

# La Bodega de Méndez BBQ Competition



Sanctioned and Judged by the  
**Caribbean BBQ Association**



[www.BBQPR.com](http://www.BBQPR.com)

## Saturday 9<sup>th</sup> September 2006

Competition Rules and Cooking Schedule  
(Revised 7/14/2006)

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# Competition Schedule:

## Saturday 9<sup>th</sup> September 2006

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| 8:00am to 12:00pm  | Team registration and booth setup.<br>Inscription fee \$80.00                    |
| 10:00am to 10:30am   | Mandatory Cook's meeting.  |
| <p>Cooks' meeting is mandatory with at least one representative or Head-Cook from each team. Meeting held at the Judges station. The rules will be reviewed at this meeting.</p> |  |
| 10:30am  | Head-Cooks pick up containers for all categories                                 |
| 10:30am  | Meat inspections begin   |
| 10:30am  | Teams pick up free chicken, bottle of La Bodega Red wine & carbon                |
| 2:30 pm  | Judges registration and meeting mandatory for all judges at the Judging station. |

**Let the cooking begin!**

### Turn in schedule

BBQ Sauce	3:45pm to 4:00pm
Seafood	4:30pm to 4:45pm
Poultry	5:30pm to 5:45pm
Beef	6:30pm to 6:45pm
Pork Ribs	7:30pm to 7:45pm
Awards Presentation	8:30pm

A famous Pit Master once said, **“The worst BBQ I ever make will be the best you will ever eat.”**

- Beef entries may be of any cut of Beef or Steak.
- Pork Ribs entries must be Pork Ribs only and must have the bone. Either spare ribs or baby back ribs may be used. “Country-style” ribs are not allowed.
- Sauce entries must contain some portion of a La Bodega wine in the recipe.
- Poultry entries may be any cut, piece or whole Chicken, Cornish Game Hen, Duck, Quail, or any Fowl.
- Seafood may be of any type of fish, with fin or shell.

All foods must be prepared on the grill with exception of the sauces, which can be done anytime in advance.

Tyson Foods will furnish 30lbs of chicken legs and thighs to each team, at no charge. All other Tyson Chicken that is not used in the competition must be cooked and served to the public by the teams. The teams are not obligated to use the Tyson Chicken for their competition entry.

# La Bodega de Méndez BBQ Competition

## Rule Book 2006

### Competition Categories:

- BBQ Sauces (does not count toward Grand Champion)
- Seafood
- Poultry
- Beef
- Pork Ribs

- 1) All contestants are equal. A contestant is one who is engaged in cooking the meat at a sanctioned contest. There is no professional or amateur classification for this contest.
- 2) A team will consist of a Head-Cook and as many assistants as the Head-Cook deems necessary. Each team will provide their own cooking pit, grill, or smoker to be used exclusively by that team and to be used within the teams designated cooking area. The use of a single pit or cooking devise by more that one team is not permitted. All cooking of meat products shall be done in the teams assigned cooking area.
- 3) No cooking of any kind may begin until an Official CBBQA Meat Inspector has inspected the meat. BBQ for this competition is defined by the CBBQA as uncured meat, seafood, or fowl prepared on a real-wood or charcoal fire, basted or not, as the cook sees fit. All meats must start out raw but may be marinated before the inspection. Meat inspection starts at 10:30am the day of the competition. Once your meat has been inspected it must remain in your designated cooking area. If you intend to slow smoke your meats you may setup and start cooking during the evening of Friday 8<sup>th</sup> of September 2006. However, you must make arrangements in advance with Mike Compton at 787-319-9410, to have your meat inspected prior to starting cooking.
- 4) The Health Department & CBBQA Meat Inspectors require that the following meat holding conditions must be met:
  - a) All meat must be on ice or refrigerated before being cooked. Holding temperature must be at 40-degrees Fahrenheit or below and the inspector will use a meat thermometer. Teams must have a meat thermometer.
  - b) Cooked meat must be maintained at 140-degrees Fahrenheit or above, and stored in covered containers.

- c) Cleanliness of all cooking team members and the cooking area is required. Shirts and shoes must be worn at all times. All team members must use food service gloves at all times.
- 5) Meats may be marinated or seasoned prior to the meat inspection but in no way pre-cooked, par boiled, deep-fried, or smoked before your meat inspection. All meats must be in a raw state at the time of the meat inspection.
  - 6) BBQ, for this competition, will be prepared over a wood or charcoal fire. No propane or electric cooking will be allowed. Propane or electric devices may be used to start a fire and then must be removed from the fire area. No holes or pits may be dug in the ground. All teams must cook with a grill or smoker.
  - 7) Promoters of the La Bodega de Méndez BBQ Contest will provide; a cooking area for each paid entry, a covered cooking area 10 by 10 feet, 30lbs of Tyson Chicken Legs and Thigh Quarters, Carbon de La Matta Carbon and Candelazo fire starters and 1 bottle of La Bodega Red wine. Contestants will be responsible for providing all equipment, supplies, other meats, food service gloves, and a meat thermometer. A fire extinguisher is required, and must be on hand in your cooking area before any fire can be started in your cooking area. The extinguisher must be fully charged and in date.
  - 8) Any props, trailers, generators, motor homes, tents, or any other equipment may not exceed the boundaries of your designated cooking area unless arrangements with the event organizer have been approved in advance. If you are furnishing your own tent it must be pure white only.
  - 9) Fires must be of wood, charcoal or pellets. No electric or gas grills are permitted. Propane or electric devices are permitted as a starter only. Electric accessories such as spits, augers, or forced drafts are permitted. No open holes or pits. Fires may not be built on the ground or started without a fire extinguisher.
  - 10) It is the responsibility of each team to see that the contest area assigned to them is left clean and free of all trash, ashes, and debris and that all fires are completely extinguished. It is imperative that clean up be thorough. Any area left in disarray or with loose or bundled trash may be disqualified from competing in future La Bodega de Méndez BBQ events. La Bodega de Méndez will provide a steel drum for you to place all your used and burnt charcoal ash in.

