



Rib Cook-off Contest Rules & Event Details

Event Date: Saturday, October 3, 2026

Time: 12:00pm to 6:00pm

Location: Front Street Plaza at 6th & Central Ave.

Contest Rules

- Limited to the first 15 teams that complete an Entry Form and pay the entry fee. Each team will consist of one Chief Cook and up to 3 assistants. Contestants must be 18 years of age or older to enter.
- **Amateurs only.** To maintain a fair playing field, this competition is **strictly** reserved for home cooks, hobbyists, and backyard pitmasters. Commercial restaurants, catering businesses, food trucks, or professional chefs who cook commercially for a living are not eligible to participate.
- Competition meats cannot be pre-cooked or pre-boiled.
- All ribs must be raw and unseasoned at check-in. All seasoning and cooking shall be done within the team's cooking space at the event and can include pork Spareribs, St. Louis Style, or Baby Back Ribs. Ribs shall include the bone. Country style ribs are prohibited. No beef is allowed.
- Until cooking begins, all meat must be held at a safe temperature, lower than 40 degrees Fahrenheit, and not show any signs of spoilage. After cooking, meat must be maintained at a minimum temperature of 140 degrees Fahrenheit. Meat cannot be on the pit before the official start time.
- There will be no sale of contestants' ribs, rubs, sauces, etc. allowed during the day of the contest.
- Contestants must provide their own tables, chairs, and tents.
- Contestants must bring their own supplies: BBQ/Pit, propane, charcoal, pots, pans, cooking utensils, paper towels, trash bags, etc. Charcoal, wood, pellet, or gas grills are acceptable. **No holes, dug pits, or large trailers are permitted.** BBQ trailers must fit within a parking space, 9 feet wide by 18 feet long, and be detached from any vehicles.
- Cooks are to be prepared and cook in a sanitary manner. All cooking is subject to inspection and can be corrected or disqualified by the judging committee.
- One entry per team: Each team must submit three portions, (at least 3-4 bone-in ribs per box) for submission. Garnish is allowed. Any marking or sculpting of any kind to the meat or container will result in immediate disqualification.
- Participants must provide their own fire extinguisher

- a. Each cooking booth shall be equipped with a fire extinguisher having a minimum rating of 2 A:10-B:C.
 - b. Each generator shall be provided with a fire extinguisher having a minimum 40-B:C rating. The extinguisher shall be located near the generator and accessible at all times.
 - c. All fire extinguishers shall be serviced and tagged annually by a State-licensed contractor.
- Event check-in at 7:00 AM.
 - Food needs to be completed no later than 3:00 PM.
 - Breakdown may begin after submitting your entry or once winner is announced, starting as early as 6:00 PM. All breakdown must be fully completed by 7:00 PM.

Judging

- A panel of 3 local judges will score the entries based on the following criteria: Overall Appearance, Taste, and Tenderness/Texture. This is a blind judging contest, and all decisions are final.
- Judging starts promptly at 3:30pm, 10/3/26.
- Winners will be announced between 4:00pm-4:30pm, 10/3/26.

Prize

- There will be best overall 1st place, 2nd place and 3rd place winners.
- Prizes are as follows 1st Place- \$300.00, 2nd Place- \$250.00, 3rd Place- \$150.00
- Each prize will also include a trophy.

Terms of Agreement

- I agree not to sell alcohol, food, toxic chemicals or weapons.
- I agree to follow all event rules and policies.
- I understand the City of Tracy staff reserves the right to reject or remove any items considered unsuitable.
- I agree not to sell any items on the premises.

ANY ALTERATIONS TO THESE RULES WILL BE PROVIDED TO ALL
ENTRANTS UPON TIME OF CHECK-IN