

Carpinteros Tournament of Taco Cook-off Rules

1. CHECK IN, REGISTRATION AND SET UP TIME WILL BE AFTER 7:00 A.M.
2. **You the contestant(s) is entering the Tournament of Champions Carpinteros Taco Cook-Off at your own risk**
 - a. **The Southwest Regional Council of Carpenters will take safety precautions by having an EMT/First Aid on site, however**
 - b. **Any unforeseen accident requiring transport to the hospital and/or hospitalization, the Southwest Regional Council of Carpenters, its staff, and affiliates are not liable for an injury including but not limited to burns, cuts, and so forth during the Cook Off.**
3. The Southwest Regional Council of Carpenters, its staff and affiliates are not responsible for any damage or loss to contestant(s) personal items including but not limited to contestant(s) grill, cutlery, and so forth.
4. **There is absolutely no alcohol or controlled substances allowed anywhere on the property of the Southwest Carpenters Training Center (3250 E. Shelby Street)**
 - a. Anyone bringing alcohol or controlled substances on the property will be asked to leave
 - b. No coolers allowed on site unless it is used to transport meat (steak, pork, carne asada), poultry or fish for the tacos
 - c. Judges, Southwest Carpenters' staff and affiliates have the right to check all coolers.
5. The contestant(s) or team will supply their own baby back ribs
 - a. ALL MEAT, POULTRY AND FISH MUST BE RAW AND UNCOOKED AT THE TIME OF CHECK IN
 - b. PRIOR PREPARATION SUCH AS MARINATING AND SEASONING IS NOT PERMITTED
 - i. IF SEASONING CONTAINS AN ALLERGEN SUCH AS NUTS OR SOY, CONTESTANT(S) MUST INFORM THE JUDGES.
 - c. VEGETABLES AND CHEESE ARE TO BE CHOPPED AND/OR SHREDDED ON SITE
 - d. HEALTH AND SAFETY PRECAUTIONS MUST HAVE BEEN TAKEN DURING TRANSPORTATION i.e. refrigeration.
 - i. Judges have the right to disqualify contestant(s) if the meat (steak, pork, carne asada), poultry or fish smell or look tainted and/or spoiled.

6. The contestant or team must supply their own grill and cutlery
 - a. NO HOLES OR DUG PITS ARE PERMITTED
 - b. NO PAR-BOILING OR FRYING IN OIL IS PERMITTED.

7. The contestant or team must practice health and safety precautions
 - a. Washing hands
 - b. Use of gloves especially when handling food
 - c. Use of oven mitts
 - d. Use of cutlery
 - e. Use of a clean hat or other hair restraint
 - f. Removal of all jewelry.

8. This is an open grilling contest
 - a. Charcoal, wood, or gas grills are acceptable.

9. The contestant or team may cook as many tacos as they wish, but only **one (1) taco per judge** is to be presented for judging. Competitors will be given the number of judges the day of the event prior to judging time.

10. Any questions at the time of event should directed to the judges who will make final decisions based on the following
 - a. What is best for the overall event and contestant(s)
 - b. JUDGES HAVE THE RIGHT TO DISQUALIFY ANY CONTESTANT(S), AT ANY TIME IF THE CONTESTANT(S) POSES A RISK TO ANYONE INCLUDING THEMSELVES.

11. Once the Cook Off has begun only contestant(s) and judges will be allowed in the grill area
 - a. ALL SPECTATORS INCLUDING FAMILY, FRIENDS AND SOUTHWEST CARPENTERS STAFF WHO ARE NOT JUDGING ARE TO WATCH FROM THE SPECTATORS AREA.

12. ALL TACOS MUST BE PREPARED AND READY TO BE JUDGED BY 11:30 A.M. NO EXCEPTIONS.

13. Contestant(s) will be judged by a point system
 - a. Points will be given as follows:
 - i. Taste: 400 points
 - ii. Tenderness: 200 points
 - iii. Aroma: 100 points
 - iv. Presentation: 100 points.
 - b. The highest will take First Place; the next highest will take Second Place; and the final take Third Place.
 - c. ONE PLAQUE WILL BE ISSUED PER WINNER(S) IF ENTERED AS A TEAM.