Date: October 17, 2026

Location:

John Mull's Meats & Road Kill Grill (3730 Thom Blvd, Las Vegas, NV 89130)

Timeline:

- Load-in & Meat Inspections: 7:00-9:00 am
- Cooks meeting: 9:00 am
- Judges meeting: 11:30 am
- Turn-ins:
  - Burgers 12:00 pm
  - Chicken Wings 12:45 pm
  - Hotdogs/Sausages 1:30 pm
  - Tri Tip 2:15 pm
- Awards: 4:00 pm (or earlier)

General Rules:

- Teams are responsible for bringing the required proteins for three categories (hot dogs/sausages, burgers, chicken wings), cooking equipment and any supplies needed to execute the cooking process. **The Nevada BBQ Association will provide the tri tip** during the cooks meeting.

- Teams are responsible for bringing their own grill(s)/fuel source; any fuel source is permitted.

- **Electricity will not be provided**. If you require power, you are welcome to bring a quiet generator. Please be considerate of your neighboring teams. We reserve the right to ask you to discontinue the use of your generator if it is too loud and a disturbance to surrounding teams.

- All meat must be inspected by contest reps before any prep has begun. Meats are required to be raw, unmarinated, and unseasoned in any way prior to inspection.

- NVBBQ will provide 2 styrofoam turn-in boxes (for chicken wings & tri tip) & 2 serving trays (for burgers & hot dogs/sausages) to each team- they are not to be marked to identify your team in any way. Detailed turn-in rules are outlined in the category rules below.

- Teams are required to bring a current & charged fire extinguisher and have it available in their cooking area at all times.

- **Teams are expected to leave their sites as clean as they were found.** Please bag your own trash and take it to the designated dumpster. Ash containers will be available. You are

responsible for properly disposing of grease and gray water.

- This is a family-friendly event, "the red solo cup rule will apply." All alcoholic beverages should be in cups or concealed containers. Excessive use of alcoholic beverages or public intoxication are grounds for eviction.

- Teams agree to properly store foods at safe food zone temperature (uncooked below 40° and cooked above 140°). For more information regarding food safety please visit: https://www.southernnevadahealthdistrict.org/Health-Topics/food-safety/

- Teams are required to adhere to clean and safe food handling practices.

- Teams are required to have a hand wash set up (a gravity flow dispenser, soap, paper towels and a drain bucket see example). Wearing food handling gloves is recommended.

- There will be a ten minute "open turn in window" for each category - late turn ins will not be accepted.
    - Example: the 12:00pm turn-in window is from 11:55am to 12:04:59pm. At 12:05pm turn-in is late and will not be accepted.

- The NVBBQ will reserve all rights and judgements as to any situations that may arise during the event.

Burger Category Rules:

- A burger by definition is any ground protein patty between 2 pieces of bread source.
- Teams may choose to turn in 6 burgers, 3 burgers, or 6 sliders.
    - If turning in 3 burgers, they should be turned in as 1 whole, and 2 cut in half. The whole burger will be cut in half after being judged for appearance.
- Teams must use the **provided serving tray** to turn in their entry. The tray will be a 20" x 14" plastic tray (See example: https://www.ikea.com/us/en/p/smula-tray-clear-40041131/).
- Teams may season, sauce and top the burgers in any way they choose. Only elements on the burgers will be tasted. Any side elements will be considered garnish.
- Teams are encouraged to get creative with their entries.
    - Any style of burger is allowed so long as it adheres to the burger definition stated above.

- Turn-in trays may be decorated.
  - Decorations must stay within the perimeter of the tray & must stand on their own.
  - Decorations must be no taller than 18”.
  - Trays must be able to be easily carried by one person.
  - Edible garnish is allowed but will not be tasted as part of the entry.
  - This competition has two categories that will be turned in on trays. While creative displays are encouraged, your two turn-in trays should not be themed to match or identify your team. For example, don’t turn in two trays with a U.S.A. theme.
  - Decorations must be picked up prior to the awards ceremony. Any decorations that are not picked up will be discarded.

Wings Category Rules

- Teams may turn in any combination of chicken wings - drumettes, flats, or whole wings.
- The turn-in must include a minimum of 6 individual portions.
- Wings may be seasoned or sauced in any fashion. Side sauces are not allowed.
- No excessive pooling or sauce puddling is allowed and will be at the discretion of the contest reps.
- The **provided styrofoam box** must be used for turn ins.
- Edible garnish is allowed but will not be tasted as part of the entry. Non-edible decorations are not allowed for this category.
- Boxes are not to be marked in any way. Boxes must be able to fully close.
- Wings may be pan fried but must interact with a smoker or grill during the cooking process. **NO DEEP FRYING PLEASE.**

Hot Dog/Sausage Category Rules

- A hot dog/sausage by definition is a tubular meat on a bread source
- Teams may choose to turn in 6 whole hot dogs or 3 hot dogs (see below).
  - If turning in 3 hot dogs, they should be turned in as 1 whole, and 2 cut in half. The whole hot dog will be cut in half after being judged for appearance.
- Teams must use the **provided serving tray** to turn in their entry. The tray will be a 20” x 14’ plastic tray (See example: https://www.ikea.com/us/en/p/smula-tray-clear-40041131/).
- Teams may season, sauce and garnish the hot dog/sausage in any way they choose as long as all garnishments are on the hot dog/sausage.

- Teams are encouraged to get creative with their entries.
    - Any type of hot dog or sausage is allowed so long as it adheres to the hot dog definition above (for example, bratwurst, chicken apple sausages, etc… are allowed).
    - Turn-in trays may be decorated.
        - Decorations must stay within the perimeter of the tray & must stand on their own.
        - Decorations must be no taller than 18”
        - Trays must be able to be easily carried by one person.
        - Edible garnish is allowed but will not be tasted as part of the entry.
        - This competition has two categories that will be turned in on trays. While creative displays are encouraged, your two turn-in trays should not be themed to match or identify your team. For example, don’t turn in two trays with a U.S.A. theme.
        - Decorations must be picked up prior to the awards ceremony. Any decorations that are not picked up will be discarded.

Tri Tip

- Teams are required to use the tri tip provided by the NVBBQ.
- The **provided styrofoam box** must be used for turn-ins.
- Teams may season, marinate, or sauce their tri tip in any manner.
- The tri tip category is “cook’s choice,” meaning that cooks may prepare and present the tri tip according to their preference (so long as the entry fits in the turn in box). For example, cooks could choose to turn in “just the meat” or incorporate it into a dish such as tacos, sliders, pinwheels, etc…
- The turn-in box must consist of a minimum of 6 portions and the box must be able to close.
- Edible garnish is allowed but will not be tasted as part of the entry. Non-edible decorations are not allowed for this category.
- Teams may include serving objects such as toothpicks, small cups to hold portions, etc... so long as they are clearly visible and do not present a choking hazard to the judges.

Additional Information

Buy-in
$150

Prizes
Individual categories:

- 1st: $150
- 2nd: $75
- 3rd: $25

Grand Champion: $400
Reserve Grand Champion: $200

Total Prize Pool: $1,600

Cooking Space
Each team will be allotted a 20” x 15”. Small trailers are welcome, as long as they fit in your space. Additional space may be available at an additional cost.

Turn-in Area
Each team shall turn in their box at the designated turn-in table. From there, it will be carried to the judges where judging will be blind.

Questions
If you have any questions, please contact Thomas Bolling (775) 764-0712 | tom.bolling@nvbbq.org.