OUTLAW

BBQ ASSOCIATION

Rules

January

2025

1) **HEAD JUDGES -** All OBA Head Judges and assistants must be a current member of OBA.

2) **SANCTIONED COOK-OFF** – Any cook-off event with at least 15 teams, having paid the required request for sanctioning fee. Any event that fails to meet sanctioning requirements for two consecutive years, may not be eligible for re-sanctioning.

> **NOTE:** The minimum required trays of each listed OBA meat to be turned in at any sanctioned event shall be 15. If an OBA meat category does not meet the minimum required tray count during the turn in window, then the event shall no longer qualify as an OBA sanctioned event.

3) **COOKED ON SITE** - All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Once a team and their OBA meats have arrived at an OBA event the meats are not allowed to be removed from the competition grounds. Pre-trimming of competition meat is allowed and may be removed from the store packaging to do so unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.

4) **SANITATION** - Cooks are to prepare and cook in as sanitary manner as is possible including but not limited to using gloves, washing hands, and avoiding cross contamination. Cooking conditions are subject to inspection by the Promoter and Head Judge. Infractions identified or witnessed by the Promoter and/or Head Judge shall be immediately addressed, and the Team will be subject to disqualification by Head Judge.

5) **ENTRIES PER PIT** - OBA recognizes only 1 entry per head cook on a given pit. It will be the responsibility of the Promoter to monitor entries. In an effort to promote the growth of the sport, a maximum of 2 head cooks may share 1 pit. Multiple entries in the same category by the same cook or multiple entries from the same piece of meat shall not be allowed. The head cook of the team registered for the event must be at least 14 years old and have a legal guardian present for the entire event. If an emergency arises that requires the head cook to leave the event, the head judge must be notified immediately. If the head cook is not in attendance at the event, the team members may not cook under the head cook's name. If 2 head cooks are going to share a pit, they must declare this to the promoter and Head judge before or during the cooks meeting. Cooks sharing a pit may be subject to a special meat inspection to ensure there is sufficient meat for both teams.

6) **BBQ PITS** - Any commercial or homemade, trailered, or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pellet cookers are allowed.

Electrical accessories such as spits, augers or force drafts are permitted. The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited. The process of Sous Vide, boiling, or frying of competition meat is not allowed.

7) **OPEN FIRES** - OBA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety; a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

8) **CATEGORIES** - Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following categories are recognized by OBA for overall event ranking:

- Beef Brisket
- Pork Spareribs
- Chicken

9) **DOUBLE NUMBER SYSTEM** - OBA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the OBA. OBA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an OBA representative. At awards, the ticket attached to the lid of the tray will be removed, and the ticket number announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

10) **TRAY PICK-UP** – Promoter will provide the tray pick-up form (alterations not permitted) marked with the appropriate paid categories and initialed by the event representative. Only this tray pick-up receipt will be accepted by the OBA Head Judge or designated representative for participants to receive trays and/or other containers. All Judging containers will have a ticket affixed to the top of the container, this ticket must be signed by the Head cook at tray pickup. All judging trays not picked up on Friday must be picked up on Saturday between 10 am and 11 am. Trays will not be handed out after 11 am Saturday.

11) **JUDGING TRAYS** - OBA will use Styrofoam trays with hinged lid and without dividers A single sheet of aluminum foil should be supplied for each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the head judge will be utilized for product turn in. All judging trays are non-transferrable and property of OBA until all judging is completed.

12) **JUDGING TRAY CONTENTS** - OBA requires that the Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Sauces and/or other liquids may not be added to the box prior to placing product in the box. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. Foreign objects (anything other than meat and foil) in the box will be grounds for disqualification. Head judges have discretion to make disqualification decision. Each turn in tray will consist of the following at all events.

- Brisket seven (7) full slices. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray. Brisket must be placed in the tray parallel to the hinge. There is no recommendation or requirement on Fat side up or down

- Pork Spareribs seven (7) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray MEAT side up lying parallel to the hinge. Baby back or Country Style Ribs are not permitted.

- Chicken one (1) 1/2 fully jointed chicken MEAT side up (to include breast, wing, thigh, and drumstick). SKIN ON (No Cornish Game Hens). Should an event reach 76 teams or more, 2 chicken halves will be required for turn in. Wingtip is optional.

13) **TURN-IN TIMES** - Standard turn in times for OBA recognized categories shall start at 1pm and continue at 1 hour intervals in the order of chicken, pork spareribs, and brisket. Jackpot categories will not be submitted during the OBA recognized categories schedule and must occur either before or after the OBA recognized categories. Open/Jackpot categories will be limited to only 2 categories on the day of main event and as many as the promoter wants on the day before. Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

    NOTE: Events with **76 or more entries**, turn in times will be Chicken 12:00 Noon, Pork Spare Ribs 1:30 PM, and Brisket 3:00 PM.

