

**General**

1. DPR Grille It Up rules and regulations are at the discretion of the appointed contest Director present at the contest and his/her decisions are final. The Director may not cook in any category in the contest.
2. Teams: A team is defined as any individual or group which will prepare and/or cook an entry or entries, for the purpose of being judged according to DPR Grille It Up rules and regulations. Each team will be comprised of a Pit Master and as many team members as you wish, with one assigned spokesperson. A Pit Master and/or team members may cook only for their designated team where they are participating. All teams must have one member present for the team meeting held prior to event.
3. Categories this year will be Pork, Ribs, Steak and Beef Brisket.
4. Cooking must be done at the event. The meat will be provided for this event. (4 sides of ribs, 2 butts, 2 steaks, and 1 beef brisket)
5. All teams are required to have their utensils clean properly before use and have a bucket of water on hand for any accidents.
6. All teams are required to bring their own spices, equipment, tables, tent etc.

**Space Rules**

1. Each team will be assigned a designated site. All equipment must stay within the designated boundaries. Each team is responsible for maintaining a clean, safe and orderly cooking space, before, during, and after the competition. After the event, all fires must be put out and smokers, grills, pits and all equipment removed from your space. Teams are not allowed to share assigned cooking spaces.
2. Set up time is July 11th, starting at 1pm until 7pm or July 12th 7:00am-8:30am.
3. No motorized vehicles will be allowed in the contest area after 8:30am on July 12th. All unloading has to be done before 8:30am and loading is not allowed until after 3:00pm. This is to prevent accidents with vehicles and walkers in the event area.
4. All teams are required to clean up their space after the event.
5. Teams will be financially responsible for any damages to the park's grounds.
6. Music can be played, but be respectful to your neighbors and the event music.
7. A dumpster will be provided at the event. Please dispose of any coals or hot items properly to prevent fires.
8. Consumption of alcohol is allowed within your cooking area. No glass is allowed and alcohol must be concealed in a cooler cup or a non-see-through container when consuming. You are not allowed to sell alcohol and you will be responsible if a minor is caught drinking.

**Equipment and Cooking Fuel**

1. Each team is responsible for providing their pit and/or pits, tents, tables, and other equipment that may be needed.
2. Teams may cook on any grill they choose such as propane, wood, or charcoal. Electric heat sources are not allowed. Propane and electric starters are allowed.
3. Fires shall consist of wood, pellets, or charcoal. No lighter fluids of any kind are allowed.
4. Teams must maintain a five-foot safety clearance away from all smokers, grills, and approved open fires.
5. No team may share a cooker or grill with any other team.
6. For safety reasons, all teams are required to have a fire extinguisher on site at all times

**Meat**

1. All competition meats must be inspected by Director during the times designated
2. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection
3. All inspected competition meat should be raw meat at check-in in. Meat will be in purchased packaging with no prior pre-seasoning, injecting, marinating or cooking. Trimming of competition meat may be done prior to event it must be vacuumed sealed with no prior pre-seasoning, injecting, marinating or cooking.
4. Cooking shall not begin until all competition meats have been inspected by Director. Once competition meats have been inspected, they shall not leave the contest site.
5. Pork Ribs--Ribs must include bones. Country style ribs, chopped, pulled or sliced rib meat loose in the box are prohibited.
6. Pork is defined as Boston butt, Boston Roast, Picnic and/or whole shoulder. It may be turned in chopped, pulled, chunked, sliced or a combination of these.
7. Steak-Steaks may be lightly trimmed before cooking, not after. Use of a branding iron is prohibited, grill marks are permissible. Of the two steaks you will choose, you will turn-in only one. The steak will be placed on top of the foil disk, silver side up, it will be provided with your box. Nothing but the unfolded foils disk and the steak is allowed in the turn-in box. This category prohibits the use of any garnish. Only the juice from the steak, and compound butter if it is melted on the steak, is allowed. You may use any seasoning you wish.
8. Beef Brisket--May be whole beef brisket, flat or point. Corned beef is prohibited.
9. Meat Temperatures--All meat must be maintained at a maximum of 40 degrees F before inspection. Pork and Brisket must be cooked to a minimum internal temperature of 160 degrees F. Steaks are to be cooked to medium, warm pink center, 140 to

145 degrees Fahrenheit. After cooking; meat must be held at 140 degrees F or above. Cooked meat must be cooled within 2 hours when temperatures are from 140°F to 70°F or within 4 hours when temperatures are from 70 degrees F to 41 degrees F or less. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated, so all parts of the meat reach a temperature of at least 160 degrees F for a minimum of 15 seconds.

