

# 2018

## Stuffed Burger Cook-Off Rules and Regulations



### RULES & REGULATIONS

- 1. CONTESTANT**– A contestant is any individual or group that will prepare and cook an entry for the purpose of being judged. Contestant will be referred to as a “Griller”. To be eligible to compete, Grillers must register and pay in advance.
- 2. INTERPERTATION OF RULES** – The interpretation of the rules and regulations are those of the contestant organizer and his or her decisions are final.
- 3. REFUND OF ENTRY FEES** - There will be no refund of entry fees unless approved by organizing committee.
- 4. EQUIPMENT** – Each griller will supply all equipment necessary for the preparation and cooking of their entry including a cooker. (NO OPEN FIRE PITS). The health and safety of contestants and festival goers should be primary consideration when selecting appropriate cooking fuels.
- 5. MEAT INSPECTION** –This beef used will have to be USDA or state DA inspected. All meat must be maintained at a maximum temperature of 40 degree. Prior to cooking, all meat that is resting preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 160 degrees F. After cooking, all meat must be maintained at a minimum temperature of 160 degrees F in a covered container until turned in for judging. All contest meat must not leave the Griller’s site until turned in for judging.
- 6. CONTESTANT’S SITE** – Each Griller is required to keep all equipment including cooker, canopy, etc. contained within assigned space.
- 7. CLEANLINESS AND SANITATION** – All Grillers are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves **will** result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
- 8. JUDGING** – Entries will be submitted in containers supplied by event organizer at check in by the Griller. Only the entry to be judged is allowed in the container. Each entry will be judged on APPERANCE, TASTE/ FLAVOR, and TEXTURE.

- 9. SCORING** – Each entry will be scored by 4 judges in the area of APPEARANCE, TASTE/FLAVOR, and TEXTURE. Scoring ranges from a low 2 to a high 9 in increments of 1 point for each category. Any entry that is disqualified as per **SECTION 10** will receive a score of zero for all three categories from all four judges at the table.
- 10. DISQUALIFICATION** – Any entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:
- a. There is anything foreign in the container submitted for judging
  - b. The entry is turned in after the officially designated time
  - c. Gloves are not used while handing food products
  - d. Not cooking with approved USDA Beef
  - e. There is evidence of blood such that the meat is undercooked
- 11. TURN IN TIMES** – Will be given at 2:00 during the grillers meeting.
- 12. JUDGING PROCEDURE** – The Stuffed Burger Competition is a blind judging competition. Entries will be submitted in an approved and numbered container provided by the contest organizer. The container may be renumbered by the Contest Rep or authorized personnel before being presented to the judges. Burgers may include any combination of condiments, spreads, sauces, cheeses and toppings. Every component placed between the bun or bread pieces will be considered for judging. If a component to the burger, such as a sauce or condiment, exists outside of the bun or bread, it will not be judged. Each judge will convene at the mandatory judges’ meeting in advance of the judging round, where they will be instructed on what is expected of them in the competition. Judges will be instructed to not converse or discuss the entries until all judges have completed scoring and the score cards have been collected. Each entry will be judged on its own merits as opposed to comparatively against the other entries.
- 13. WINNERS** – The winners will be determined by adding all the scores together. THE BEST ALL AROUND title will be the Griller with the most total points and be declared the 1<sup>st</sup> place Trophy winner. The Griller with the next highest total will receive 2<sup>nd</sup> place, etc. Three places will be awarded prizes. In the event of a tie, the next lowest rank will be omitted and the tied Grillers will be awarded the same rank. There will also be a “Fan Favorite” prize awarded to the team that receives the most votes from visitors to the event.
- 14. GRILLERS may not sell any food items.**

**ENTRY FORM ARE AVAILABLE AT**

**[WWW.BETHLEHEMHOUSE.NET](http://WWW.BETHLEHEMHOUSE.NET) OR 1115 PARKWAY, CONWAY AR**

**Questions – Call (501) 472-4897**