



Saturday, October 21, 4 to 9 p.m.  
Bobby Lanier Farm Park  
2660 Cross Country Drive

## BARBEQUE COMPETITION GUIDELINES

*Teams may enter one or both categories of the barbeque competition. There are no additional entry fees for entering more than one category.*

There are two categories:

**Best Barbeque Chicken** – Chicken includes Cornish Game Hen and Kosher Chicken

**Best Barbeque Pork Ribs** – Ribs shall include the bone. Country style ribs are prohibited.

### **Each team shall follow these guidelines:**

1. Each contestant must comply with all applicable rules and regulations of the Memphis and Shelby County Health Department including, but not limited to the following:
  - a. Meat must be stored at 35° F or less before cooking.
  - b. Chicken and ribs should be placed in a covered container after cooking and maintained at a safe temperature until submitted to the judges.
  - c. 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. 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.
  - d. Cleanliness of the cook, assistants and contestant area is required.
  - e. NO live animals are allowed in the cooking area. This is grounds for disqualification.
  - f. Each team MUST have hand-cleaning capabilities. Soap and water or waterless hand cleaner is acceptable. Facilities are available on site.
  - g. Use of any tobacco products is prohibited while handling food.
  - h. Shirt and shoes must be worn.
2. Bobby Lanier Farm Park staff and Grill-Off chairs reserve the right to prohibit any team entry into the cooking competition, categories and event.
3. Chefs, restaurant staff, cooking hobbyists, backyard Joes, tailgaters, etc. may enter the competition.
4. Teams shall provide all needed equipment, supplies and electricity, except as arranged in advance. Contestant must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
5. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Competition meat cannot be in or on the cooking device while propane or electric fire starters are being utilized. Electrical accessories such as spits, augers or forced draft are permitted. No open pits or holes are permitted, and fires shall not be built on the ground.

6. The main ingredient for each category must be prepared on site during the competition time frame.
7. Each contestant competing shall supply all of their own meat, ingredients, individual cooking devices (propane or charcoal) utensils, preparation tables, etc.
8. Each contestant must check-in upon arrival. A contestant number and cooking area will be assigned. Pits, cookers, props, trailers, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
9. Each team must have a fire extinguisher. All tarps and tents must be fire retardant.
10. Each team may have as many members as the lead cook deems necessary.
11. The only thing provided to contestants by the Bobby Lanier Farm Park is a cooking area. Teams may set up a tent in their designated space. Pop up tents are preferred.
12. Contestants are expected to prepare at least six of the same item for judging in each category in which they are competing. One large aluminum pan and lid will be provided to each team as a blind box.
13. Turn in boxes/containers can contain garnishes or additional food. Only the main content of the category will be judged.
14. Judging will be done by a team of five persons per category. A sixth judge will be on hand in the event of a tie. Only judges, contest reps and necessary support staff are allowed in the judging area.
15. Items will be scored on taste and creativity on a scale of 1 to 10, 10 being the highest possible score. Judges scores will be combined and averaged. The highest scores will be deemed the winners.
16. All results are final. Teams are reminded that this is friendly cooking competition to raise money and awareness for the Bobby Lanier Farm Park. Sportsmanship is required at all times.
17. Mandatory cooks meeting:  
Saturday, October 21, 2017 at 3:30 p.m. (prior to the event, followed by Cooks Dinner)

**For more information, call the Parks and Recreation Office at 901-757-7375 or email [jroberts@germantown-tn.gov](mailto:jroberts@germantown-tn.gov).**