Fisher's Landing Rib Cook Off Rules/Set Up/Judging

Rules:

1. Meat will be provided raw and unseasoned for the competition
2. All types of smokers and grills allowed (No Fryers)
3. All equipment supplied by entrants
4. All cooking areas must be clean and sanitized
5. Pre-cooking is not allowed.
6. Marinating or pre-seasoning is not allowed
7. Meat must be kept at 140 degrees
8. Bring tents, tables and anything else you may need.
9. Water will be supplied so bring a container
10. If power is needed you may bring a small quiet generator
11. No use of tobacco products while cooking and shoes and shirts must be worn.
12. Each team will provide a container to clean their utensils with sanitizer.
13. Health Permits are required & Contestants must have one.
14. No Excessive alcohol consumption!

Set Up Instructions:

1. Contestants are allowed to set up the night prior (Dry Camp Fee is waived for weekend for Rib Cookoff Contestants)
2. Contestants can arrive as early as 4am.
3. Check-In with the Pit Boss (Scott Anderson)

Judging:

1. Meat will be judged by taste, texture and appearance
2. Organizer will provide containers to give to judges
3. Judging will be blind with each entry being given a number
4. Each team must turn in (1) bone per judge, cut and separated for (6) judges to sample Ribs can be sauced or dry. Each team must turn in (1) side dish for each of our (6) judges.
5. The Pit Boss will come and get your entry