



DFMWR Special Events  
BBQ Competition 2026

**RULES**

1. The registration fee is \$200.00 per team, and deadline is until Friday, May 15, 2026.
2. Registration payments per team must be received on or before Friday, May 22, 2026. If payment is not received by the deadline, your event registration will be canceled.
3. When registering with your team, you must provide the full names of the team members, including their email addresses and mobile numbers. It is not required to have five (5) members, but that is the maximum allowed.
4. The registration fee includes certain items and services for the competition. The items covered by the registration fee are:
  - Two aluminum tables: will be provided for use during the competition. These tables can be used to place ingredients, utensils, and equipment necessary for cooking.
  - Electricity: The registration fee also covers the cost of electricity installation at your cooking station. This will allow participating teams to use electrical appliances and devices during the competition.

**NOTE: All participants need to bring their own TENTS, LIGHTS, AND ELECTRICAL CORDS.**

5. The use of lit chimneys under the tents is not allowed. Please light your charcoal outside the tent area.
6. A team will consist of one (1) Head Cook and up to four (4) Cooks and three (3) assistants. Each team will provide its own grills, smokers, Chinese boxes, and charcoal to be used in their assigned cooking area.
7. Cooking cannot begin until the meats to be used in the competition are inspected by the meat inspector.
8. All meat must be raw, on ice, or in a refrigerator.
9. The meat to be used must be raw and unseasoned until it is inspected. Once the inspection process is completed, it must be kept within the cooking area.
10. The competition will begin with the sound of the bell at 9:00 a.m.



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11. The following items must be on the table and floor to be inspected:
  - Metal containers for collecting grease, charcoal, and ashes under the cooking equipment.
  - Fire extinguisher.
  - Food service gloves.
  - Thermometer.
  - Disinfectant cleaner, sponge, paper towels.
  - Small bucket with water and soap (handwashing station).
  - Broom, dustpan, and/or shovel.
  - Meats to be inspected must be covered in ice at 40 degrees or below.
  - Provisions for team samples, napkins, toothpicks, disposable aluminum trays.
12. Cooked meat must be kept at 145 degrees or higher in closed containers.
13. It is required to keep the cooking area and all equipment clean. The area must be clean and always disinfected; you can use Clorox, Lysol, or any other kitchen disinfectant. Team members must wear a shirt, cap, hat, hairnet, closed-toe shoes, and food service gloves when cooking or serving food.
14. All meat for the competition on Saturday, June 06, 2026, must be **cooked with charcoal, wood, or pellets**. Electric or propane gas cooking equipment will not be allowed. For the initial lighting of charcoal or wood, the use of electric or propane gas lighters will be allowed. Rotisserie or manually operated equipment such as smokers or grills are allowed.
15. All fires must be contained within their respective smokers, grills, smokers, or Chinese boxes. Ensure that the fire remains contained within any mentioned cooking equipment.
16. Do not throw anything on the floor; trash cans will be provided.
17. Each team must have two (2) fire extinguishers with recent validation date, good pressure, and marked in the green area of the clock. One (1) in the cooking area and the other in the general preparation area.
18. At the end of the competition, all teams must remove all cooking equipment, plastic sheeting, paper, food, or waste before vacating the premises. Please dispose of all garbage carefully and preferably in a trash can with a double garbage bag.
19. **Firearms, fireworks are not allowed** on the competition grounds. The use of **controlled substances is prohibited** on the premises, and if used, it will result in immediate disqualification.
20. Competition categories and delivery schedule:
  - Sliders: 10:30 am - 11:30 pm
  - Ribs: 12:00 pm - 1:00 pm
  - Steak: 2:00pm - 3:00 pm
  - Dessert: 4:00 pm - 4:30 pm



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21. Food Delivery:

- Deliver no less than eight (8) individual pieces per entry in the provided container.
- If there are not enough samples for each judge in one delivery, the judge who doesn't receive a sample will give a score of (1) in all three criteria.
- The criteria are appearance, taste, and texture.
- Meat can be delivered in individual portions, minced, chopped, or shredded to ensure there are enough samples for the judges.
- Any markings or designs on the meats or containers are strictly prohibited.
- Each team is allowed one entry per category.
- Only one team per assigned space; the area and cooking equipment cannot be shared.

22. To be eligible for the overall prize, teams must compete in all four categories. If a team does not compete in all four categories it is disqualified from competing for the prizes.



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**Inspection Checklist**

The following items must be presented on the table or the floor to be inspected.

- \_\_\_\_ 1. Metal containers for collecting grease, carbon, and ashes under the kitchen equipment.
- \_\_\_\_ 2. Fire extinguisher.
- \_\_\_\_ 3. Food service gloves.
- \_\_\_\_ 4. Thermometer.
- \_\_\_\_ 5. Disinfectant cleaner, sponge, paper towels.
- \_\_\_\_ 6. Small bucket with water and soap (handwashing station).
- \_\_\_\_ 7. Broom, dustpan, and/or shovel.
- \_\_\_\_ 8. Trash can and garbage bags.
- \_\_\_\_ 9. Meats to be inspected must be covered in ice at 40 degrees or below.
- \_\_\_\_ 10. Supplies for equipment samples, napkins, toothpicks, trays.



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**REGISTRATION FORM**

\_\_\_\_\_  
Team's Name

\_\_\_\_\_  
Date

\_\_\_\_\_  
Captain's Name

\_\_\_\_\_  
Email

\_\_\_\_\_  
Cellphone

\_\_\_\_\_  
Alternate phone

**Team members' names:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

I, \_\_\_\_\_ captain of team \_\_\_\_\_, have read all the rules related to this event and agree with them. Both the rest of the team and I commit to follow the rules.

\_\_\_\_\_  
Captain's signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
FMWR Representative

\_\_\_\_\_  
Date