



## **DOWNTOWN GARDEN CITY THIRD ANNUAL CHILI COOK OFF**

Saturday, October 9<sup>th</sup>, 2010 11am – 6pm

Located at the Farmers Market Lot in the Garden City Towne Center

## **CHILI COOK OFF RULES**

### **Schedule:**

8am Cooking Teams Check-In

8am to 12pm Preparation and Cooking Period

12:15pm Cook's Meeting

12:45pm Judging Begins

1:45pm Prizes Awarded

### **Chili Cook-Off Site:**

All cooking teams will be under a 40' x 100' tent located at the Farmers Market Parking Lot, an asphalt surface- see map above. Portable Toilets will be available on site. No water or electrical service will be provided.

### **Cooking Team's Needs:**

Cooking teams are responsible for supplying all of their own cooking utensils, and everything needed for the chili cook-off preparation, cooking and clean-up activities. We encourage you to decorate your booth so be sure to bring whatever your creative needs require- table decorations, costumes, chef hats, etc. We will provide you with a 10' x 10' space along with a six foot table and two chairs. We will also provide chili sampling bowls, spoons and napkins.

### **Example of things to bring, but not limited to:**

Cooking stove & fuel (propane or Coleman type), cooking pots, metal stem food thermometer, utensils, cutting boards, paper towels, matches, can opener, foil wrap, head coverings- hats or hairnets, hand sanitizer wipes (individual moist towelettes), food grade gloves, jugs of water (purchased), all ingredients for your chili and garnishing such as onions, cheese- must comply with item 6 listed in the attached guidelines, extra chairs and work table, items for decorating your area and most important- invite your friends and family to come and have a great time at the event.

**Team Size and minimum Age:**

Cooking teams will be limited to five participants. You must be at least 18 years old to participate.

**Rules:**

1. Please review the attached Wayne County Health Department Guidelines. This event requires a Temporary Food License and a Wayne County Health Dept. Inspector will be present to inspect before a license is issued. All participants must be healthy and use proper care in their chili cook-off activities to ensure public safety and an enjoyable event.
2. Upon arrival each team will be assigned a number used for judging.
3. No ingredient may be pre-cooked in any way prior to the cook-off event, except for canned or bottled ingredients. All ingredients must be chopped or prepared during the preparation period except for meats may be treated, pre-cut or ground ahead.
4. All meats and cold food products will be tested at set-up, readings must be at 41 degrees F or below.
5. A minimum of 3 gallons of Chili must be cooked.
6. Once cooked, Chili must read 165 degrees F.
7. After cooking, Chili must be held hot at a minimum temperature of 140 degrees F or above.
8. A 32oz cup will be provided for judging. Cup must show team number and heat range of chili: M= mild, H= hot, F= Fire. If your chili's heat is "Fire", you will need to explain what is being used.
9. Chili will be judged on "smell", "texture", "taste". The decision of the judges shall be final.
10. Cooking teams are expected to remain at the event until closing.

**Prizes:**

**Best Chili \$250.00**

**People's Choice \$125.00**

**Best Table Theme \$50.00**

**For additional information, contact:**

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