



Springfest

Celebrating 42 Years of Southaven

Barbecue Cooking Contest

April 22 – 23, 2022



OFFICIAL 2022 KCBS RULES AND REGULATIONS

*****TENTS MAY NOT BE ANCHORED WITH STAKES PUNCTURING PAVEMENT. YOU ARE RESPONSIBLE FOR NOTIFYING YOUR TENT COMPANY PRIOR TO INSTALLATION.*****

The City of Southaven has invested significant funds for the paving of the area where the BBQ teams will set up the tents. The paving of the area will greatly enhance the event as it will prevent mud and other debris in each tent. As part of this effort by the City of Southaven, each team that utilizes a tent shall not puncture the pavement when anchoring the tent. In the event that any team does puncture the pavement, it will be responsible for all costs associated with the repair by the City of Southaven.

- 1) 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.
- 2) 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.
- 3) 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.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, 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 KCBS sanctioned events.
- 6) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Any cooking, warming vessel, or device can be pre-heated and used as long as any non-KCBS approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION MEAT. 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, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. In a multiple day contest, the meat must be inspected daily

for each event. A member of the cooking team must be present during meat inspection. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. Transglutaminase (TG or TGase) or “meat glue” does not season and is not injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. When the contest organizer supplies the meat, the contestant is not required to enter only that meat, the single exception is when an organizer provides all four (4) meats. If an organizer provides all four meats it must be in a fair and equitable manner with regards to quantity, quality and distribution. Additionally, the organizer must specifically address on the team application how the meats will be distributed, the quantities of the meat to be provided, and when the meats will be distributed. If after receipt of their meat a team believes their meat is spoiled they should bring it to the attention of the reps. If the reps agree, the organizer must have additional meat on hand, of the same brand and quality, to replace. Contests providing all four meats must be approved by the Board of Directors and not approved by the office. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.

8) Barbeque for the purposes of the KCBS Rules is cooking the four KCBS Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous- vide, and/or deep-frying competition meat is not allowed. Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited. If any of the banned processes are discovered before the team turns in, the team will receive a one (1) in all criteria for that entry.

9) Meat shall not be sculptured, branded or presented in a way to make the team's entry 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.

10) The Four KCBS Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.

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

11) Judging typically starts at Noon on Saturday.

The four (4) KCBS categories will be judged in the following order:

CHICKEN	NOON
PORK RIBS	12:30 pm
PORK	1:00 pm
BEEF BRISKET	1:30 pm

12) Any modification of turn in times or the order the categories will be judged must be approved by the KCBS office. The modified times or change in category order must be published in the cooks' packet well in advance of the contest and 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 not be accepted by a Rep and will receive a 0 (zero) in all criteria.

13) Garnish is optional. If used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

14) 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 penalty score of one (1) on Appearance.

15) 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.

16) The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box. Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.

17) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork 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) as a penalty.

18) The following cleanliness and safety rules will apply:

- a. No use of any tobacco products while handling meat.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- c. Shirt and shoes are required to be worn.
- d. Sanitizing of work area should be implemented 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.
- e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
- f. Prior to cooking, meat must be maintained at 40° F or less.
- g. 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.
- h. 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° F for a minimum of 15 seconds.

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

20) **DUE TO LIMITED SPACE, APPLICATIONS SUBMITTED ARE NOT GUARANTEED ENTRANCE TO THE CONTEST. APPLICATIONS POSTMARKED AFTER APRIL 15, 2022 MAY NOT BE ACCEPTED.** Applications must be mailed to or delivered to: City of Southaven, 8710 Northwest Drive, Southaven, MS, 38671, ATTN: KRISTI FAULKNER / SPRINGFEST.

21) **Each qualifying team will be notified by phone of a cook's meeting to be held at 6:00 p.m. on Thursday, April 14, 2022, at Southaven City Hall located at 8710 Northwest Drive, Southaven, MS. Rules, regulations, and other necessary information will be discussed. Team cooking locations (with NO additional spaces available) and check-in times will be assigned at this time. Attendance is not mandatory but is encouraged as no changes of area locations will be made after this meeting.**

22) **OPEN FIRES ARE PROHIBITED:** Fires for the purpose of making coals must be contained in an appropriate fire box, screened, and placed well away from pedestrian areas to protect the runway.

- 23) Beer trucks, etc. other than those of the sponsoring brands will not be allowed on the contest grounds.
- 24) No fireworks of any kind are permitted in the contest area. Contestants using fireworks or allowing others to use them in their area are subject to disqualification. If you have any problems in this regard, contact the Barbecue Committee immediately.
- 25) The Barbecue Committee, Springfest representatives, and/or the City of Southaven are not responsible for tents, cookers, or other equipment left unattended before, during or after the contest.
- 26) The Barbecue Committee reserves the right to make additional regulations as the situation warrants.
- 27) Decisions of the Barbecue Committee Chairman are final.
- 28) Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation.
- 29) Be sure to READ and KEEP the Rules and Regulations for the Southaven Springfest 2022. Copies of the Rules and Regulations are available online at www.southaven.org or by writing to City of Southaven, 8710 Northwest Drive, Southaven, MS 38671, ATTN: Springfest.
- 30) If you have questions, need to make advance arrangements, or if you have been accepted and then for any reason cannot attend, please write to us at: **City of Southaven, 8710 Northwest Drive, Southaven, MS 38671, ATTN: Springfest** or contact the Springfest Coordinator at 1-877-TOP OF MS (877-867-6367) or contact us at www.southaven.org.
- 31) The use of gas (L. P. etc.) at the grill is strictly prohibited except for the starting of one initial fire for the contest. All gas must then be disconnected from the grill for the duration of the contest.
- 32) **No load-out until after the Awards Ceremony Saturday night.**

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 1:00 a.m. on contest night and will last until 6:00 a.m. Saturday unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the KCBS Cook's Rules above, save and except #9-13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by KCBS Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the KCBS Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in KCBS events for a period of time not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.

