

Welcome!

Welcome to our 11th annual Chili Challenge! We have a fantastic day planned! As a participant, we want to make sure you are informed and have a fun, successful event!

For your convenience, included in your **WELCOME** packet is a check list, a copy of the Chili Contest Rules & Guidelines, and the Terms and Conditions form to be signed and returned.

On the day of the event, you will be greeted and assisted in finding your booth. Once you have unloaded your items, you will check in and pick up your serving cups, spoons & napkins provided by the Chili Challenge Committee.

We also have our own web page! Check it out: www.bgcchilichallenge.org.
And our Facebook page: <https://www.facebook.com/ChiliChallengeBGCR/>

Remember tickets are required to participate in chili sampling. Each booth will be provided 4 complimentary passes. They will be given to you at the Participant Meeting on September 13th from 5:30-6:30PM at Peace Plaza, downtown Rochester, near the information booth.

Go to www.bgcchilichallenge.org to purchase additional tickets:

\$20 Adult Chili admission (12 and older)

\$30 Adult Chili & Homebrew Tasting admission (21+, must also purchase Chili ticket)

\$7 Kids age 6-12

Kids under 5 **FREE**

And finally, here is our schedule:

Contestant cooking: 9am-2:30pm

Contestant Setup: 11am-3pm

Closed Judging: 3pm-5pm

Open to public: 4pm-8pm

Public Judging: 4-7:30pm

Awards: 8:00pm

If you have other questions or comments, please contact Lindsey at 507.226.0107

Thank you for supporting Boys & Girls Club of Rochester!



CHILI CHALLENGE CHECKLIST!

Please make sure the following items are completed:

- Register your team and pay entry fee of \$500. Checks payable to Boys & Girls Club of Rochester or use the online portal found at www.bgclubroch.org/news-events/chili-challenge.
- Identify the commercial kitchen in which you will be preparing your chili by **September 13, 2019**.
 - *If you are unable to secure a licensed kitchen, we have a list of kitchens available on a first-come, first-serve basis. Please call 507.226.0107*
- Identify your Chili Category (Anything Goes, Real Deal or Vegetarian)
- Mark your Calendar for the Chili Challenge Participant Meeting on September 18.
- Read all Chili Challenge documents carefully.

All paper work can be submitted to:

Boys & Girls Club of Rochester
Attn: Lindsey Sequeira
1026 East Center
Rochester, MN 55904

Or faxed to 507-287-2308

Participant Meeting:

This will allow you the opportunity to view the event space and ask any questions you might have. A Public Health Continuous Improvement Coordinator will be available for questions. Date TBD

The Chili Challenge Committee will provide:

- 10' wide x 10' deep booth space
- (2) skirted 8' tables with a vinyl table top covering
- (2) chairs
- Serving cups, spoons & napkins

Each team will need to bring:

- Each vendor must provide a 10x10' canopy. Your canopy must be weighted down with a minimum of 30lbs per leg. This is extremely important to prevent injuries in the case of high winds.
- Teams must provide Commercial Grade/NSF approved chafing dishes to maintain appropriate chili temperature (140°F) for the duration of the event.

- Each team must bring:
 - Multiple commercial grade serving ladles
 - Serving Gloves
 - Wipes or disinfectant spray
 - Items for your hand washing station:**
 - (2) Gallon water spigot**
 - A bucket to catch the water**
 - Soap**
 - Paper Towels**
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- A minimum of 10 gallons of chili; 12 gallons is ideal.
- Any additional condiments you would like to serve to make your chili stand out!
- Battery operated lighting for your booth – it starts to get dark during the last hour of the event.
- Water –please bring water for your chafing dishes and to rinse any items as needed.

Awards!!

Chilies will be judged by a local panel of judges in the following categories:

- The Real Deal-** any kind of meat or combination of meats, cooked with chili peppers, various other spices, and other ingredients. Ingredients such as beans or spaghetti, which are strictly forbidden.
- Anything Goes-** the name says it all
- Vegetarian-** this is a chili made without any meat products

You will be asked to choose a category when you enter your chili.

