



MBN COVID-19 PRECAUTIONS AND PROCEDURES 07.13.2020

In addition to the following precautions and procedures, the contest organizer is responsible for informing the lead MBN representative of any state or local requirements. All precautions and procedures (MBN, state and local) must be provided to teams and judges in advance of the event.

All Participants:

Do not attend if you have a fever, have a cold, or are experiencing any coughing, have any other Covid-19 symptoms or been in close contact with someone who has been diagnosed with Covid-19.

Teams:

- Must wear gloves and masks when in contact with any foods, ingredients, rubs, sauces, glazes used in preparing turn-ins.
- Must display gloves, masks, hand sanitizer, and/or sanitizing wipes at the meat inspection.
- Meat inspection should be done outside of the cook's trailer rather than having the inspector come into the cook's trailer.
- Must wear masks during check-in and cooks' meetings.
- Send only (1) team member to check-in and cooks' meeting.

Preliminary Judging:

- Judges must provide their own masks and wear them inside the judging building (removed while at the judging table). Masks may be removed while outside/away from the judging area.
- Judges are encouraged to bring their own pencil. Pencils will be available and must be kept for the entire day.
- Where possible, judging tables will be doubled to provide social distancing.
- All judging surfaces will be sanitized before judging and between each category.
- All judges must use a clean fork when removing samples from the sample containers.
- Judges are required to pick up their own water and napkins prior to sitting down to judge.
- Judges are required to dispose of their own placemat and water bottle after each category.
- All leftovers will be thrown away.

Finals Judging:

- Team members must wear gloves and masks during the entire judging visit.
- Provide as much space as possible for judges to keep social distancing. Use an additional table if possible.
- Wipe down and sanitize all surfaces in between categories (if double or triple finals).
- Have ventilation - tents should have at least (2) open sides.
- No judges in trailers except to view meat on the smokers – one (1) judge at a time on the trailer is preferred.
- No more than two (2) team members in immediate area during judging.
- Provide hand sanitizer as needed; judges will not touch any items/surfaces in the team areas.
- Avoid handshakes.
- Provide each judge their own sauce and rub samples in individual condiment cups if served during judging.
- Teams will be provided a "Chinet" platter/plate instead of finals placemat to accommodate alternative seating.
- Teams will be provided a "single use" cloth for judges by the organizer to wipe their hands; must be disposed of after use.