



Great Bowls of Fire Chili Cook-Off

Cook Packet



Saturday, January 26, 2019
Tolleson Veterans Park
8650 W. Van Buren St., Tolleson, AZ

The Southwest Valley Chamber of Commerce, in cooperation with the City of Tolleson is hosting the inaugural Great Bowls of Fire Chili Cook-Off! In addition to bragging rights, contestants will battle in their choice of these three categories: Traditional Red Chili, Homestyle Chili, and Vegetarian Chili. The winner in each category will win a \$200 cash prize, and the runner-up in each category will receive a \$100 cash prize. An additional award will be presented to the People's Choice winner.

**If you have been told that your chili is so good that you should showcase it at a community event,
*then this contest is for you!***

The contest is open to the first twenty contestants in each category who pay the \$25 entry fee. Space is limited and will be assigned based on the category and the order in which packets are received on a first come, first serve basis. You must attend the Head Cook meeting on-site the morning of the competition. Applications must be received no later January 10, 2019.

Chili is to be cooked on site and from scratch, under specific time constraints. A panel of judges will determine the winners using a blind selection process. 1st and 2nd place prizes will be awarded for best Traditional Red Chili, Homestyle Chili, and Vegetarian Chili. Attendees can vote for their favorite chili team by ballot. The winner will be given a special People's Choice Award. Additionally, there will be a prize for the best decorated booth.

Chili Category Definitions

1. Traditional Red—any kind of meat or combination of meats with red chili peppers, various other spices, and other ingredients. Beans and pasta are not allowed.
2. Homestyle-- any kind of meat or combination of meats and/or vegetables with chili peppers, various other spices, and other ingredients. Beans are required.
3. Vegetarian—no meat or meat byproduct is allowed. Ingredients will include one or more vegetables, chili peppers, various spices, and other ingredients.

ENTRY FEE (non-refundable): The entry fee will be \$25.00 per chili entered. Contestants may enter more than one (1) batch of chili. A separate entry form is needed for each category entered. Payment is required in full with completed application to reserve a space. Spaces are available first come, first served, until spaces are sold out.

*****This is a rain or shine event.*****

Application and payment must be received by Friday, January 11, 2019, provided space is still available.



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CHILI CONTESTANT INFORMATION

Contestant/Team Name	
Category:	<input type="checkbox"/> Traditional Red <input type="checkbox"/> Homestyle <input type="checkbox"/> Vegetarian
Contact Name:	
Address:	
City, State & Zip:	
Phone:	
Cell:	
E-mail Address:	
Head Cook Name:	
Head Cook Cell:	

CONTESTANT WAIVER

To the extent allowed by law, I hereby absolve and indemnify the Southwest Valley Chamber of Commerce, City of Tolleson, Tolleson VFW Post 6310, its employees, sponsors, agents, independent contractors, and officers from all liability which may arise as the result of my/our participation in activities that I or any member of my family/team attends or registers for. I am aware that if I am participating in a special event that I am liable for all issues arising out of and pertaining to my participation and hereby absolve and indemnify the Southwest Valley Chamber of Commerce, City of Tolleson, Tolleson VFW Post 6310 of special event liability. I release and grant a license to all attendees and sponsors for the use of my/our photos taken during program participation from any and all claims and demands resulting from their use in program publicity.

By signing below I agree to abide by the rules and conditions set forth by the Southwest Valley Chamber of Commerce, City of Tolleson, Tolleson VFW Post 6310.

Contestant Printed Name:	
Contestant Signature:	
Date:	



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DATES TO REMEMBER:

- November 5, 2018 - Chili Cook-off Registration opens
- January 10, 2019 - Application deadline
- January 10, 2019 - Payment due

- January 26, 2019 - Great Bowls of Fire Chili Cook-Off Event Day
 - 6:00 a.m. - Chili Cook-off contestant load in and booth set-up
 - 7:30 a.m. - Mandatory Head Cook Meeting
 - 8:00 a.m. - Cook Off Begins
 - 11:00 a.m. - All chefs fill judging containers in preparation for judging
 - 4:00 p.m. - Judging results and awards ceremony on stage
 - 5:00 p.m. - Event ends and load out

Mail or deliver form to:
Southwest Valley Chamber of Commerce
289 N. Litchfield Rd.
Goodyear, AZ 85338

Or email to: danielle@southwestvalleychamber.org

Make checks payable to: Southwest Valley Chamber or call 623-932-2260 with credit card number

Chili Cook Contact Person:
Danielle Brown, 632-932-2260

MARICOPA COUNTY HEALTH DEPARTMENT

You are responsible for obtaining all necessary permits from the Maricopa County Health Department and all associated fees. You must display required licensing in your booth and follow all county health rules.

Website: www.maricopa.gov/3976/Special-EventsFarmers-Markets
Phone: 602-506-6872

You will need to submit the Temporary Event Permit Application

Review and follow: Permit Requirement at Special Events
Special Event Inspection Checklist



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CHILI COOK-OFF CONTEST RULES

The following rules must be adhered to by all cook-off participants.