The following categories will be judged by the public:

- **Peoples' Choice-** People attending the Chili Challenge will vote on their favorite chili!
- **Spicy Spirit-** People attending the Chili Challenge will vote on their favorite decorated booth and enthusiastic team!
- **Kids' Choice-** Kids attending the Chili Challenge will vote on their favorite chili!

- **CASH COW!** - This award will be given to the team that raises the most cash for Boys & Girls Club of Rochester in their booth's "tip jar." Tip jars will be provided one month prior to the event and we encourage you to begin collecting "votes" early as you promote your participation in this event.

Winners will be announced at the end of the event!

If you have other questions or comments, please contact Lindsey @ 507.226.0107

Rules & Guidelines

Chili Challenge is an event designed to generate community and financial support for Boys & Girls Club of Rochester. The goal is to have 3,000+ attendees sampling chilies from over 30 participants. Participants have historically included local businesses, restaurants and community representatives. The event offers family activities, live music, vibrantly decorated booths and a wide variety of chilies and other foods to enjoy. We are glad that you would like to participate!

Judging

- Chili for judges must be served before public admission and collected in official judging containers provided by Chili Challenge Committee (CCC).
- The official container for judging will only be given to the head cook.
- Samples will be "blinded" to judges (two part ticket, one to be kept by head cook, another one attached to cup; no marks other than the number should be on the cup; if any team marks its cup, the team will be disqualified).

Where to cook/when to start

- If your team does not have a licensed kitchen, the CCC will provide a list of kitchens that can be used and will be assigned at the time of registration.
- Kitchens will be open from 9am – 2:30pm on the day of the Chili Challenge.
- Cooks cannot begin cooking before 9am, the day of the Chili Challenge.
- Teams are responsible for their own clean-up before leaving kitchen.
- Chili will then be transported (*see Food Preparation and Handling below*) to Peace Plaza, downtown Rochester, where the Chili Challenge will be held.

Stand decorations, set up and tear down

- Chili Challenge Committee will provide tables & chairs.
- Stands can be set up and decorated from 11am-3pm on Thursday.
- Any decorations or marketing materials considered inappropriate by the Chili Challenge Committee can be refused.
- Tear down must not start before 8pm the day of the event. All decorations, food, etc. must be removed from Peace Plaza by 10pm.
- Teams are encouraged to bring battery-operated lighting for their booth, as it starts to get dark during the last hour of the event.

Olmsted County Public Health (OCPH) would like you to know and agree to the following:

Food sources

- Obtain all foods, beverages and ice from approved commercial sources.
- No home-made foods, home-canning, home-grown produce or wild game allowed.
- Offsite food preparation and/or storage must be done in a licensed food establishment.
- Food may not be stored or prepared in a home.

Food preparation and handling

- No ingredient may be pre-cooked or treated in any way prior to the preparation period. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices.
- Meat may be pre-cut or ground but not treated in any way.
- All other ingredients must be chopped or prepared during the preparation period.

Cooked food must reach a minimum internal temperature of at least the following:

Poultry	Beef	Pork	Fish	Eggs
165°F	155°F	155°F	145°F	145°F

Food temperatures must be verified by use of a thermometer.

- **Always keep hot-held food at 140°F or hotter.** This includes during hot holding time at the off-site kitchen, during transportation to the stand, and at the stand prior to customer service.
- Keep cold potentially hazardous food at 41°F or below. Do not store packaged food in contact with water or un-drained ice.
- Dispense self-service food, including condiments (catsup, coffee whitener, sugar, etc.) in individual packages or directly onto the food from an enclosed dispenser.
- Cooling hot food for later use is not acceptable without prior approval from Olmsted County Public Health Services (OCPHS).
- Bare hand contact with ready-eat food is prohibited. Food that is cooked or does not need to be cooked must be handled with utensils, deli paper, or disposable gloves.

