Section II - Events	Issued Date: 9/1/2016	Revised Dates: 5/24/2016 2/9/2017 9/16/2025
Subject: II-A-Competition Rules	Written By: Ways, Means & Rules Cmte	Approved By: BOD 2/4/2026
Purpose: To provide rules that cook teams are to adhere to at a sanctioned event.		

1. COOK TEAM(S)

- A cook team is any individual, group, or restaurant, hereinafter referred to as a team, that prepares and cooks an entry or entries to be judged according to SBN rules at an SBN-sanctioned event.
- Each team comprises a head cook and as many assistants as required. The Contest Organizer of an SBN-sanctioned event may NOT cook in any category of that event.
- Each team should have at least one representative present at the cooks' meeting held the evening before the event. Absent from the meeting, cook teams accept the responsibility for understanding these rules and any changes announced at the meeting.
- Teams, including members and guests, are expected to always exhibit proper and courteous behavior. Teams are expected to comply with "quiet time" stipulations set by the event organizer. Teams will be advised of local laws and will adhere to these laws. Failure to abide by these rules of behavior may result in expulsion from the event and may be barred from competing in SBN-sanctioned events.
- No cook team member of an SBN-sanctioned event may enter the judging or scoring area during the event.

SITE LOCATIONS, SANITATION AND SAFETY

- Each team is assigned a cook site. Teams' equipment, including cooker, canopy, trailer, etc., should be contained within this space. If additional
- space is required, the team should contact the Contest Organizer to make satisfactory arrangements.

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- Teams are expected to maintain their cook sites in an orderly and clean manner and are responsible for the cleanup of their site once the competition ends.
- State Health Department regulations prescribe that sanitary practices are to be observed during preparation and cooking. All cooking, seasoning, marinating, or injecting must be done on-site. Plastic or rubber gloves should be used at all times while handling food. A meat thermometer, a five-gallon hand washing station with soap, flowing water, and paper towels shall be available on your site.
- Each site should have a fire extinguisher that meets local fire code regulations. Adequate space will be provided to each cook team for this added fire code provision. Contest Organizers will explain local fire codes as applicable.

3. EQUIPMENT

- Each team shall supply all equipment necessary for the preparation and cooking of their entry including a cooker and cooking fuel. No team may share a cooker or grill with any other team.

4. JUDGING AND SCORING

- Categories of meats sanctioned for judging by SBN are as follows:
    - Pork
        - ♣ Shoulder, Boston Butt, Picnic, Whole Shoulder, or Pork Collar
    - Whole Hog
        - ♣ Each sample must contain parts of the Ham, Loin, and Shoulder/Butt areas
    - Pork ribs
        - ♣ Loin or Baby Back Ribs, Spareribs, or St. Louis Cut Ribs
    - Chicken
        - ♣ includes Cornish, Kosher, Broiler, Fryer, or Free Range
        - ♣ prepared whole, halved, in pieces, or chopped
    - Beef Brisket
        - ♣ Whole brisket, Flat, or Point. Corned beef is not allowed.
- Judges will sample ALL portions submitted in a box. For example, in containers with multiple types of samples, judges will sample each type (i.e. chopped, pulled, and/or sliced). Chopped protein in the bottom of the box can be used as the base of the submitted sample with the exception of ribs. If more than one type of pork is submitted for judging, there must be eight samples of each preparation of meat.

- SBN uses a blind judging system.
- Entries are submitted in an approved turn-in container with no garnish or decorations. Only samples for judging are allowed in the turn-in container. That is the only authorized container for sample turn-ins. Any turn-in container that inadvertently becomes damaged or could be considered "marked" can be replaced by the SBN Event Representative. Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that could identify the submitting team to a judge.
- The contents of turn-in containers become the property of the SBN at the moment they are placed at the receiving table.
    - Meat may be sauced or un-sauced. The sauce cannot contain large chunks (e.g., pineapple chunks in a teriyaki sauce). Chunks can be no larger than a fine dice, 1/8 cubed. No side sauce containers will be permitted in the turn-in container.
- Money muscle can be separated and cooked separately.
- A minimum of eight (8) separate and identifiable portions per turn-in container are required.
    - In the case of the shoulder, the sample size is a minimum of 2 ounces of pork per serving, a total of no less than one pound. The sample presented can be in any form: pulled, chopped, medallions, etc.
    - In the case of whole hog, the sample size is a minimum of 2 ounces of pork per serving and should include samples from the ham, loin, and shoulder.
- Samples submitted for the turn-in category must be the only protein in the turn-in container. Other proteins or stuffing may not be used in a supporting role (e.g., bacon-wrapped, moistened bread, or sausage-stuffed) unless explicitly defined by the contest (e.g., "Anything Butt," or "Kids-Que")
- The Contest Organizer establishes turn-in times. SBN allows a ten-minute window: five minutes before and five minutes after. Suggested turn-in times for categories are:
    - Pork: 9 AM
    - Pork ribs: 10 AM
    - Chicken: 11 AM
    - Beef: 12 Noon
- Each entry is judged and scored using SBN's criteria of appearance, taste/aroma, and texture/tenderness. SBN utilizes a one-decimal point

range scoring system from a low of 1.0 to a high of 10.0. Winners with the highest average scores are awarded first place; the team with the next highest average score receives second place, etc.

- Grand Champion and Reserve Grand Champion are teams with the highest sum of average total scores in the specified meat categories in the event.
- SBN's scoring procedure determines the final score in the event of ties.

5. DISQUALIFICATION

- SBN's Event Representative is the **only person** who can disqualify an entry. Any sample found in violation of a rule is a box disqualification and is to receive ~~a~~ scores of 1.0 by the entire judging table.
    - Evidence of Marking or sculpting. Sculpting is defined as the carving, decorating, forming, or shaping of a meat sample contained in a turn-in container, which could identify the submitting team to any judge. A box turned upside down is considered a "Marked" box. If a box is identified as upside down at the turn-in table, the cook team has two resolutions. First, the team can turn the box over and submit the entry. Secondly, they can request a new box, repack, and submit it before the turn-in deadline.
    - No garnish of ANY kind is allowed. Garnish is defined as items used to add decorative or savory touches to a sample. Examples of garnish include, but are not limited to, herbs, vegetables, fruits, other meats, or dairy items.
    - No foreign material is allowed in the turn-in container. Foreign Material is defined as any non-edible item. Bones with no meat, brush bristles, toothpicks, sauce containers, and aluminum foil are examples of foreign material.
    - No other proteins or stuffing may be used in a supporting role unless explicitly defined by the contest (e.g., bacon-wrapped, moistened bread, or sausage-stuffed).
    - The box contains less than eight (8) individual SEPARATE samples or less than 2 oz. samples. Judges are not allowed to cut or otherwise separate portions in the box.
    - Evidence of blood, such as the meat is prepared below the State Health Department's safe consumption guidelines.
    - Entries turned in after the designated turn-in time will be disqualified for that category.

- "If a cook team is disqualified for violating the event's published rules, SBN will abide by the event's decision and the actions they impose."

6. INTERPRETATION OF RULES

- The interpretations of SBN rule(s) are those of SBN's Event Representative at each event, and their decisions are final.

VIOLATION OF THE RULES MAY RESULT IN DISQUALIFICATION FROM AN EVENT.