foil, plastic wrap, storage cups and other utensils will be available on the community table.

Teams need to **bring their own** wood and or Charcoal; you cannot use wood or charcoal with additional flavor added. For example cherry wood is variety of wood and not a flavor so it's ok, however wine barrel or bourbon flavored wood or charcoal is added flavor so a NO-GO. The competition may have charcoal available for purchase at the event.

Each booth will be allocated a smoker, grill, a table and chairs. Tables, chairs, grills and smokers will be set up outside on Saturday evening. Saturday, September 10, After 9:00p.m. Smokers and grills will be assigned. Please be considerate of your BBQ neighbors and do not remove any smokers or tables from their booth areas.

When setting up any booths, do not stake anything into the parking lot asphalt. You may use bricks or concrete blocks to secure your booth. At the end of the BBQ, please clean off your tables and surrounding areas. Toss all disposable items in the dumpster and charcoal in a coal bin. Please put all the utensils in your plastic bin and leave it in your booth we will pick them up.

You may bring a banner or a sign with your team name so the public will know who you are.

You will be able to ask a Mashgiach to start your smokers on Saturday, September 10th, after 9:30 p.m.

Extra Samples:

In addition to the 6 piece minimum you are required to turn in to the KCBS judges you will be required to do the following:

1. You will be required to provide bite size samples (details to follow) to attendees with tasting ticket or bracelets.
2. You will also be provided with a small box to turn in 4 bite sized portions of each entry that will be tasted (publicly) by a panel of celebrity judges.

We want you to feel comfortable doing what you love so if you have any questions, please do not hesitate to ask anyone on the BBQ committee for help!

Have fun and good luck,

The St. Louis Kosher BBQ Committee

