

2022 GRILL TO BUILD TEAM RULES

(adopted from Alabama Amateur Barbeque Society Rules)

1. Teams will consist of one chief cook, plus three assistants. No more than 4 people on a team.
2. Competing teams will receive the following supplies: 500 serving portion cups for serving samples to event attendees, 500 forks, 40 plastic food service gloves, 3 trash bags, 10 16-ounce plastic cups, 500 forks, one roll of paper towels and one 20-lb bag of ice. Additional supplies will not be provided, but teams are encouraged to share excess supplies.
3. Competing teams will receive meat packages of chicken, ribs, beef brisket, and pork butts. Teams will receive enough quantities for judging (chicken, ribs, brisket) and serving event attendees (pork butt). Teams are responsible for their own sauce for judging and serving, and any condiments, rubs, or additional side items team would like to serve with pork butt (*see line item #11*).
4. It is the responsibility of chief cook to maintain clean and safe food handling practices.
 - a) Raw meat is to be held at 40 degrees or below (preferable packed in ice).
 - b) Cooked pork to be held at or above 140 degrees, chicken at or above 160 for white meat and at or above 180 for dark meat, and beef at or above 140 degrees.
 - c) Hands and cooking utensils must be washed and sanitized. Washing stations are available.
 - d) A sanitizing solution of one cap bleach per one gallon of water is recommended to clean working surfaces and cooking utensils.
 - e) Shirts and shoes are required to be worn. Cooks are encouraged to wear hats.
 - f) Gloves are provided and should be worn when preparing and serving food.
5. Each team will provide all equipment needed to prep and cook entries for the contest.
6. All cookers/smokers/grills/shall be heated with wood, charcoal or wood pellets ONLY. The use of electric or gas (LP) as a heat source is PROHIBITED. The use of electrical feed augers (pellet cookers), fans or rotisseries is permitted.
7. NO open fires, pits or holes in the ground are permitted. Designated metal trash cans to dispose of coals and ashes will be onsite. DO NOT discard hot items in regular garbage containers. Dumpsters for regular garbage will be onsite.
8. Meat packages must be picked up at [Restaurant Depot](#) at 126 Wildwood Pkwy, Homewood, AL 35209 during business hours on either Thursday, March 31 or Friday, April 1. Anyone can pick up and sign for team's meat package. Please bring coolers to transport.
9. All team spaces are approximately 15' x 15'. Water and power access is available to all teams. Tables and chairs provided. Extension cords, hoses/splitters are not provided. Teams are encouraged to bring a "tailgating tent" and anything to promote their team such as banners, signs, table decorations, etc.
10. The following items will be judged (*see line item #13(a)*):
 - (1) Backyard Division
 - a. Sauce
 - b. Chicken
 - c. Pork ribs
 - d. Beef Brisket
 - (2) People's Choice
 - a. Pork Butt
11. All teams are required to offer small food samples to all event attendees starting at 11:00 a.m. when gates open. Each attendee will cast their vote for the best pork butt (People's Choice). Pork butt can be

served as-is or incorporated in another dish, for example, with french fries, sliders, slaw, etc. Voting takes place in a designated area away from cooking stations. The object is not to be the first one to run out of food. Any food not used for judging should also be served to the public.

12. The chief cook is **REQUIRED** to attend a brief phone conference on **Tuesday, March 29 at 5:30 pm** Call-in information will be provided via email in advance. Other team members are welcome to join call.
13. The chief cook is **REQUIRED** to attend competitor's meeting on **Friday, April 1 at 7:00 pm**; other team members are welcome to attend.
14. There will be a ten-minute window for turning in each category – five minutes before until five minutes after the assigned time. This is the only time the entry will be received. There will be 30 minutes between turn in times. The turn-in order will be 11:00 a.m. sauce; 11:30 a.m. chicken; 12:00 p.m. ribs; 12:30 p.m. brisket. People's Choice voting closes at 2:00 p.m.
Each team will be provided numbered 9 x 9 Styrofoam containers; one turn-in box per meat judged for taste, tenderness, and appearances. It is required that the containers provided are the ones that are used. If you lose or damage your turn-in container, one may be replaced but only by an event representative, provided there is enough time.
 - (a) Six individual pieces of chicken, six individual pieces of rib, and brisket (sliced), and sauce are required to be turned in. Garnish is optional but is limited to GREEN LETTUCE only. No parsley or anything else. Only the specific category of meat and, if you choose, lettuce. **NOTHING ELSE IS ALLOWED IN THE BOX.**
 - (b) No sculpting or marking inside or outside the box. Any such action may cause a team to be disqualified. Also, raw chicken will cause a score to be reduced to an appearance only score.
 - (c) Judging will be by the blind double numbering system to ensure anonymity. Each meat entry will be judged on appearance, taste, and tenderness.
 - (d) Results will be tallied and in the event of a tie system of comparing scores will be utilized starting with the taste scores. After that we move to an electronic coin flip. In the event there is a tie for Grand Champion, the scores will be compared starting with Ribs and then Chicken.
15. Teams can bring beverages for their own consumption. Pour alcoholic beverages into a cup. Please throw away all cans and bottles. Coke products will be provided during the event.
16. People's Choice (pork butt) judging starts at 11:00 a.m. and ends at 2:00 p.m. No coercion of event attendees allowed. Results will be tallied by volunteers. In the event of a tie, winner will be determined by coin toss.
17. All cash prize winners must complete a W-9 and will receive payment in check form via first-class mail. Teams may elect to waive cash prizes. In the event of waiver, the cash prize amount will be considered a tax-deductible donation and a receipt of contribution will be mailed.

Grand Champion (overall winner)	\$500 plus trophy
Backyard Division 2nd Place	\$300 plus trophy
1st Place Chicken	Trophy
2nd Place Chicken	Certificate
1st Place Ribs	Trophy
2nd Place Ribs	Certificate
1st Place Brisket	Trophy
2nd Place Brisket	Certificate
1st Place Sauce	Trophy
2nd Place Sauce	Certificate
People's Choice winner (pork butt)	Trophy

Hold Harmless Clause:

Habitat for Humanity Greater Birmingham will not be held responsible or liable in any way for any losses, costs, damages, liabilities, debts or expenses incurred by participants of Grill To Build event or their parents, subsidiaries, affiliates, successors, or assigns as a result of any acts, omissions, or negligence of any person, firm, partnership, or corporation attending or participating in Grill To Build event, whether or not the act, omission, or negligence occurs prior to, during, or following the Grill To Build event.