

Rules & Guidelines

The Smoke on the Harbor BBQ Throwdown is a Kansas City Barbeque Society (KCBS) sanctioned event and will adhere to KCBS Contest Rules & Guidelines, along with the Local Competition Rules & Guidelines. [Click here to view the Official KCBS Rules & Guidelines.](#) A KCBS Event Representative will be on-site and will be responsible for the interpretation of and ruling upon all competition-related issues. Decisions made by the KCBS Event Representative are final.

Per KCBS Rules, to be eligible for Grand Champion you must do all the meats listed below in The Four KCBS Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

PORK: Pork is defined as Boston Butt, Picnic and/or Whole Shoulder, weighing a minimum of five (5) pounds. Pork shall be cooked whole (bone in or bone out) and shall not be separated during the cooking process. At no time shall the meat once separated be returned to a cooker.

BEEF BRISKET: May be whole brisket, flat, or point. Corned beef is not allowed.

Smoke on the Harbor BBQ Throwdown: Local Rules & Guidelines

All meat used for judging must be cooked on site. Teams must supply their own chicken, pork ribs, and beef brisket. Pork for "BBQ for the Public" can be used if the cook desires for KCBS entry. Per KCBS Rules, pork ribs may be baby back ribs or spare ribs. Country-style ribs are not permitted.

Fires shall be of wood, wood pellets or charcoal, as long as it is suitable for public consumption. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric are permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground!

Cook Teams are responsible for refrigeration of meat before it is cooked at a holding temperature of 45 degrees or less.

All meat must be maintained at a minimum temperature of 150 degrees after cooking.

Wings for public sampling must be turned in at 5:15pm on Friday, November 13th.

Foam containers will be provided for blind boxes/judging, small tasting plates, forks, and napkins will be provided.

All team sites must be clean and ready for Health Department Inspection at 4pm on Friday, November 13th.

Cooking areas must be free of trash.

Pets/live animals are not allowed and will be removed if brought to the event.

Teams are responsible for keeping their area and crew clean, orderly and in compliance with the regulations set forth by the South Carolina Department of Health and the Mount Pleasant Fire Department.

Under no circumstances are teams allowed to distribute alcoholic beverages or other drinks to the general public.

Visible bottles or cans of alcoholic beverages are not permitted at the sites or on the streets.

The chief cook will be responsible for the conduct of his/her team, attendants and guests.

Please leave cook sites intact until after winners have been announced, since the team sites are a significant part of the appearance and appeal of the event.

After the event, no cookers/smokers are allowed to be left on the premises unless prior approval has been given. Also, it is the teams' responsibility to clean their cook sites upon completion of the event. Failure to do so may result in a monetary fine TBD by Charleston Harbor Resort & Marina, but not to exceed \$100.

Ash cans and containers for grease and oil will be provided. Please do not put ashes or grease in trash containers.

No vehicles will be allowed to access the festival site until after 5pm on Saturday, November 14th.

***All teams are required to cook and prepare the aforementioned amounts of meat in each category. Any team failing to meet these requirements will not be eligible to win Grand Champion or Reserve Grand Champion and forfeit all prize money.**

***Teams may not sell food to the public**

****Failure to follow these guidelines may result in disqualification****