



2023 Tampa Pig Jig BBQ Competition Rules & Information

COMPETITION INFORMATION

- Each BBQ team shall be permitted to bring one (1) chef and one (1) sou chef.
- Teams are responsible for providing their own grill, equipment, utensils, meat, etc.
- Teams are provided with a fire extinguisher & plywood to be placed under all grills/smokers.
- Each team **MUST** place plywood under their smoker/grill to prevent damage to the park.
- No house power or water will be provided. Generators are permitted.
- Competition will consist of four categories:
 1. Wild Card – Any item you would like (be creative!)
 2. Butt
 3. Ribs
 4. Brisket
- Teams can participate in any or all categories.
- Each team cooks their own meat for judging.
- No cash sales permitted.

JUDGING

- Judging will begin at **3:00 PM** and **Categories will be judged as follows:**
 - Wild Card: 3:00PM
 - Ribs: 4:00PM
 - Butt: 5:00PM
 - Brisket: 6:00PM
 - NOTE: TEAMS WILL BE ASSIGNED SPECIFIC TURN IN TIMES WITHIN THESE WINDOWS
- Entries may be served sauced or unsauced.
- Tampa Pig Jig will provide you with the turn in boxes for judging. Styrofoam containers have been banned in all city parks, so do not bring ANY Styrofoam to the event or it will be confiscated.
- A panel of Culinary + Local Celebrity judges will score the entries and trophies will be awarded to the top three (3) teams in each category. There will also be a Grand Champion awarded to the best overall team, as well as a Top Hog Fundraiser (more info to come!) and a Pig Jig Spirit Award for the best decorated tailgate!
- Scoring ranges from a low of 1.0 to a high of 10.0 in 0.5 increments for each category.
 - Most points per category wins that category.
- After brisket scoring, each team's overall points will be totaled and the contestant with the most aggregate points is crowned Grand Champion.
 - **In the UNLIKELY event of a tie, Wild Card scores will act as the tie breaker.**
- Judging will be based on the following criteria:
 - Presentation
 - Taste & Flavor
 - Tenderness & Texture
- Each team will be assigned a team number in advance of the event. To insure a double-blind, your team number will need to be written on each entry box you submit – do NOT include your name, company name, or anything else on the box.

- Teams should include (8) samples in each of their turn in boxes. **All samples should be served composed, no assembly required.**

IMPORTANT NOTES

- Due to Park logistics, there will be individually scheduled load in times on Thursday and Friday prior to the event and load out times for Sunday post event.
 - These schedules will be distributed in advance of the event.
 - The park will be monitored by security.
- You must adhere to all electrical, fire and other applicable Park rules.
- Meat must be raw upon arrival. Uncooked meat must be kept cold prior to cooking.
- The earliest Saturday arrival and fire start time is **4:00AM**. NO OVERNIGHT STAY PERMITTED.
- You will be given one extra box just in case you need it. Should you need more space to turn in your wild card entry than the single box typically used, you may elect to use your spare box so that you turn in two boxes for your wild card entry, containing the same entry (presumably putting 4 samples in each). You may ONLY use this extra box if space is needed for your wild card entry, you may not use it for any other category turn ins.
- Each team shall be allowed to bring one cooler with meat & other supplies.
 - **ALL COOLERS & SUPPLIES MUST ARRIVE PRIOR TO 7:00 AM. NO EXCEPTIONS.**
- **NO GLASS CONTAINERS** shall be permitted at any time and all Park rules shall apply.
- **NO ALCOHOL IS PERMITTED TO BE BROUGHT INTO THE PARK BY BBQ TEAMS.** ALL COOLERS SHALL BE SEARCHED AND ANY TEAM FOUND CONSUMING ALCOHOL ON FRIDAY, SUNDAY, OR BRINGING IN ALCOHOL OF ANY KIND WILL HAVE THE ALCOHOL CONFISCATED. THESE ARE THE CITY RULES, PLEASE OBEY!!
- The BBQ Pit will NOT be sectioned off and will be accessible to all event attendees.

SPACE SETUP

- Each team will be provided two (2) 10'X10' pop up tents, two (2) 6' tables, ten (10) tailgate chairs, one (1) empty 120qt cooler and a 42" TV complete with dish set up - unless you've otherwise discussed this with our team at EventFest. As well as the required fire extinguisher, turn in boxes for the judging and plywood for under your grills/smokers.
- The total allotted space for each team in the main pit is 20' x 20'. Back pit teams are only allotted 10'x20' space total due to spacing constraints.
- **Buildouts of any kind including vertical, decking, scaffolding, ladders, or raise platforms are prohibited.**
- **You are PROHIBITED from bringing any tent larger than a 10'x10'.**
- **Teams are responsible for....**
 - Grill and extension cords, power, if necessary.
 - Everything required to cook and serve the judges (meat, cooking ingredients, utensils, plates, prep tables, etc.)
 - Sanitary items (gloves, wipes, napkins, etc.)
 - Cooler with ice, if necessary, to store cooking ingredients
 - Teams MUST clean up their areas after load in and discard their trash.