

BBQ Competition Application  
Smoke on the Ridge  
Ridgetop Station Park  
September 28, 2024

Entry Fee \$150

Team Name \_\_\_\_\_

Contact Person \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_, State \_\_\_\_\_, Zip \_\_\_\_\_

Email \_\_\_\_\_

Phone # \_\_\_\_\_

Please send in applications and payments (cash or check) as soon as possible. Make checks payable to "City of Ridgetop" and submit to address below. You may also go to **ridgetoptn.org** and pay online by going to pay online and clicking on the citations, utilities, & property taxes. Go to parks & rec and complete the form. Use 09/28/2024 as the reservation date. Click continue and finish with card info and billing information. Forward this application to the email listed below.

City of Ridgetop  
P.O. Box 650  
Ridgetop, TN 37152

For questions, please contact Monty Gregory 615-604-7461  
Or email at [ridgetopparks@gmail.com](mailto:ridgetopparks@gmail.com)

## **Smoke On The Ridge 2024 BBQ Contest Rules**

- 1) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 2) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 3) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 4) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that cleanup be thorough.
- 5) Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of except at the election of the contest organizer. Fires shall not be built on the ground.
- 6) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- 7) Judging typically starts at 1 p.m. on Saturday.  
The categories will be judged in the following order:  
    CHICKEN – 1:00  
    RIBS - 1:30  
    BBQ - 2:00  
\*PEOPLES CHOICE TURN IN AT 10:00 a.m.

Any modification of turn in times or the order the categories will be judged must be approved. The modified times or change in category order must be published in the cooks packet well in advance of the contest and be confirmed at the cooks meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.

8) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a **penalty** score of one (1) on Appearance.

9) Entries will be submitted in an approved numbered container, provided by the contest organizer. The number must be on top of the container at turn-in.

10) The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges **and disqualified**.

11) Each contestant must submit at least six (6) portions of meat in an approved container. Chicken, pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) **as a penalty**.

12) The following cleanliness and safety rules will apply:

- a. No use of any tobacco products while handling meat.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- c. Shirt and shoes are required to be worn.
- d. 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.

e. First aid is not required by the contestant, except at the election of the contest organizer.

f. Prior to cooking, meat must be maintained at 40° F or less.

g. After cooking, all meat: Must be held at 140° F or above *OR* Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.

h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

13) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

All meat must be factory sealed or wrapped by butcher and kept on ice until inspection. Inspection will be Friday evening after you arrive and are set up. Anyone cooking prior to inspection will be disqualified.

There will be a cooks meeting on Friday night.

Payouts are as follows for each category, Ribs, Pork and Chicken:

1<sup>st</sup> \$300

2<sup>nd</sup> \$200

3<sup>rd</sup> \$100

4<sup>th</sup> \$75

5<sup>th</sup> \$50

Grand Champion \$400

Reserve Champion \$250