



OYSTER COOK-OFF OFFICIAL RULES & GUIDELINES

1. All contestants are responsible for their own 10X10 tent, grills, charcoal/propane, 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 from Oyster Festival Committee as needed to serve until 4 p.m.
3. Teams can load in on Friday, September 28th from 11 a.m. - 3 p.m. Official start time for the cook-off is 12 Noon, Saturday September 29th, 2018.
4. All teams are required to be on site by 9 a.m. on Saturday, September 29th for meeting. Teams are required to be set up and "ready to serve" by 12-Noon.
5. All judging is final. Each team will have the opportunity to have one team member present when judge score cards are being calculated.
6. There will be three competition categories; Charbroiled, House Specialty & Raw. Each team must compete in a minimum of two categories.
7. All teams are required to cook & serve oysters from 12-Noon til 4 p.m. for public tasting.
8. 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.
9. 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.
10. There will be no outside beverages brought into The Oyster Cook-Off. Any team serving alcohol or any beverages to guests will be removed from the event.