



# SMOKIN' GRILLS

## Triple J Five Star and Jack Daniels present 11th Annual SMOKIN' GRILLS BBQ CHALLENGE

**ONLY 9 team slots available.**

### **Categories/Timeline**

There are two (2) categories. Judging starts at 12pm.

**PORK  
STEAK (BEEF)**

### **EVENT DAY TIMELINE:**

#### **SUNDAY, APRIL 23, 2023**

6:00AM - 9:00AM	Meat pickup & Check-in at Judges Canopy.
9:00AM	Mandatory briefing at Judges Canopy
12:00PM	Pork Entries Submission for judging (Teams 1 – 5)
12:15PM	Pork Entries Submission for judging (Teams 6 – 9)
1:00PM	Ribeye Steak Submission for judging (Teams 1 - 5)
1:15PM	Ribeye Steak Submission for judging (Teams 6 - 9)
3:00PM	Awards Announced on Stage

\*Must be prepped and cooked on site and on a grill. Limit one entry per category.

Entry fee is a flat \$50.00 per team. Max 4 members. The event organizer will provide the meat product on-site (sponsored by Triple J Five Star Wholesale Foods) for each category, one 10' width x 20' depth of space under tent, one (1) six foot folding table, and Four (4) wristbands or event passes per team.

### **Prizes**

An awards ceremony will follow the judging.

Prizes for each category – Pork and Steak (Beef)

**1ST PLACE    Trophy + \$250 cash + Jack Daniels**  
**2ND PLACE    Trophy + 35qt Ahic rotomold cooler from ERC + Jack Daniels**  
**3RD PLACE    Trophy + 4' Folding Fish Fillet Table Sink from ERC + Jack Daniels**

**GRAND CHAMPION    Trophy + \$500 cash + Jack Daniels**

**2023 SMOKIN' GRILLS BBQ CHALLENGE**  
**RULES & REGULATIONS**

1. All contestants are equal and must be 18 years of age or older. A contestant is one who is engage in the cooking of meat at the Smokin' Grills BBQ Challenge. There will be no professional/amateur classifications.
2. Each team will be made up of a 4 members. 1 "Team Captain" and up to a maximum of 3 other team members. A Team captain or assistants may not enter more than one team.
3. **Registration submission deadline is Wednesday April 19, 2023 at 4pm** at TOOLS OF THE TRADE in Tamuning located in the airport industrial center next to United Tire (More information below). **Only 9 team slots available on a first come first serve basis.**
4. There will be a MANDATORY pre-event briefing on **Sunday, April 23, 2023 at 9:00am** at the judge's canopy in order to answer any questions that the competitors may have or clarify any of the rules or regulations. The Team Captain will be required to attend the briefing session.
5. Each team will provide their own smoker/grill to be used exclusively by that team within their cooking space. (The use of one cooking device by more than one team is not permitted.) No open pits or holes in the ground are allowed. Fires may not be built on the ground. Grills must be positioned at least 20 feet away from canopy.
6. **The team captain will be required to pick up the competition proteins at the judges tent upon check-in between 6-9am.** Once the meat product has been picked up, it must be properly stored on site.
7. **NO OUTSIDE MEAT IS PERMITTED IN THE BARBECUE COMPETITION AREA.**
8. Grilling is defined, for this competition, as uncured meat that is prepared on a wood or charcoal fire, basted or not, as the cook sees fit.
9. The use of other meat products in conjunction with the supplied protein is strictly prohibited. As an example, Bacon, pork ground into sausage and stuffed into the beef cannot be entered in the beef or pork categories.
10. Fires must be of wood, wood pellets or charcoal only. No electric or gas grills are permitted.
11. Per Fire Safety, Cooking of meat must be done at least 20ft away from any flammable objects including canopies. Cooking with an open flame cannot be done directly under the provided canopies
12. The health department regulations require that the following holding conditions must be met:
  - All meats must be on ice or refrigeration before being cooked. Holding temperature must be at 40 degrees or less.
  - After cooking, meat must be maintained at 140 degrees or above in a covered container.

