



## OYSTER COOK-OFF OFFICIAL RULES & GUIDELINES

1. All contestants are responsible for their own grills, charcoal, cooking utensils, ingredients and display dishes for the public. In addition to all cooking utensils, table cloth and coolers are needed to participate.
2. The Oyster Festival Committee will supply 4 sacks of oysters to each team for the cook-off competition. Teams will be responsible to purchase additional sacks needed.
3. Teams can load in on Friday, September 29th from 11 a.m. - 3 p.m.. Official start time for the cook-off is 12 Noon, Saturday September 30, 2017.
4. All teams are required to be on site by 10 a.m. on Saturday, September 30th for meeting. Teams are required to be set up and "ready to serve" by 12-Noon.
5. All judging is final.
6. All teams are required to cook & serve oysters from 12-Noon til 4 p.m. for public tasting.
7. All contestants are to be in compliance with all health department regulations. The Oyster Cook-Off and Festival Committee will provide ice. Teams must provide the correct storage and storage containers for the oysters including preparatory items.
8. Each team will display a "consumption of raw seafood" notice at their table. These will be supplied by The Oyster Cook-Off and Festival Committee.
9. There will be no outside beverages brought into The Oyster Cook-Off. Any team serving beverages to guests will be removed from the event without refund.
10. A representative from each team will be required to attend the mandatory competitor meeting at 7 p.m. on Friday, September 29th, 2017 @ Biloxi Town Green.
11. Each team will provide their own 10X10 Tent.