



# PNWBA COMPETITION INSTRUCTIONS FOR COOKS - 2017

## COMPETITION EVENT RULES

|                                     |  |
|-------------------------------------|--|
| <p><b>COOKING TEAM</b></p>          | <ul style="list-style-type: none"> <li>• Each team must have a designated Head Cook, who may not participate competitively with other teams nor enter more than one team in the same event. <b>Members of each team are responsible for making themselves familiar with the specific rules for each event, such that they arrive at the event prepared to comply with the requirements.</b></li> <li>• The Head Cook is responsible for the team's adherence to the event's rules and the PNWBA's Rules of Conduct, and for the timely submission of the team's entries.</li> <li>• <b>The PNWBA strongly recommends that at least one team member have a current food handlers permit.</b> It is required in some jurisdictions where contests are held.</li> <li>• Shirts, pants, shorts, kilts, etc., and shoes are required to be worn by all team members.</li> </ul>   |
| <p><b>COOKING AREA</b></p>          | <ul style="list-style-type: none"> <li>• Teams will be assigned a cooking space. All equipment must fit within the assigned space.</li> <li>• Whenever possible, teams should arrange their cooksites in such a way that teams, their visitors and the public are prevented from making contact with hot cook pits.</li> <li>• <b>The use of canopies, sidewalls, or tents displaying a manufacturers tag certifying they meet the CPAI 84 / ULC S109 Fire Retardancy Standard is strongly recommended.</b></li> <li>• Teams must provide their own cooking equipment and supplies.</li> <li>• Teams requiring electricity must provide their own power, unless it is offered by the venue.</li> <li>• Each team must maintain a clean cooking area.</li> <li>• Each team's cooksite must have an approved <b>2A40BC or 3A40BC (or larger) fire extinguisher</b> with either a receipt of purchase or a service tag showing certification less than 12 months old. The needle on the extinguisher's gauge must be in the green area.</li> <li>• Each team must have a hand wash station with free-flowing warm water, soap, a catch basin, and paper towels located at the station.</li> <li>• Each team must have a sanitizing bleach bucket with towel (1 teaspoon bleach to 1 gallon water). Teams are strongly encouraged to use test strips for ensuring the proper strength of cleaning solution.</li> <li>• Each team must also have a three-tub "wash, rise and sanitize" cleaning system, utilizing a sanitizing solution (1 teaspoon bleach to 1 gallon water) for general cleanup and washing of dishes, cutting boards, etc. Up to three teams can share an adjoining centrally-located wash station.</li> <li>• The use of disposable gloves, hair restraints, and any other similar protective items is <b>strongly recommended</b> to help maintain good hygiene and a germ-free work area. Health departments require these sanitation measures when handling food ready to eat, i.e., vending at event, public sampling, etc.</li> <li>• Pets are at no time allowed in the cooking/food preparation area.</li> <li>• All materials and garbage must be disposed of by the team. Each team's entire assigned area must be cleaned at the end of the event.</li> </ul> |
| <p><b>COOKER</b></p>                | <ul style="list-style-type: none"> <li>• Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.</li> <li>• The heat source for cooking the competitive foods must be from charcoal, wood, and/or wood pellets. Gas or electric is allowed for the heating of water or sauces.</li> <li>• No gas or electric grills are permitted, unless the event coordinator or head judge has stipulated otherwise for preparing Special Categories.</li> <li>• Electric accessories – such as spits, augers, or forced draft – are permitted.</li> <li>• Teams are reminded that they should utilize a protective barrier under their pits to keep grease, ash, etc., off the ground at the event venue.</li> </ul>   |
| <p><b>DISQUALIFYING ACTIONS</b></p> | <ul style="list-style-type: none"> <li>• Violation of the PNWBA Rules of Conduct by teams or their visitors can result in immediate disqualification from the event by the Head Judge of the event.</li> <li>• The use of gas or other auxiliary heat sources inside the pit is not allowed. In addition to immediate disqualification from the event, the team and its members may be banned from competing in future PNWBA events.</li> <li>• Disqualification penalties/duration will be determined by the PNWBA Board within 30 days of the event in question; otherwise the disqualification shall not exceed 30 days from that event.</li> </ul>   |