13. The following miscellaneous cleanliness and safety rules will apply:

- No use of tobacco products while handling meat.
- Plastic gloves must be used when handling meat product.
- Each team will be required to have an instant read thermometer to determine temperature of meats. Each team will also be assigned a monitor from GCC to enforce food safety rules are followed.
- Cleanliness of the cook, assistant cooks and their team's assigned cooking space is required.
- Contestants will wear shirts and a hat or hair restraint at all times while cooking.
- Each team will provide a separate container for washing, rinsing and sanitizing of utensils using a bleach/water mixture (1 cap of bleach per gallon of water).
- Each team will be required to set up a hand-washing area within their assigned space. A water dispenser w/ spigot or similar dispensing device w/ spigot such as an Igloo cooler and a bucket to catch the waste water below is an acceptable method to fulfill this requirement.
- Each team will provide the necessary equipment to maintain proper temperature and storage of foods such as insulated coolers to hold meats prior to cooking and chafing dishes w/ sterno to maintain holding temperature after cooking or other similar equipment.
- Each team will provide their own wiping cloths with a bucket of sanitizer for use in their food preparation area.
- Good hygiene and sanitary practices should be adhered to at all times.
- Contestants must provide their own equipment and supplies.
- Contestants must adhere to all applicable health and sanitary regulations, electrical, fire and other codes, whether local or federal.
- To ensure food safety, the contestants must read and comply with the recommendations outlined by the Department of Public Health.

14. Cookers, props, and other equipment, may not exceed the boundaries of the team's assigned cooking space. Again, open flame cookers and generators must be positioned outside of the provided canopy space. Team will not be allowed to cook directly under the canopy. A current operational fire extinguisher will be required in the case of an emergency.

15. It is the responsibility of each team to see that their assigned cooking space is kept clean. All fires must be put out, ashes disposed of in the designated drums and all equipment removed from the site at the end of the Competition. It is imperative that cleanup be thorough.

16. Any team's assigned cooking space left in disarray or with loose trash may disqualify that team from future participation in this competition and possible forfeit of any earned awards.

17. The meat products provided for this grilling competition is intended for consumption by the judges, event committee members, dignitaries, sponsors and others as determined by the event organizer. Selling of meat products to the general public is prohibited.

18. THERE WILL BE NO REFUND OF ENTRY FEES FOR ANY REASON.

19. Causes for disqualification by a team member or guest includes but not limited to:

- Excessive use of alcoholic beverages. No beverages may be sold or distributed to the general public.
- Use of controlled substances.
- Foul, abusive or unacceptable language.
- Excessive noise generated from speakers or public address systems.
- Use of gas or other auxiliary heat sources to prepare the competition meat.
- Selling meat products or beverages to the general public any time during the event.

20. A representative from the event organization shall consider excessive or continued complaints from teams about any of the above rule infractions, grounds for immediate disqualification from the contest.

21. Judging times will be posted as follows:

- 12:00PM                      Pork Entries Submission for judging (Teams 1 – 5)
- 12:15PM                      Pork Entries Submission for judging (Teams 6 – 9)
- 1:00PM                        Ribeye Steak Submission for judging (Teams 1 - 5)
- 1:15PM                        Ribeye Steak Submission for judging (Teams 6 - 9)

22. Advanced calling for an item is not required. Therefore if your team is scheduled to turn in steak at 1:00pm, plan to submit it then. Allowable turn in time will be five minutes before until 5 minutes after the posted time. For example, you may turn in your beef entry from 12:55pm until 1:05pm. Entries turned in after the allowable turn in times will be disqualified.

23. Entries will be judged on appearance, taste and tenderness/texture, with taste given the most weight and appearance the least.

