

# GRILLIN' ON THE GREEN 2023

## BARBECUE COMPETITION RULES AND INFORMATION

**1. CHECK-IN** – Teams may check in at the Town Green beginning on Friday, March 10th by times determined at the TEAM MEETING (Wednesday, March 8th at 4:00 p.m.) Security will be provided Friday night.

**2. COMPETITION SPACE** - Each Team was **assigned** cooking space upon payment of fees. 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 and fire extinguisher within the assigned space. Be prepared!
- **NO ONE may breakdown and EXIT the festival grounds before 5:00 p.m. Biloxi Police officers will be on hand to ensure exit safety.**

**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.

**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 fire, 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. Competition meat will be inspected on Friday, March 10th from 3-6PM. 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.

**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 and TEAM BADGE 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. The team badge **must** be worn by the captain or designee to claim trophies and cash prizes at stage.

**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: 10:55 – 11:05 a.m.
2. Ribs: 11:55 – 12:05 p.m.
3. Beef Brisket: 12:55 – 1:05 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.

**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.

## Other Reminders & Useful Info

- 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 is usually warm, so a tent or other cover is highly recommended!

**IF ANY PORTION OF FOOD YOU ARE COOKING IS PREPARED INSIDE A FOOD TRUCK OR ENCLOSED TRAILER, YOU MUST PROCURE A CITY OF BILOXI FIRE INSPECTION AND A PERMIT FROM THE CITY OF BILOXI--COMMUNITY DEVELOPMENT DEPARTMENT.**

- 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.

- Professional and amateur teams are invited to compete but there is no division of categories in judging. If booth is not cleaned adequately at close of festival, a \$25.00 cleaning fee may be imposed. All teams may sell their barbecue for an additional \$50.00 fee. Any team that needs an additional space (10x20 feet) will be charged \$80.00. Additional space must be used for competition only. If you have family members and need extra space, please request booths G2 through G10 as there is an open area north of the competition area.
- There will be a mandatory meeting for Grilling Teams on Wednesday, March 8<sup>th</sup>, at The Biloxi Town Green, 710 Beach Blvd, Biloxi, MS 39530. Entry is based on first paid/first accepted basis.
- The privilege to sell or give away **any and all beverages** which shall include but not be limited to beer, water and soft drinks belongs **solely** to the festival organizer.
- Pits, cookers, props, vehicles, tents or any other equipment including generators may not exceed the boundaries of the team's purchased and assigned cooking space.
- No open pits or holes are permitted. Fires may not be built on the ground.
- The decision and interpretation of the Biloxi Main Street Rules and Regulations are at the discretion of the Biloxi Main Street. Their decision and interpretation are final.
- If you are selling food to the public, you must keep your booth open during the hours of Grillin' On the Green, Saturday, March 12, 2021 from 10:00 AM to 5:00 PM. If you are not selling, YOU MAY NOT BREAK DOWN YOUR BOOTH AND EXIT UNTIL THE END OF THE FESTIVAL (5:00 P.M.)
- Teams are required to provide fire extinguisher devices. Devices need to be placed near all grilling areas. We will check your fire extinguisher during the meat inspection.