



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

RULES:

- Meat will be provided raw and unseasoned for the competition.
- All types of smokers and grills allowed (No Fryers).
- All equipment supplied by the entrants.
- All cooking areas must be cleaned and sanitized.
- Pre-Cooking is not allowed.
- Marinating or pre-seasoning is not allowed.
- Meat must be kept at 140 degrees.
- Bring tents, tables and anything else you may need.
- Water will be supplied so bring your containers.
- If power is needed you may bring a small quiet generator.
- No use of tobacco products while cooking and shoes and shirts must be worn.
- Each team will bring a container to clean their utensils with sanitizer.
- Health permits are required and contestants must have one.
- No excessive alcohol consumption.

SET UP INSTRUCTIONS:

- Contestants are allowed to set up the night prior (Dry Camp Fee is waived).
- Contestants can arrive as early as 4 am.
- Check in with the Pit Boss Scott Anderson at the Fisher's store.

JUDGING:

- Meat will be judged by taste, texture and appearance.
- Organizer will provide numbered containers for contestants to give to judges.
- Judging will be blind with each entry being given a number.
- Each team must turn in (1) bone per judge, cut and separated for (6) judges to sample the Ribs.
Each team must turn in (1) side dish that is being served to the public for (6) judges.
- We will come to each team and collect their entry.

MEET & GREET LUAU:

- Time 5-8pm
- Friday night, Feb 27th 2027 at the Pavilion for a Luau for our Sponsors, Contestants and their families by the Rib Cook Off Volunteers.
- All are welcome!