24. This is a blind judged event. A judging team made up of three to five judges will grade entries.

25. Pork entries are scored in areas of: APPEARANCE, TENDERNESS/TEXTURE and TASTE. Judging ranges are from 9 (highest) to 1 (lowest). The multiplying factors for the point system are as follows:

<b>TASTE</b>	<b>57%</b>
<b>APPEARANCE</b>	<b>14%</b>
<b>TENDERNESS/TEXTURE</b>	<b>29%</b>

26. Steak (Beef) entries are scored in areas of: APPEARANCE, TENDERNESS/TEXTURE and TASTE. Judging ranges are from 9 (highest) to 1 (lowest). The multiplying factors for the point system are as follows:

<b>TASTE</b>	<b>75%</b>
<b>PRESENTATION</b>	<b>15%</b>
<b>CREATIVITY</b>	<b>10%</b>

27. Each team must submit:

[PORK]at least seven (7) separated, bitesize, and identifiable portions of meat in the provided container. If there should be fewer than 7 identifiable portions, the judge(s) not having any meat to taste will give a score of one (1) for that entry on appearance, taste and tenderness. In addition, all judges will give a “1” for Appearance (only) for that particular entry.

[STEAK/BEEF] one (1) large steak entree dish in the provided container or an unmarked plate of their own, submitted together with the provided numbered container (empty). There should be enough meat to be cut up into 7 bite size portions (If submitted uncut), the judge(s) not having any meat to taste will give a score of one (1) for that entry on Taste.

28. Pork entries must be submitted in the assigned numbered containers provided by the event organizer. Steak entries will have the option to submit their entry on an unmarked dish or plate
29. "Marking" of meat or the container will not be tolerated. This includes, but is not limited to, painting, sculpting or decorating. No aluminum foil or stuffing is allowed in the container; no toothpicks, skewers, foreign material of any kind is permitted. Any entry that does not comply will be given a "1" in Appearance, a "1" in Taste and a 1 in Tenderness/Texture.
30. Garnish and sauces will be allowed for the Pork submissions.  
For the Beef / Steak entree submission; Side dishes and side sauce containers are permitted. Steak may be presented with or without sauce. Examples of the side dishes are starch, vegetables, sauces. Everything including sides must be prepared and cooked on-site.
31. Once your entry has been submitted for judging, the remaining meat will no longer be associated with the judging competition. Once the last entry has been submitted for judging, the event organizer will relinquish the assigned area to the team for their personal use. Each team will be required to stay within the boundaries of their areas, clean and vacate the space by the end of the event.
32. No brand logos or company names are to be displayed (or used as a Team Name) by any team member without the written approval of event organizer prior to the event. Doing so will result in disqualification and no refund of entry fees. A banner with team names will be provided and used as identification to each teams 10x20space.

#### JUDGING PROCEDURES

1. A judging team made up of up to five (5) judges. Each will judge entries. Judges will be selected by Smoking Wheels committee and MCA. All members of the judging team will judge your sample.
2. Each judge will rate the sample for APPEARANCE, TENDERNESS/TEXTURE and TASTE for the Pork entries, TASTE, PRESENTATION, and CREATIVITY steak (beef) entries and score from nine (9) to one (1); with 9 being excellent, 2 below average and 1 unacceptable. The lowest accumulative score will be dropped but will be used to break ties.
3. The low score will be thrown out. Results will be tallied. If there is a tie in one of the individual categories, it will be broken as follows:
  - The judging slip will be compared (counting all five judges) for the highest cumulative scores starting with TASTE, if a tie still exist, then TENDERNESS, followed by APPEARANCE.
  - If a tie still exists, then the low score, which was thrown out, will be added back and compared in the same manner starting with TASTE and the higher of the low scores will break the tie.
  - If still tied, then a coin toss will be used.
4. Total points per entry will determine the Champion within each classification of meat.

5. The Grand Champion will be based on team standings across the two (2) categories, the entries in each category will be ranked in order from highest to lowest total points. The highest ranking team will be given the highest number of points (based on number of teams) through to the lowest ranking team who will be given 1 point. These rankings will be added together across the two (2) categories and the team with the highest cumulative total will be determined to be the Grand Champion.

6. Every effort will be made to keep judges from seeing who is turning in the samples.

\*\*Decisions and interpretations of these rules are at the discretion of the event organizer of this grilling contest. Their decisions are final.

