

11th Annual Waynesville-St. Robert Area Chamber of Commerce

CHILI COOK-OFF

Rules and Information

Booth Specifications:

Booth area is approximately 8 ft. x 10 ft. (NOTE: all items related to your booth space MUST fit within your area and popup tents can't be any larger than 10x10.) If your booth will require extra space allowance or you desire a specific location for your booth, you may select your booth space for an additional fee. Requests for special locations will be handled on a first-come first-serve basis. A table will be provided for serving your chili to the public as well as an additional table for cooking. The tables are approximately 6 ft. long. You will need to provide your own tablecloths. Plastic spoons and small bowls will be provided at the door for the public to sample your chili. Cook passes will be given out at the team meeting on Friday to the booth/team. The cook passes are for booth members only. A container will be provided to each booth to collect cash donations from the general public. (NOTE: **ALL cash donations from the containers count toward your People's Choice award and go to the Chamber's Right Choice Scholarship Fund to be awarded to High School Seniors from Waynesville and/or Maranatha Baptist Academy.**)

Cook-Off Rules:

1. No ingredients may be pre-cooked or treated in any way prior to the Chili Cook-Off.
2. Each team is encouraged to prepare a minimum of three (3) gallons of Chili. Chili will be required for judging purposes and the general public will be sampling your chili all day.
3. Chili for judging can't have extra toppings. Chili samples served to the public may have additional toppings on the side such as cheese, onions, rice, chips, etc. All condiments must be in individual containers sitting in ice to stay cold. Toppings such as cheese, onions, etc. must be served with gloved hands or appropriate utensils, per the health department guidelines.
4. Chili for the Cook-Off is defined as any kind of meat or combination of meats (*USDA Approved*), absolutely no wild meat, including venison will be permitted, cooked with chili pepper seasonings or spices and other assorted ingredients. Vegetarian recipes are also defined as chili.
5. The number of members per team shall not exceed six (6) people for business teams and three (3) for individual teams, including the head cook. Regardless of the number of booth spaces, each team is limited to 6 or 3 cooks per team.
6. **No beer or alcohol can be brought into the Community Center by teams or the general public. No Exceptions!**
7. A mandatory group meeting (at least one person from each team in attendance) with the Health Department will be held the Friday preceding the event at a time to be

announced. This is a mandatory meeting to familiarize teams with Health Department guidelines and offer guidance to make sure your cooking area passes inspection on Saturday morning. Teams will also be able to set up and decorate their booth after the meeting for a set time which will be announced.

8. Teams may begin setting up at 6:30 a.m. and inspections will begin at 7:00 a.m. the morning of the Cook-off. Inspections will be done in order of arrival on sign in sheet, so the sooner you arrive the sooner you will be inspected. You must be inspected before you can begin cooking.

9. Teams may use the kitchen at the Community Center in a courteous manner. We ask that teams be mindful of their time in the kitchen and if you use the kitchen you are responsible to help clean.

Health Department Guidelines:

See attached sheet and Guidelines for Temporary Food Events Handout!

Equipment Requirements:

1. Cooking Equipment - Bring whatever you will need to prepare your (3) three gallons, or more of chili. Electrical outlets will be provided. Don't forget spoons, knives, etc.

Please note: No open flame, propane or butane will be permitted by order of the St. Robert Fire Department and the St. Robert Community Center.

2. Two (2) 110 power outlets come with each booth area. These two outlets have an average of 2000 watts per cord. Please note: the average size household electric skillet is approximately 1000 watts. A power strip does not increase the power load. Please plan accordingly. **There are challenges with the electric usage in the Community Center and there will be a person on hand to help with problems.**

3. Electric crock pot, hot plate, etc., and heavy extension cords. (20 ft. recommended)

4. All ingredients for cooking your chili. The Health Department requires all meat and/or seafood, and ingredients to be in the original packaging, stamped "USDA Inspected", with proof of purchase. No wild game (including venison), home-canned or home-prepared items will be allowed. This will be checked and strictly enforced by the Food Inspectors. Once the Cooking Permit is issued to your team, your team may begin chili preparation.

5. Coolers with ice to store meat and other refrigerated ingredients.

6. Trash can with bag for your cooking area.

7. Small bottle of bleach (non-scented). The test strips to test sanitizer levels will be provided by the Health Department with instructions on use. The acceptable concentration is 100 ppm.

8. Appropriate container to hold bleach water for sanitation of cooking utensils.

9. Quart-size water pitcher or a cooler with a spigot to dispense clean water as needed for hand washing. Locate hand washing equipment for easy accessibility in your booth area. Restroom sinks are not an acceptable substitute for the hand-wash station in the booth. All team members must wash their hands at the hand washing station inside the booth area upon returning to the booth.