11) **Causes for Disqualification:**

- a) Excessive use of alcohol by a team, its members and or guest. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and or guest.
  - b) Use of controlled substances by a team, its members, and or guest.
  - c) Foul, abusive, or unacceptable language by a team, its members and or guest.
  - d) Excessive noise generated from speakers or public address systems.
  - e) Use of gas or other auxiliary heat sources inside the pit.
- 12) There will be no refund of entry fees for any reason except at the discretion of the contest organizer.
- 13) There will be a 15-minute window of opportunity for turning in your entries for each category. The Head-Cook is responsible for turning in the team entry or assigning a designated runner and knowing the scheduled turn in times. Entries will not be accepted before or after the 15-minute turn in time. No advance notification of these times will be given.
- 14) The Head-Cook or his or her designated representative will come to the Judges area each time to turn in your food entries.
- 15) Each contestant must submit ten (8) separated and identifiable (**visible**) portions of meat in the official contest container. If meat is not presented in such a manner then the Judge having no meat to taste will judge Taste and Tenderness as one (1). All appearance scores will be changes to a one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entries.
- 16) **Marking or sculpting of any kind of the meat or the container will not be tolerated.** No aluminum foil or stuffing is allowed in the container. Any entry not complying with this rule will be given a one (1) in Appearance, a one (1) in Taste, and a one (1) in Tenderness and Texture.
- 17) No side-sauce containers will be permitted in the meat judging containers. Meats may be presented with or without sauce as the Head-Cook wishes. Sauce cannot be pooled, or puddled in the container.
- 18) All contestants and teams should be cognizant of, and respect our sponsors. Please do not have, use, or display any liquor other than brands of the sponsors in your cooking area. Please do not have, use, or display any other beer, soft drinks, or other products other than those of our sponsors.

- 19) **Garnish is optional.** If used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, no kale, endive, red tipped lettuce and **no core** or common curly parsley, flat leaf parsley or cilantro. Any entry not complying with this rule will be given a one (1) on APPEARANCE.
- 20) Only one entry is allowed in any category for a team.
- 21) Only one team per booth. Two competing teams may not share the booth.
- 22) To avoid any confusion teams may not share the same or very similar team names. Example: BBQ Boys # 1 & BBQ Boys #2. The first team to register the name is the owner of that name. Judges decision is final.
- 23) The following miscellaneous cleanliness and safety rules will apply.
  - a) No use of tobacco products while handling meat.
  - b) Cleanliness of the cooks, assistant cooks and the team's assigned cooking area is required. Shirts, shoes, and food gloves must be worn.
  - c) Sanitizing of your work area should be implemented with the use of bleach / water rinse (one cap full per gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
  - d) A fire extinguisher device will be near all pits at all times.

# Caribbean BBQ Association

## Judging Procedures:

- All Judges must report to the Judging area by 2:30pm on Saturday 9<sup>th</sup> September 2006, for registration and a mandatory Judge's meeting.
- Equal teams of six (6) persons that are at least 16 years of age will do judging. CBBQA Certified BBQ Judges will be used whenever possible.
- All members of a Judging team will judge a team's sample.
- Each judge will rate or score the sample on its APPEARANCE, TENDERNESS / TEXTURE, and TASTE.
- The scoring system is from 9 (Excellent) to 2 (Bad)
- All numbers between 2 and 9 may be used, no ½ numbers or fractions. # 6 (average) is the starting point.
- A score of one (1) is a disqualification and requires the approval of the Head-Judge or designated representative except when scoring Sauce. All sauce entries will be scored a 1 for Tenderness.
- In the event of a tie the computerized scoring system has a program built into the system that decides the winner.

Cumulative points for only the four meat categories will determine the Grand Champion and Reserve Grand Champion. The BBQ Sauce category does not count toward Grand Champion or Reserve Grand Champion. Showmanship does not count towards Grand Champion or Reserve Grand Champion if the contest promoters have a Showmanship category.

**Judges will not accept or judge any samples turned in after the 15-minute-time window for any category. No entry can be turned in before the 15-minute-time window opens.**

## **Awards:**

**Grand Champion:** Trophy 1<sup>st</sup> Place and \$300.00

**Reserve Grand Champion (2<sup>nd</sup> overall)**  
Trophy 2<sup>nd</sup> Place and \$200.00

BBQ Sauce: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

Beef: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

Pork Ribs: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

Poultry: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

Seafood: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

Showmanship: Trophy 1<sup>st</sup> through 3<sup>rd</sup> place

To join the Caribbean BBQ Association (CBBQA) or obtain more information about sanctioned BBQ competition, becoming a Certified BBQ Judge or having a catered BBQ party or event, call or email:

*Michael Compton*

### **Caribbean BBQ Association**

President

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**Good Luck and God Bless Puerto Rico and BBQ!**



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