



CHILI COOK-OFF

1st ANNUAL UNION COUNTY CHAMBER CHILI COOK-OFF

Saturday, October 7th, 2023

In conjunction with the Community Harvest Festival

Contestants - Rules, Details and Schedule

You can find information about entering and paying online at visitunioncounty.org (events -Chili Cook Off) We will email the information upon request.

WE HIGHLY ENCOURAGE YOU TO ACTIVELY SEEK OUT SPONSORSHIP FOR YOUR TEAM!

Cooking, Ingredients, & Food Prep:

- You must prepare a minimum of 3 gallons of chili.
- You must bring your own food, utensils, and small trash cans.
- The Chamber will provide 2oz ladle, 3oz cups for samples, spoons & napkins.
- The Chamber will provide handwashing station.
- Your chili must contain chili peppers, in any form. It may be red, green, or vegetarian, but all chilis are judged together, regardless of type.
- Your chili should be made from scratch - not from a mix or canned.
- Chili is prepared on site, contestants use propane, limited 110 power available, No generators.
- Chili may not be put on to cook before 12:00 pm and must be finished for judging, by 4:00pm, giving you a maximum of 4 hours of cooking time. You may set up as early as needed, after 11:00am.
- No game meat or home canned food is allowed.
- Dried beans may be soaked ahead.+
- Ingredients may be chopped or ground ahead. Spices may be mixed ahead.
- All food and food preparation should be done meeting all Oregon Food Codes, time and temperature controlled for safety. (See temperatures below) Food handlers' card is recommended but not required.
- FOOD TEMPERATURES
 - Cooking - 165° or hotter
 - Hot Holding - 135° or hotter
 - Cold Holding - 41° or colder

The Judges Prizes of 1st and 2nd places will have cash prizes and trophies. No judges may be served condiments of any kind or be bribed in any way. Your contestant #'s will be coded, so it won't do any good to tell a judge your number.

People's Choice Award will receive \$100.00 cash prize and trophy.



Location, Schedule, Set-up & Parking

The Chili Cook-Off will be held under the covered parking lot next to Benchwarmers, at the corner of Depot and Jefferson Streets. When you arrive, the city parking is free on Saturday, you will identify your spot, by number and Team name, on the pavement of the covered parking garage.

Check in at the Chamber of Commerce Office, located at 207 Depot (Across Depot Street). There you will check-in and receive:

Your People's Choice Container to receive People's Choice voting tickets.
A 2 oz. serving ladle. (Chamber of Commerce will provide) – Must be returned)

Someone will be by to check your ingredients to make sure that you do not have pre-cooked food, home-canned, or game meat, soon after you arrive, to set up and later to check your temperatures for minimum and holding temp requirements.

START COOKING no earlier than 12:00pm and check-in no later than 11:30am.

Judging and Awards:

Judging will sample starting at 4:00pm

There will be 3-5 judges who judge you on: Color, Aroma, Consistency, Taste , and Aftertaste

SERVING THE PUBLIC WILL NOT BE ALLOWED UNTIL 4:30PM

Each person who has bought their ticket will get only one, 2 oz. sample from you.

At 6:00PM (or when many of the chili teams are out) all People's Choice containers will be pulled at the same time. You may continue to serve, if you still have chili, but no People's Choice tickets will count after 6:00PM. Everybody has equal time to collect tickets.

6:15pm or ASAP - 1st, 2nd Places and the People's Choice Award are Announced. Teams collect their prize Money. Gather on the stage at the microphone for the announcements.

6:30 Please return your ladle and receive your judges' sheets, before you leave, with your trash. You can take your trash to the dumpster next to Horizon Credit Union in the alley. or pack out.

Give your ladle back to a Chamber volunteer in the Chamber Office.

DISHWASHING SET-UP – Suggested by not required.

The following procedures are recommended in Temporary Food Establishments for washing multi- use eating and drinking utensils by hand.

Use three (3) vats such as small washtubs or a three-compartment sink.

The first vat is used for washing items with hot water and suitable soap or detergent.
The second is used for rinsing in hot water.



The third is filled with chlorine solution made of 1 teaspoon per gallon of water. (Liquid unscented bleach are acceptable compounds.)

Air-dry all sanitized items. DO NOT dry with a towel.

DETERGENT AND WATER

FRESHWATER 50 PPM CHLORINE
1 TEASPOON/GAL WATER

DRYING RACK OR TABLE

NOTE: Dumping wastewater on the ground or in a storm drain is prohibited.
Method of wastewater disposal must be approved by Central District Health Department.

FOOD TEMPERATURES

Cooking - 165° or hotter
Hot Holding - 135° or hotter
Cold Holding - 41° or colder

TRASH CONTAINERS

For booth use. Located on public side of the booth.