

KCBS Meat Inspections Guide

There are two reasons for meat inspections. The first is for **safety**, and to ensure the meat is properly handled and stored. The second is to ensure **fairness**. KCBS meats may not be precooked or pre marinated prior to arriving at the contest and the meat inspection.

The meat inspector should be on site the morning before the contest (normally Friday). We recommend 9:00 AM but no later than 11:00 AM. They should record the teams that have been inspected and insure all meats from all teams are included.

One way to handle your meat inspection is: When each team arrives to the contest give them a 3 feet piece of orange ribbon and ask them to display the ribbon when they are ready for the meat inspector. This is an easy way for the inspector and cook to complete each inspection. After they have been inspected the inspector will remove the ribbon.

You, as a meat inspector, should be knowledgeable of the current KCBS rules and familiar with the cuts of meat being submitted for your contest. We are not asking you, the inspector, to be the “MEAT POLICE”, just use common sense.

1. All competition meats must be inspected by the Organizer or its representative, prior to the cook preparing the meats for competition.
2. All meats must be stored at a temperature of **40 degrees or less**. Use common sense. If the meat is packed in ice, or in a refrigerator and is cold, then it is presumed the meat has met the requirement. Please do not use a temperature probe, injected into the meat, to measure internal temps. You may check the temperature of the ice chest or the refrigerator. We do not want to **cross contaminate** any meats. Meats, which are **warm**, must be **removed** from the contest area and may not be used in competition. Do not open meat packages, which you can see through, unless from the looks you suspect some type of improper marinade.
3. No **pre-seasoned** meat is allowed other than manufacturer enhanced or injected products, as shown on the label (EXCLUDING (but not limited to): Teriyaki, lemon pepper or butter injected). All meats must be **raw** when inspected and cannot be pre-cooked.
4. The meats do not have to be in the **original packaging** and may be **trimmed** prior to meat inspection, **but no meat may be seasoned, injected or cooked**, prior to the inspection.
5. The meats shall consist of:
 - a. **Chicken:** Chicken includes Wild or Farm raised Chicken, Cornish Game Hen and Kosher Chicken. The Chicken may be whole or in parts.
 - b. **Pork Ribs:** Ribs may be spare ribs, St Louis cut pork ribs, or baby back ribs. The Ribs must include the bone. Country Style ribs are prohibited.
 - c. **Pork:** Pork shall be Boston Butt, Picnic and/or whole shoulder weighing a **minimum of four (4) pounds** or more (bone in or bone out). No Pork Loin, Pork tenderloin, Pork Chop or other type of pork roast is permitted. You should look at the label to try to determine the cut of meat. If there is not a label on the meat, (and it is not required) inquire of the cook about the cut. KCBS only accepts the National Pork Board definitions as to the description of Boston Butt, Picnic and/or whole shoulder. Should you have questions or the cook team have questions please refer to the Contest Rep for further clarification. You may also suggest the cook check out the National Pork Board’s definitions for Boston Butt (406 bone in or boneless); Picnic (405 bone in or boneless); and whole shoulder (403).
 - d. **Brisket:** Brisket may only be beef brisket. It may be whole (packer trimmed), flat or point. No other beef product may be substituted for the Brisket. Corned beef is not allowed.

A list of each team inspected should be maintained and given to the organizer and to one of the KCBS representatives to insure each team has in fact had a meat inspection. Any issues or concerns should be reported to your Contest Representative for resolution. **The KCBS representative has the final word on any question with the meat inspection.**

Thank you.

The Kansas City Barbeque Society