## COMPETITION FOOD RULES

|  |   |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
|--|---|-------------------|--|--------------------|--|-------------------|--|--------------------------|--|-------------------|---|-------------------|---|---------------|---|----------------|---|
| <p><b>INSPECTION</b></p> <p><i>These items will be reviewed during inspection:</i></p> | <ul style="list-style-type: none"> <li>All competition foods must be presented for inspection during a site visit at the beginning of the event before food preparation work can commence. All on-site team containers will be inspected.</li> <li>At their discretion the Head Judge or designee can return to your cooksite at any time during a contest.</li> <li>The Head Judge shall make the final decision as to whether any competitive food product is to be allowed.</li> </ul> <table border="1"> <tr> <td>Competition meats</td> <td>May not be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. Meats may be pre-trimmed</td> </tr> <tr> <td>Cooler temperature</td> <td>Ensure all coolers contain enough ice to maintain safe food temperatures</td> </tr> <tr> <td>Fire extinguisher</td> <td>2A40BC or 3A40BC (or larger) required at each cooksite; receipt or certificate; needle in green.</td> </tr> <tr> <td>Digital meat thermometer</td> <td>To ensure that the meats are held at the proper chilled or cooked temperatures</td> </tr> <tr> <td>Dish wash station</td> <td>Three basins, dish soap, bottle of bleach</td> </tr> <tr> <td>Hand wash station</td> <td>Hot water, free flowing spigot, catch bucket underneath</td> </tr> <tr> <td>Bleach bucket</td> <td>Bucket with sanitizing solution, cloth cleaning rag</td> </tr> <tr> <td>Extra contests</td> <td>Determine if team is participating in additional categories; inspection of foods for special categories; compliance of turn-in container with contest rules</td> </tr> </table> <ul style="list-style-type: none"> <li>Teams with Incomplete/unsatisfactory inspections will not be issued turn-in boxes/bar codes at cooks meeting until requirements have been met.</li> </ul> | Competition meats | May not be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. Meats may be pre-trimmed | Cooler temperature | Ensure all coolers contain enough ice to maintain safe food temperatures | Fire extinguisher | 2A40BC or 3A40BC (or larger) required at each cooksite; receipt or certificate; needle in green. | Digital meat thermometer | To ensure that the meats are held at the proper chilled or cooked temperatures | Dish wash station | Three basins, dish soap, bottle of bleach | Hand wash station | Hot water, free flowing spigot, catch bucket underneath | Bleach bucket | Bucket with sanitizing solution, cloth cleaning rag | Extra contests | Determine if team is participating in additional categories; inspection of foods for special categories; compliance of turn-in container with contest rules |
| Competition meats  | May not be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. Meats may be pre-trimmed  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Cooler temperature   | Ensure all coolers contain enough ice to maintain safe food temperatures  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Fire extinguisher  | 2A40BC or 3A40BC (or larger) required at each cooksite; receipt or certificate; needle in green.  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Digital meat thermometer   | To ensure that the meats are held at the proper chilled or cooked temperatures  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Dish wash station  | Three basins, dish soap, bottle of bleach   |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Hand wash station  | Hot water, free flowing spigot, catch bucket underneath   |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Bleach bucket  | Bucket with sanitizing solution, cloth cleaning rag   |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| Extra contests   | Determine if team is participating in additional categories; inspection of foods for special categories; compliance of turn-in container with contest rules   |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| <p><b>FOOD PREPARATION</b></p>   | <ul style="list-style-type: none"> <li>Following inspection, all storage, preparation, seasoning, cooking, finishing and boxing of competition foods (excluding garnish) shall be done within a team's cooking site. All equipment related to the preparation and cooking of the competition foods shall be contained within the boundaries of the team's assigned cooking site, as defined for that event by the coordinator. Other than pre-trimming of competition meats, food preparation away from the space is not allowed.</li> <li>If the event allows an RV or enclosed trailer within a team's designated cooking site, the RV or trailer are subject to inspection by the Head Judge or his/her designee.</li> <li>All meats must be held at safe temperatures – before cooking, meat must be on ice or refrigerated so that the meat maintains a temperature of <b>40°F or less</b>; after cooking, meat must be maintained at a minimum temperature of <b>140°F</b>.</li> </ul>  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |
| <p><b>MEATS, GENERALLY</b></p>   | <ul style="list-style-type: none"> <li>All teams are to supply their own competition foods, unless otherwise specified.</li> <li>Only the main meat categories will be used to determine the Grand Champion (for 2-day contests, Pork Butt, Beef Brisket, Chicken, Pork Ribs; for 1-day contests, event-designated meats).</li> <li>Some events feature other competitive foods; check with Head Judge or event coordinator/promoter to see if these food categories count in determining the scoring for that event.</li> </ul>  |                   |  |                    |  |                   |  |                          |  |                   |   |                   |   |               |   |                |   |

