

# IBCA Rules

*The purpose of the IBCA as stated in Article II of the IBCA By-Laws “to develop and bolster equitable competitive barbecue cooking internationally”. The entire concept of our organization is to standardize the cook-offs internationally. Referring to the introduction paragraph “Rules, why have them,” it states that we feel when IBCA rules, procedures, policies and guidelines are followed, that it provides the best on any given day will be recognized. The fifteen (15) rules set by IBCA are designed to be utilized in conjunction with the stated cook-off and judging procedures, policies, and guidelines.*

**1. COOKED ON SITE**— All meats will be cooked on-site. The preparation and completion (**excluding pre-trimming**) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat **be subject to inspection** at cook-offs by the Promoter or his representative.

**2. SANITATION**— Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.

**3. ENTRIES PER PIT**— IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. ***Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources). With the exception of Junior or Kid’s Cook-off’s, contestants must be 18 years of age to participate for cash prizes.***

**4. BBQ PITS**— the Promoter will be responsible to address the type or types of pits allowed at the cook-off.

**PIT**-Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. ***Pit shall be of a design that contains individual cooking chambers and heat sources (no sharing of heat sources).***

**BYC**-(Backyard Cooker) — any cooking devise by design or nature that is inherently portable and by design is intended for recreational cooking.

**5. OPEN FIRES**— IBCA further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.

**6. CATEGORIES**— Cook-off promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

***The following categories are recognized by the IBCA:***

***Beef Brisket***

***Pork Spare Ribs***

***Chicken — one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip, thigh, and drumstick. (NO Cornish Game Hens)***

***Pork— Butt and/or Shoulder***

***Open— Meats other than those listed above.***

***Dessert— This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home to be entered.***

***Beans— Dry Pinto Beans cooked on site \* nothing larger than the bean to be put into the turn-in cup.***

**7. DOUBLE NUMBER SYSTEM**— IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the Head Cook's name in front of an IBCA representative.

***Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced.***