

**CAUSES FOR DISQUALIFICATION & EVICTION** of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members, and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal controlled substances.
- d. Foul, abusive, or unacceptable language or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed during quiet time, designated to start at 12:00 a.m. on contest nights and will last until 6:00 a.m. unless otherwise determined by the event.
- f. Fighting and/or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.
- h. Use of gas or other auxiliary heat sources inside the cooking device.
- i. Violation of any of the PigFest Cook's Rules

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Pig Fest Representatives, Organizers and/or Security. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

**CLARIFICATION:** If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then penalized or disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one (1) or ones (1s) in all criteria depending on the rule violation.



## HENDERSONVILLE PIG FEST



### 2024 Official Rules and Regulations

#### SCHEDULE OF EVENTS

**FRIDAY OCTOBER 25, 2024**  
8:00 am – 3:00 pm Team Load In and Boston Butt Pick Up for People's Choice and Meat Inspection.

3:00 pm – 5:00 pm Parking Lot cleared for Kickoff Concert

5:00 pm – Gates open to public

**SATURDAY OCT 26, 2024**  
6:00 am – Gates open to teams and vendors

9:00 am – Parking Lot cleared

10:00 am – Gates open to public

10:30 am - Judges Meeting

#### TURN IN TIMES

11:00 am– Peoples Choice

12:00 pm – Pork Rib

1:00 pm – Pork

2:00 pm – Anything But

3:00 pm – Dessert



- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the Pig Fest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies water and electricity. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) It is the responsibility of the contestant to see that the team's assigned cooking space is safe, clean, and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, may disqualify the team from future participation at Pig Fest.
- 6) Fires shall be of wood, wood chips or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Any cooking, warming vessel, or device can be pre-heated and used as long as any non Pig Fest approved heat source(s) are DISCONNECTED AND DISABLED PRIOR TO CONTAINING THE COMPETITION PROTEIN. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 7) Barbeque for the purposes of the Pig Fest Rules is cooking the four Pig Fest Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- 8) Meat shall not be sculptured, branded, or presented in a way to make the team's entry identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a

one (1) on all criteria by all six judges.

- 9) The FIVE Pig Fest Categories:
  - PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.
  - PORK: Pork is defined as Boston Butt, Boston Roast, Picnic, Collar (aka Cellar) and/or Whole Shoulder.
  - ANYTHING BUT: Anything but Pork (Chicken, Shrimp, Steak, etc)
  - DESSERT: Any dessert is acceptable
  - PEOPLE'S CHOICE: Must be Boston Butt provided by Pig Fest
- 10) Judging typically starts at 10:00 AM on Saturday. The five (5) Pig Fest categories will be judged in the following order:
 

PEOPLE'S CHOICE	11:00 AM
PORK RIB	12:00 AM
PORK	1:00 PM
ANYTHING BUT	2:00 PM
DESSERT	3:00 PM

An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a 0 (zero) in all criteria.

- 11) Garnish is optional, if used, once determined to be legal, garnish plays no further role in the appearance score. When used, garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, curly green kale and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.
- 12) Sauce is optional. If used, sauce should be provided in the containers provided by Pig Fest and placed in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, 1/8 inch cubed. Sauce violations shall receive a penalty score of one (1) on Appearance.
- 13) Entries will be submitted in an approved Pig Fest container, provided by the contest organizer. For the Dessert category ONLY – teams may turn in entries in containers other than the provided boxes if approved by Pig Fest Staff in advance (Ex: A desert dish turned in with mason jars) The container shall not be marked in any way to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. A hair or brush bristle is not considered a foreign item as it is impossible to determine where this was introduced. A bone may be

part of the Pork entry if it has not been altered in any way and is from the approved cut of meat inspected for the category. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges and disqualified. **Exception to this rule are small items that are NOT seen at the time of appearance scoring and are inside, underneath, or attached to one judge's sample; for example, a small piece of foil that may be the result of a thermal probe and be in a piece of meat. In this situation, the judge receiving the sample with the foreign object will score the entry with a one (1) in all categories. All other judges will score the entry as though there was no object in the box.** Once entry boxes leave the judging table, nothing inside or on the box can be used to determine a marked box or foreign item in box.

- 14) Each contestant must submit at least six (6) portions of meat in an approved container. Pork must be enough for six (6) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1) as a penalty.
- 15) The following cleanliness and safety rules will apply:
  - a. No use of any tobacco products while handling meat.
  - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
  - c. Shirt and shoes are required to be worn.
  - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing, and sanitizing of utensils.
  - e. First aid is not required to be provided by the contest, except at the election of the contest organizer.
  - f. Prior to cooking, meat is recommended to be maintained at 40° F or less.
  - g. After cooking, all meat: Must be held at 140° F or above OR Cooked meat shall be cooled as follows: Within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
  - h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
- 16) There will be no refund of entry fees for any reason, except at the election of the contest organizer.