**11th SMOKIN' GRILLS BBQ CHALLENGE (2023)**  
**ENTRY FORM**

PLEASE TYPE OR PRINT CLEARLY USING BLACK OR BLUE INK. COMPLETE ALL FIELDS.

<b>TEAM NAME</b>	
<b>TEAM CAPTAIN</b>	
<b>MOBILE NUMBER</b>	
<b>DAY PHONE</b>	
<b>EMAIL ADDRESS</b>	

<b>TEAM MEMBERS</b>	
<b>1 (CAPTAIN)</b>	
<b>2</b>	
<b>3</b>	
<b>4</b>	

Entry Fee: **\$50.00** Pork, and Steak (Beef).

\*Proteins will be distributed on-site and must be cooked on site on grill or in a smoker.

(see rules for more info)

Release and Waiver of Liability: In consideration of being permitted to enter and compete in the 11th Annual Smokin' Grills BBQ Challenge the undersigned, for himself or herself and any personal representatives, heirs and next of kin, hereby RELEASES, WAIVES, DISCHARGES AND COVENANTS NOT TO SUE the Guam International Raceway / Guam Racing Federation / CLTC / Micronesian Chefs Association / Fire Slave / Upshift Ent. (hereinafter known as the "event organizer"), including its members, officers, agents, Sponsors and associates (hereinafter known as the "releases") from or for all liability to the undersigned, his or her personal representatives, assigns, heirs and next of kin for any loss or damage, and any claims or demands therefor on account of injury to person or property or resulting in death, whether caused by the negligence of the releases or otherwise while the undersigned is participating in the Competition. Registrant gives full and unconditional permission to make still or motion pictures, and any other type(s) of audio or visual recordings of registrant's activities and participation in the event and at the site of the event before, during and after the event and the exclusive, worldwide and perpetual rights to use the same. The undersigned further agrees to INDEMNIFY AND HOLD HARMLESS the releases and each of them from any loss, liability, damage or cost he, she or they may incur as the result of participating in the Competition, whether caused by the negligence of the releases or otherwise. The undersigned hereby ASSUMES FULL RESPONSIBILITY FOR AND RISK OF BODILY INJURY, DEATH OR PROPERTY DAMAGE due to the negligence of releases or otherwise while participating in the Competition. The undersigned, intending to be legally bound, hereby, for myself, my heirs, next of kin and any personal representatives further waives and releases any and all rights and claims for damages, I (we) may have against the event organizer and or agents or contractors authorized by the event organizer, to use any photographs, recipes, video tapes, motion pictures, recordings, or any other record of the Competition for any legitimate purpose.

The undersigned has read and voluntarily signed this, have read the Release and Waiver of Liability and agrees to abide by it and the rules and regulations of the 11th Annual Smokin Grills BBQ Challenge brought to you by the Micronesian Chefs Association and Upshift Ent. / Fire Slave.

Signature of Team Captain \_\_\_\_\_

Signature of other Team Members

\_\_\_\_\_  
\_\_\_\_\_

Date: \_\_\_\_\_

Please make payment by cash or check.

**Make checks payable to Guam Racing Federation**

Deliver Registration form and payment to TOOLS OF THE TRADE.

Each team to receive (4) Event passes / wristbands.

TOOLS OF THE TRADE is located off Airport Road in the Airport Industrial Center next to United Tire and Guam Cool Air.

Suite #1100

Open Monday - Friday 9am - 5pm

Point of contact is Mr. Ken Stewart

Phone number: 671-687-2497

For event information contact:

Tom Akigami

[tom@upshiftent.com](mailto:tom@upshiftent.com)

671-687-1800

Lee Webber

[lwebber@hotmail.com](mailto:lwebber@hotmail.com)

671-487-4243

**Deadline for submission [PAGE 7 & 8] of entry form with payment is Wednesday, APRIL 19, 2023 at 4:00PM**

**Space limited to 9 slots at first come first serve basis.**