### **Turn In Times**

1. Official turn-in times will be announced at the Pit Master's meeting and will be on the application form.
2. The allowable turn-in times will be 10 minutes before the announced/posted time with no tolerance. If a team is in the turn in line before the time clock is turned over, they may turn in their entry. Any others after that must be disqualified.
3. The identifying team number must be on the top of each container at time of turn-in.
4. Times are subject to change based on event.

### **Event Rules**

1. The sale of food items is prohibited in the Cook Off area.
2. A limited number of wrist bands will be sold to the public for sample cups (sample cups will be provided by DPR Grille it Up). Please make sure the participants are wearing the wristbands when sampling. Teams will need to provide a space for the tray and sample cups.
3. The "Grille It Up" committee reserves the right to make any additional regulations as the situation warrants.
4. The City of Dexter, Dexter Parks and Recreation, and Dexter Chamber of Commerce will not be held responsible for any theft, act of violence, or vandalism that may take place.

### **Judging**

1. Judging will begin at 12:30pm. All platters must be turned in to the table at the judge's tent by the deadline, no late platters will be accepted. No exceptions.  
Judging will take place as follows: 12:30pm--Pork Ribs, 1:00pm—Pork, 1:30pm--Steak, and 2:00pm—Beef Brisket
2. Entries will be judged on presentation/appearance, taste/texture, and tenderness/texture.
3. Entries must be presented on the platter given by the judges.
4. Each team must submit at least 6 separate and identifiable (visual) portions of meat in each container. Brisket may be submitted chopped, pulled, sliced or diced, or any combination thereof, as long as there is enough for judges. 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 1 on all criteria, and judges having samples will change the Appearance score to reflect a 1 with notification to the Director.
5. Garnishes are optional but highly recommended. If used it is limited to chopped, sliced or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green leaf kale and/or cilantro. No other kale of any color. Lettuce cores, endive, red-tipped lettuce and/or vegetable, or vegetation are not allowed. Steak-nothing but the unfolded foils disk and the steak is allowed in the turn-in box. This category prohibits the use of any garnish. Any other types of garnishes or sauce violations used will result in disqualification in the category; and the team will be given a score of one (1) in all criteria, by all six judges.
6. Sauce is optional and should be applied directly to meats and not pooled or puddled in container. No side sauce container may be submitted with a team's entry. Steak-Only the juice from the steak, and compound butter if it is melted on the steak, is allowed.
7. Containers shall not be marked in any way which could make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign materials, and/or stuffing are prohibited in containers.
8. If the product is turned in and is disqualified, it receives a one (1) in all criteria. If a product is turned in and then disqualified for reasons i.e.: late turn-in, no bone in ribs, etc., it is not judged and receives a one (1) in all criteria.
9. SCORING - Each entry will be scored by six (6) judges in the areas of APPEARANCE / PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scores may range from a high of 9 to a low of 1 in each category. Any entry that is disqualified will receive a score of 1 for all categories, from all six judges.

### **Cleanliness and Safety Rules**

1. All federal, state and local food safety rules and regulations must be followed at all times.
2. All teams are expected to maintain their cook sites in an orderly and clean manner, using good sanitary practices during all food preparation, cooking, and judging processes.
3. Sanitizing of work areas should be implemented with the use of bleach, water rinse station. Each team will provide a separate container for washing, rinsing, and sanitizing utensils, and other items used in preparation of meats.
4. Shirt and shoes must be worn at all times.
5. No use of tobacco products is allowed while handling meat.

### **Disqualification**

1. Any entry of a team, team members, and/or guests, can be disqualified or evicted by, Event Coordinator and/or Police only. A team's Pit Master is responsible for all team members and guests within their site. Cause for disqualification based on, but not limited to, the following reasons:

- (a) Excessive use of alcoholic beverages or public intoxication with disturbance.
- (b) Serving alcoholic beverages to the general public or minors.
- (c) Use of illegal controlled substances including cooking with illegal controlled substances.
- (d) Foul, abusive or unacceptable language or any language causing a disturbance.
- (e) Excessive noise by a person(s) and /or equipment.
- (f) Fighting and/or disorderly conduct.
- (g) Theft, dishonesty, cheating, use of prohibited meats
- (h) Violation of any Event Cook's rules.

### **Winners**

1. Winners will be announced once the judges have made their decision, awards will be presented 3ish the winners in each meat category will be determined by adding all scores together, and the team with the most points will be 1st place, the team with the next highest total will be 2nd place, etc. The GRAND CHAMPION will be the team with the highest point total—, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either grand or reserve champion, teams must submit entries in all categories. If there are ties in any category, (consisting of only the top ten (10) places) grand, or reserve champion the following criteria is to be used to break the tie:
  1. The highest dropped score
  2. The highest taste score
  3. The highest tenderness score
  4. The highest appearance score
  5. A flip of a coin