

Join the Competition!
Fair Days Chili Cook Off

Friday, August 13, 2021

*5PM 'til the chili runs dry!

TEAM PACKAGE

Welcome to the Claresholm & District Chamber of Commerce Chili Cook Off!

1. Please print the attached **Entry Form**. The Golden Rules of Food Safety documents are also included for your information.
2. Review map with suggested booth/table locations. Then indicate on your registration form which location you prefer as in first choice, second choice, etc. Please also let us know if you have made arrangements with a business owner for a specific location.
3. Once both forms are complete, submit via mail or drop off to Sheila at the Chamber Office (in the Town Multi Use Building before **August 9**
E-MAIL/DROP OFF ALL FORMS TO:
Sheila Karsten - info@claresholmchamber.ca
111 55 Ave West, Claresholm (back entrance)
4. On the day of the event, we ask that each team please check in at the Registration Table to receive your competition number and package.

Should you have any questions that day, our team will be on site.

Please be advised that we will not have any extra cooking utensils on hand; however we have included a check list of what you may need for the day for your convenience.

HAVE FUN AND ENJOY THE HEAT OF THE CHILI COOK OFF!

REGISTRATION

NAME: (Company or Organization) _____

TEAM NAME _____

CONTACT PERSON: _____

ADDRESS: _____

PHONE: _____ EMAIL: _____

CATEGORY: (Teams can enter multiple categories)

Traditional Hot/ Spicy



1. Chili Preparation

- Chili must be prepared and cooked off site, following the Golden Rules of Food Safety and brought in an electric crock pot.
 - a. The Chili is to be kept hot, at least 140° F/ 60° C or above.

2. Local Vendors:

- Supporting local vendors is encouraged.

3. Ingredients:

- You must supply your own ingredients and equipment. To ensure you have enough chili it is recommended to Prepare chili with a minimum of 3lbs of meat, or enough to fill a 6 qt slow cooker.
- Participants are encouraged to be creative with ingredients and combinations with no restrictions on what they may serve. However, as a service to those in our community with allergies or dietary restrictions, you will need to have an ingredient list available at your station.

4. Categories:

- **TRADITIONAL**
- **HOT & SPICY**

Chili will be judged on the following characteristics: **LOOK, TASTE AND SMELL!**

5. Judging:

To compete: Bring chili entries in your competition testing bowls to the judges at the registration table by 5 p.m.

The **Best Chili in each category** will be determined at the start of the event so that the winner can display the winner's Award on their table (hopefully by 5:30pm) throughout the event for all participants to see!

6. Tables and Costumes:

We encourage all teams to have fun with your theme by dressing up your table and yourselves. A tent, umbrella or pop-up canopy used simply for shade must be at least 1.5 meters from the heating source. Please keep your area clean at all times. Please ensure that you leave nothing behind.

Have a Rootin, Tootin good time!



- 🔥 4:45pm Registration: Check in at Amundsen Park
 - This include your official testing spoons, table number, and information for the day.
- 🔥 5:00PM Submit your entry for judging
- 🔥 5:30PM Event kicks off!
- 🔥 5:30PM Category winners determined and awards presente
- 🔥 7:30-8:00PM Tear down and clean up

ITEMS YOU MAY REQUIRE

CHECK list

Tables and Chairs (for your own use)	
Cleaning Materials (Hand Sanitizer and Cloths)	
Extension Cords (<i>if you have made prior arrangements for an available power source</i>)	
Extra Spices	
Extra Spoons/Serving Utensils (in case one gets dropped)	
Garbage Receptacle and Bags	
Oven Mitts	
Paper Towels	
Stirring & Serving Spoons	
Spatula	
Table/Tent Decorations	
<i>Optional Tent/Canopy OverBooth</i>	

WHO "Golden Rules" for Safe Food Preparation

1. Choose foods processed for safety

While many foods, such as fruits and vegetables, are best in their natural state, others simply are not safe unless they have been processed. For example, always buy pasteurised as opposed to raw milk and, if you have the choice, select fresh or frozen poultry treated with ionising radiation. When shopping, keep in mind that food processing was invented to improve safety as well as to prolong shelf life. Certain foods eaten raw, such as lettuce, need thorough washing.

2. Cook food thoroughly

Many raw foods, most notable poultry, meats, eggs and unpasteurised milk, may be contaminated with disease-causing organisms. Thorough cooking will kill the pathogens, but remember that the temperature of all parts of the food must reach at least 70 °C. If cooked chicken is still raw near the bone, put it back in the oven until it's done - all the way through. Frozen meat, fish, and poultry must be thoroughly thawed before cooking.

3. Eat Cooked foods immediately

When cooked foods cool to room temperature, microbes begin to proliferate. The longer the wait, the greater the risk. To be on the safe side, eat cooked foods just as soon as they come off the heat.

4. Store cooked foods carefully

If you must prepare foods in advance or want to keep leftovers, be sure to store them under either hot (near or above 60 °C) or cool (near or below 10 °C) conditions. This rule is of vital importance if you plan to store foods for more than four or five hours. Foods for infants should preferably not be stored at all. A common error, responsible for countless cases of foodborne disease, is putting too large a quantity of warm food in the refrigerator. In an overburdened refrigerator, cooked foods cannot cool to the core as quickly as they must. When the centre of food remains warm (above 10 °C) for too long, microbes thrive, quickly proliferating to disease causing levels.

5. Reheat cooked foods thoroughly

This is your best protection against microbes that may have developed during storage (proper storage slows down microbial growth but does not kill the organisms). Once again, thorough reheating means that all parts of the food must reach at least 70 °C.

6. Avoid contact between raw foods and cooked foods

Safely cooked food can become contaminated through even the slightest contact with raw food. This cross-contamination can be direct, as when raw poultry meat comes into contact with cooked foods. It can also be more subtle. For example, don't prepare a raw chicken and then use the same unwashed cutting board and knife to carve the cooked bird. Doing so can reintroduce the disease-causing organisms.

7. Wash hands repeatedly

Wash hands thoroughly before you start preparing food and after every interruption - especially if you have to change the baby or have been to the toilet. After preparing raw foods such as fish, meat, or poultry, wash again before you start handling other foods. And if you have an infection on your hand, be sure to bandage or cover it before preparing food. Remember, too, those household pets - dogs, cats, birds, and especially turtles - often harbour dangerous pathogens that can pass from your hands into food.

8. Keep all kitchen surfaces meticulously clean

Since foods are so easily contaminated, any surface used for food preparation must be kept absolutely clean. Think of every food scrap, crumb or spot as a potential reservoir of germs. Cloths that come into contact with dishes and utensils should be changed frequently and boiled before re-use. Separate cloths for cleaning the floors also require frequent washing.

9. Protect foods from insects, rodents, and other animals

Animals frequently carry pathogenic micro organisms, which cause foodborne disease. Storing foods in closed containers is your best protection.

10. Use safe water

Safe water is just as important for food preparation as for drinking. If you have any doubts about the water supply, boil water before adding it to food or making ice for drinks. Be especially careful with any water used to prepare an infant's meal.

Learn more at:

<https://www.paho.org/en/health-emergencies/who-golden-rules-safe-food-preparation>