



Chili Cook Off

Saturday, September 27, 2025
Downtown Rockford

Set up begins at 11:30am

Lighting of the grills is at 12:30pm

Judging & Tasting begins at 4:00pm

A registration fee of \$20, made out to the Rockford Chamber of Commerce, is required with each entry received by September 10, 2025.

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 along with the ladle for serving.

Please review all Chili Cook Off Rules & Guidelines on 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.

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.
4. Judging for 1st, 2nd, and 3rd place will begin at 2pm.
5. People's Choice and Best Booth judging will also begin at 4pm with tasting ticket sales to the general public starting at 3:45pm.

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. All teams are expected to abide by them and the health inspector will be on site the day of the chili cook off to verify.

Other guidelines:

- No outside alcohol will be allowed into the chili cook off area. Beverages may be purchased from the Rockford Lion's Club during hours of operation.
- Fire guidelines require all stoves, grills, and any other cooking appliances with a flame to be outside of the tent covering.
- All equipment including table coverings, coolers, utensils, extension cords, etc. are to be brought by each team.

The Harvest Fest Chili Cook Off is hosted by:

Rockford Chamber of Commerce 17 S. Monroe St. NE Rockford, MI 49341

616-866-2000 | info@rockfordmichamber.com

www.rockfordmichamber.com