## COOKS MEETING AGENDA

Attendance at Cook's Meeting by the team's Head Cook is mandatory.

### Team Roll Call

### Welcome!

### Introductions:

- Head Judge(s)
- Event Organizer
- Event helpers
- Number of teams/qualifier?
- Prize money/# of places paid
- Sponsor
- Description

### Venue Information

Location overview/where to find:

- Fresh water supply
- Garbage disposal
- Gray water disposal
- Ash disposal
- Restrooms
- Matching Mentors With New Teams

### Special Category Information

- What's allowed
- Judging criteria
- Turn-in container(s)

### Official Notification

- Turn-in location
- Turn-in times
- Synchronize cooks with official atomic clock

### In Closing

- Questions and answers
- How/where to find or contact Head Judge or the event organizer

### Distribution Of Barcodes & Boxes Extra Assistance For New Teams

## COMPETITION MEATS

### REGULAR COMPETITION (overnight)

| TRADITIONAL MEATS | ALLOWED   | PRESENTATION |        |                 |
|-------------------|---|--------------|--------|-----------------|
|                   |   | WHOLE        | SLICED | CHOP/PULL CUBED |
| Pork Butt         | Boston butt, picnic or whole shoulder - uncooked weight of at least five pounds going into the cooker – bone in or bone out.<br><br>The meat may be parted out and the butt returned to the cooker, only after attaining an internal temperature of at least 145°F.<br><br>Any parted out portion must be held at a safe holding temperature. |              | X      | X               |
| Beef Brisket      | Whole, flats or points of any size; no corned beef.   |              | X      | X               |
| Chicken           | Cut-up whole, mixed assortment or all the same pieces, Cornish game hen halves or parts   | X            | X      |                 |
| Pork Ribs         | Spare / side ribs or baby back / loin ribs; <b>all portions must be bone in.</b> No “country style” ribs.   |              | X      |                 |

Presented in  
PNWBA-provided  
9"x9" display box

### LITE COMPETITION (one-day)

| OPTIONAL MEATS          | ALLOWED   | PRESENTATION |        |           |
|-------------------------|---|--------------|--------|-----------|
|                         |   | WHOLE        | SLICED | CHOP/PULL |
| Beef Tri-tip            | Whole   |              | X      |           |
| Sausage                 | Links or sausage patties, individual cooked pieces or larger pieces sliced.<br>(Refer to PNWBA Sausage addendum)      | X            | X      |           |
| Salmon                  | Can be submitted as single uncut slab or cut into a minimum of 6 pieces   | X            | X      |           |
| Competition meat, other | Prior to the cookoff, information is available on the website/flyer. Criteria will be also announced at Cooks meeting |              | X      |           |

Presented in  
PNWBA-provided  
9"x9" display box

## ENTRY REQUIREMENTS

- The turn-in schedule and official clock time are announced at the Cook's meeting and posted at the turn-in area.
- There is no public notification of approaching entry turn-in times. Teams are responsible for turning in their entries on time.
- The designated turn-in table for entries opens at 5 minutes prior to the announced turn-in time, and closes at 4:59 minutes after the posted turn-in time. Entries in line at the table prior to closing will be accepted. Late (or early) arriving entries will not be accepted. **The official time will be strictly observed.**

