

1. The decision and interpretations of the DFA End of the Alcan Smokeout Rules and Regulations are at the discretion of the DFA & RDVFD Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
2. A chief cook and / or an officially registered assistant chief cook must be present to be awarded. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
3. Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment 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.
4. 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.
5. It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at events.
6. 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

- 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.

CAUSES FOR DISQUALIFICATION & EVICTION of a team: A team is responsible jointly its team and its guests.

- a. Use of illegal controlled or prohibited substances.
- b. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- c. Serving alcoholic beverages to the general public.
- d. Foul or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, will not be allowed during quiet time, designated to start at 11:30 p.m. on contest nights and will last until 7:00 a.m.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the DFA & RDVFD Cook's Rules above.

Excessive complaints on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by DFA & RDVFD Representatives, Organizers and/or Security.



2023 Official Rules & Regulations

The following rules, regulation and judging procedures will be used at all End of the Alcan Smokeout & Deltana Fair BBQ events.

Rules are designed to be fair and equal to all competitors. Integrity of the contestants, judges, representatives and organizers is crucial to the success of the event.



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that the competition meat is not in/on the cooking device. Electrical accessories such as augers or forced draft are permitted. No open pits or holes are permitted.

7. All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. A member of the cooking team must be present during meat inspection. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. Transglutaminase (TG or TGase) or "meat glue" does not season and is not injected. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.
8. Barbeque for the purposes of the DFA & RDVFD Rules is cooking the four Meat Categories #10 below on a device defined in #6 above. Parboiling, Sous-vide, and/or deep frying competition meat is not allowed. Chicken may be cooked and served breaded. Searing meat with a gas torch is also prohibited. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will be disqualified, and receives no score.
9. Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be disqualified, not judged, and receives no score.

10. The Four Meat Categories:

- CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.
- PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
- PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.
- BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

11. Judging for the four categories will be judged in the following order:

- CHICKEN NOON
- PORK RIBS 12:30 pm
- PORK 1:00 pm
- BEEF BRISKET 1:30 pm
- People's Choice 2:00-3:30pm

12. 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 be disqualified, not allowed to be turned in, and not judged, and receives no score.

13. Garnish is optional, garnish plays no further role in the presentation score. When used, garnish is limited to chopped or shredded leaves of green lettuce. Any and all other garnishes are PROHIBITED. Using any "PROHIBITED" garnish shall receive a penalty score of zero (0) on Presentation.

14. 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, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Presentation.

15. 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.

16. The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will be disqualified.

17. 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.

18. 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 to be provided by the contest, except at the election of the contest organizer.