Rules for the Amite 150th Celebration Cook Off

1. No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. All meat must start out raw. No pre-seasoned meat is allowed, except sausage. Sausage need not be ground and/or stuffed on site, but must be raw if it is a category at the contest. Any meat not meeting this qualification will be disqualified.

2. Once meat has been inspected, it must not leave the contest site. All meats must be inspected at check-in.

3. Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance.

4. Fires may not be built on the ground.

5. Open Category – Refers to anything you would like to fix. Exp. Jambalaya, pasta salad, burgers, etc.

6. It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed 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 team from future participation at Amite Cook Off events.

7. CAUSES FOR DISQUALIFICATION:
    a. Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)
    b. Use of controlled substances by a team, its members and/or guests.
    c. Foul, abusive, or unacceptable language by a team, its members and/or guests.
    d. Excessive noise generated from speakers or public address systems.
    e. Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest

8. There will be no refund of entry fees for any reason, except at the election of the contest organizer.

9. Meats may be presented with or without sauce as the contestant wishes.