10. Catch basin/bucket to hold dirty water after washing hands.

11. Hand Soap and Paper Towels.

12. Materials for booth decoration – banners, signs, costumes, props, tablecloths, etc.

13. Drop Cloths for the floor of your booth to catch any spills or leaks.
14. A metal stem bayonet style food thermometer to check temperature of food at your booth.
15. The Chamber will provide serving ladle, judge's bowls and a bucket for grease/fat.
16. The general public will receive sample bowls, spoons and napkins at the entrance.

Awards:

We are encouraging competition between the teams with the "People's Choice Award". 1st, 2nd and 3rd place will be given to the top three (3) teams collecting the largest amount of cash donations for their booth/team. Teams can collect money for the People's Choice Award before the day of the event. It doesn't just have to be collected at the event. **(NOTE: ALL cash donations from the containers count toward your People's Choice and go to the Chamber's Right Choice Scholarship Fund to be awarded to High School Seniors from Waynesville and/or Maranatha Baptist Academy.)**

The following awards will also be presented:

"Showmanship" – Awards will be presented to the top three business and individual teams for over-all presentation/skit of theme through booth decorations, team costumes, group enthusiasm, creativity, and uniqueness. This award will be determined by the judges. (You can opt out of this award by letting the Chamber staff know.)

"Judges' Choice Champion Chili" - Award will be presented to the top three teams that the Judges' pick as best chili.

"Best of Show" is the overall winner. The winner of "Best of Show" will receive a free booth and first choice of booth space at the next Annual Polar Meltdown Chili Cook-off. Winner will be determined by a combination of the Showmanship Award and the Judges' Choice Champion Chili Award point totals.

Team Instructions:

ABSOLUTELY NO Microphones, Karaoke, Radios, etc.in booths.

There will be music provided over the center sound system on Friday during set up and Saturday morning before the event opens to the public. Local radio stations may be playing music throughout the day. Your cooperation is GREATLY appreciated.

1. You have been assigned your booth space in advance. **DO NOT CHANGE BOOTHS WITHOUT PERMISSION FROM THE CHAMBER DIRECTOR.**
2. Please remember to bring everything you need for cooking your chili and decorating your booth. Don't forget extension cords, cooking utensils, etc.
3. The Food Inspectors will be checking all of your ingredients. **ABSOLUTELY NO** wild game (venison, etc.) or home-canned or home prepared items will be allowed.
4. **NO** gas, propane or open flame cooking will be allowed per the fire code inside the Community Center.

5. NO painting of any kind inside the building!!!
6. NO hay, straw, sawdust or shavings shall be kept unless flame proofed.
7. NO helium balloons of any kind are allowed in the Community Center.
9. Your team will be issued the Cooks' Passes on Friday. Do Not Lose the passes as replacements are not available. Without the passes your team members will have to pay to get in. It is your responsibility to distribute the cook passes to your team members.
10. Your team will be issued a container for the People's Choice donations. Put the container on your front table during the event. The container will be picked up at 2 p.m. by a Chili Cook-off official. Once the container has been collected no cash can be added. The cash donations will be counted and applied toward your People's Choice Award.
11. A representative from the Chili Judging Committee will deliver a chili sample cup for the judging. No other container will be accepted. A representative will come to your booth to pick up your Chili to be provided to the judges. Your booth number will not match your team number on the bottom of the sample cup provided.
12. Chili judging will begin at 1 p.m.
13. Booth judging will begin after the Chili judging is complete.
14. Please don't tear down your booth even if you run out of chili until after the awards ceremony!
15. Each team will be issued a chili ladle for serving chili to the public. Please return the ladle at the end of the event. Your chili will last longer if you give out a small amount. It is the team's responsibility to ration chili so there is plenty for judging and to last the entire event. If you run out of chili, you cannot break down your booth until after the awards ceremony.
16. The Waynesville-St. Robert Area Chamber of Commerce and St. Robert Community Center are not responsible for lost or stolen articles. Please do not leave your booth unattended.
17. Our contract with the St. Robert Community Center mandates that everyone be out of building by 5 p.m. on Saturday. All equipment, props, etc. MUST be removed from your booth on Saturday after the event – no exceptions! If your team leaves anything in the building the St. Robert Community Center may send you a bill for removal cost at their current billing rate. PLEASE remove ALL of your equipment, trash and props.
18. Loading and Unloading is limited to the west door nearest the restrooms.