Equipment

- Use mechanical refrigeration for potentially hazardous foods, such as meats, that are held for more than 4 hours. Coolers with dry ice or cold packs/ice packs can be used if holding time is less than 4 hours.
- A thermometer must be used to check food temperatures.
- Use only commercial grade equipment and utensils. There must be enough serving utensils to replace soiled ones, as there won't be equipment/utensil-washing facilities.
- Clean utensils must be kept covered (e.g. with plastic wrap or in a container) while being transported.
- Acceptable cooking appliances for the booth include chafing dishes and sternos
- The following appliances/utensils are not allowed:
 - Domestic crock-pots
 - Galvanized containers
 - Garbage bags for covering or storing food
 - Enamelware
 - Soft plastic containers
 - Wooden spoons and serving utensils
 - Plastic containers not intended for food contact
- Use only single-use, disposable plates, forks, cups, etc to serve food customers (these will be provided by CCC).
- CCC will provide judging cups and disposable items to serve chili to public; participants are responsible for hand washing station and cleaning/sanitizing supplies.
- The team must provide commercial serving ladles and NSF/Commercial Grade warming unit (chafing dishes and sternos) to keep chili warm at booth.

Storage

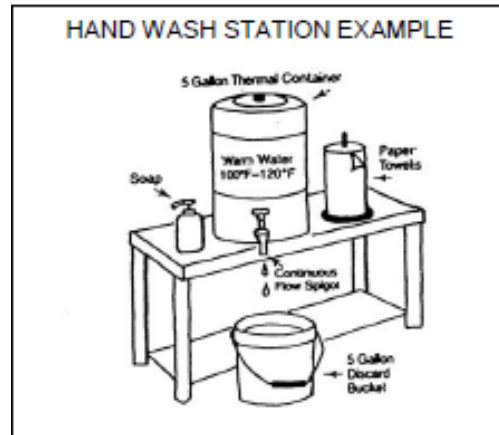
- All food, utensils, napkins, etc., must be stored at least six inches off the floor in a clean, dry, protected area.

Stand Personnel/Team

- There must be a manager/supervisor/head cook in charge at every stand; this person must be at least 18 years old.
- All participants in the team must be previously registered; only those registered will be allowed to assist in the preparation and serving of the chili; up to 4 team members at a time in the booth.
- Hand-washing rules described below must be followed.
- No smoking or chewing tobacco while working on the stand is allowed.
- Must wear clean clothes and aprons.
- Must wear effective head restraints such as hairnets, headbands, caps, etc. in the preparation and serving areas.
- No live animals are allowed at the event.
- Personnel serving food must wear disposable gloves (provided by CCC).
- People **MUST NOT** work at the stand or in the preparation of the food, if they have:
 - Diarrhea, vomiting or other symptoms of gastrointestinal illness
 - A communicable disease or sore throat
 - An unprotected or visibly discharging wound on hand, wrist, or arm

Hand-washing

- Hand washing facilities will be provided by participants and will consist of:
 - A container of warm water with a faucet or spigot
 - A container to catch wastewater
 - Soap
 - Fingernail brush
 - Paper towels
- Hands must be washed at the following times:
 - Before starting work
 - When soiled
 - Immediately after using a toilet, handkerchief, cigarette, mop
 - After handling raw food, wastewater, or any kind of garbage
- Fingernail brush and soap MUST be used



Cleaning and sanitizing

- Cleaning and sanitizing products will be provided by participants.
- Wash, rinse, sanitize, and air-dry food contact surfaces and service counters every 4 hours.
- Store cloths used to wipe equipment and counters in a clean sanitizing solution, such as bleach and water.
- Provide and use sanitizer test strips to check sanitizer strength.

Insect control

- Use screens, covers, and sanitation to avoid attracting insects.
- Pyrethrum-based insecticides may be used only as authorized by a professional pest control operator or by a plan accepted by OCPHS

Wastewater and garbage disposal

- All garbage must be properly disposed of in a garbage provided,
- Garbage receptacles will be placed throughout the arena.

Safety

- Utmost care and caution must be taken at all times to ensure safety of all participants and guests.
- Each individual booth is responsible for the safety of its team and the general public
- Spills must be cleaned up immediately in your booth and the surrounding area.



2019 Chili Challenge
September 26th, 2019

By signing below, you agree to the following:

- I, _____, have read and understood the Rules & Guidelines outlined above in the 2019 Chili Challenge Welcome Packet.
- I will comply with the requirements set forth by the Olmsted County Health Department.

Signature

Date

Please sign, date and return to Boys & Girls Club of Rochester no later than September 13th, 2019.