

Official Rules Iowa's Best Breaded Pork Tenderloin Contest

Successful farmers. Enriched lives.

- 1. Nominated restaurants should have year-round, regular hours and feature a hand-breaded pork tenderloin sandwich on their daily menu.
- 2. Breaded pork tenderloins can be either bread crumb style or battered and fried.
- 3. Breaded pork fritters do not qualify.
- 4. Nominations are open every spring for a six-week period (approximately) at www.iowapork.org. This is the only way that nominations are accepted.
- 5. Nominations cannot be sent in by the owner or operator of the restaurant.
- 6. Nominations made via e-mail or social media will not be counted.
- 7. Only one nomination per person per year can be submitted. Duplicates will be deleted.
- 8. Every individual who nominates the winning restaurant will be placed in a drawing to win \$100 from IPPA. Winner notified in October.
- 9. The top 5 restaurants with the most nominations from each of our eight IPPA districts will be judged in round one making a Top 40. The Restaurant and Foodservice Committee reserves the right to include additional restaurants to the judging process as they deem fit and eliminate ineligible restaurants.
- 10. The Top 40 are judged by our members/affiliates around the state.
- 11. The results from the Top 40 are reviewed by members of the IPPA Restaurant and Foodservice committee and a Top 5 are selected.
- 12. A panel appointed by the Restaurant and Foodservice Committee judges the Top 5 and selects a 1st and 2nd place winner.
- 13. The Top 5 and 1st and 2nd place winners are all announced during October Pork Month.
- 14. The 1st place winning restaurant will receive a plaque, an outdoor banner and \$500 from the Iowa Pork Producers Association. The 2nd place winning restaurant will receive a plaque and \$250. The remaining three in the Top 5 receive a small plaque.
- 15. The 1st place winning restaurant is ineligible from the competition for 5 years after winning the award. The 2nd place restaurant and others in the top 5 remain eligible.