

9th Annual COPE Chili Cook-Off

Sponsored by Mid-Missouri Bank

Saturday, February 18, 2011 – 12 Noon to 3:00 p.m.

Rules and Regulations for Chili Cook-Off Entrants

Following is a list of rules and regulations, including those required by the Laclede County Department of Health. To insure food safety it is very important that each booth abide by these rules. For additional information, please contact Mary Young at (417) 533-5201.

1. You may set up your booth beginning at 8:00 a.m. the day of the event. Each booth is 10 ft. by 10 ft. and includes two 8-ft. tables and access to electricity. Booth set-up should be completed by 11:30 to allow booth judging to begin. Plastic table cloths (not provided) enhance the appearance of the rough wood tables.

2. Use the spoon provided to give out samples. Remember, there will be over 40 booths for an individual to sample, so don't overdo the size of your sample. [Be sure and save some for the judges.] If an individual likes your sample offer them a bowl of chili and invite a donation for the People's Choice. We expect a bigger turnout this year, so you should prepare **four (4) gallons** of chili. More than a few booths ran out last year.

3. Entrants must provide their own heating element (propane cookers are okay and recommended).

4. Rest rooms – rest rooms are located in the hallway under the bleachers. Lobby doors will be kept closed during set-up.

5. Water – there are two marked spigots against the walls on the floor or in the hallway under the bleachers.

6. If you intend to use electricity to cook your chili, bring your own heavy-duty extension cords (at least No. 12 wire). Breakers will be thrown due to box overload and/or light extension cords pulling too many amps. We will attempt to limit the number of extension cords per box to two, but you should come prepared with an extra extension cord in the event you have to run it to a more distant location, or plan to cook with propane. No open fires of any other type allowed.

7. **Booth disassembly should not begin before the closing awards ceremony.** The 50-50 drawing and awards for best-of-show chili and booth will begin at 2:45 p.m. **Please wait!**

8. Coffee and breakfast items will be available in the morning at a nominal charge. Other food items will be provided during the event.

9. Remember to encourage people to show their appreciation and support by placing a donation in the People's Choice jar. Encourage friends, neighbors, etc. to attend the cook-off.

10. Items raffled at your booth must be announced (displayed) and awarded at your booth.

11. Category awards will be presented at the booth during the show.

12. The Civic Center is a non-smoking facility.

13. At 11:30 all participants are required to wear their participant's badge. All others will be asked to leave.

(OVER)

Health Department Regulations:

1. No wild game (including venison), home-canned or home-prepared items are allowed (pre-soaked beans and pre-mixed sauces are okay). All meat and ingredients must be USDA-inspected.
2. All food must be prepared on-site or at a health department-inspected kitchen. Do not cook chili in a Crock-Pot. However, it can be held in and served from a Crock-Pot.
3. You will need a cooler with ice to store meat and refrigerated items. (**Important:** Hot foods must be held at 140° F. or hotter and cold foods must be held at 41° F. or colder.) A thermometer would be helpful. Food items not stored in coolers must be stored off the floor.
4. Your team will need to have a bottle of bleach in your booth. An appropriate container is required to hold bleach water for sanitation of cooking utensils. Mix one teaspoon unscented bleach to each gallon of water. Wiping cloths must be returned to the sanitizer when not in use. (Spray cleaner with bleach is also fine.)
5. Your team will need to supply hand soap or sanitizer and paper towels. You will need a dishpan to hold dirty water after washing hands while you cook and serve - a mop bucket would work too. Bring a quart-size pitcher or a cooler with a spigot to dispense clean water as needed for hand washing. Locate all hand washing equipment in your booth area so that it is easily accessible to all team members. Restroom sinks are not an acceptable substitute for the hand washing station in the booth area. *Upon returning to the booth from the rest room, all team members are required to wash their hands at the hand washing station inside the booth area.* There are cold water spigots in the Exposition Hall.
6. Bare hands may not touch ready-to-eat foods. Tongs, spatulas, deli-tissues, or gloves must be used to handle food. (Serving chili with spoons is fine; no gloves are required for that.)
7. Prepare and serve chili from a back table away from the public. A ***sneeze shield*** must be used if you prepare or serve from a front table. Only pre-packaged condiments and/or crackers may be offered at the front table. Any toppings or uncooked ingredients (i.e., cheese, onion, etc.) added to chili while being prepared or served must be handled with gloved hands or with proper utensils and served from the back table or under a ***sneeze shield***.
8. No taste testing during preparation of chili with food preparation utensils or fingers is permitted. Use a disposable single-use plastic spoon.
9. Containers holding chili must remain covered except when serving. Your booth must have a designated server who is responsible for keeping chili covered. Other non-packaged food items (i.e. crackers, cheese, and peppers) should also be kept in covered containers if not individually wrapped.
10. If food is transported from your health department approved kitchen to the Civic Center, keep it well covered and provide adequate temperature controls.
11. Keep hair tied back or wear a hat. No hair should be out of restraints. (This could be part of your costume!)

