

ENTRY FORM

2023 COASTAL PIG-OUT BBQ COMPETITION

COOK'S ENTRY FORM (FORM MUST BE COMPLETE)

DEADLINE TO ENTER: 15 SEPTEMBER 2023

INFORMATION:

TEAM NAME: _____

CHIEF COOK: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

PHONE: _____ EMAIL: _____

ASSISTANT COOKS (MAXIMUM OF 3)

1. _____

2. _____

3. _____

INDICATE FUEL SOURCE:

CHARCOAL

WOOD

GAS

SPACE INFORMATION:

EACH TEAM WILL BE ALLOCATED 1 OUTSIDE SPACE APPROXIMATELY 10'x20'

EACH TEAM MUST PROVIDE THEIR OWN SHELTER. ELECTRICITY IS INCLUDED

ENTRY FEE INCLUDES:

-10 BONE-IN CHICKEN THIGHS

-2 10 LB BOSTON BUTTS

-1 OUTSIDE SPACE APPROXIMATELY 10'x20'

-COMPETITORS DINNER

-SWAG BAG

PAYMENT INFORMATION:

ENTRY FEE FOR COMPETITION IS \$50

FEES AND FULLY COMPLETED ENTRY FORM MUST BE RECEIVED BY 01 SEPT 2023

CHECKS ARE MADE PAYABLE TO: ONSLOW COUNTY PARKS AND RECREATION

MAIL TO: 1244 ONSLOW PINES ROAD JACKSONVILLE, NC 28540

I have read, and agree to, all rules and regulations of the 2023 OCPR BBQ Competition.

CHIEF COOKS SIGNATURE

DATE

RULES AND REGULATIONS

2023 COASTAL PIG-OUT BBQ COMPETITION

Friday, September 29, 2023

6:00 pm Competitors Meeting/Dinner

7:00 pm Spaces Assigned.

8:00 pm Meat Distributed

Saturday, September 30, 2023

9:00 am All vehicles must be out of the competition area and in the parking lot.

10:00 am Gates open.
Competitors **must** be in place with cooking underway.

11:30 pm Judges meeting.

12:00 pm Pork turn-in time.

12:30 pm Chicken turn-in time.

1:00 pm Awards ceremony and coronation of the **Coastal Pig-out BBQ Champion!**

BBQ Contest – Team Registration

Backyard Amateur BBQ Team: \$50.00

Team Registration Dates

- **August 1, 2023** – Registration opens.
- **September 15, 2023** – Final time for online registration.

No Refunds

We will make every effort to ensure that the 2023 Coastal Pig-out BBQ Competition will occur rain or shine. A maximum of 20 teams will compete. Any registrations beyond that will be placed on a waiting list. Additional teams may be added in the event a team drops out or more space may be created for additional teams, at the organizer's discretion.

Two categories will be judged: Chicken and Pork. Prizes will be awarded to each category winner.

Category Judging Specifications

The following are requirements for turning meats in for judging:

- **Chicken:** Bone-in Chicken Thighs must be turned in.
- **Pork:** The entry may be turned in sliced, pulled, chunked, chopped, or any combination of those and must include enough meat for each judge to sample. NO INTACT SHOULDER/BUTTS will be accepted as entries.
- Sauce is optional. If used, it shall be applied to the meat and not pooled in the container. No extra sauce containers will be permitted.
- All entries must be submitted at the required times in the containers provided by OCPR.

Vehicle Parking

All vehicles must be moved to the parking lots by 9 AM on contest day.

Load-In Procedures

Load-In time starts at **6:00 pm** on **September 29, 2023**.

Upon arrival, teams must report to OCPR Meeting Room where one representative will check-in the team. Then, you will be given your space assignment at which time you may proceed to the competition area for set up. We believe that this process will ensure a smoother load-in process.

Rules and Regulations

1. **CONTESTANTS** – A contestant is any individual or group, hereafter referred to as a team, which will prepare and cook an entry or entries for the purpose of being judged, according to the rules of the Coastal Pig-out BBQ Championship. Each team will be comprised of a team captain and up to 3 assistants. All contestants must have at least one representative of their team present at the Competitors Meeting on the evening of the contest.
2. **ENTRY PROCESS** – Team registration fees: \$50.00 per team. Team Leader must register team and pay the \$50.00 Registration fee. NO REFUNDS will be given once the registration is complete.
3. **INTERPRETATION of RULES** – The interpretation of the rules and regulations are those of the Coastal Pig-out BBQ Competition representative at the contest and his or her decisions are final.
4. **EQUIPMENT** – Each team will supply all of the equipment necessary for the preparation and cooking of their entry, including a cooker, wood, charcoal, wood pellets, or gas. No team may share a cooker or grill with any other team. There will be access to Electricity for Cook teams.

