

RULES FOR CONTESTANTS

Each jerky Contestant must read, review, and agree in writing to follow all the following rules and safety rules and regulations:

INGREDIENTS:

1. All types of jerky are allowed (beef, pork, goat, lamb, deer, bison, turkey, chicken, alligator, etc.). Definition: a lean trimmed meat cut into strips and dehydrated to prevent spoilage. All seasonings, marinades, and cut types are allowable at the contestant's discretion.

PREPARATION:

- Jerky must be prepared in advance but within 7 days, and stored in a refrigerator at 40 degrees or lower
 after being prepared. (Even though jerked meat is intended as a meat-preservation that shouldn't require
 refrigeration, we must protect our Judges from entries that were not dehydrated properly. Refrigeration
 won't hurt the jerky, but it will protect our tasters.)
- 3. Contestants must agree to maintain a clean and sanitary preparation and cooking space when preparing all foods used in this jerky cook. Contestants may be held liable if their known negligence causes sickness for the Judges.
- 4. <u>Lethality Treatment</u>: is defined as the process step or steps used to destroy pathogenic microorganisms on the jerky meat to make it safe for human consumption. The lethality treatment is considered to include the time when the thermal processing begins until the point at which the product reaches the desired lethality time-temperature combination (also referred to as the "cooking time." In other words, jerky must be cooked to a certain *internal* temperature and maintained at that temperature long enough to destroy bacteria, according to the chart attached (extracted from the USDA Food Safety & Inspection Service guidelines). Any meat cooked to an internal temperature of 158 degrees or more is instantly safe at that threshold.

CONTEST ENTRY:

- 5. **Contestants must bring their entry to the pavilion between 12:30-12:50pm.** (Each contestant must sign the registration and waiver forms and prepare their servings <u>before</u> judging begins.)
- 6. Each Contestant must bring about enough of their jerky for 4 sample servings, or about 4 ounces. Contestants will be instructed upon arrival about how to divide/prepare their entry. Contestants will be allowed to prepare the judges' samples, so presentation and accourrements are within the contestants' control.
- 7. Each Contestant must register and sign waivers prior to submitting samples to the judges.
- 8. Only judges and contestants are allowed to consume the jerky in accordance with Health Department Regulations. The Contestant <u>will be required</u> to eat a sampling of their own entry in the presence of contest officials.
- 9. Judging will begin at 1:00pm.
- 10. Entries will be judged by a panel of 3 independent judges, none of whom live in Ashmore. Judges will not know who submitted each jerky sample, and Contestants will not see the Judges notes and scores. Only final scores will be revealed. Judges will consider the following categories:
 - a. Appearance (0-5 pts)
 - b. Flavor (0-5 pts)
 - c. Heat Balance (0-5 pts)
 - d. Texture / Mouthfeel (0-5 pts)
 - e. "I Want to Eat More" Factor (0-5 pts)
 - f. Discretionary Bonus Point (0-1 pt) **IF** a judge believes that an entry has a distinguishing higher quality than the rest, then he/she is allowed to give one bonus point to one entry.
- 11. Contestants must be 18 years of age or authorized by a parent/guardian.

LETHALITY TREATMENT SAFETY CHART:

Degrees Fahrenheit	Degrees Centigrade	6.5-log 10 Lethality	7-log 10 Lethality	
130	54.4	112 min.	121 min.	
131	55.0	89 min.	97 min.	
132	55.6	71 min.	77 min. 62 min.	
133	56.1	56 min.		
134	56.7	45 min.	47 min.	
135	57.2	36 min.	37 min.	
136	57.8	28 min.	32 min. 24 min.	
137	58.4	23 min.		
138	58.9	18 min.	19 min.	
139	59.5	15 min.	15 min.	
140	60.0	12 min.	12 min. 10 min.	
141	60.6	9 min.		
142	61.1	8 min.	8 min. 6 min.	
143	61.7	6 min.		
144	62.2	5 min.	5 min.	
145	62.8	4 min.	4 min.	
146	63.3	169 sec.	182 sec.	
147	63.9	134 sec.	144 sec.	
148	64.4	107 sec.	115 sec.	
149	65.0	85 sec.	91 sec.	
150	65.6	67 sec.	72 sec.	
151	66.1	54 sec.	58 sec. 46 sec. 37 sec.	
152	66.7	43 sec.		
153	67.2	34 sec.		
154	67.8	27 sec.	29 sec.	
155	68.3	22 sec.	23 sec	
156	68.9	17 sec.	19 sec.	
157	69.4	14 sec.	15 sec.	
158	70.0	0 sec.**	0 sec.**	
159	70.6	0 sec.**	0 sec.**	
160	71.1	0 sec.**	0 sec.**	

⁵ The required Log reductions are achieved instantly (0 seconds) when the internal temperature of a cooked meat product reaches 158°F or above.

The full FSIS Compliance Guide is available at fsis.usda.gov/guidelines/2014-0010 and fsis.usda.gov/guidelines/2021-0014



REGISTRATION & LIABILITY WAIVER FORM

Conte	estant Name:_				·	
Addre	ess:					
City: _			State:	Zip:		
Phon	e:		Email:			
Type Taste	of Meat: : Sweet		GARDING YOUR JE Smoky		Shellfish	
	Wheat	Soy	Fish	Poison	Other:	
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