



SMOKE & FIRE BBQ COMPETITION

Bexley, Ohio

2022 Official Rules and Regulations Judging Procedures

The following rules, regulations and judging procedures will be used by the Bexley Smoke & Fire Committee effective May 31, 2022.

2022 RULES AND REGULATIONS

1. The decision and interpretations of the SXFF Rules and Regulations are at the discretion of the SXFF Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
2. Each team shall consist of a chief cook and up to 3 assistants. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
 - a. Each team will be interviewed by SXFF Representative
 - b. A Select number of approved teams will be allocated and assigned by SXFF Committee
3. Each team will pay for their own food supplies. The Bexley Community Foundation will reimburse up to \$200 if the food is purchased from [Macellaria Butcher](#), the official meat sponsor of this event, located at 2474 E Main Street, Bexley, OH 43209.
 - a. A receipt is **required** in order to be reimbursed by the Bexley Community Foundation.
4. Bring your receipt from Macellaria to Bexley Community Foundation 552 S Drexel Ave, Columbus, OH 43209 to be reimbursed.
5. Each team will be assigned a cooking space. Pits, cookers, props, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of the product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
6. Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
7. Cooking can begin as early as 10:00 am on August 28, 2022. Your team should start cooking no later than 12:00 pm on August 28, 2022. You are more than welcome to start the cooking at a different location and transport to the event the day of. All large vehicles and equipment should be removed from the parking lot by 2:00 pm.
8. Contestants are expected to produce samples to feed at least 200 people, sample sizes are up to the individual team. A sample table is required for guests to enjoy your food.
 - a. The event starts at 3:00 pm, you must have samples ready by 4:00 pm.
9. It is the responsibility of the contestants to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by the contest organizer),

and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at SXFF sanctioned events.

10. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources are permitted in addition. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, Fires shall not be built on the ground.
11. Food type is completely up to you! You can cook anything from ribs, pizza, salmon, or desserts. You must use smoke and/or fire. This means it must be cooked using a grill. You only need to cook one thing but if you want to do multiple variations feel free.
12. All competition food shall be inspected by the Official Food Inspector during the times established by the contest organizer. Once the competition food has been inspected, it shall not leave the contest site.
13. Entries will be submitted in an approved SXFF numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.
14. Each contestant must submit at least six (6) portions of competition food in an approved container.
15. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of the 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.
 - e. Prior to cooking, meat must be maintained at 40° F or less.
 - f. 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.
 - g. 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.

CAUSES FOR DISQUALIFICATION & EVICTION OF A TEAM, ITS MEMBERS AND/OR GUESTS:

A cook team is responsible jointly and individually for its head cook, its team members, and its guests.

1. Excessive use of alcoholic beverages or public intoxication with a disturbance.
2. Serving alcoholic beverages to the public.
3. Use of illegal controlled substances.
4. Foul, abusive, or unacceptable language or any language causing a disturbance.
5. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 11:00 pm on contest nights and will last until 7:00 am unless otherwise determined by the event.
6. Fighting and/or disorderly conduct.
7. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by SXFF Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the SXFF Board of Directors who may in addition to the

above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in SXFF events for a period not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

JUDGING PROCEDURES AND AWARDS

- SXFF Bexley BBQ Champ Award
- SXFF sanctioning allows for blind judging only. Entries will be submitted in an approved SXFF numbered container provided by the contest organizer. The container may be re-numbered by the SXFF Contest Rep or authorized personnel before being presented to the judges.
- Judging will be done by a team of 6 persons at the judging table, who are at least 16 years of age.
- The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9) Excellent, 8) Very Good, 7) Above Average, 6) Average, 5) Below Average, 4) Poor, 3) Bad, 2) Inedible.
- Total points per entry will determine the champion.
- People's voting will be done at a designated table, people will be able to fill out a scorecard ranking and drop it into a box. The votes tallied by an official SXFF will be added to the scoring from the judges table.

1st place: Grand Champion BBQ Belt

2nd place: Runner-up Trophy

3rd place: Blue Ribbon

Event Sponsors

