

Kegs & Kettles NC Brews and Shelby Breakfast Rotary Chili Cook-off

Dear Sir or Madam,

We are delighted that your team/business/group is considering participating as a cooking team in the Kegs & Kettles NC Brews and Shelby Breakfast Rotary Chili Cook-off scheduled for October 14, 2016 in Shelby NC. This event is a combined effort of the Cleveland County Chamber of Commerce and the Shelby Breakfast Rotary Club. The chili cook-off is set up to raise funds for Cleveland County High School scholarships and other community activities Rotary is involved with.

Attached is a packet of information needed to become a contestant in the chili cook-off that includes the event information and an entry form.

There are 3 categories you may enter. There is a livermush category, an open category and a restaurant category. **If you enter the restaurant category competition you must serve from an assigned booth/vendor space on the square.**

There is a **\$10 ENTRY FEE** to be a cooking team, and CASH PRIZES will be awarded to the best chili as voted on by our judges: **\$150 for first place \$100 for second place and \$50 for third place. Your team will also be eligible for the Spirit award, which goes to the cooking team with the most creative booth, energy and personality, and the most prestigious award of all, the People's Choice award as voted by patrons vote per ticket stubs.** This is a non-sanctioned chili cook-off event.

We hope that you will join us on October 14, 2016, as the competition heats up to decide who has the best chili in the area. Thank you for your interest and please feel free to contact me if you have any questions. Also, spread the word to your friends and family and have them visit the Mush Music and Mutts website at www.MushMusicAndMutts.com. for detailed information about this wonderful event. You can also contact me at bdavistacc@bellsouth.net.

Sincerely:

Bob Davis

Shelby Breakfast Rotary

Chili Cook-off Chair

704-284-3980

CHILI COOK-OFF INFORMATION

DATE: Friday, October 14, 2016

TIME: 6:00 pm until 9:30 pm

LOCATION: Uptown Shelby, NC

CHILI COOKER ENTRY FEE: A **\$10 Entry Fee** is required and each team must bring **6 Gallons** of chili to give away to patrons who have an armband and a Rotary Spoon. You may bring side items to enhance your presentation (cheese, sour cream etc.) if you wish.

- Although your team can be comprised of as many people as you want, each cooking team is allowed up to 2 participants that are not required to purchase a ticket to the event. ***Each additional member of the team must purchase a ticket at a price of \$10/ticket. Children 7 and under are free.***

JUDGING TIME: TBD (you will be notified prior to the event.)

PRIZES: 1st Place, 2nd Place and 3rd Place. There is a prize for Most Creative Booth and a People's Choice Award. Restaurant winners will receive a plaque.

Set Up

You may begin setting up at 3:00 pm on Friday October 14th. You **MUST** be set up by 5:30 pm (**including cars removed from the area**) and ready to serve at 6:00 pm!! You may be given a specific time and only have a limited amount of time to set up to avoid congestion. A mandatory cookers meeting will be held at 5:45 pm prior to the event opening. Arrivals after 5:00 pm are at risk of not being able to participate in the event.

Please complete the attached entry form and submit to Bob Davis by the end of the day September 30, 2016. The competition is not limited at this point but we expect spots to fill quickly, so get your form in before spots are gone.

CONTACT:

Bob Davis

P O Box 3210

Shelby, NC 28151

704-284-3980

bdavistacc@bellsouth.net

CHILI COOK-OFF - ENTRY FORM

October 14, 2016 6:00 PM to 9:30 PM – Washington Street, Shelby NC 28150

Name of Cooking Team: _____

Address: _____

Phone Number: _____

Email Address: _____

Name of Attendees (2): _____

Each additional participant other than the two listed above must purchase an event ticket.

Children 7 and under are free.

