

1. Official signed registration form and rules forms must be received with a **non-refundable** \$25.00 entry fee by February 14, 2019. All registration is in advance of event. Late registration will be accepted with a **non-refundable** \$40.00 registration fee through February 20th. Space is limited.
2. A Chili entrant team will consist of a **maximum** of three people. 1 Head Chef and 2 Helpers. Only the Chef can dispense chili into tasting cups. At least one team member must be at your table at all times.
3. One 8 ft table and 2 chairs will be provided per team. **Teams must provide their own table covering.**
4. Set up of your assigned area must be complete and chili **ready to serve to the public by 4pm**. Entrants may begin setting up as early as 10am, Saturday February 23, 2019.
5. Appropriate **themed** decorations of your table and related costuming is encouraged. You will receive an entry card, clearly **display** this card at your table. This will help the public be acutely aware of the chili they are voting for.
6. The Manchester Sportsman's Club will provide an assigned table, sample cups, tasting spoons, gloves, hair nets, tickets and a ballot box for each team.
7. **Chili must be cooked on site.** Each team must prepare at least **3 gallons** of chili to be judged by the public. Recipe **must** be an original of the applicant. Special condiments for your chili will be provided by your team.
8. All meat and poultry **must** be obtained from USDA approved sources. Home canned and home prepared meats are **not allowed**. **Wild game is allowed ONLY if purchased from a retail establishment.** Commercially canned or packaged food **must** remain in original unopened container until used. **Receipts required.**
9. **All** food and equipment will be checked by cook-off officials at the site. Sanitizing facilities will be provided at the cook off site. This **must be satisfactorily** completed before any preparation may begin.
10. The name of your chili and a list of ingredients used to make the chili **must** be displayed to the public on your table, as well as the hotness of your chili. (Mild, Medium, Hot, Super-Hot). Quantity of ingredients does not have to be included.
11. Cooks are **not to taste** their chili with their cooking spoon. Use a disposable spoon, which is provided by the Manchester Sportsman's Club. Bowls **must** be inverted for easy sanitary grasping and spoons be handled by the handle only.
12. Cutting boards **shall be** hard maple or NSF (National Sanitation Foundation) approved plastic, free from deep gouges or cracks.
13. The chili container must be a crock-pot or roaster to maintain the chili at a temperature of **135 degrees. Ground meats (hamburger) must be cooked to a minimum temperature of 155 degrees F. Ground Turkey, etc., to 165 degrees F.** Each team should supply their own power strip and extension cords. **NO** porcelain or enamel coated containers are allowed. Contestants **will provide their own thermometer** to check internal temperature of chili to assure proper temperatures for serving. The Manchester Sportsman's Club will be monitoring the chili's temperatures periodically throughout the event.
14. Fresh vegetables **must** be washed before using. **All** perishable ingredients, such as meat and dairy products, **must** be stored in coolers maintaining a temperature of 41 degrees or below. Ice may be used in coolers to keep ingredients cool.
15. Contestants **will provide** multiple sets of utensils to be changed out in the event of contamination.

- 16. The Manchester Sportsman's Club will provide buckets containing sanitizing solution for cleaning work surfaces and spills. Each team **must have a roll of paper towels** on the table.
- 17. **No** bare hand contact with food is allowed. Contestants **MUST** wash their hands before and after preparation of ingredients, after using the bathroom, coughing/sneezing, after tobacco breaks and before entering work stations. **All food handling personnel** shall maintain a high degree of personal cleanliness by wearing clean garments and hair restraints (cap, hat or hair net). Each cooking area must be kept clean and orderly.
- 18. At the discretion of a representative from the Manchester Sportsman's Club or a Washtenaw County Health Department, the participants may be **required** to taste their own chili at any time during the event.
- 19. **All** Chili containers must be covered when not in use to protect from public handling or other contamination.
- 20. **No** smoking, eating or drinking will be allowed by people behind the tables or in work areas.
- 21. **No** non-working, unauthorized persons will be allowed behind the tables or in work areas.
- 22. **All** personal belongings must be stored in an area away from the chili, tables, equipment, etc.
- 23. **No** deliberate sabotage to another contestant or their entry will be tolerated. Such an act **will** lead to disqualification without a refund.
- 24. Contestants agree that **all** money collected will be donated to the Manchester Sportsman's Club, a 501c7 organization, hosting the event.
- 25. Contestants **must** clean their booth of all food, equipment, utensils, trash and personal belongings from their work area.
- 26. Entrants and Helpers **must** be in **GOOD** health the day of the event.
- 27. The Manchester Sportsman's Club Host's decisions are **FINAL**.
- 28. The Manchester Sportsman's Club is not responsible for any damages, lost or stolen items.

1st, 2nd and 3rd People's Choice & Best Booth Awards

Please read and sign.

I, _____, have read the above listed rules and regulations for the 2019 Manchester Sportsman's Club Chili Cook Off and agree to abide by them. Date _____

Team ID _____ Table # _____