



10th Annual Mount Vernon Chili Cook-off Saturday, Oct. 15, 2016

Registration Form

Cash prizes for People's Choice and 1st, 2nd, and 3rd Places as chosen by judges.

Chili Team Name: _____

Team captain: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone (____) _____ Email: _____

Space is limited. Please register your team early! Early bird deadline is Oct. 1
Questions can be directed to Matt at margheim65@yahoo.com or by phone at 319-895-4085

Early Bird Registration

Register by **Oct. 1** and get:

- **Entry Fee returned**
- **10th anniversary t-shirts**
at a discounted rate of \$5.25 each.
(Up to four shirts. \$10 each after)

	S	M	L	XL	2X	Total
No. of shirts						

First 4 shirts are \$5.25 each
(2X are \$7.25 each)

\$25 **Entry Fee**

- _____ I'm cooking with propane – Free
_____ I need electricity to cook – \$10
_____ I need a 10x10 tent – \$40
_____ T-shirts (early bird only)
_____ Total entry fee – **Make checks payable to CDG**

Please send your completed registration form and entry fee to:

Matt Margheim
603 5th Ave. N.W.
Mount Vernon IA, 52314

RELEASE

Entrants and participants by execution of this Entry Form release and discharge the State of Iowa, Linn County, the City of Mount Vernon, the Mount Vernon-Lisbon Community Development Group Chili Cook-off and anyone else connected to the management or presentation of this contest from any and all known and unknown damages, injuries, losses and/or claims from any cause whatsoever that may be suffered by any entrant or participant to his person or property. We also agree to follow the rules and guidelines of this contest.

Signature of Team Captain

Date

Chili Cook-off Saturday, October 15, 2016

1st Street East, Mount Vernon

-Items in bold are new to the event

Information packet

This packet contains the registration form. The rules for the chili cook-off, including information on safe food handling and service, cooking procedures and temperatures, food preparation, utensil storage, water usage, and additional details are also included.

Timeline

Set-up begins at 11:00 am for the teams entered (Not any earlier)

Team rules meeting at Noon. Gather in front of stage.

Cooking begins at Noon (Chopping and cutting of veggies can start at 11:30 but no heat until noon)

Judging will take place at 4:00 pm (Cash prizes and People's Choice)

The cook-off is open to the public from 4:00 to 7:00 pm

Clean up will begin at 7:00 pm

Participants

Participants are highly encouraged to decorate their space: Banners, themes, costumes are all encouraged. 25 4-person teams will compete. **The entry fee is \$25.00 unless registered before Oct. 1st, then it's refunded the day of the event. A 10x10 tent is required. Please bring your own if you have one.** Interested teams should contact Matt Margheim at margheim65@yahoo.com; (895-4085) or check out www.visitmvl.com for more information/registration packet. Packets can be picked up at the Visitor Center, Iowa Physical Therapy, Kluver Chiropractic, Mount Vernon Family Dentistry, and Mount Vernon Bank & Trust.

Judging

Each team will be given a bowl at 3:45. You have 15 minutes to prepare your bowl and deliver it to the IPT door for judging. **Naked chili only, no toppings.** If you fail to meet the 4:00 deadline, you are disqualified from the cash prizes. Judging will be based on consistency, color, taste and after taste.

Location

The event is located on the closed off street between 1st Ave S to A Ave N (Between Skillet Café and Iowa Physical Therapy) The participating teams will have a designated space on the street for their cooking station. **We will be providing one 8-foot table, a wash station for each team, and the supplies for the tasting (2 oz cups, spoons, & napkins).**

Alcohol

Alcoholic beverages can be purchased in the designated Chili cook off area. Everyone will be ID'd and given a wrist band.

Restrooms

We will be providing portable restrooms and a wash station in the area.

Tickets

Admission is free to this event. Tickets and Punch Cards will be sold at the entrance to the public for samples of chili for a 2 oz serving. Ticket holders then present tickets to the team(s) of their choice, getting a sample in return. We will also be selling pop, water, & beer.

Chili Cook-off Guidelines

Rules for cooking

Food safety is a must. Use sanitary practices and keep chili hot.

- Chili must be cooked on site
- Chili must be prepared from scratch (excluding spice blends)
- You must be willing to taste your own chili
- You must be prepared to cook in the open
- Camp stove / propane use / Turkey fryer pot recommended
- Electricity is available / roasters are approved
- 5 gallon minimum

What to bring

You will need to bring all your own supplies including:

- **Extension cord, if you are using electricity**
- Food thermometer
- Garbage bag receptacle for food waste
- Heat supply (see below in 'rules for cooking')
- Card table
- Lawn chairs
- The committee provides you with one 8 ft table

The following should be observed for Food handling and service.

*****The health department does come and inspect each team's set up.**

Dry storage- All food, equipment, utensils and single-service items shall be stored off the ground and above the floor on tables, or shelving.

Cold storage- Cold items (such as raw hamburger or other meats) should be kept at a temperature of 41°F or below until cooked.

Hot storage- Hot foods (such as cooked chili) must be maintained at 140°F or above until served. Sterno cans are allowed for hot holding if adequate temperatures can be maintained. Steam tables or other hot holding devices are not allowed to heat foods and are to be used only for hot holding after foods have been adequately cooked.

Cooking- Cook all chili at the site. Chili must be cooked so that all parts reach at least 165°F for at least one minute then maintained at 140°F or above. All meats must be from approved sources. Deer meat can be used if it was processed at an approved facility.

Leftovers- Leftovers may not be used, sold or given away in a temporary food establishment. Hot-held foods that are not used by the end of the day must be discarded but not at the event.

Protection from Contamination- All fruits and vegetables must be washed before being used. Food must be stored at least six inches off the ground. Use tops, plastic or cloth covers to protect you cooking equipment, food and utensils from dust, dirt, and flies. Open unprotected display of food to the customers is prohibited (don't put your chili out where customers can sneeze on it; stick their fingers in it, etc.).

Approved food source- All food supplies shall come from a commercial manufacturer or other approved source. The use of food in hermetically sealed containers that is not prepared in an approved food processing plant is prohibited.

Prevent cross-contamination- Any kind of raw meat can carry bacteria (such as E. coli or Salmonella) that can cause food-poisoning. Never use the same area, equipment or unwashed hands for raw foods and cooked foods. For example, if you unwrap raw hamburger on a table surface do not place any cooked foods, utensils or service items there unless that surface has been washed and **sanitized**.

Washing Equipment- It is recommended NOT to wash your large pots, pans and other similar equipment at the site because it makes too much of a mess. Take these items home and wash them. If you need to wash knives or serving ladles at the cook-off site, please use provided washing station.

Serving the public- It is recommended to use disposable gloves, but at least wash your hands thoroughly and do not touch any raw meats before providing service. After you have served the customer, place the ladle or spoon on a clean surface or into the hot chili. Only serve into disposable bowls and provide single-service spoons for the customers. Wear a hat or at least pull back your hair if it is long.