Category(s) you wish to enter: Livermush: _____ Restaurant: _____ Open: _____

Will you need electricity? Yes: _____ No: _____

Print name of Team Leader: _____

Signature of Team Leader: _____

WHAT YOU NEED TO BRING:

- Each team must bring at least **6 gallons** of Chili (chili can be made at another location, reheated and served the day of the event)
- Table(s)
- Proper containers for storage of uncooked/cooked foods, hot food 140 degrees, cold food 40 degrees
- (Optional) Tent with Certification of Flame Resistance (*Certification will be required if cooking with open flame underneath tent*)
- One (minimum) Class K or ABC Fire Extinguisher
- Cooking & Service Utensils and serving gloves
- Cooking Surface and **drop cord to connect to electricity if needed**
- * Non gas lighting for your tent
- * Hand sanitizer

YOU MAY BEGIN SET UP at 3:00 pm Friday, October 14, and must be set up by 5:30 PM and ready to serve at 6:00 PM.

Items Provided by Event Planners:

- Spoons
- Electricity for cooking needs only
- 10 foot by 10 foot space
- * Napkins
- * 2 ounce serving cups

Special needs (i.e. electricity): _____

PLEASE RETURN TO: (form must be received by 5:00 pm September 30, 2016)

Bob Davis

P O Box 3210

Shelby NC 28151

bdavistacc@bellsouth.net

CHILI COOK-OFF – RULES

RULES:

- 1) Cook and serve your best chili recipe.
- 2) Must prepare at least **6 gallons** of chili to serve.
- 3) Provide sanitary conditions for preparation, cooking, and serving of chili.
- 4) **If you cook with an open flame under a tent, the tent MUST have certification of flame resistance as noted in the Fire Code requirements included in this packet. This will be verified by the Fire Marshal prior to the start of the event.**
- 5) **Sale of chili is prohibited**
- 6) **Serving of more than 2 ounce portions is prohibited**
- 7) **Drink sales are prohibited**
- 8) **Have FUN!!! Be Safe**

As much as we want everyone to have fun and make this a successful event, we also want everyone to be safe. **Our website provides information provided by the Shelby Fire Department regarding the use of open flames and tents. Each cooking station will be inspected prior to the event to verify compliance with Code requirements. Cookers who are found to be in violation of the Fire Code requirements will have the opportunity to remediate the violation prior to the event. If not remediated, the cooker may be disqualified. We will have volunteers there to help you in every way possible be in compliance with the requirements. We also ask that each cooker exercise common sense and safe cooking practices at all times. Please bear in mind that many of these items are very flexible, or do not apply to us at all, but are helpful suggestions if you need them. The bottom line is, keeping hot foods hot and cold foods cold. NEWTs has agreed to allow teams to dispose of “dirty” water at the rear of their restaurant.**

Thanks again for your interest and we are looking forward to firing it up on October 14th.

Release:** By submitting the completed entry form, I acknowledge that I have read and understand the rules and regulations of Breakfast Rotary Chili Cook-Off and agree to abide by them. The participants shall indemnify and hold Rotary Chili Cook-Off Committee, **Cleveland County Chamber and all sponsors harmless from all claims, liabilities, costs, expenses and damages which may result from the operation of our cooking station. I certify that the information furnished on the entry form is accurate and true. I agree to adhere to the rules, conditions and guidelines of the Rotary Chili Cook-Off.

Signature of Team Leader: _____

Print, sign and attach this page to entry form along with \$10 entry fee.

PLEASE RETURN TO: (form must be received by 5:00 pm September 30, 2016)

Bob Davis

P O Box 3210

Shelby NC 28151

[**bdavistacc@bellsouth.net**](mailto:bdavistacc@bellsouth.net)

COOKING STATION HELPFUL HINTS

Please be fully set up prior to the start of the event.