JUDGING PROCEDURES

KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer. The container may be re-numbered by the KCBS Contest Rep or authorized personnel before being presented to the judges.

1) Judges may not socialize with teams on turn-in day until conclusion of judging. Judges may walk through the cooking site and exchange pleasantries with cooks, but they may not enter a cook's area or engage in extended conversations. Visiting the day before the contest or after judging is encouraged.

2) Judging will be done by a team of 6 persons at each judging table, who are at least 16 years of age. KCBS Reps will determine the optimum number of tables of judges needed to properly judge the contest. Only Judges, Contest Reps and necessary support staff are allowed in the judging during the judging process. No other activities are permitted in the judging area during the judging process. Judging area staff (except for approved media or KCBS Contest Representatives) may not take pictures of entries. If a team is cooking at a contest, a team member(s) and/or family member(s) of that team cannot judge or change numbers at that contest. A Family Member is defined as a person living at the same address and/or immediate family which is husband, wife, significant other, and children, father, mother, sister, or brother. The team/family member(s) may work Leftover, Table Captain, or Turn-in (except Number Changer), if assigned by the Rep at that contest. The team/family member will abide by the "Fraternization Rule" concerning being in and around the cook sites, including the team in question. Participating team/family members must advise the Reps/Judge Coordinator of their relationship with the participating team to avoid conflict and disappointment.

3) A KCBS Contest Representative assigned to a contest has the authority to remove a judge or table captain at any time. Grounds for removal include, but are not limited to:

- Not following the rules after being warned
- Talking during the judging process
- Sickness
- Disruptive child
- Less than 16 years of age
- Appears intoxicated or under the influence of a mind-altering substance
- Advising other judges how to score
- Scoring too high or too low

4) Each judge will first score all the samples for appearance of the meat. Garnish is not to be considered in scoring for Appearance. 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. If serving utensils are provided by the contest organizer to remove samples from entry boxes, these are to remain with the box and cannot be used by judges to sample the meats. Gloves that are provided by the contest organizer or approved in advance by the KCBS Contest Representative may be used when removing samples from the entry boxes. These are not to be worn during the actual sampling of the meats. The judge will then score each entry for taste and tenderness, before moving on to the next entry. Ranking of entries to determine a score is not allowed. Each entry should be judged on its own merit without comparison of other entries.

5) Water, provided by the contest organizer, is the only liquid allowed at the judging table. No personal drinking containers are allowed at the table during the entire judging process.

6) The scoring system is all whole numbers inclusive of 9 through 5 and 2: The following whole numbers may be used: 9-excellent, 8-very good, 7-good, 6-fair, 5-poor, and 2-inedible.

7) When a judge or table captain finds what is potentially a foreign object in the turn-in container or on a piece of meat from the container, he or she shall immediately call a KCBS Contest Representative to inspect and make a determination of the finding. A hair or brush bristle can be removed by the judge if he/she is willing to continue

judging that sample without prejudice; a different sample may be taken if there are enough present in the entry box or a large sample(s) can be divided to assure all judges have enough for judging. If none of these can be done, the table captain or an alternate judge can be used to score the sample from which the hair or bristle was removed.

8) A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep. Grounds for penalty/disqualification: All judges will give a one (1) in Appearance for prohibited 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, or incorrect meat. All judges not receiving a sample will give a one (1) in all criteria. An exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of the use of a thermal probe that pushed a piece of foil inside a sample and was not outwardly visible. In this situation, the judge receiving the sample with the foil or foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box. Once an entry box leaves the judging table, nothing inside, outside, or underneath can be used to determine that the box has been marked or contained foreign items.

Dropped box(es):

- If an entry is dropped before being judged for Appearance, all judges are to give the entry the highest score on that table for Appearance.
- If all pieces in the entry have not touched the floor, salvage any meat not contaminated and divide so every judge can get an ample sample. If it is dropped while the judges are removing their samples, divide the clean samples on previous judges' plates and distribute to remaining judges. If a judge refuses to take a salvaged sample, see if there is an alternate judge willing to do so.
- In the event samples cannot be salvaged and judged, scores from all cards in that category will be averaged and that average will be used as the dropped entry(s) score(s). If the contest has over 30 contestants, an average of at least 5 randomly selected tables will be used to determine an average.

9) For every category, a judge may not leave the table or clear his/her judging plate until the table captain has returned from turning in the score cards to the KCBS Contest Representative and has confirmed they have been cleared to do so.

10) The weighting factors for the point system are: Appearance - .5600, Taste – 2.2972, Tenderness - 1.1428.

11) 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 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.

12) 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.

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

14) Cumulative points for only the four (4) KCBS categories will determine the Grand Champion and Reserve Grand Champion. No additional cooking responsibility may be required for consideration for Grand Champion or prize monies. No prize monies can be withheld for non-participation in ancillary categories.