



PEOPLE'S CHOICE COMPETITION REGISTRATION

November 2nd, 2019, 1:00 PM –3:30 PM, Awards 4:00 PM

Currituck County Rural Center

DEADLINE: October 10th, 2019

1. TEAM NAME (Keep it Clean): _____
2. CONTACT: _____
3. EMAIL: _____
4. PHONE: _____
5. Please list three "Fixins" or side items, starting with your first choice. *We will only have TWO of any like fixins' to add variety to the contest. (Ex: Mac & cheese, hash brown casserole, green beans, collards, etc.) We are trying to avoid all competitors serving the same side item!

FIXIN ONE: _____

FIXIN TWO: _____

FIXIN THREE: _____

6. Will you be cooking on-site or off site?

ON SITE OFF SITE (RESTAURANT ONLY) - *Must be permitted and approved through the Currituck Health Department.

7. PRODUCT: Each Team is responsible for cooking one case of pork butts (Approx. 45- 55 LBS) which will be provided to each team by the event coordinator. Teams that desire to cook a whole hog will be responsible for providing the product of their own expense.

Initial here if your team elects to cook and provide a whole hog for the People's Choice Competition. _____

RULES & REGULATIONS

1. **INSPECTION:** All participants must complete an application and submit within 15 Days prior to the event. Each application is reviewed by the Currituck Health Department to determine whether an inspection is required. *The \$75.00 permit fee is being waived for The People's Choice Competition for all participants. Please see attached document to assure all health requirements are being met (handwashing station, sanitation ,etc,.) Preparation of food is prohibited until inspection has been conducted.

Date /Time of Inspection: *Friday, November 1st at 6:00 PM* at The Currituck County Rural Center. Any participant failing to be set up and ready for inspection will be unable to participate in The People’s Choice Competition.

The enclosed Health Department Application will determine if you are required to be inspected. You will be notified if an inspection is needed or if you are exempt.

2. **OFF-SITE COOKING (RESTAURANT ONLY):** For restaurants permitted to cook off site, you must plan to arrive to the CCRC no later than 10:00 AM the day of the event and be in place with additional vehicles moved from the event site by 11:00 AM. Set Up on Saturday, November 2nd begins as early as 8:00 AM. The event site is open to the public for the 350th Anniversary Program of Currituck County at 12:00 PM. Please be ready to serve by 1:00 PM.
3. **ON SITE COOKING (BACK YARD BBQ TEAMS):** Backyard BBQ Teams are welcome to set up as early as Friday, November 1st from 3:00 PM - 5:00 PM. You may cook on-site overnight. Please be ready for inspection no later than Friday, November 1st at 6:00 PM. Please see Section 1 in regards to INSPECTION. All People’s Choice Teams must be in place with additional vehicles moved from the event site by 11:00 AM on November 2nd. The event site is open to the public for the 350th Anniversary Program of Currituck County at 12:00 PM. Please be ready to serve by 1:00 PM.
4. **PRODUCT:** Each Team is responsible for cooking one case of pork butts (Approx. 45- 55 LBS) to be provided to each team by the event coordinator. Teams that desire to cook a whole hog will be responsible for providing the product of their own expense (Optional).
5. **AWARDS:** Ceremony begins approximately at 4:30 PM. There will be first, second and third place winners for “Best BBQ” and “Best Fixin’”. 1st Place Prize in Pulled Pork will receive bragging rights for best BBQ!
6. **SAMPLES:** Samples should only be given to paying event attendees with a yellow People’s Choice Wristband.
7. **ENTRY FEE:** Entry is Free. Participating contestants are responsible for providing a 10 x 10 Tent, Tables for serving, chairs and five hundred small plates for serving the pulled pork and fixin’s in 1 ounce servings.

The undersigned has read the entire agreement and accepts the **Rules & Regulations** as shown by their signatures below:

Signature: _____ Print Name: _____

Please email your registration form to Taylor Cregan: tcregan@visitcurrituck.com

For questions call 252-435-2947

THANK YOU FOR YOUR PARTICIPATION!