## GARNISH

|                                 |  |
|---------------------------------|--|
| <b>GENERALLY</b>                | <ul style="list-style-type: none"> <li>• Garnish is optional.</li> <li>• Garnish must not extend beyond edges of box.</li> </ul>   |
| <b>ALLOWED IN CONTAINER</b>     | <ul style="list-style-type: none"> <li>• Green-leaf lettuce: Green leaf, butter, romaine, or iceberg lettuce. <b>Common green kale.</b></li> <li>• Flat leaf (Italian) parsley or common curly parsley</li> </ul>  |
| <b>NOT ALLOWED IN CONTAINER</b> | <ul style="list-style-type: none"> <li>• Red kale, ornamental kale, lacinato (aka tuscan or dinosaur) kale, cabbage, endive, red-tipped lettuce, or any other leafy greens</li> <li>• Cilantro, dill weed, thyme, rosemary, sage, or any other herbs</li> <li>• Flowers, decorative leaves, sliced/carved vegetables or fruit, or other vegetative miscellany</li> <li>• Toothpicks, skewers, foil, brush bristles, or other foreign non-food materials</li> </ul> |

## ENTRY PRESENTATION

|                    |  |
|--------------------|--|
| <b>REQUIRED</b>    | <ul style="list-style-type: none"> <li>Competitive food entries must be submitted in event-supplied presentation containers unless otherwise stipulated.</li> <li>Minimum of six, separate, identifiable food portions <b>MUST</b> be submitted. All portions must be visible when the box is opened for appearance scoring.</li> <li>In the case of pulled or chopped meat, there needs to be a sufficient amount for each judge to take a sample.</li> <li>Teams can submit more than the minimum six portions. (Extra meat can cover portion shortage due to incomplete slicing, etc., and provides food for event staff – table captains, volunteers, etc.).</li> <li>Meat can be presented in more than one style. If meat is submitted in different styles – for example, an entry having both brisket slices and burnt ends – there should be at least 6 pieces (or servings) of each style so that judges will all be evaluating the same thing. Less than 6 of each – for example, 6 slices and 4 burnt ends – means a judge will have to select only one style to evaluate. Judges will evaluate one, two or three styles, then average the scores.</li> </ul> |
| <b>NOT ALLOWED</b> | <ul style="list-style-type: none"> <li>Containers of sauce or pooling (sauce flows from meat on to garnish or into bottom of box, or sits in pools on top of the meat), or sauce poured, squirted or squiggled onto meat to create a pattern. Sauce submitted must be attached to meat.</li> <li>Marking/sculpting of food, or distinguishing marks placed in or on the container by contestant that could identify the cook/team.</li> <li>Entries that include live animals, pyrotechnics/flames, alcohol or tippy items.</li> </ul>   |

*Entries not complying with these requirements for meat, garnish or foreign objects will result in the Head Judge directing all six judges to give a DQ score of “1” for appearance.*

## JUDGING METHOD

PNWBA judging uses a double-blind judging system facilitated by bar code markings. The entries are given ID numbers as they are entered into the computer at the turn-in table; the numbers have no correlation to the contestants’ identities. Each entry is evaluated by a table of six judges. For its competition events, the PNWBA strives to use trained, certified BBQ judges who objectively evaluate the food entries, in accordance with PNWBA guidelines, to the best of their ability. A table generally judges between 4–8 entries per food category. Entries are not compared or ranked against each other.

## THREE ELEMENTS OF EVALUATION

|                           |   |
|---------------------------|---|
| <b>APPEARANCE</b>         | Evaluating eye-appeal components of color, arrangement, slice/trim, moist appearance, etc., and adherence to PNWBA rules of entire meat presentation.                                 |
| <b>TENDERNESS/TEXTURE</b> | Evaluating meat’s texture, based on judge’s sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.  |
| <b>TASTE</b>              | Evaluating overall flavor of entry, based on judge’s sample bites, to reflect pleasant taste, balance of meat/smoke/seasonings, etc., or taste faults (salty, burned, creosote, etc.) |

*Each element of an entry is evaluated separately, independent of the other element scores.*

## COMMENT CARDS

Comment cards are utilized at selected events to provide feedback to cooks. Cards allow judges to explain the basis of their scores. Judges are instructed to comment on each score element, and to keep their notes very brief and specific.

