



CARROLL COUNTY 4-H & FFA FAIR BACKYARD BBQ COOKOFF SATURDAY, AUGUST 1, 2026

RULES AND REGULATIONS

1. **CONTESTANT**- an individual or team that will prepare and cook an entry or entries for the purpose of being judged. All contestants must be 16 years old or older. This cookoff you are allowed to present as an individual or a team of up to 4 people, with one individual as the presenter- now referred to as the “Griller”. Grillers and contestants must be amateur competitors.
2. **INTERPRETATION of RULES** – are those of the contest organizers. His and/or her decisions are final.
3. **ENTRY FEE** - \$50 per Griller, per 20x20 space. If you require a bigger space, there will be an additional fee of \$25 per 10x10 additional space. No refunds unless approved by and at the discretion of the organizers.
4. **EQUIPMENT** - Each Griller will supply all the equipment necessary for the preparation and cooking of their entry(ies). Including Cookers, tables, canopy, fuel, utensils, gloves, cleaning supplies, chairs, coolers, Ice (we will have ice for sale after 9am) spices and meat. **NO OPEN FIREPITS – MUST BE IN A CONTAINED COOKER/SMOKER!** The health and safety of Grillers/contestants and fair goers should be primary consideration when selecting appropriate cooking equipment.
5. **CLEANLINESS AND SANITATION** – Grillers are required to keep all equipment including cooker, canopy, etc. Contained within their assigned space. All Grillers are

expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use gloves may result in disqualification. Grillers are responsible for cleanup of their site once the competition has ended. All food safety rules and regulations must be adhered to at all times. There will be a water supply available around the event area. Must have containers for water storage for handwashing and prep area clean up.

6. **ABSOLUTELY NO ALCOHOL CONSUMPTION ON EVENT GROUNDS. THIS IS AN AUTOMATIC DISQUALIFICATION!**
7. **MEAT CATEGORIES**- the following categories are included in this competition. Please enter all that you wish to be judged on:
 - a. CHICKEN
 - b. RIBS
 - c. BRISKET
8. **MEAT INSPECTIONS**- ALL MEAT MUST BE FRESH, UNCOOKED, AND IN SEPARATE CONTAINERS, to prevent cross contamination. Can be in one cooler, in separate containers. Coolers should be kept at below 40 degrees – Ice will be available for sale after 9am. Meat can be sauced or unsauced.
9. MEAT INSPECTIONS AND AREA SET UP WILL BE 3 AM-7AM SATURDAY, AUGUST 1, 2026. ALL MOVING VEHICLES MUST BE MOVED TO DESIGNATED PARKING AREA BY 7AM. THESE TIMES ARE SUBJECT TO CHANGE IF ENTRIES WARRANT. YOU WILL BE NOTIFIED IF THIS HAPPENS, AS LONG AS YOU PROVIDE YOUR EMAIL AND/OR PHONE NUMBER.
10. **THIS IS A BLIND ENTRY AND JUDGING CONTEST. NO SELLING OR SAMPLING WILL BE ALLOWED.**
11. **QUANTITY OF MEAT**- what you will need to prepare. Organizers will provide judging trays.
 - a. CHICKEN- 3 quarters (leg & thigh, breast & wing) 1 quarter per judging tray
 - b. RIBS- 6 ribs – 2 per judging tray
 - c. BRISKET- post trimming, 2 quarter inch slabs per judging tray
12. **TURN IN TIMES**- subject to change if entries warrant, you will be notified.
 - a. SATURDAY AUGUST 1, 2026
 - i. CHICKEN- 12PM
 - ii. RIBS – 2PM
 - iii. BRISKET – 4P
13. **DISQUALIFICATION** – An entry can be disqualified by the event organizers only. An entry can be disqualified for any of the following reasons:
 - a. There is anything foreign other than meat/sauce in container submitted

- b. The entry is turned in after the designated time
 - c. Gloves are not used during food handling
 - d. Not cooking the meat that was inspected
 - e. Not using the judging trays provided
 - f. Not providing the quantity required for each judging tray
 - g. There is evidence of blood such that the meat is uncooked
 - h. Consumption of alcohol
 - i. Selling or offering samples of food to public
14. **JUDGING** - Entries will be submitted in the containers provided by the Organizers. The Griller will submit entries to the Organizer at the required time. NO GARNISH. Only entry to be judged is allowed in the container. Meat can be sauced or unsauced. Entries become property of the event. Organizer will bring containers to judges announcing the entry number and opening containers to inspect for rule violations as stated above (rule 13). The Judges will then judge each entry on Appearance, Taste/Flavor, Tenderness and Texture. Event organizer makes sure that all scores have been recorded properly. This procedure continues thru out the event. The judging slips will be collected by the event organizer. Judges' opinions are final!! NO APPEALS.
15. **SCORING**- EACH ENTRY WILL BE SCORED BY THREE (3) JUDGES ON APPEARANCE, TASTE/FLAVOR, TENDERNESS AND TEXTURE.
16. **PRIZES** – There will be a first (1st) place prize in each meat category. The overall combined scores will determine the:
- a. 1st place - \$500, banner and bragging rights
 - b. 2nd place - \$250
 - c. 3rd place - \$100
17. Additional prizes may become available. Awards will be announced at 5pm