

RWB Chili Cook-Off Rules

1. No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices. Meat may be treated, pre-cut or ground. **MEAT MAY NOT BE PRE-COOKED, in any manner. All other ingredients must be chopped or prepared during the preparation period. Home prepared foods are not allowed.**
2. True chili is defined as any kind of meat or combination of meats cooked with chili peppers, various other spices and other ingredients with the exceptions of items such as *beans* or *spaghetti*, which are STRICTLY FORBIDDEN.
3. Regular commercial chili powder is permissible, but complete commercial chili mixes are not permitted. Thickeners such as corn meal, flour etc., are permissible.
4. Contestants are responsible for supplying their own ingredients, equipment and utensils. The Chamber and City of Bullard will supply exhibit space, water and power.
5. Each Cooking space provided is approximately 6' x 6'. No tables or chairs will be provided.
6. A dedicated preparation tent and station will be set for all cooking and sanitation. Contestants must use the designated preparation tent and station provided. No exceptions.
7. **ALL CHILI MUST BE MADE ON SITE.** Teams are required to have a minimum of 4 gallons of chili available for public sampling. Team Captains are required to have 1 (one) Pint of chili delivered to the judging table no later than 2:30pm. No late entries will be accepted. No garnish is allowed on the pint of chili for judging.
8. At no time should you leave the cooking chili unattended (for safety and integrity reasons).
9. Each contestant will be assigned a contestant number that will be used throughout the contest.
10. People's Choice awards are determined by how many votes each contestant receives. The public can purchase a \$10 wristband to try all the chili and cast one vote per wristband purchase.
11. All cooking must be done in a sanitary manner. Conditions are subject to inspection by local health department. Failure to comply is subject to disqualification of the team.
12. Only foods approved by NETPHD (North East Texas Public Health District) will be permitted. The kind of food, extent of food preparation and service will be subject to the approval of the NETPHD. The food vendor must provide **receipts for all food purchases.**

13. All meat, dairy, and potentially hazardous food products must be maintained at the proper cold holding temperature of 41 F degree or below.
14. All cooked potentially hazardous foods must be prepared to the minimum initial cook temperature as required by the “Texas Food Establishment Rules”, Texas Department of State Health Services. The three cooking temperatures are 145 F degrees for beef and pork served immediately, 155 F degrees for ground meat and ground pork (except ground poultry), and 165 F degrees for stuffed products. **A proper food thermometer must be available** to check food temperatures. The proper hot holding temperature is 135 F degrees or above.
15. Fish or chicken can only be offered if it is commercially manufactured to go from freezer to fryer or is commercially precooked, unless application of criteria for complex preparation of fresh fish or fresh chicken is first approved by NETPHD.
16. All food products and materials must sit or be stored **6 inches above ground** and must be covered when not in use. This includes containers that hold cups, serving items and food. Only ice chests are allowed to sit or be stored directly on the ground. All serving items and food must be adequately protected from splash, dust, insects, weather or other contamination. Only single service items may be used for food service.
17. Ice used for food and materials (items for human consumption) must be stored separately from ice used to refrigerate drink bottles, cans or cartons. All ice containers must be covered and have proper drainage. Food materials cannot “float” in ice storage bins.
18. Food Personnel must not eat in food preparation or food service areas. Food preparation personnel may drink from a spill proof cup as long as the cup is not a source of contamination.
19. Use of tobacco in all forms (including vapor/inhalers) is prohibited in food preparation and service areas.
20. Children and animals are not allowed in food preparation and food service areas.
21. Suitable **hair restraints are required to be worn** in food preparation and food service areas.
22. The NETPHD requires that ready to eat foods may not be touched by the bare hand of a food worker, therefore **gloves will be required** for all food team members.
23. At no time should you leave the cooking chili unattended (for safety and integrity reasons).
24. Each contestant will be assigned a contestant number that will be used throughout the contest.
25. People’s Choice awards are determined by how many votes each contestant receives. The public can purchase a \$10 wristband to try all the chili and cast one vote per wristband purchase.

These rules and regulations were based on North East Texas Public Health District's rules. You can view the Health Department's site for a full list or more detail at:

<http://www.healthyeasttx.org/Services/EnvironmentalHealth/TemporaryFoodPermit.aspx>

Chili Cook-Off Judging

In this competition the chili will be blind judged (no one knows the identity of the cook) and scorecards will be based on the following six characteristics:

1. Texture: The texture of the meat shall not be tough or mushy
2. Flavor: The chili should have good flavoring and chili pepper taste
3. Consistency: Chili should be a smooth combination of meat and gravy not too thin or too thick
4. Spice and taste: Blending of the spices and how well they have permeated the meat
5. Aroma: This will be a personal preference of the judge
6. Color: The submitted chili should look appetizing

There will be a People's Choice winner that will be assessed by the public. The winner will be the contestant with the highest collected wristbands. The Showmanship award is decided by the Chili Cook-Off Committee. The Showmanship award will not be awarded to a team that is held as the First Place or Second Place winner in the Cook-Off.

Cook-Off Schedule

8AM – will be designated time to drop off preparation needs / equipment

10:30AM - Health / Sanitation Inspection and final walk-through of rules / regulations

12PM – 2PM– The Chili Cook-Off will be open to the public

2PM – 3PM – Samples will be Judged and People's Choice will be tallied

3PM – Winners Announced at 3pm

I have read and understand the cook-off rules. I agree that our team will be responsible for its set-up and clean-up of assigned booth area.

Team Captain Signature / Date: _____

Team Captain Printed Name: _____

Checklist of Forms to Return:

- Completed and Signed Cook-Off Application**
- Completed and Signed Cook-Off Rules & Regulations Form**
- Completed and Signed Exhibitor Agreement**
- Check or Money Order Payable to BACC for \$25.00**