

Kline Electric Smoke Show 2023

Rules and Guidelines — Page 1

- Teams may begin setting up between 6-7:30 am. No teams will be allowed in following 7:30 am.
- Each team will be assigned a designated cooking area and equipment shall not exceed the boundaries the team is assigned. Sharing of assigned cooking space and/or equipment is prohibited.
- Ribs and Pork Loin will be provided on the day of the BBQ at 7 am and must be prepared on site. Teams may begin cooking at 7:30 am.
- Teams will furnish all of their own equipment & supplies. All equipment must adhere to electrical, fire and other codes. A fire extinguisher must be near all cooking areas.
- Pits can be charcoal, electric, wood fired, or LP. No open pits or holes are permitted. Fires are not to be built on the ground. Use of other electric cooking apparatuses is permitted.
- Each team is expected to keep their designated cooking areas clean during the contest and will leave the area clean following the contest. All equipment and trash must be removed from the area. Trash, ash, and grease bins will be available for disposal.
- Meat must be easily identified when presented. Sculptured, branded or other presentations are not allowed. Teams who violate this rule will be scored a one (1) on all criteria by all six judges.
- Event is open to the public; people may taste your food however please no samples.

Categories will be judged in the following order:

- Pork Loin, 1:00pm (enough for 6)
- Wild Card, 1:30pm (6 or more)
- Ribs, 2:00pm (6 or more)
- Turn-ins will be allowed five (5) minutes before to five (5) minutes after the posted time. Any submission turned in after the identified deadline will not be judged and a score of zero (0) will be given in all categories by all six judges.
- Garnish is optional. Approved garnishes include chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. All other garnishes are prohibited and will receive a penalty score of one (1) on appearance.
- Sauce is optional. If used, it must be applied directly to the meat and not be pooled in the container. No side sauce containers allowed. Chunky sauce will be allowed and must be finely diced to approximately 1/8 inch cubed. Any sauce violation will receive a penalty score of one (1) on appearance.
- Entries must be submitted in provided containers with team numbers clearly written on top. They should not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, etc are prohibited. Any violation to the above will result in a one(1) in all criteria from all judges.

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- Each team must submit at least six (6) portions of each category in an approved container.
 - Pork Loin should be sliced in individual portions
 - Wild Card item can be served family style or on its own but must be featured (be creative)
 - Ribs should be turned in bone-in
- 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 one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
- The following cleanliness and safety rules will apply:
 - No use of any tobacco products while handling meat.
 - Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
 - Prior to cooking, all meat must be maintained at 40° F or
 - After cooking, all meat must be held at 140° F or above.
- There will be no refund of entry fees for any reason.

Results will be presented at 3:00pm. Following the competition, results including breakdown of scoring will be emailed to each team following the event.

- Championship Rings awarded for:
 - Grand Champion
- Trophies awarded for individual categories:
 - Pork Loin
 - Wild Card
 - Ribs