

## **Mann 2<sup>nd</sup> Annual Amateur Applewood Smoke-off**

**1. CONTESTANT** - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to OMP rules at an OMP sanctioned contest. Each team will be comprised of a head cook and as many assistants as required. Neither a family member of a competing cook team nor any cook team member of that cook team may enter the judging area at any time during the contest. These rules apply everyone. All contestants must have at least one representative of their team present at the Cook Team Meeting held approximately one (1) hour prior to the contest.

**2. INTERPRETATION of RULES** - The interpretation of the OMP rules and regulations are those of the OMP Representative at the contest and his or her decisions are final. If you have a question, please just ask a OMP Representative.

**3. EQUIPMENT** - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.

**4. MEAT INSPECTION** - All meats must be USDA or state DA inspected and passed. No pre-seasoning, injecting, marinating or cooking of any entry is permitted until after inspection by the Official Meat Inspector (OMP). Meat inspection begins at 3pm on Saturday. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

**5. COOKING FUELS** - The only approved cooking media are Applewood, charcoal, gas/propane or wood pellets. A gas flame or electrical heating element or charcoal may be used in the cooker during the cooking process as long as Applewood is also used in the cooker.

**6. APPROVED COOKERS** - Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used in OMP contests. Electric or manual operated rotisseries or rotating shelves are permitted

during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

**7. CONTESTANT'S SITE** - Each team will be assigned a cook site. All equipment including cooker, canopy, tents, etc. must be contained within this space. If additional space is required the team should contact Matt a minimum of 10 days before the contest. He can be reached at [Matt@MannOrchards.com](mailto:Matt@MannOrchards.com)

**8. BEHAVIOR** - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages will be distributed to the General Public. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in any OMP contests or from shopping in Mann Orchards retail store. Forever.

**9. CLEANLINESS AND SANITATION** - All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

**10. MEAT CATEGORIES** – this is what you can cook at a OMP event. So don't cook anything else:

- a. Chicken: whole, halved, or individual pieces.
- b. Ribs: Loin back (baby back) or spare ribs only, meat on the bone. Beef ribs are also allowed. No chopped, pulled, or sliced rib meat loose in the box.
- c. Pork: Whole shoulder, Boston butt or Picnic only. Must be cooked as a single piece of meat.
- d. Beef Brisket: Packer trimmed, flats or points.

**11. JUDGING** – OMP contests are judged using a double blind method. Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE

/ FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or un-sauced. A minimum of 6 separate and identifiable portions must be submitted.

**12. SCORING** - Each entry will be scored by 6 OMP certified judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 1.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 60 points. Any entry that is disqualified as per section 13 will receive a score of zero for all three categories from all six judges at that table.

**13. DISQUALIFICATION** - An entry can be disqualified by the OMP Representative only. An entry can be disqualified for any of the following reasons:

- a. There is anything in the box besides the meat.
- b. There are not a minimum of 6 separate and identifiable pieces.
- c. There is evidence of blood such that the meat is uncooked.
- d. The entry is turned in after the officially designated time.
- e. Gloves are not used while handling raw food products.
- f. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
- g. Not cooking pork as a single piece of meat.
- h. Not cooking the meat that was inspected.

**14. JUDGING PROCEDURE** - The table captain brings all the boxes to the drop off table. The OMP Representative will give the table captain will be given a ticket. They must hold onto this ticket, because it is that number on the ticket that the judges will use to identify each of the teams by. A OMP Representative will then take the closed container to the back-room judging area where they will open and container and “present the meat” to the judges. The judges will then sample and evaluate the entries, fill out their scoring sheets and then hand them into be tallied.

**15. WINNERS** - The winners in each meat category will be determined by adding all the scores together and the team with the most points will be 1st. place, the team with the next highest total will be 2nd. place, etc. The GRAND CHAMPION will be the team with the most total points, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either GRAND

CHAMPION or RESERVE CHAMPION a team must submit entries in at least (3) three of the sanctioned categories.

**16. TURN IN TIMES** - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

- a. Chicken: 11:00AM
- b. Pork Ribs: 12:00PM
- c. Pork: 1:00PM
- d. Brisket: 2:00PM

Turn-in boxes and their contents become the property of Orchard Made Products at the moment they are placed on the turn-in table. Leftover meat may be given to the Contest Organizer at the discretion of the OMP Rep. However, Bill at the contest have first claim to leftovers.