



Best Dam Barbecue
Contestant Instructions
and Information
Event Date
May 28, 29, 2010

2010 RULES AND REGULATIONS: Kansas City Barbeque Society Rules and Regulations will be followed. Cook's Handbook will be mailed with confirmation packets.

SPACE REQUIREMENTS: Each entrant will be allocated a 15x20 space or combination of two 15x20 spaces as requested on the entry form. There will be an additional charge for second or additional spaces. Contest organizers reserve the right to assign spaces.

- All teams must have a provision for handwashing and sanitizing in their preparation, cooking and serving areas. All Southern Nevada Health District requirements must be followed—details will be provided with the confirmation packet.
- You must provide your own fire extinguisher. Our insurance carrier requires this.
- Ice may be purchased on site both days.
- Receptacles for ashes will be available for dumping hot ashes at the end of the contest. Please dump hot coals only in the marked receptacles.
- Please provide your own trash receptacles for your booth. Large roll away waste receptacles will be conveniently located for trash dumping. Rotary will provide receptacles and trash removal throughout general contest site, but will not service individual booths.
- Teams using electricity must pay a fee and provide their own UL approved heavy duty extension cords (at least 200 feet). Electricity is limited to 20 amps per team. Generators may NOT be used.
- Restrooms (no shower facilities) will be available inside the recreation building and port-o-lets will be located on the street.
- Water will be available at various locations on site.
- Grey water may only be disposed of at designated locations. There are no sewers in the street so please do not dump water on the street.

MEAT INSPECTION AND HEALTH DEPARTMENT REGULATIONS

- All meats cooked at the Challenge **MUST** be USDA-approved meat or have been purchased from a USDA-inspected source. Cookers **must** be able to show proof of this.
- Starting at 9:00 a.m. – 6:00 p.m. on Friday, a contest official will inspect your meat for contest judging to certify that the meat begins raw and complies with any other Health Dept. regulations. Sign up for meat inspection when you register. For late arrivals, inspections will be done on request on Saturday morning from 6:00 to 8:00 a.m. Please call to request a Saturday inspection or an inspection after 6:00 p.m. on Friday.
- In our miscellaneous category, any game (or exotic) meat must come from inspected sources.

ANYTHING BUTT . . .

This miscellaneous category will be judged according to KCBS rules and will be judged at 8:00 p.m. on Friday evening. This is an open category and may include desserts, vegetable or side dishes, etc. All entries must be prepared on site.

DESSERT

This category will be judged according to KCBS rules and will be judged at 8 p.m. on Friday. All entries must be prepared on site.