



2018 VETERANS DAY CHILI COOK-OFF GUIDELINES

The VDCCO is not sanctioned or sponsored by the International Chili Society (ICS), the Chili Appreciation Society International (CASI), or any other chili cook-off organization.

CHILI QUANTITIES

Teams are asked to prepare a minimum of one (1) gallon of finished product. Sample cups and spoons will be provided by the committee.

BOOTHS

- Booths will be assigned in the order of receipt of registration by the GPMM Special events Committee prior to the event.
- Set up and tear down of each team's booth is responsibility of the team. The museum does not have tents, tables, chairs, electricity, water etc. to lend or rent so please plan accordingly.
- Decorations are allowed as long as they do not pose a safety concern. All teams need to pick up all their items when they leave. Any items left behind will be tossed.
- Since the Veterans Day Celebration is a family event, booth decorations, themes, handouts, materials and team uniforms must be in good taste. Lewd or obscene themes (the determination of what constitutes lewd or obscene will remain the sole judgement of the Special events Committee) will be grounds for immediate disqualifications and the team will be asked to leave.
- All decoration must be kept to the front and sides of the booth –a safe distance from any open flame. The décor must be made of fire retardant materials. (These are the Fire Department rules and need to be followed as stated.)
- Due to space constraints, tables may not exceed six (6) feet by three (3) feet in size.

CHILI INGREDIENTS

- All chili must be prepared from scratch on site the day of the event.
- The use of commercial ground chili powder is allowed, however complete commercial chili mixtures such as the “just add meat” variety are NOT permitted.

CHILI PREPARATION/COOKING



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- Teams are responsible for supplying all their own equipment, including but not limited to a food thermometer, propane cooking stove or sterno fuel (BUTANE IS NOT ALLOWED), serving utensils, pots, gloves, ladles, and any kitchen equipment needed.
- All chili must be prepared out in the open (no motorhome cooking is allowed)
- Electricity and running water are not available (you must provide your own)

SANITATION

- Cooks are to prepare and cook chili in as sanitary a position as possible – cooking conditions are subject to inspection by the judgement panel.
- Cooks may have to taste their chili before submission, at the discretion of the judging panel – if a contestant refuses, the team will be disqualified.
- Each team is expected to utilize safe and clean stoves and other equipment to heat their chili and maintain a clean booth.
- Frequent hand sanitizing is encouraged for all food workers and servers.

ONE CHILI PER TEAM

- Each cook is responsible for preparing one pot of chili intended to be judged, and to turn in one judging cup from that pot. No more than one judging sample can be taken from each pot.

CLEAN UP

- Each team is responsible for its own cleanup. This includes trash removal from the booth to the trash cans provided by the VDCCO at the end of the day.
- Items left behind will be considered trash.
- All teams must vacate the premises no later than 5:00pm – NO EXCEPTIONS



RULES AND REGULATIONS

1. Contestants/Teams may not sell additional food or beverages at the event. The VDCCO will provide each team with tasting cups and spoons to serve to attendees.
2. Please note that the County of Riverside Department of environmental Health (RCDEH) has the right, per state regulation, to inspect all areas for proper food handling and preparation to ensure everything is up to California Health and Safety code. Please make sure to wear gloves and have hair tied back while in the cooking area. Again, all booths are subject to inspection. (See Attachment I)
3. NO CHILDREN UNDER THE AGE OF 18 ARE ALLOWED IN THE COOKING AREA. Children must be supervised at all times and may not enter the cooking area for any reason. Please plan for supervising your children OUTSIDE the chili cook-off booths.
4. Event attendees, including team participants are PROHIBITED from bringing any outside alcoholic beverages to the event. Doing so is a violation of VDCCO and GPMM policy. Commercial or homemade beer may be added to the chili as an ingredient but not served to the public or consumed by the booth staff.
5. NO advertisement of outside businesses will be permitted. If an outside business has donated materials or supplies to your team, you may acknowledge them with an 8/12 x 11 Thank you sign.
6. Check number 7 with Michael (paper copy)
7. Please keep in mind the following: The VDCCO is an *amateur chili cooking competition*. Remember that this competition is more about PRIDE than a PRIZE. The contest is meant to be enjoyable for both the contestants and the event attendees.



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VETERANS DAY CHILI COOK-OFF

Saturday November 11, 2017

REGISTRATION FORM

Spaces are on a first come first serve basis

No application accepted after November 1, 2017

All information must be filled in your application to be accepted. Please return the form to:

GPMM- VDCCO

Call and pay over the phone:

62-510 Chiriaco Road

(760)227-3473

Chiriaco Summit CA, 92201

Or email completed application to: mables@generalpattonmuseum.com

EVENT INFORMATION

Where: Saturday, November 11, 2017

Time: Veterans Day Program starts at 11:00am. Set up starts at 8:00am.

Judging will take place at 1:00pm sharp.

Where: General Patton Memorial Museum

62-510 Chiriaco Road

Chiriaco Summit Ca, 92201

PLEASE PRINT CLEARLY

Team Name: _____

Contact Name: _____ Phone Number: _____

Business Address: _____

City: _____ State: _____ Zip Code: _____

Email: _____

By signing below, I acknowledge my team must abide by the contest rules and regulations

Printed Name: _____ Signature: _____ Date: _____

Locations will be given on a first come first served basis. Locations within the event will be the sole responsibility of the GPMM Special Events Committee and Board.

AWARDS

Trophy Awarded in the following categories:

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62510 Chiriaco Road | Chiriaco Summit, CA 92201 | P: (760) 227-3473

<http://www.generalpattonmuseum.com> | mables@generalpattonmuseum.com



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Hottest
Most Wimpy
Best Overall

ATTACHMENT I

County of Riverside: Recommended Food Handling Guidelines

FOOD HANDLERS

- Wear clean clothing
- Wash hands before handling food and at frequent intervals
- Wear hat, cap or some type of hair covering
- Do not smoke in food booth
- If you are ill or have soars on your hands: DO NOT HANDLE FOOD

REFRIGERATION – COLD FOODS

- Refrigeration: Dry ice or ice may be used
- Meats. Hamburger patties, sauces, cream pastries, wieners, sausages, milk and other readily perishable foods require refrigeration to 41°F or below to prevent the growth of pathogenic bacteria or the production of toxins:----VERY IMPORTANT
- Foods should not be kept out at room temperature in your booths if they require refrigeration.
- Thaw all frozen foods by placing them in a refrigerator, or by use of ice or dry ice.

HOT FOODS

- Keep foods that are being served hot at 135°F or above to prevent the growth of pathogenic bacteria and toxins.
- Propane heaters and sterno heat are approved.
- Propane tank connections must be checked by Fire Authority prior to use.
- Foods kept in warmers or similar devices should be heated quickly.
- All hot food left over from the previous day should not be reused.

FOOD PROTECTION

- All open food should be protected from contamination by the public and the food booth workers.
- Keep foods covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- All food, food containers, and utensils should be kept a min of six (6) inches above the floor.
- Handle foods as little as possible. Use utensils (i.e. Tongs, scoops, etc.)

UTENSILS

- Use only clean utensils.
- Use only single-use, throw away, forks, cups, etc. For serving guests (provided by VDCOO).
- Do not use galvanized or enamelware storage containers for acidic foods or juices.
- A FOOD THERMOMETER is required in each booth.

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INSECTICIDES

- Do not store any poisonous substances such as insecticide near foods.

CONDIMENTS

- If used, individual packages, squeeze, pour or pump-type containers are to be used.