

Smoke Show 2023 BBQ Competition
Rules and Guidelines
Sunday, August 6th, 2023
Setup Saturday, August 5th
www.montanabbqsmokeshow.com

- The Smoke Show 2023 is sponsored by Missouri River Brewing Co LLC and Impact Montana Non-profit 501c3. This event adheres to the rules of the KCBS and the local Health Department. The interpretation of their rules, and of those contained in this document, are at the discretion of the Smoke Show BBQ Competition event director and KCBS representatives at the contest. Rules and times are subject to change, and the Smoke Show event Director/ designated staff member reserves the right to make additional rules and regulations as situations warrant. If rules and times change, contestants will be properly notified. If you need clarification, please contact the Event Director Will Israel at will.israel@impactmontana.org or 406.439.1205
- A team consists of one chief cook and one or two assistants, and all necessary helpers. To qualify as an official team and be eligible for payment, the Smoke Show BBQ Competition must have a completed entry form, W-9/W-8BEN tax document, and all applicable entry fees.
- Team placement will be determined by the Smoke Show BBQ Competition based on the registration order of official teams. Please adhere to trailer size restrictions of no longer than 24ft and 1x tent 10ft x 10ft (normal size of a popup tent). Set up is on Saturday, August 5th and must be completed before 4:00 pm. Those wishing to set up before August 5th must make prior arrangements. Vehicles must be removed by 7:00 am on the day of competition, and no vehicles will be allowed to enter or exit the cook-off area between 7:00 am and when the event ends at 3:00 pm.
- For safety purposes, teams are required to have a fire extinguisher. Additionally, extension cords must not cross public pathways to safeguard against accidents.
- No animals of any kind are permitted in the team's space in accordance with KCBS rules and state law.
- Quiet Hours are 11:30 pm Saturday to 7:00 am Sunday.
- Any nudity, lewdness, or any form of vulgarity will not be allowed. No pyrotechnics or explosives are allowed.
- The Smoke Show BBQ Competition will provide teams with items for taster portions and necessary health requirements like toothpicks, utensils, sample cups, napkins, latex gloves, a garbage can, and foam trays for the judge's samples. Teams must supply their own cooking utensils, equipment, BBQ, coolers, tables, chairs, shade or rain protection, and anything else required to compete or vend. **Electricity is available onsite, but you must provide your own extension cords. Quiet generators are permitted with prior approval of the event coordinator.**

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All meats must be from a USDA approved source, and properly stored in a cooler prior to use. All meat will be inspected by a KCBS representative on the day before the contest. The following meat holding conditions must be met:

After cooking, meat must be held 140 degrees or above. Cooked food shall be cooled:

- Within 2 hours from 140 degrees F to 70 degrees F and Within 4 hours from 70 degrees F to 41 degrees F or less
- Food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds.
- Absolutely no cash may be accepted for food served, nor is the sale of beverages allowed. Only event tokens may be accepted by teams. Each team will receive 60% of the event token amount, or 80% if they have paid a vendor fee. Teams will determine the size of portion available for the equivalent token amount. Tokens will be collected throughout the event by officially designated collectors. All tokens must be turned in by the end of the event, and payments will be mailed to teams by noon on the Tuesday following the event. Teams that don't have the interest or ability to vend are asked to consider a tax-deductible donation to Impact Montana to support their mission of helping service members, veterans, first responders, and their families to thrive during and after service.
- All contest entries will be marked with team name/ number, turned in at a designated location and will be judged and scored based on taste, tenderness, and appearance. The turn-in order will be: Chicken 12:00 pm, Pork Ribs 12:30 pm, Pork 1:00 pm, and Beef Brisket 1:30 pm. Winners will be announced at 3:00 pm, and public vending will be from 11:00 am until 3:00 pm.
- Teams are responsible for cleaning up their area and disposing of their garbage in provided garbage cans. No vehicles will be allowed into the area until the barriers are officially moved.
- The Missouri River Brewing Co LLC and Impact Montana Nonprofit 501c3 will not be held responsible for theft or damage to equipment, or bodily injury of any kind, or any loss or damages because of the given space being unattended during the event.