



Downtown Garden City presents

10th Annual CHILI COOK OFF

Saturday, October 14^h, 2017

Noon – 5pm

Farmers Market Lot in the Garden City Towne Center

Amateur Rules & Information

There will be a car & motorcycle show, beer tent, live music, wagon rides and children's activities concurrent from Noon to 5pm.

Schedule:

8:00am	Cooking Teams Check-In
8am to 11:30am	Preparation and Cooking Period
10:00am	Cook's Meeting
11:30am	Chili must be turned into the designated judging site
Noon	Judging Begins / Start Selling Taste Tickets
4:00pm	Awards Ceremony
5:00pm	"Afterburn Party"

Prizes:

Judges Choice:

- 1st Place - \$500 plus trophy
- 2nd Place - \$250 plus trophy
- 3rd Place - \$100 plus trophy

People's Choice - \$100 plus trophy

Best Table Theme - \$100 plus trophy

Event Proceeds

A portion of the proceeds from the event will be donated to local Garden City charities selected by the Garden City DDA Board.

Chili Cook-Off Site:

All cooking teams will be under a 40' x 100' tent located at the Farmers Market Parking Lot, on an asphalt surface. Wash stations and portable restrooms will be on site. No electrical service provided.

Chili Tickets

All attendees will be purchasing tickets that will be placed in the respective containers located at each table. A **"taste" of chili = 1 ticket** and a **"bowl" of chili = 3 tickets**. A person must provide a ticket to receive chili, and no money can be collected at the table.

Ticket sales will begin after chili from each team is pulled for the judges, not before.

Cooking Team's Needs:

Cooking teams are responsible for supplying all of their own cooking utensils, and everything needed for the chili cook-off preparation, cooking and clean-up activities. We encourage you to decorate your booth so be sure to bring whatever your creative needs require- table decorations, costumes, chef hats, etc. We will provide you with a 10' x 10' space along with a six foot table and two chairs. We will also provide chili sampling bowls, spoons and napkins.

Example of things to bring, but not limited to:

Cooking stove & fuel (propane or Coleman type), cooking pots, metal stem food thermometer, utensils, cutting boards, paper towels, matches, can opener, foil wrap, head coverings- hats or hairnets, hand sanitizer wipes (individual moist towelettes), food grade gloves, jugs of water (purchased), all ingredients for your chili and garnishing such as onions, cheese- must comply with item 6 listed in the attached guidelines, extra chairs and work table, items for decorating your area and most important- invite your friends and family to come and have a great time at the event.

Team Size and Minimum Age:

You must be at least 18 years old to participate. Cooking teams will be limited to five participants. We will provide each team with 2 event t-shirts and 1 event apron. There will be a limited number of additional event t-shirts/aprons for purchase.

The Rules:

1. Must be present by 8:00 am.
2. Please review the attached Wayne County Health Department Guidelines. This event requires the DDA to acquire a Temporary Food License and a Wayne County Health Dept. Inspector will be present to inspect before a license is issued. All participants must be healthy and use proper care in their chili cook-off activities to ensure public safety and an enjoyable event.
3. No ingredient may be pre-cooked in any way prior to the cook-off event, except for canned or bottled ingredients. All ingredients must be chopped or prepared during the preparation period except for meats may be treated, pre-cut or ground ahead.
4. All meats and cold food products will be tested at set-up; readings must be at 41 degrees F or below.
5. A minimum of **7 gallons** of Chili must be cooked.
6. Once cooked, Chili must read 165 degrees F.
7. After cooking, Chili must be held hot at a minimum temperature of 140 degrees F or above.
8. When chili is turned in for judging, we will need to know the heat range of your chili: M= mild, H= hot, F= Fire. If your chili's heat is "Fire", you will need to explain what was used.
9. Chili will be judged on "smell", "texture", and "taste". The decision of the judges shall be final.
10. Each team is responsible for cleaning up their area including removal of all garbage.
11. Chili teams are expected to remain at the event until closing.
- 12. If all of the above rules are met, the DDA will refund your \$25 registration fee.**

Thank you for your participation in this year's Chili Cook Off!! May the cooks be spirited, the entertainment engaging, and the chili hot and spicy!

For additional information, contact:

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Visit: www.downtowngardencity.com

www.facebook.com/downtowngardencity

www.facebook.com/DowntownGardenCityChiliCookOff

WAYNE COUNTY HEALTH DEPARTMENT GUIDELINES

1. Each cook's area is considered a separate kitchen and must be maintained (clean & neat)
2. The public must remain on the opposite side of your barrier cooking table
3. All persons handling food may not wear loose clothing. Hair of shoulder length or longer must be restrained (tied back, baseball cap, headband, hairnet, etc...)
4. Hands must be washed before handling utensils, pots and food. Each cook must provide a sufficient quantity of pre-treated cleansing towels (i.e., Wet-Ones, Wash & Dry towelettes)
5. Cutting boards shall be hard maple or NSF approved plastic, free from deep gouges or cracks. Cutting boards must be washed and sanitized prior to use
6. All meat and food products must be purchased from
 - * A Commercial Source
 - * No homemade or home canned food is allowed
 - * All original food containers must be kept in your area until inspected
7. All fresh vegetables must be washed before slicing. All preparation must be done at the site
8. All Meat Products
 - * Must be FDA inspected
 - * Wild game is not allowed
 - * Must be sealed in original container
 - * Have on hand a sales receipt stating purchase place and type of product
9. Meat must be stored and transported at a temperature of 41 degrees F or below
10. All cooking utensils, cutting boards, pot, pans, etc.. must be washed, rinsed and sanitized
11. Chili is the only food to be served to the public by cooks.
12. Beef must be cooked to a minimum temp. of 155 degrees F. Turkey to 165 degrees F
13. After cooking, the chili must be held hot at a minimum temp. of 140 degrees F or above
14. You must provide at least one roll of dry paper towels for spills
15. A metal stem thermometer with a range of 0 degrees to 220 degrees must be used to check temperatures
16. When serving your chili, only cooks may serve to the public. Bowls must be inverted for easy sanitary grasping and spoons must be removed from a container by the handle or use pre-packaged spoons
17. Cooks are not to taste their chili with their cooking spoon. A disposable spoon must be used and then discarded after each use
18. When manually washing and sanitizing equipment, the 3-compartment sink must be used in the following manner:
 - * 1st compartment - Wash with detergent
 - * 2nd compartment - Clear water rinse
 - * 3rd compartment - Final rinse w/sanitizer (bleach) at 50 ppm concentration (1/2 t bleach to ea gal of H2O) Immerse items in 3rd compartment for 1 minute and allow to air dry
19. Smoking is never allowed in food preparation, cooking, dishwashing or service areas