The cards are provided to the cooks along with the contest report print-out at the end of the event. *(Information about this process is available on the PNWBA Comment Card instructional handout.)*

## SCORING RANGE

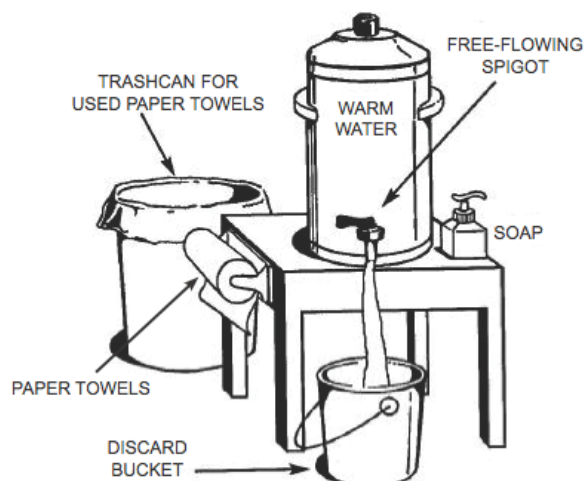
|        | ← BETTER    |       |      | AVERAGE                |             |                        | WORSE → |                       |                 |               |
|--------|-------------|-------|------|------------------------|-------------|------------------------|---------|-----------------------|-----------------|---------------|
| SCORE: | 10          | 9     | 8    | 7                      | 6           | 5                      | 4       | 3                     | 2               | 1             |
| Means: | Outstanding | Great | Good | Slightly above average | Average, OK | Slightly below average | Faulted | Significantly faulted | Awful, inedible | Technical DQ* |

\* Given only by Head Judge ruling

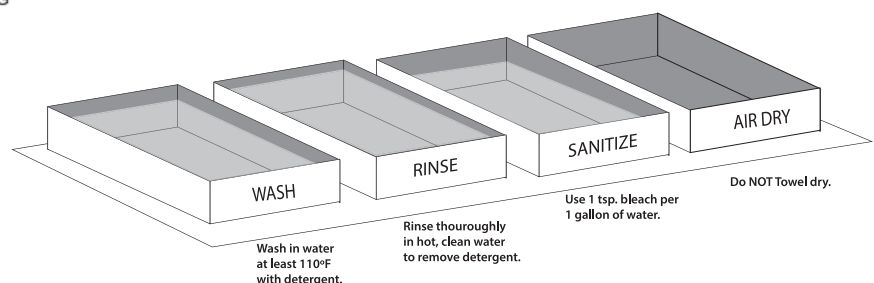
## PNWBA COMPETITION SCORING SYSTEM

|                                     |  |
|-------------------------------------|--|
| <b>BASICS</b>                       | <ul style="list-style-type: none"> <li>Each entry is evaluated at a table of six judges, who provide scores for the three elements of appearance, texture and taste. A judge's score is the total of his/her points given for all three elements.</li> <li>The scoring range for each element is 10 (highest) to 2 (lowest) points.</li> <li>A score of 1 represents a disqualification, resulting from direction by the Head Judge.</li> </ul>  |
| <b>CALCULATING ENTRY SCORES</b>     | <ul style="list-style-type: none"> <li>The entry score is the total of the five highest judges' scores; the lowest score is discarded.</li> <li>The scoring system weights the elements: Appearance-19%, Texture/Tenderness-30%, Taste-51%.</li> <li>The maximum possible score per judge is 40 points. The lowest judge's score is thrown out, thus the highest possible total entry score is 200 points (40 points x 5 judges).</li> </ul>   |
| <b>CATEGORY WINNERS</b>             | Places are determined by the order of the judging points. The entry with the highest total points will take 1st place for that category, second highest number of points takes 2nd place, and so on.   |
| <b>CATEGORY TIE-BREAKER PROCESS</b> | <p>If a tie occurs, the discarded low scores are added back, and winners are determined in this order:</p> <ol style="list-style-type: none"> <li>The highest total points (appearance + texture + taste) from all 6 judges.</li> <li>The highest total points of TASTE scores from all 6 judges.</li> <li>The highest total points of TEXTURE/TENDERNESS scores from all 6 judges.</li> <li>The highest total points of APPEARANCE scores from all 6 judges.</li> <li>Decided by the Computer using a random number generator.</li> </ol> |
| <b>DETERMINATION OF CHAMPIONS</b>   | Grand Champion, Reserve Grand Champion, and other overall places are determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, the second highest accumulated team score will be Reserve Grand Champion, and so forth.   |
| <b>CHAMPION TIE-BREAKERS</b>        | In case of ties for the overall awards such as Grand Champion, Reserve Grand Champion, third place and so on, ties will be broken using the same process as the Category Tie Breakers.   |

