

Rockford's 47th Annual



**HARVEST
FEST 2023**

CHILI COOK OFF

Saturday, September 23, 2023
in Downtown Rockford

Set up begins at 10:00am
Lighting of the grills is at 10:30am
Judging & Tasting begins at 2:00pm

A registration fee of \$20, made out to the Rockford Chamber of Commerce, is required with each entry received by September 6, 2023. In exchange, each team will receive a \$50 gift card to Meijer to help with purchasing chili ingredients.

Limited to 12 teams!

Teams will be provided 1—8 foot table for their cooking space. The Rockford Chamber of Commerce will provide all cups and spoons for Chili tastings.

Please review all Chili Cook Off Rules on the reverse side of this form. By completing the enclosed application, you agree to all the stated rules of the Chili Cook Off and Rules set forth by the Michigan Health Department.

Rockford Chamber of Commerce
17 S Monroe Street | Rockford, MI 49341
Megan Dean—Event Coordinator | Phone 616-866-2000
E-mail: membership@rockfordmichamber.com

CHILI COOK OFF COMPETITION RULES

1. Teams: Each team entry is limited to a maximum of four people per team.
2. Entrants must cook a minimum of **5 gallons** of chili.
3. Trophies and prizes will be awarded to 1st, 2nd, and 3rd place as well as Best Booth and People's Choice. Gift Card prizes for 1st, 2nd and 3rd place!
4. Judging for 1st, 2nd, and 3rd place will begin at 2pm.
5. People's Choice and Best Booth judging will also begin at 2pm with tasting ticket sales to the general public starting at 1:45pm.

HEALTH DEPARTMENT GUIDELINES

1. No preparation is allowed of chili ingredients such as cooking, marinating, cutting or chopping prior to the start of the event.
2. No homemade, home canned or home processed ingredients are allowed. USDA meat must be purchased from a store and **receipts provided**. No wild game is allowed.
3. Entrants must supply all of their own cooking utensils and heating equipment. No porcelain or enamel coated containers are allowed.
4. All perishable ingredients, such as meat and dairy products, must be stored in coolers maintaining a temperature of 41 degrees or below. (Ice is sufficient)
5. Meat must be cooked to a minimum of 165 degrees for poultry, 155 degrees for pork and 145 degrees for other meats. Hold chili at no less than 165 degrees until served. Team must provide a metal stemmed meat thermometer to check temperatures.
6. Hands must be washed or sanitized before and after preparation of ingredients, after bathroom use, and after tobacco breaks.
7. Each cooking area must be kept clean and orderly. Loose flowing hair must be restrained. (Tied back, hair net, hat/cap)
8. No smoking, eating, or drinking is to be done during food preparation. Taste testing is permitted using a disposable spoon and must be discarded after use. (Spoons will be provided)
9. Fresh vegetables must be washed before use.
10. Entrants must be in good health the day of the event.

These are Michigan Health Department Regulations, please abide by them.

Any further questions, please contact the Rockford Chamber of Commerce.

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Saturday, September 23, 2023

Entry fee: \$20 per team. Application must be received before Wednesday, September 6, 2023

Each chili team will receive a \$50 gift card to Meijer to help with purchasing chili ingredients

Trophies and prizes will be awarded to 1st, 2nd, and 3rd place as well as Best Booth and People's Choice.



Please complete this application in full and send to the Rockford Chamber of Commerce along with your payment.

Restaurant or Team Name: _____

Names of Team Members: _____

Address: _____

Phone: _____ - _____ - _____ **Email:** _____

Do you need electricity? Yes No

Entry fee: \$20

Signature: _____ **Date:** _____