1. Clean surroundings, Utensils cleaned and stored properly
 2. Food & griddles protected from public
 - 3 Wash hands as needed
 5. No waste water shall be emptied on the ground. A water disposal tank will be provided
 6. Hot food holding equipment 140 degrees
 7. Means to keep cold food at appropriate temperature 40 degrees or below
 8. Foods stored off floor
 9. Garbage handled properly
 10. Food clean, wholesome, not adulterated
 11. No restricted foods prepared or served
 12. Poultry delivered ready to cook – individual portions
 13. Foods transported properly
- **Storage:** Nothing is allowed on the floor/ground except equipment with legs or non-absorbent empty crates. All storage and equipment items whether wrapped or not must be kept above the floor/pallets and under the tent at all times.
 - **Cleaning:** All equipment must be cleaned thoroughly and maintained in a sanitary condition throughout the event.
 - **Sanitizer:** Keep surfaces for food preparation and serving clean throughout the event. Bleach is an acceptable sanitizer when mixed with water to a solution of 50 ppm chlorine. The bleach water can be in a plastic bucket or a spray bottle. Chlorine test strips to test the strength of the sanitizer may be available.
 - **Hand-washing:** Participants should have a convenient way to wash their hands. You must provide hand sanitizer or soap, pan, and disposable towels for the proper washing of hands.
 - **Refrigeration:** All potentially hazardous foods requiring refrigeration must be kept at or below 40 degrees F. Coolers with ice are acceptable as long as the inside of the coolers are smooth and cleanable. Water from food storage coolers must be disposed of in a sanitary facility.
 - **Garbage:** Watertight garbage cans with tight-fitting lids must be provided by each stand.
 - **Wastewater and Sewage:** Wastewater from the stand must be emptied into a sanitary sewer. d. A collection bucket or other basin can be used to hold wastewater unit it can be properly discarded.
 - **Transport of foods:** All foods must be protected while in transit to the permitted temporary food service establishment. Containers must maintain proper temperatures for a reasonable amount of time, keep out potential contamination, and be non-absorbent and easy to clean.
 - **Hot foods:** Holding units must keep foods at or above 140 degrees F until served. It is recommended to have a thermometer.
 - **Cold foods:** must be kept at or below 40 degrees F until served.
 - **Diseases:** No person who has a contagious or infectious disease transmittable by food or drink is allowed to work in a temporary food service establishment.
 - ***Hair restraints:** Hair nets and/or caps should be worn at all times by team members who are responsible for preparing or serving food.
 - **Tobacco:** No tobacco products are to be used in any form while handling, preparing, or serving food or while in the food service area.

Hand Hygiene

- **Wash hands frequently**

- Before starting work, after each visit to the toilet, and often as needed to prevent contamination.

- **No bare hand contact with foods that are ready to eat**

- Use tongs or single use gloves

- Gloves can be cross contaminated-wash hands and change gloves

- CHANGE GLOVES OFTEN

- Wash hands prior to putting on

Potentially Hazardous Foods

- All proper cooking temperatures must be met:

- Potentially Hazardous foods reheated to 165°

- Poultry 165°

- Pork 150°

- Ground Beef 155°

- Foods received at proper temperature

- Cold food frozen or 40 Degrees or less.

- Hot Food 140 degrees or more.

- Containers of food intact

- No dented, dings, bulging cans etc

- No water damage in dry food co

- All other foods requiring cooking 140

Premises

- Keep Surroundings clean and sanitary

- Arrange food, utensils, and equipment to minimize exposure to insect, dust, and other contamination

- Provide screening or fly fans

- Handle garbage in a sanitary manner

- Shield lights or use shatterproof bulbs, and lights are required for nighttime.
- Children should not participate in the handling of food, especially without gloves. If children are allowed to handle food they should be under adult supervision to ensure that safe food handling practices are being followed.
- Strongly recommend purchasing foods in a ready to eat form from a commercial source and not allow products from household kitchens. (Ie, slaw, chili, deserts, etc.)

Thank you for being part of our chili cook-off event to assist students in Cleveland County and other programs Rotary is involved with.