

TriCentennial Committee Chili Cook-off

Date: September 28, 2013
Time: 3:00p.m.-? (Chili must arrive ready to serve by 4:00 p.m. Judging to begin at 5:00 p.m.)
Location: South County Park, State Highway 179, Ringoes, N.J.
Entry deadline: September 20, 2013. Don't delay!

People's Choice sampling & voting will begin at 5:00p.m.
Contestants must pre-register in order to enter contest
There is no fee for entering the contest.

TriCentennial Committee will sell bowls for attendees to taste chili and use for People's Choice-style judging.

Chili Cook-off Contest Rules and Regulations

1. Anything Goes: Ingredients for your chili entry may consist of meats, chili peppers, pre-cooked or canned tomatoes, various spices, and other ingredients, such as any variety of beans. Ingredients must be from an approved source that is compliant with applicable state and local laws and regulations. Chili must be made from scratch and not pre-packaged or purchased elsewhere.
2. One Chili Entry per Person or Organization: Each head cook is allowed to enter one pot of chili he or she is responsible for preparing and intends to be judged.
3. Chili must arrive by 4:00 p.m. The public begins tasting promptly at 5:00 p.m. and vote for People's Choice.
4. Booths & Equipment: Booth spaces are approximately 10' x 10'. Contestants must provide their: a.) own heating apparatus (propane or electric), b.) outdoor garden extension cords, c.) Serving spoons, d.) bi-metallic stem food thermometer, e.) disposable gloves, f.) hand sanitizer.
5. The public at large will vote for the "People's Choice Award".
6. Judging & Sampling: Contestants are asked to cook a minimum of eight (8) gallons of chili. We ask that each cook be prepared to help serve the 300 or more spectators for the People's Choice Award. We will provide the sampling bowls and spoons.
 - The contestant is responsible for supplying appropriate ground cover, tables, chairs, or other cooking utensils and supplies needed. We encourage you to have your own fire extinguisher for safety reasons.
 - Contestants are encouraged, not required, to name their chili & decorate their cooking area to reflect that name. There is an award given for Best Booth.
 - This chili cook-off is for cooks who just want to have fun and be recognized for their superb culinary skills. Let your hair down! Dress up, wear a costume, just have fun!

Entry: Registration forms are available on www.hunterdon300th.org. Or, send us an email and we'd be happy to send you an entry form as an attachment. Send completed forms to: 300info@co.hunterdon.nj.us.

Requirements

- 1) All chili must be prepared in commercially licensed and inspected kitchen.
- 2) We will provide a hand washing area (water in a cooler with a spigot, catch bucket, liquid soap and paper towels). Hand washing is required after touching skin or hair, soiled utensils or wiping rags, dirty clothing or aprons, and after eating, drinking, smoking, or using the restroom.
- 3) We will provide a ware washing area that will include temporary sinks to wash, rinse, and sanitize serving utensils and or other food service equipment that may have become contaminated.
- 4) The food handling area must be separated from the public. We are asking you refrain yourself from smoking or eating in the serving areas. Items used in serving should be stored off the ground and be protected from contamination during use and storage.
- 5) Potentially hazardous foods (e.g. meat, poultry, seafood, egg and dairy products, cooked vegetables including beans), must be heated to **165°+ degree temperature** prior to serving, then maintained at **135°+ degree temperature** for serving. A bi-metallic stem food thermometer is mandatory to monitor food temperatures. Contestants not following these standards will be asked to dispose of the food products for not maintaining temperature controls.
- 6) Temperature control must be maintained while transporting the chili to South County Park. Insulated Thermal carriers (or similar) will be required and contestants must be prepared to rapidly reheat their chili back to **165°+ degree temperature** if the chili's temperature drops below the permitted levels.
- 7) Bare hands contact with ready-to-eat-foods is prohibited. Ready-to-eat foods may only be handled with use of barriers which include utensils, deli foil, and tissue or wrappers, and disposable gloves.
- 8) Hair must be restrained with a cover-up, such as caps, hats or hair nets in the preparation and serving areas.
- 9) We encourage contestants to be responsible for leaving its area clean at end of the contest.