



## **2009 OFFICIAL RULES & REGULATIONS**

### ***Pork BBQ Cook-off On-site judging***

North Carolina Barbecue is defined by the NCPC as chopped/sliced pork meat seasoned as the cook believes necessary for best taste. Pork meat (whole hog, shoulders, hams, fresh and uncured) may be prepared on a wood, charcoal or gas fire, basted or not, as the cook sees fit. Due to the fact that on-site judges are trained on the basis of whole hog contests, contests sanctioned by the NCPC must be whole hog contests. Meat for a contest entry may not be precooked or cured in any way prior to inspection at the beginning of the contest.

1. All cooking spaces will be numbered and pre-assigned by the Cook-off Committee.
2. A Cook-off official will direct you to your site. Check – in will be from 1:00 pm – 7:00pm. Each team is required to be checked in by 7:00 p.m., Friday, October 16<sup>th</sup>, 2009.
3. Teams will be permitted to begin setting up their equipment any time after arrival.
4. At 7:00 pm an introduction of teams and Sponsors followed by the Chief Cooks briefing will be held. On site location to be announced. Attendance is mandatory.
5. Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants. Chief Cook must be at least 13 years old. The chief cook shall be the only person permitted to present the pig during the judging process. If a Chief Cook decides to withdraw, he/she must notify the Cook-off Committee immediately.
6. The Hogs n Hens for Hope BBQ Cook-Off will provide an approximate 20' x 30' cooking area and a 100-125 lb. pig. Pork will be stored on a refrigerated truck until distributed to team sites. Pigs will be distributed on Friday, October 16<sup>th</sup> at approximately 9:00 pm and the cook-off will officially begin at that time.
7. The team shall provide all other equipment and supplies. Each team must provide its own tent. Teams must have containers to carry and hold water. Decorating your site with streamers, banners, flags, signs, etc. to boast about your team, sponsor(s), community or brag of your superiority in the finer arts of "outdoor cooking" is appropriate and encouraged. Decorations must be in good taste.
8. Cookers must have documentation or labels on tents saying that tents are fireproof.
9. Electricity provided for lighting of cook tents only.
10. Each team must comply with all applicable rules and regulations of their County Health Department, including but not limited to: Meat must be kept at 40°F or less before cooking; coolers with ice will keep it cold enough. After cooking, meat must be maintained above 140°F and covered. Aprons and hats must be worn by all cooks and assistants. Cleanliness of cooking area and personnel is required. Gloves are not mandatory, but a basin of water and soap is mandatory for cleanliness purposes. No pets or small animals are allowed in cooking areas.
11. All pigs must be cooked in above ground cookers. If using a gas cooker, it must meet current safety standards such as a proper regulator, approved UL hoses, tanks secured to prevent accidental tipping and any other requirements as the site committee deems necessary for the safety of the contestants and the general public.
12. THE USE OF GASOLINE FOR ANY REASON IS STRICTLY PROHIBITED.
13. Drip pans must be used to catch grease.
14. All contestants are requested to respect the rights of all other contestants with special emphasis relating to loud music, loud and/or profane language or infringement on adjoining site with any equipment, cars, coolers, campers, etc. The Chief Cook will be responsible for the conduct of his/her team and guests.



15. CONTESTANTS MAY NOT SELL OR DISTRIBUTE ANY FOOD, ALCOHOL, DRINK, SOUVENIRS OR ANY OTHER ITEMS TO THE GENERAL PUBLIC.
16. All cooking teams are requested to be discrete with any alcoholic beverages consumed on the festival premises.
17. During the judging process, any items that display the logo or information concerning the identity of the cooking team **MUST BE REMOVED**. During on site judging no trophies or pictures of awards are allowed to be displayed.
18. **No passes will be given.**
19. A representative of the Hogs n Hens Cook-off committee will accompany the judges while pigs are judged on site and take up score sheets. The score sheet will contain no information that will identify the cooks or sponsors. Festival staff, not judges, will total and grand total the score sheets.
20. In the event of a tie, Festival staff will refer back to the judging sheets and the winner will be awarded by the highest points in category meat taste, if still a tie, then skin crispness, then moisture.
21. All teams will be sent sample score sheets, a complete set of rules and regulations and a schedule.
22. The completed score sheets will be mailed to the Chief Cook only, within two weeks.
23. All pigs must be turned in complete, chopped, unseasoned and ready to serve. Contestants not turning in chopped pork will be disqualified.
24. Contest winners will be announced at approximately 12:00 pm on Saturday, October 17<sup>th</sup> (or as soon as judging is complete and results are calculated).
25. The Hogs n Hens for Hope Barbecue Cook-off AND Lazarex Cancer Foundation, its employees, representatives and contractors shall not be responsible or liable for the property of any team, any loss, damage or injury occurring to any team or its representatives. All property of the teams shall be under the care, custody and control of the team, whether in transit to, from or within the Hogs n Hens for Hope Barbecue Cook-off.
26. The Cook-off Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the Cook-off Committee and judges are final.
27. Cooking teams are requested to keep their cooking area free of trash. Please use trash containers provided at various locations. Each team is responsible for cleanup of their area at the conclusion of the contest.