

PLTL BBQ Cook Off
September 16,17 & 18, 2010
Paris Landing State Park

Rules & Regulations

1. There must be 1 head cook & at least 1 assistant cook that will sit in if for some reason they can not be there the whole time.
2. Meat must be raw and have no prep work prior to inspection. (Marinades, rubs, injections etc.)
3. Inspection required for entry. Meat can not leave grounds after inspection.
4. All cooking sources are to be of wood or charcoal. No gas or electric allowed. Fire barrels are allowed but must be contained within the allotted area away from pedestrian traffic.
5. For judging: meat only, no garnish, no puddles of sauce in tray. Styrofoam trays with aluminum foil liners will be provided for all entries.
6. No BBQ is to be sold- this is grounds for disqualification.

7. Each team must have a hand washing station. (Hot water in orange igloo cooler w/ spout and bucket for drain water will be sufficient) **NO HAND SANITIZER** per TN Health Inspector who will be on site Friday.
8. No recreational vehicles allowed in cooking area after 10 pm Friday night. (IE: 4-wheelers, golf carts)
9. No animals allowed except for handicap assisting animals. Head cook is responsible for timely turn in of entries.
10. He/She is also responsible for the conduct of their team and must see that their appointed space is clean when the competition is over.
11. All decisions made by judges & PLTL committee members are final and non-negotiable.