## HANDWASHING STATION



## DISHWASHING STATION



- Three water basins (*can be plastic dishpans, bus tubs, etc.*)
- Space for air drying dishes
- Dish soap • Bottle of bleach

# PNWBA RULES OF CONDUCT

The Pacific Northwest Barbecue Association (PNWBA ) is a non-profit organization dedicated to the promotion and enjoyment of barbecue in the Northwest. The PNWBA is committed to educating the public in the furtherance and development of authentic barbecue knowledge through cooking classes, judging classes, and competition barbecue cooking events.

Members of the PNWBA are all generally expected to be good ambassadors of our organization at PNWBA events, at other BBQ-related events, and in the wider community view. A member's actions and behaviors should reflect the PNWBA's core values of respect, courtesy and good sportsmanship at all times, refraining from conduct which could damage, or may be detrimental to, the good of the organization.

PNWBA Events are defined as any competition, cooking class, meeting, and/or other gathering that was organized, sanctioned or represented to be associated with the PNWBA, including the Forum section of the PNWBA website.

The Rules of Conduct have been set forth to ensure that each and every PNWBA event is a safe, friendly and respectful place for members, teams, guests, volunteers, judges, Officers, Board members and the general public to gather in the spirit of cooperation, relaxation, good will, fun and friendly competition. These rules apply to the conduct of everyone participating in a PNWBA Event - either physically or electronically. The official Rules of Conduct shall be the most recent version posted on the PNWBA website.

---

## 1 - EXPECTED BEHAVIOR

At all PNWBA-related events, participants and their guests will be courteous, respectful and professional in their dealings and communication with other participants. At cooking events, this expected conduct is extended to other teams, their guests, the head judge, judges, event volunteers, and the general public.

## 2 – RESPONSIBILITY

As well as being responsible for their own behavior, participants are responsible for the conduct of their guests/invitees at PNWBA events. During competitions, the head cook is fully responsible for the actions and conduct of his team members and guests/invitees, and for their compliance with the competition rules and these Rules of Conduct.

## 3 – INTERACTION WITH OTHERS AT PNWBA EVENTS

The use of audible or visible profanities, lewdness, or vulgarity is not allowed.

Interference with, unsolicited/unwelcome contact with, or harassment of other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed - whether done physically, verbally, electronically, or otherwise.

Loud, derogatory, insulting or otherwise abusive language directed toward other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed.

## 4 – ALCOHOL

Excessive intake of alcohol by event participants and/or their guests, resulting in a public display of intoxication disruptive

to a PNWBA event, is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.

Distribution of alcohol by event participants or their guests/invitees to the general public is not allowed.

## 5. ILLEGAL CONTROLLED SUBSTANCES

Any use of illegal controlled substances by event participants and/or their guests is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.

## 6. OTHER UNACCEPTABLE CONDUCT

Unsportsmanlike misconduct not allowed at PNWBA events shall include physical confrontations, fighting or disorderly conduct; dishonesty or cheating; and willful or careless neglect of safety precautions.

Excessive noise that interferes with an event is not allowed. This includes, but is not limited to, music, TV, PA systems through speakers or amplifiers.

Pets belonging to either participants or visitors are at no time allowed in a food preparation area.

At contests, violation of the PNWBA Rules of Conduct by teams or their visitors can result in immediate disqualification from the event by the Head Judge of the event.

Violation by PNWBA members of these Rules of Conduct, or other actions at events that reflect negatively on the character, integrity, sportsmanship and good will of the PNWBA, may result in the termination of Membership in the PNWBA as provided under the PNWBA Bylaws Article II, Section 1.



