



**BOYS & GIRLS CLUBS  
OF WAYNE COUNTY**

## **2025 OFFICIAL EVENT RULES & REGULATIONS**

### **On-site Judging will be conducted by approved NCPC judges.**

6. North Carolina barbecue is defined by the NC Pork Council as chopped/sliced pork meat seasoned as the cook believes necessary for best taste. Whole hogs will be provided and may be prepared on a wood, charcoal, gas or combination fire. Meat for the contest entry may not be precooked or cured in any way prior to inspection at the beginning of the contest.
7. The competition site will be located **at the Goldsboro Downtown HUB – Center Street, Goldsboro, NC**
8. All cook team sites will be numbered and pre-assigned by the Cook-Off Committee. No changes will be allowed.
9. A Cook-Off official will direct you to your site. Teams may begin arriving no earlier than 10:00 am on Friday, April 11 and should be checked in no later than 5:00 pm. (any complications, call 717-693-8142)
10. Teams will be permitted to begin setting up their equipment any time after arrival. There is limited access to electricity.
11. A mandatory NCPC Division Chief Cooks' meeting will be held on Friday at 6pm
12. The **PIG IN THE PARK** Cook-Off will provide an approximate **15' x 20' cooking area**, approximately 125# pig, sanitizer for the site, a trash bag for pig remains, and sanitary facilities. The team shall provide all other equipment and supplies to include cooking ingredients, grills, utensils including stem thermometers (2-4), drip pans, grease buckets, tables, tents (with documentation or labels stating they are fireproof), chairs, fuel (wood, gas or charcoal), burn barrels, a fire extinguisher, chopping equipment, something to cleanse the palates for NCPC on-site judges (strawberries, lemons, oranges, limes, celery or crackers) and any item or material which the cook desires. NCPC Division teams should take special note of the **“Completeness” criteria** on the On-Site Score Sheet. Teams must have containers to carry and hold water. Whole hogs will be stored on a refrigerated truck until distributed to team sites. **Pigs arrive on Friday evening at approximately 8/8:30pm**; distribution will begin and the cook-off will officially get underway. Be prepared with table and assistance to meet the Truck and carry your hog to your cook site.
13. All teams are encouraged to decorate their cooking area with streamers, banners, flags, signs, etc. to boast about their team, sponsor, community or brag of their superiority in the finer arts of “outdoor cooking”. Decorations must be in good taste.
14. Each team must have a Chief Cook with a minimum of one assistant but no more than three assistants. The Chief Cook must be 15 years old and shall be the only person permitted to present the pig during the NCPC judging process.
15. Each team must comply with all applicable rules and regulations of Wayne County Environmental Health, including but not limited to:
  - a. Meat must be kept at 40° F or less before cooking; coolers with ice will keep it cold enough.
  - b. After cooking, meat must be maintained above 140° F and covered.
  - c. Aprons and hats must be worn by all cooks and assistants.
  - d. Cleanliness of cooking area and personnel is required.
  - e. Hands must be frequently and thoroughly washed.
  - f. Utensils, cutting boards and equipment must be washed and sanitized after every use.
  - g. Bottles of spray bleach solution will be provided by the Cook-Off Committee.
16. 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.
17. **CONTESTANTS MAY NOT SELL ANY FOOD, DRINK, SOUVENIRS OR ANY OTHER ITEMS TO THE GENERAL PUBLIC.** NO public display or consumption of any alcoholic beverages will be allowed on the grounds.
18. **NO passes** will be given. If a team's pig is not done or ready, the team will be disqualified.

19. All teams will be provided sample score sheets, a complete set of rules and regulations and a schedule.
20. The **PIG IN THE PARK** Cook-Off, 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.
21. All property of the teams shall be under the care, custody and control of the team, whether in transit to, from or within the **PIG IN THE PARK** Cook-Off.
22. **Drip pans must be used to catch grease.** All grease is to be emptied into a “grease bucket/container”; PITP request you to have a bucket with lid so you can remove it from the event site. These buckets/containers/lids are NOT PROVIDED.
23. Burn barrels will be the responsibility of each team and must be located in your designated area to avoid damage to adjoining tents. No charcoal or wood embers are to be emptied on the grounds. All embers should be removed before judging.
24. Open fires will be allowed only for the purpose of making coals for cooking your pig. Please keep fires as low as possible and protect the unwary from stumbling into them. Campfires are allowed as long as they are a minimum of 6” above the asphalt/ground with a metal tray below.
25. 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.
26. If a Chief Cook decides to withdraw, he/she must notify the Cook-Off Committee immediately.
27. During ON-SITE judging, no trophies or pictures of awards are allowed to be displayed.
28. A representative of the PIG IN THE PARK festival committee will accompany the judges while pigs are being judged ON-SITE and take up score sheets. The score sheets will contain no information that will identify the cooks or sponsors. Festival staff, not judges, will total score sheets.
29. 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 the category of MEAT TASTE; if still a tie, then SKIN CRISPNESS, then MOISTURE.
30. After ON-SITE judging has been completed and samples submitted for BLIND TASTE judging, all pigs must be turned in fully chopped and ready to serve. The PIG IN THE PARK Food Prep volunteers will season the trays taken to the food prep area. PLEASE COVER EACH TRAY WITH FOIL or LID.
31. Each team is responsible for cleanup of their area at the conclusion of the contest; **grease bucket, grease on the ground.** A trash bag will be provided for pig remains.
32. The Cook-Off Committee reserves the right to make additional rules and regulations as the situation warrants. All decisions of the PIG IN THE PARK Cook-Off Committee and judges are final. Violation of any rules or regulations may result in a team being disqualified.
33. **NO pets** allowed.
34. NCPC Division: 1<sup>st</sup> place wins \$500, a trophy, 2<sup>nd</sup> place wins \$300 and a trophy, and 3<sup>rd</sup> place wins \$150 and a trophy.
35. Contest winners will be announced once scores have been tallied
36. The completed score sheet will be emailed to the Chief Cook if requested.