

Que On Main
Hosted by:



Salado Rotary Club

2018 Official Rules and Regulations
Judging Procedures

1. The decision and interpretations of the Que On Main Rules and Regulations are at the discretion of the Que On Main 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 three additional assistants to make a team of four.
3. Each team will be assigned a cooking space. Pits, cookers, props, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment, supplies, water 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.
5. It is the responsibility of the contestant 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 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.
6. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
7. All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed.
8. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed.
9. All four categories must be entered into the contest to win the prizes:

1. Chicken: Chicken includes Cornish Game Hen and Kosher Chicken.
 2. Beef Brisket: May be whole brisket, flat, or point. Corned beef is not allowed.
 3. Pork Ribs: Ribs shall include bone. Country style ribs are prohibited.
 4. Beans: Must be Pinto Beans.
10. Pinto Beans are judged on taste! Beans may be cooked off-site. Remember they must be pinto beans. Cook at least one pound. Use regular spices only. Any meat or vegetables may be added to the beans, but **must** be smaller than the beans.
11. Judging typically starts at 11:30am.
12. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce.
13. 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 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. First aid is not required to be provided by the contest except at the election of the contest organizer.
 - f. Prior to cooking, meat must be maintained at 40°F or less.
 - g. After cooking, all meat: Must be held at 140°F **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
 - h. 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.
14. There will be no refund of entry fees for any reason, except at the election of the contest organizer.
15. CAUSES FOR DISQUALIFICATION AND EVICTION of a team, its members and/or guests:
A cook team is responsible jointly and severally for its head cook, its team members and its guests.
- a. Alcoholic beverages or public intoxication with a disturbance. Due to this event being held in the city limits of Salado, we will follow the Village of Salado's ordinances, www.saladotx.gov, Section 2009.6, Section 4
 - b. Serving alcoholic beverages to the general public.
 - c. Use of illegal controlled substances.
 - d. Foul, abusive, or unacceptable language or any language causing a disturbance.
 - e. 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 11:00pm on contest nights and will last until 7:00am unless otherwise determined by the event.
 - f. Fighting and/or disorderly conduct.
 - g. Theft, dishonesty, cheating, use of prohibited meats or any act involving moral turpitude.
 - h. Use of gas or other auxiliary heat sources inside the cooking device.

- i. Violation of any of the Que On Main Cook's rules.