14) **TERMS FOR TRAY DISQUALIFICATION** - After the tray has been turned in, any tray found to be in violation of the OBA rules will be disqualified at the discretion of the Head Judge.

15) **TASTING JUDGES** - Must be 18 years of age or older to judge unless a member of the Outlaw BBQ Association. OBA uses five (5) judges or more per table to be utilized during all phases of judging. Head cooks are prohibited to participate as tasting judges at any event in which they are competing. No smoking in the judging area. Alcohol will not be permitted during the taste judging of any category, except for mixed drink jackpot categories. Tasting judges who are deemed unable to fully comply with the requirements of judging by the head judge will be asked to leave the judging table and/or their score sheet removed from the total tally for the table.

16) **JUDGING**- Events with 15 teams will be judged in a single round. Events with 16-60 teams will be judged in 2 rounds. Events with 61 or more teams will be judged in 3 rounds.

    Team members turning in trays are not allowed to loiter in the turn in area before or after their tray Turn in. Head Judges designate the turn in area.
    Turn in windows 10 minutes before and 10 minutes after designated times.

    To expedite the Judging process, trays will start to be Judged as soon as 50% are received during the Turn in window.

    Taste judges will score each tray on a scale of 2 to 10. The scores for each individual tray will Reset after each round with equal number of trays from each preliminary table taken to next round. In the event there is a tie between trays, the highest lowest score will determine the tiebreaker between those trays. Head judges have discretion to modify the number of rounds as needed based on availability of judges at that contest on that day.

    The trays in the final round will receive points that correspond in reverse order of placement.

    In an effort to reward the most consistent cooks, bonus points for multiple walks will be awarded to the overall score. A single walk will not receive any bonus points added to the final score. Two walks will add 3 bonus points to the overall score. Three walks will add additional 3 bonus points (6 bonus points maximum) to the overall score.

    The overall placements will be determined by adding the placement points for each of the OBA meat categories along with any bonus points .

17) **JUDGING QUANTITY** -. For multiple round events, a maximum of fifteen (15) trays or containers should be assigned to each judging table in the first round. Judges should not be required to sample

and judge more than twenty (21) containers during any round. The top scoring trays per table will advance to the next round. The number of trays will be determined based on the number of teams participating.

18) ANNOUNCING WINNERS

A) Winners for each category will be announced starting with the OBA recognized categories in order of chicken, pork spareribs, and brisket. Ticket numbers for the top twelve (12) scores in each category will be announced. If the promoter is paying more than 12 places, those additional places will be called out and awarded points for that contest. Those with winning tickets will be recognized, awarded points and be eligible for bonus points. The remaining ticket numbers on final table will be called in order after the designated places are called but teams will not be recognized nor awarded normal or bonus points. After the OBA categories are called, the jackpot categories as well any other special awards offered by the promoter (i.e. people's choice, best pit etc.) will be announced.

The announcement of winners will be by the Head Cook's name followed by the team's name only after the ticket number has been verified. Tickets must be verified by the OBA Head Judge, OBA Assistant or other OBA representative. Only the Head Judge or Promoter will announce names. When calling the overall final results, the name will be announced, and teams will be asked to come forward for a group photo.

When claiming the award, the ticket matching the called number showing the called ticket number must be presented for verification. Copies of the ticket number including but not limited to handwritten list, photographs etc. will not be accepted. If unable to produce the original matching ticket part, the place called will be declared as unclaimed.

Ticket holders of unclaimed places in the OBA categories have until 1st place Brisket is awarded to claim the place. If the original matching ticket part is presented to the Head Judge after the announcement of 1st place Brisket, the place will remain listed as "Unclaimed" on the official winners list.

B) At the end of the individual awards, the top twelve (12) overall will be announced. If the promoter is paying more than 12 places, those additional places will be called out and awarded points for that contest.

19) PRIZES - OBA states that the top twelve overall cooks are named at every cook-off. If the promoter is paying more than 12 places, those additional places will be called out and awarded points for that contest. In the event of a tie for overall place, ties will be broken by the number of walks, then highest score in brisket, followed by ribs, and then chicken.

20) PROMOTERS - For the sake of contest fairness, OBA prohibits promoters from cooking in their own contest. Promoters are not allowed to act as the head judge for their event. This will allow the promoters to address all needs of the event and the cooks while the head judge is able to oversee the judging area without interruption from outside the judging area except for issues that are a result of violation of OBA rules as requested by the promoter.

21) EVENT DISQUALIFICATION - Failure to comply with OBA rule can result in a disqualification of the offending team or teams. The penalty will be administered by the head judge. If administered, the head judge will notify the President. As required the President will also notify the Directors. The Head Judge will make all final decisions at the event.