

WEBSTER COUNTY FIRE DEPARTMENT

2026 BBQ POLICIES & PROCEDURES

COOK TEAM RULES AND AGREEMENT

1. **Gloves:** Gloves must be worn at all times while handling meat. This includes turns in case you need to adjust the product in the box.
2. **Safe Temperatures:** Raw meat must be kept at safe temperatures at or below 40°F. Cooked meat must be kept at a temperature at or above 135°F.
3. **Fire Extinguisher:** A fire extinguisher must be on site.
4. **Chicken:** Legs, wings, thighs, and breast are allowed unless specifically stated otherwise on the application.
5. **Ribs:** Spare ribs, and St. Louis ribs are allowed. Country-style or baby back ribs are **NOT** allowed.
6. **Pork:** Boston butt, shoulders, and pork collars are allowed.
7. **Box Portions:** There must be eight (8) identifiable portions of each cut in each box; however, full boxes are recommended. No sculpting or marking of boxes is allowed.
8. **Sauce:** All meats may be sauced or unsauced. No sauce cups are allowed.
9. **Garnish:** No garnish of any kind, including aluminum foil, is allowed in the box. MEAT ONLY.
10. **Meat Preparation:** All meats must be USDA approved and may be pre-trimmed. Meat may not be marinated, injected, or pre-seasoned until on site. If caught doing so, you will be asked to leave the competition with NO REFUND.

11. TURN-IN TIMES — GLOVES ARE REQUIRED TO TURN IN MEAT

Category	Turn-In Time
Chicken	2:00 PM – 2:15 PM
Ribs	3:00 PM – 3:15 PM
Pork	4:00 PM – 4:15 PM

12. **Grand Champion:** Chicken, Ribs, and Pork all go toward Grand Champion, with payouts being the same for all three categories. Payouts are awarded for Grand Champion, First Place, and Second Place in all three categories. Winners will be announced at/around 5:30PM or before on the day of the event.
13. **Entry Fee:** The entry fee is \$200 per team. Payment must be provided BEFORE your meat is inspected. If payment is not made before inspection, your meat will not be inspected and your team will not be eligible to compete until the issue is resolved.
14. **Meat Inspection:** Meat will be inspected as the teams arrive. You will be given a colored sheet of paper or something similar to keep at your cook area. It should be displayed at all times to verify that your team has been inspected.
15. **Mandatory Cooks Meeting:** A mandatory cooks meeting will be held at 09:00 AM Saturday.
16. **Cooking Methods:** All meats must be grilled or smoked. No frying is allowed.
17. **Approved Equipment:** Gravity-flow, stick-burner, pellet grills, drums, and charcoal grills are allowed. No gas smokers, fully electric smokers, or gas grills are allowed. Gas is permitted only to start the initial fire.
18. **Drugs and Alcohol:** No illegal drugs are allowed at the contest. Beer or other drinks are permitted and should preferably be in a cup, but this is not mandatory.
19. **Team Conduct:** Pitmasters are responsible for the behavior of all teammates.
20. **Refunds:** Entry fees are non-refundable.
21. **Social Media:** Please do not post any pictures of boxes on social media before awards.

22. Harassment & Discrimination: This organization will NOT tolerate ANY form of harassment, discrimination, or inappropriate behavior, including unwelcome sexual conduct. Violation of this rule or any other rule may lead to disqualification, and no refunds will be given.

23. Disqualification: Violation of ANY of the above rules can lead to disqualification, and no refunds will be given.

COOK TEAM AGREEMENT

I have read the rules above and agree that all cook team members will abide by these rules.

SIGNED COPY MUST BE TURNED IN PRIOR TO THE FIRST TURN-IN TIME.

PITMASTER SIGNATURE _____	DATE: _____
REMEMBER: IT'S JUST BBQ!	