



Hosted by The Rotary Clubs of:
Mooreville, Mooreville-Lake Norman,
Top of the Lake, and Troutman



www.TheGreatChiliCookOff.com
www.facebook.com/TheGreatChiliCookOff
Benefitting Charities supported by Rotary

PROFESSIONAL COOKER ENTRY FORM

Dear Sir or Madam,

We are delighted that you are considering participating as a cooker in the 9th annual Rotary sponsored Great Chili Cook-off scheduled for September 30, 2017. This event is a combined effort of the Mooreville Rotary Club, Top of The Lake Rotary Club, Mooreville-Lake Norman Rotary Club, and the Rotary Club of Troutman and its purpose is to raise money for local non-profit organizations and charities.

Attached is a packet of information needed to become a contestant in the cook-off that includes event information and an entry form. Additional information regarding Fire Code requirements and suggestions for sanitary outdoor cooking can also be found in this packet. We received some outstanding feedback from cookers about last year's competition that we think will make this year's competition even better.

We have been pleased with the growth of the Chili Cook-off the last eight years, the proceeds of which we have been able to give back the community. As we have grown, so have the needs of our community. We need your help in making this event a success again this year. **There is NO ENTRY FEE to be a cooker and a CASH PRIZE will be awarded to the best tasting chili recipe in the Professional division: \$500 for first place.** You will be competing for a first place plaque to display in your establishment as well as bragging rights for the "Best Professional chili in town". 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 *People's Choice* award – the most prestigious award of all!

We hope that you will join us on September 30th 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 our website at www.thegreatchilicookoff.com for detailed information about this wonderful event.

Sincerely,

Shannon Price
Cooker Coordinator
704-995-2968
shannon@imaginemusicgroup.com

Attachments: Event Information
Entry Form



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EVENT INFORMATION

DATE: Saturday, September 30, 2017 (Rain Date October 07, 2017)

TIME: 4 pm – 9 pm

LOCATION: Iredell County Fairgrounds (630 North Main Street, Troutman, NC)

EVENT: Chili cook-off competition with an enormous Kids Zone, live music, beer tent, and local vendors.

COOKER ENTRY FEE: No Charge*

*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.

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

PRIZES: \$500, 1st Place plaque and recognition at publicity events for the 2017 cook-off Prizes (TBD) for Most Creative Booth and Peoples Choice

You may begin setting up at noon on Saturday, September 30th. We recommend that you do not wait until the last minute to set up. **You MUST be set up by 3:00 PM (including cars removed from the area) and ready to serve at 4:00 PM!!!** A mandatory cookers meeting will be held at 3:30 prior to the gates opening. Arrivals after 3:00 are at risk of not being able to participate in the event.

Please complete the attached entry form and submit to Shannon Price, cooker coordinator by the end of the day September 9, 2017. We had to turn cooking teams away last year so reserve your spot quickly before they are gone.

CONTACT:

Shannon Price

Cooker Coordinator

704-995-2968

shannon@imaginemusicgroup.com



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September 30, 2017 4:00 PM to 9:00 PM – Iredell County Fairgrounds (630 N. Main St., Troutman, NC)
 (Rain Date October 7, 2017)

Professional Team Name: _____

Address: _____

Phone Number: _____

Email Address: _____

Name of Head Cook: _____

Name of Assistant Cook: _____

Each additional participant other than the two listed above must purchase an event ticket at \$10 each.

WHAT YOU NEED TO BRING:

- Ingredients for at least 10 gallons of Chili (chili can be made at another location and reheated and served the day of the event)
- Table(s)
- Proper containers for storage of uncooked/cooked foods
- (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
- Cooking Surface

YOU MAY BEGIN SET UP at NOON Saturday morning, September 30th and must be set up by 3:00 PM and ready to serve at 4:00 PM.

PROVIDED ITEMS:

- Sample Serving Cups & Spoons
- Electricity for cooking needs only
- 15 foot by 15 foot space

Special needs (i.e. electricity): _____

PLEASE RETURN TO: (form must be received by September 9, 2017)

Shannon Price
 Cooker Coordinator
 704-995-2968
shannon@imaginemusicgroup.com



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THE GREAT CHILI COOK-OFF – RULES

- RULES:
- 1) Cook and serve your best chili recipe.
 - 2) Must prepare at least 10 gallons of chili to serve.
 - 3) Sale of chili is prohibited.
 - 4) Provide sanitary conditions for preparation, cooking, and serving of chili.
 - 5) 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 on our website. This will be verified by the Fire Marshal prior to the start of the event.
 - 6) HAVE FUN!!!!

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 local 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. On our website is some information from the Iredell County Health Department about sanitary conditions when cooking outdoors. 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...keep hot foods hot and cold foods cold. We will provide a means for each participant to dispose of "dirty" water generated during the event.

Thanks again for your interest and we are looking forward to firing it up on September 30th.

Release: By submitting the completed entry form, I acknowledge that I have read and understand the rules and regulations of The Great Rotary Chili Cook-Off and agree to abide by them. The participants shall indemnify and hold The Great Rotary Chili Cook-Off Committee 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 Great Rotary Chili Cook-Off.



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COOKING STATION HELPFUL HINTS

(Excerpts from the Iredell County Health Department)

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

1. Clean surroundings
2. Food & griddles protected from public
3. Utensils cleaned and stored properly
4. Wash hands as needed
5. No waste water shall be emptied on the ground. A common water disposal tank will be provided.
6. Hot food holding equipment
7. Means to keep cold food at appropriate temperature
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



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

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 soap, pan, and disposable towels for the proper washing of hands.

Refrigeration: All potentially hazardous foods requiring refrigeration must be kept at or below 45 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. Do not empty storage tanks or catch buckets into storm drains or on the ground. A collection bucket or other basin can be used to hold wastewater until it can be properly discarded. A wastewater tank will be provided for properly disposing of wastewater.

Transport of foods: All foods must be protected while in transit to the permitted temporary food service establishment. Transport containers must be able to 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.

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 employees who are responsible for preparing or serving food or drink.

Tobacco: No tobacco is to be used in any form while handling, preparing, or serving food or while in the food service area.