



Official Rules – May 31, 2025

1. Eligibility

- This competition is for amateur cooks only. No professionals allowed. If you own a food business, cater, or cook professionally in any way, this competition is not for you. If we discover you are in the food business, we reserve the right to disqualify you. This competition is meant for backyard BBQ enthusiasts who cook for fun and want to compete with fellow BBQers.

2. Competition Categories

- BBQ Cook Teams will be judged on the following four categories:
 - Pulled Pork
 - Ribs
 - Brisket
 - Other (Be creative! Any BBQ dish cooked on-site qualifies.)
- All teams must choose two categories to compete in. You may not compete in more than two.

3. Registration & Entry Fee

- Pre-registration is required due to space limitations.
- Registration opens March 29, 2025 – sign up early!
- Entry fee: \$100 per team (covers two competition categories).
- No refunds will be issued for any reason.

4. Team Spirit Award

- Team camaraderie is encouraged! A special Team Spirit Winner will be chosen by a panel of judges. Get creative—decorate your space, come up with a fun team name, and dress the part!

5. Event Communication

- All information regarding acceptance into the contest and other updates will be sent via email. It is your responsibility to notify the Competition Committee if your email changes. Additional updates will be posted on the Smokin' on the Creek Facebook Event Page and www.smokinonthecreek.com.

6. Competitor Eligibility

- Participants must be 18 years or older to compete.

7. Competition Site & Set-Up

- Cooking sites will be assigned on Friday, May 30, at 5 PM.
- Teams may begin set-up after 5 PM on Friday, May 30.
- Each team will be assigned a 15' x 15' gravel space.

8. Vehicles & Event Access

- Vehicles will be permitted in the BBQ area only for unloading/loading.
- All vehicles must be removed by 7 AM on Saturday, May 31 to allow vendors to set up.
- Sites must be cleaned and vacated by 8 PM on Saturday, May 31.
- Vehicles will not be allowed in the event space during the competition.

9. Food Safety Regulations

- Meat must be refrigerated at or below 40°F before cooking.
- Cooked meat must be maintained at a minimum temperature of 140°F.
- Proper cooling:
 - Within 2 hours, food must cool from 140°F to 70°F.
 - Within 4 hours, food must cool from 70°F to 41°F or lower.

10. Judging & Food Presentation

- Judging times will be announced two weeks before the event.
- Contest entries must be submitted in aluminum tins provided by the committee.
- Each entry must contain at least ten identifiable pieces for judging.
- Entries will be judged on appearance, taste, and tenderness.

11. Cooking Equipment & Requirements

- Any type of grill is permitted: Wood, Gas, Charcoal, or Pellets.
- Electric smokers are not recommended due to limited power access.
- Propane tanks must be current and properly stamped.
- Each BBQ team will be provided with one 8' table at their cooking site.
- Competitors must bring their own tents, chairs, and additional equipment.

12. Mandatory Cooks' Meeting

- A mandatory cooks' meeting will be held on Friday, May 30, at 5 PM.
- Meeting details will be posted on the Facebook Event Page.
- A representative from each team must attend.

13. Team Conduct & Rules

- Each team may have a maximum of 4 members.
- Additional team members beyond 4 will be required to pay event admission.
- The head cook is responsible for the behavior of their team and guests.

14. Event Amenities

- Water and cleaning stations will be available in select areas.
- Hot coal barrels will be provided outside the event space.

15. Alcohol & Pets

- No outside alcoholic beverages are allowed after the start of the competition.
- All alcohol must remain inside the designated event space.
- No pets are permitted at the event.

16. Safety & Disqualification

- Safety is top priority. Any unsafe acts or violations may result in removal from the event.
- The BBQ Event Committee has the right to disqualify any team not following event rules.

Thank you!