5. MEAT TEMPERATURE – All meat must be maintained at a maximum temperature of 40 degrees F prior to cooking. Each team must provide a cooler to keep the meat at temperature overnight. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All pork must be cooked to a minimum internal temperature of 145 degrees F and chicken to a minimum of 165 degrees F. After cooking, all meat must be held at 140 degrees F or above. Undercooked meats will result in a disqualification.
6. MEAT INSPECTION – All contest meat, once inspected, may not leave the contest site until turn in.
7. APPROVED COOKERS – Any commercially manufactured wood, charcoal, wood pellet, or gas fired cookers will be allowed to be used in the contest. Electric or manual operated rotisseries, rotating shelves and wood, charcoal or wood pellet augers are permitted during the cooking process, as are electric or manually operated power draft devices.
8. CONTESTANT’S SITE – Cook teams will receive 10x20 competition spaces. All equipment must be contained within this space. Tents and covers are allowed, but not provided by OCPR. Public use of electricity is available.
9. BEHAVIOR – Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. If behavior is deemed to cross the line, the team will be given a warning. A second infraction will disqualify the team from competition and may lead to dismissal from the grounds. Alcohol is prohibited on County Property.
10. CLEANLINESS AND SANITATION – All teams are expected to maintain their cook sites in an orderly and cleanly manner, and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling the food. Failure to use sanitary gloves may result in disqualification. Additionally, teams are required to have a running water system for cleanup. Under state guidelines, this includes a cooler with a spout and a bucket to catch the water as it falls. Please bring these items with you for use at your cooking site. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times. At the conclusion of the event, you are required to clean your team area before departing or accepting any prizes.
11. MEAT CATEGORIES – The following categories will be judged at the Coastal Pig-out BBQ Competition:
 - Chicken: Bone-in Chicken Thighs
 - Pork: Boston Butt
12. QUANTITY – Teams must cook AT LEAST the following amounts:
 - Chicken - 10 Bone-in Chicken Thighs
 - Pork – 2 Boston Butts
13. JUDGING – Blind judging only. Entries will be submitted in an approved container (provided by the contest). Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on APPEARANCE, TASTE/FLAVOR and TENDERNESS/TEXTURE. Meat may be sauced or un-sauced
14. SCORING – Each entry will be scored by 5 judges in the areas of APPEARANCE/PRESENTATION, TASTE/FLAVOR, and TENDERNESS/TEXTURE.
 - The scoring system is from 9 to 1, with all whole numbers between one and nine available to score an entry. 9 amazing, 8 excellent, 7 very good, 6 above average, 5 average, 4 below average, 3 poor, 2 bad, and 1 inedible.

15. DISQUALIFICATION – An entry can be disqualified by the Coastal Pig-out BBQ Competition representative only. An entry can be disqualified for any of the following reasons:
 - There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
 - There is anything in the box other than the meat and sauce.
 - There are not a minimum of 5 pieces of chicken or sufficient pork for each judge to sample.
 - There is evidence of blood of undercooked meat.
 - The entry is turned in after the officially designated time.
 - Gloves are not used while handling food products.
 - Not cooking the meat that was distributed.
16. JUDGING PROCEDURE – Team captain brings entry in provided box to turn-in table. At turn in table, a representative of the Coastal Pig-out BBQ Competition will open the box and examine to be sure that none of the criteria in section 14 are present. Entry is then taken to the judging area. Each entry box will be judged by every judge at the table. Judging will not begin until all samples are on the table (unopened). After judging of the category is completed, a representative of the Coastal Pig-out BBQ Competition will then collect the scorecards and turn them into the scorekeeper for tallying.
17. WINNERS – The winners in each meat category will be determined by adding all the scores together and the team with the most points will be the category champion. The GRAND CHAMPION will be the team with the highest overall score (both categories added together. In the event of a tie in a category, a tie-breaking procedure will be implemented utilizing first the TASTE/FLAVOR score as the tie-breaker, then the TEXTURE/TENDERNESS scores.
18. TURN IN TIMES – Turn-ins shall not be earlier than 10 minutes prior to the designated turn-in time.
 - Pork – 12:00 pm
 - Chicken – 12:30 pm
19. PRIZES – Prizes for category winners and overall winners will be awarded at the contest on the day of the event. Prizes will be awarded following the judging of the final category.
 - Grand Champion – Highest Combined Score for Pork and Chicken - \$500.00
 - 1st Place for Pork - \$250.00
 - 1st Place for Chicken - \$250.00