9th Annual COPE Chili Cook-Off
Sponsored by Mid-Missouri Bank

Saturday, February 18, 2012 – **12 Noon to 3:00 p.m.**

Chili Cook-Off Rules

1. Teams will be issued five (5) badges at check-in, February 18. Additional badges may be purchased for \$3 the day of the event at check-in. Any badge requests after check will be at the admission price.
2. Event day admission is \$5.00.
3. Four categories of chili will be judged this year (choose one or more, or be placed in traditional): traditional red, novelty, hot & spicy, top-chef (prepared off-site).
4. Doors to the Civic Center will be opened at 8 o'clock. Booths should be set-up by 11:30 a.m.
5. Booths will be judged for creativity, costumes, and showmanship. Blind judging of chili will be conducted for aroma, color, consistency, taste, and aftertaste.
6. Health Department rules must be observed at all times
7. Chili must be cooked on-site unless it is cooked in a Health Department inspected kitchen. Packaged or store bought ingredients are OK.
8. Chili cannot be cooked in a crock pot, but it can be kept warm in one if maintained at 155°.
9. Each single booth is approximately 10 x 10 (two single 8 foot tables, ten feet apart). A double booth is approximately 20 x 10 (four single 8 foot tables, 10 feet apart).
10. Entrants must provide their own heating element. Electric outlets are available. PROPANE is encouraged to prevent overloading electric circuits.
11. For the *Hope of Cope* and *Peoples' Choice Awards* start planning fund raising activities today! You will have more fun if you get audience participation by selling or performing. If you intend to solicit local businesses for items contact COPE first. COPE will be collecting items for their silent auction.
12. Sign-up early to allow ample time for planning and preparation. Detailed rules will be mailed or given to you upon receipt of your entry fee.
13. Fees: individual booth-\$50; organization/business-\$100; double booth-\$150; military booth sponsor-\$150 (money given to soldiers from the Fort). Corner booths may be reserved for an additional \$25 (first-come, first-served).
14. Entry deadline: February 10, 2010. After the deadline entries may be accepted, but listing in event materials cannot be guaranteed nor participation in judging guaranteed.

(Return lower portion) -----

Team Sponsor (organization, etc.) _____ Booth: Single ___ Double ___ Corner ___

Team Name (If known, otherwise call 417.533.5201 by February 11) _____

Contact Person (Name) _____ (Phone number) _____

Number of badges requested above five (5) _____ (\$3 fee / ticket should be mailed with entry or will be invoiced.)

Cooking Intentions (Circle One): Electric Propane Other _____ (no open fires allowed in Center)

Chili Categories (Circle at least One): Traditional Red Novelty Hot & Spicy Top Chef (all chili prepared off-site in Health Department inspected kitchens) **Off-site Inspected Kitchen** _____

Including this year, number of years your team has participated in Cope's Chili Cook-Off _____

Fees will be **invoiced** unless submitted **with** your entry form. Call 417.533.5201 for assistance or additional information.