GENERAL

1. Contestants **MUST** pre-register in order to enter the contest.
2. A \$25 entry fee is required with each registration.
3. Various categories are established as guidelines to ensure fair competition between individuals/teams.
4. A team consists of two or more people entering the contest together. A team is limited to no more than four people due to space limitations – the head cook and three assistants.
5. The Head cook is responsible for supplying all chili ingredients, cooking and heating apparatus and equipment - tents, tables, coolers, stoves, cooking utensils, water supply, hand washing station, etc. Chili must be handmade and not pre-packaged or purchased elsewhere.
6. Cooks are to prepare chili in their assigned booth using their own source of cooking heat. Propane burners are the recommended source. Quiet generators **ARE** allowed, but absolutely no open fires allowed.
7. Five - eight gallons of chili is strongly recommended. This event could draw up to 1,000 attendees who will want to taste your chili for the People's Choice Award. If you run out of chili, your chances diminish greatly. Contestants will need to fill a 16-ounce container for judging (containers will be provided).
8. Contestants will follow all health and fire department guidelines.
9. Contestants cannot give out samples other than in official event tasting cups.
10. No team will start cooking before the official signal to start.
11. Chili must be prepared out in the open for all to see.
12. Each contestant will be assigned a contestant number and will be given a 16 ounce official judging container.
13. Each contestant is responsible to have their container filled with the chili sample and ready for pick-up by the Chili Dawgs (event volunteers) at the official time for judging.
14. Pick up time for competition chili is 11:00 a.m. There will be a 30-minute warning. Don't be late!
15. Contestants are encouraged, not required, to name their chili and decorate their cooking area to reflect that name. There will be a prize for the best decorated booth.
16. This chili cook-off is for cooks who want to be recognized for their superb culinary skills! Dress up, wear a costume, have fun!

SET-UP/TEARDOWN

1. Each team will be allocated a space no larger than 10' x 20' with 10' facing the event and 20' deep. You are responsible for your own booth setup: tables, chairs and tent/canopy.
2. Stand set up begins at 6:00 a.m. on Saturday, January 26, 2019. There is a loading/unloading zone separate from the parking area. You cannot leave your vehicle in the loading/unloading zone any longer than the time necessary to load or unload in order to make room for all the contestants.
3. You are responsible for leaving your area clean at the end of the contest.
4. Stands must be cleaned and completely removed from the site no later than 6:00 p.m.

JUDGING & AWARDS

1. All chili entries will be blind judged by a panel of hand-picked chili connoisseurs.
2. The decisions of the judges are final and binding.
3. The public at large will vote for the People's Choice Award.
4. Event producers reserve the right to change or modify these rules at any time. Any changes will be communicated to all entrants. Event Producers reserve the right to disqualify any team for violation of these rules.



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MARICOPA COUNTY HEALTH DEPARTMENT REGULATIONS

1. No food prepared at home shall be sold or given away. No home canned foods are allowed.
2. No smoking allowed. This is a smoke-free event.
3. All receipts and bills of sale must be retained and made available upon request.
4. All preparation for the competition chili must be done on site and from scratch. Scratch means starting with raw meat, vegetables and regular spices. Canned tomatoes and sauce are allowed. Pre-cooked or canned beans are allowed. Vegetables may be washed and meat may be chopped before-hand.
5. Only USDA certified meat can be used.
6. No seafood or nut products are allowed.
7. All contestants must keep a clean and sanitary work area.
8. You must have a cooler and ice to store any perishable items not being used.
9. Styrofoam ice chests are not allowed. You must also provide a hand washing station consisting of: water cooler with valve (not a push button), soap, paper towels and a small bucket to collect waste water. Hand washing is required after touching skin or hair, soiled utensils or wiping rags, dirty clothing or aprons, and after eating, drinking, or using the restroom.
10. The food handling/preparation area must be separated from the public.
11. There is no eating or drinking in the food preparation area.
12. Items used should be stored off the ground and be protected from contamination during usage and storage.
13. Potentially hazardous foods (e.g., meat, poultry, egg and dairy products, cooked vegetables including beans) must be held at temperature 160+ degrees prior to serving, then maintained at 140+ degrees for serving. A metal stem product thermometer is mandatory to monitor food temperatures. Cooks not following these standards will be asked to dispose of the food products not meeting temperature standards.
14. Contestants must keep their chili at serving temperature of 140 degrees and must keep chili covered with a tightly fitting lid when not serving.
15. Bare hand contact with ready to eat food is prohibited. Food must be handled with utensils and disposable gloves.
16. Hair must be restrained in caps, hats or ponytails in the preparation and serving areas.
17. Failure to follow all County health requirements will likely result in closure of your booth by the health department.

TOLLESON FIRE DEPARTMENT REGULATIONS

1. The contestant is responsible for furnishing their own propane cooking means. No wood or coal burning allowed.
2. All participants who are using tents are required to bring their own stakes, sandbags, blocks, and/or gallon jugs filled with water to properly anchor their tents.

CHILI BOOTH DECORUM

1. All contestants must be respectful to others, no offensive displays, excessive noise or music.
2. Lewdness, nudity is prohibited.
3. The use of firearms, explosives or pyrotechnics is prohibited.
4. Interfering with other contestants is prohibited.
5. Be kind to the Chili Dawgs and judges. They are all volunteers.