

1. CHECK-IN – Teams will check in by appointment assigned at the team meeting on the Wednesday prior to festival. Meat will be inspected between 3:00 PM and 6:00 PM on Friday or earlier by appointment only. Security will be provided Friday night.

2. COMPETITION SPACE - Each Team will be **assigned** cooking space. Please see application for details. All assignments are final. All Team equipment and supplies must fit within the boundaries of the assigned space. No exceptions.

- Each Team will prepare and cook all foods within its assigned space. No exceptions.
- Each Team will provide all of its own equipment and supplies including garbage cans.
- **Each Team is required to have a fire extinguisher** within the assigned space at all times.
- Upon completion of festival all garbage must be disposed of in dumpster provided. Leave space like you found it, CLEAN.

3. SAFETY - The following safety, cleanliness, and common sense rules will apply at all times:

- The use of any tobacco products while handling or cooking food is strictly prohibited.
- Please use alcohol responsibly. Intoxication may result in disqualification.
- Sanitizing of work area should be implemented with the use of bleach and water
- Each contestant will provide a separate container for washing, rinsing of utensils.
- All Team members must wear shirts and shoes at all times in the cooking area.
- Each Team is responsible for having a first-aid kit within the assigned space. Be prepared!

4. DISQUALIFICATION - Disqualification of any Team from any competition category - or the competition as a whole - is at the sole discretion of Biloxi Main Street officials whose decisions are final. **Excessive consumption of alcohol can be a reason for disqualification if problems arise as a result.**

5. ENTRY FEES - Entry fees are non-refundable.

6. Teams are responsible for providing their own ingredients. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbecue is defined by the Biloxi Main Street **Grillin' on the Green** committee as uncured meat/fowl (or other as allowed), prepared on a wood or charcoal fire, (NO PROPANE) basted or not as the cook sees fit. **All meat must start out raw.** No pre-seasoned meat is allowed. Any meat not meeting these qualifications will be disqualified. Kosher Chicken is legal. Competition meat will be inspected on Friday, March 16th from 3-6PM OR EARLIER BY APPOINTMENT. Parboiling and/or deep-frying competition meat is not allowed. Once meat has been inspected, it must not leave the contest site. ALL Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. Please contact the Harrison County Health Department for a complete listing of food handling rules.

- Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team **within the team's assigned cooking space**. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space and on the contest premises. A chief cook or assistants may NOT enter more than one team.
- Contestants must provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal. Each team will need to provide his or her own tables, chairs, work surfaces, cooking equipment, utensils, umbrellas, tents, power cords (electrical outlets are limited – first come first serve), propane stoves, fire extinguisher, **GARBAGE CAN**, etc. The **Grillin' on the Green** Committee is not responsible for any set up or tear down of booths. It's usually warm, so a tent or other cover is highly recommended!
- It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough.
- 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.

7. The criteria for judging are: (1) Appearance (2) Tenderness/Texture (3) Taste.

8. Each Team must submit barbecue samples for judging in numbered containers provided by competition officials. A Team representative must pick up containers at the "Barbecue Submission Tent" between 9:30 and 10:30 AM (no later than 10:30 AM). You will receive one container per judge for each meat. Ribs must be submitted with the meat on the bone and the RIBS MUST BE SEPARATED (individual ribs, 2 per container). Chicken must be submitted on the bone; 2 thighs. Brisket must be submitted sliced—2 slices per container (pencil width slices).

9. Entries in each category will be submitted in the containers provided. These containers will have a number assigned by contest officials. Except for this number, marking the container in a way to make it uniquely identifiable to the Team is prohibited. Toothpicks, skewers, stuffing, or other foreign materials within the container are also prohibited and may result in disqualification in the Appearance criteria. However, a single layer of aluminum foil (provided by the griller) may be used to line the inside bottom of the container to keep the entry warm.

10. Garnishes are prohibited and sauce is optional and should not be excessive (should not distract from or cover the meat). Sauces must be directly applied to the meat and not pooled or puddled in the container. Side-sauce cups or containers are not permitted in the turn-in container.

11. Marking, branding, or presenting the competition meat in a way to make it uniquely identifiable to the Team is prohibited.

12. Judging begins at 11:00 AM. Entries will be submitted only at the times given below:

1. Chicken: 11:00am
2. Ribs: 12:00pm
3. Beef Brisket: 1:00pm
4. AWARD CEREMONY IMMEDIATELY FOLLOWING THE PARADE (PLEASE SEND A REPRESENTATIVE OF YOUR TEAM TO THE STAGE AREA WEARING TEAM BADGE). Approximately 3 p.m.

A representative of each team must bring an entry for judging at the listed times above to the "Barbecue Submission Tent". There is a ten minute window of opportunity to submit entries (five minutes before the hour and five minutes after the hour). No entry will be accepted before or after the designated time. Failure to submit an entry in a category during the designated time will result in disqualification for that category. Under-cooked chicken in any portion of an entry is an automatic disqualification in that category.

Biloxi Main Street sanctioning allows for blind judging only. Entries will be submitted in an approved, numbered container provided by the contest organizer, then may be re-numbered by judging officials. The number must be on the top of the container at turn in. Entries will be judged by a judging team (a minimum of three (3) judges). Entries are scored in areas of APPEARANCE, TENDERNESS/TEXTURE and TASTE. **The scoring system is from 10 (Excellent), to 1 (Bad). All numbers between one and ten may be used to score an entry.** A score of ZERO (0) is a disqualification and requires approval by a Contest Rep.

13: Grand Champion Award – There will be one (1) Grand Champion Award given to the Griller/Grill Team with **the highest combined score** in chicken, ribs and brisket.

14. THE FESTIVAL ENDS AT 5:00 P.M. - NO GRILL TEAM SPACE MAY BE COMPLETELY BROKEN DOWN SOONER THAN 5:00 P.M. – NO EXCEPTIONS! If any grill team attempts to pack up and LEAVE the competition area prior to the ending of Grillin' On The Green at 5:00 p.m., they will be banned from next year's competition. Please use common sense at the time of departure, please keep tempers in check. We will ban teams if these rules are broken.