

WOODSTOCK CHILI FEST
Official Team Application Form
\$35 per team



April 2, 2016
11:00 am – 4:00 pm
Setup 7:00 – 9 :30 am
Shenandoah County Fairgrounds, Lilly Building

Chili Team Name: _____
Business (if applicable): _____
Contact Person: _____ Telephone: _____
E-mail: _____
Address: _____ City: _____ State: _____

Types of chili(s). Circle all that apply and changes can be made until March 23, 2016. Limit 2 types of chili for judging per team.

Chili A:	MEAT	VEGETARIAN	WHITE	MILD	MEDIUM	SPICY	SWEET
Chili B:	MEAT	VEGETARIAN	WHITE	MILD	MEDIUM	SPICY	SWEET

Teams are limited to 4 people. Any additional team members will need to purchase a \$7 ticket at the gate or \$5 online pre-sale. Team supporters are encouraged!

Twenty (20) teams will be allowed to enter on a first come, first served basis. No chili entries are allowed the day of the event.

A completed entry form and \$35 fee must be received by the Town of Woodstock VA no later than 5:00 pm on March 23, 2016.

Please return completed forms and payment to: Town of Woodstock
135 North Main Street
Woodstock, VA 22664

If paying by check, please make checks payable to the Town of Woodstock.

For additional information please call (540) 459-3621 or visit www.woodstockvachilifest.com
Facility info, call the Shenandoah County Fairgrounds at (540) 459-3867



*Sponsored by the
Woodstock Enhancement Committee*

WEB: WWW.WOODSTOCKVACHILIFEST.COM

PHONE: (540) 459-3621

EMAIL: KATIE.MERCER@TOWNOFWOODSTOCKVA.GOV

OFFICIAL RULES

Rain or Shine - No Pets - No Refunds

SETUP:

- Event is held at the Shenandoah County Fairgrounds Lilly Building at 300 Fairground Road Woodstock VA 22664.
- Setup is from 7:00-9:30 am. No cars allowed in the cooking area after 9:30 am.
- Teams will be permitted to bring one (1) vehicle into the cooking area to unload during setup time.
- Vendor parking is located adjacent to the long chain link fence marked "Vendor Parking" outside the event building. All other vehicles associated with the team must park in regular event parking outside the fence.

EQUIPMENT, SUPPLIES & SPACE:

- Sample cups, spoons, napkins, ladles, one (1) six (6) foot table, official ticket jar for voting and dish washing stations will be provided.
- No stoves or additional equipment of any type will be provided. Each team is required to have a pop-up canopy no wider than 12 feet to set up and cook under and outside of. Canopies must be properly weighted down to avoid injuries.
- Booth space is 12 x 15 feet.
- There is no electrical power available for hook-up. Teams must use a propane cooking device equipped with the proper amount of propane to cook and hold the chili at 135oF until 3 pm.
- Use of generators not permitted.
- Potable water is available on site. Please bring your own potable hose.

COOKING & SAMPLING:

- **All chili must be cooked on site or in a Virginia Department of Health approved kitchen. All food will be inspected prior to cooking to ensure health and safety standards are met.**
- Cooking may begin at 8:00 am and MUST begin by 10:30 am.
- Sample tastings to the public begin at 12:00 noon and end by 3:00 PM.
- **A minimum of 5 gallons** of each chili is suggested to safeguard from running out of chili and therefore losing potential votes. Each team is allowed to serve no more than two (2) types of chili.
- All chili must be cooked from scratch (defined as starting with raw meat and unopened cans).
- Regular commercial chili powder is permissible but complete commercial chili mixes and home dried spices are not permitted.
- All cooking shall be done in a sanitary manner and teams must read and sign the guidelines attached. VA Department of Health will inspect prior to opening.

JUDGING:

- **Prize winnings: 1st place- \$500 2nd place- \$250 3rd place (showmanship)- \$100**
- First and second place will be awarded based on the number of tickets teams earn from attendees (people's choice). Each attendee will receive one ticket to place in the bucket of their top chili choice.
- Third place will be people's choice for the team with the best showmanship. Dress up, decorate, have fun and you could win this category too! Get creative! Each attendee will receive a second ticket to place in the bucket of their top choice for showmanship.
- Each chili must be labeled meat or meatless and mild, medium, spicy/hot or sweet so attendees are aware in case of allergies or sensitivities. Teams are responsible for proper labeling.
- Voting jars will be provided and located in a central location.
- Chili will be judged for taste, consistency, aroma, color & bite. Voting will end at 3:00 pm.
- Awards will be announced from the entertainment stage at 3:30pm.

OTHER:

- No outside alcoholic beverages are allowed. Beer and hard cider are available for purchase.

QUICK TIPS AND CHECK-LIST

ITEMS EACH TEAM NEEDS TO PROVIDE:

- Twelve (12) foot or smaller canopy cover
- Weights/anchors to secure canopy
- Propane cooking device
- Propane tank
- Additional table(s) for preparing food
- Chair(s)
- Potable water hose
- Hand washing station
(please inquire about how to set this up)
- Utensils to be sanitized onsite
(knives, cutting board, etc)
- Single-use latex gloves
- Paper towels
- Unopened canned and jarred ingredients-
home canned goods not permissible!
- Spices and dried ingredients
- Unsliced/uncut raw fruits and veggies
- Unopened and USDA inspected meats
(unless you are serving vegetarian chili)
- Cooler with ice to keep unopened meats and
toppings separated and cold
- Team name banner/sign
- Necessary chili toppings if desired
- Desired showmanship supplies
- Clean plastic bins or pallets to keep cooking
equipment and ingredients off the ground.

ITEMS PROVIDED BY EVENT SPONSOR:

- Virginia Department of Health
Temporary Food Event Permit
- Potable water
- Three (3) dish washing stations
- One (1) six (6) foot table for serving food
- Food thermometer for temperature testing
- One (1) Three (3) oz serving ladle per chili entry
- Tasting cups
- Teaspoons for tasting
- Napkins
- Ballot voting jar with team name
- Properly mixed solution to clean surfaces
- Trash cans

GUIDELINES FOR WOODSTOCK CHILI FEST 2016 TEAMS

As described by the Lord Fairfax Health District Guidelines for Temporary Food Establishments and highlighted specifically for teams competing in the Woodstock Chili Fest 2016:

1. Food handlers are to follow approved procedures when preparing and serving food:

- A. **Wash Hands Frequently**, especially after using the restroom, smoking, performing any cleaning activity, before donning single-use gloves, or when switching between working with raw foods and ready-to-eat foods.
- B. **Do No Touch Ready-to-Eat foods with Bare Hands**, except when washing fruits and vegetables. Suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment must be used. "Ready-to-eat food" means food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer. Chili team members shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.
- C. Clean outer clothing and hair restraints that effectively keep hair from contacting exposed food and food contact surfaces are to be worn. No hand or arm jewelry is to be worn. Unless wearing intact gloves in good repair, a food employee shall not wear fingernail polish or artificial nails when working with exposed food.
- D. No eating, drinking, or smoking in the food preparation area.

2. Proper storage must be provided in order to maintain potentially hazardous foods at required temperatures at all times. A full definition of potentially hazardous foods may be found in the Virginia Food Regulations 12 VAC 5-421, a digital copy is provided upon request.

Required minimum temperatures

HOLDING	COOKING
Cold holding 41°F or below Hot holding 135°F or above Reheated foods MUST be cooked to 165°F min.	Poultry 165°F Comminuted Meats/Fish 155°F Pork, Fish, Eggs 145°F

*Thermometers must be placed in each cold holding unit to verify product temperatures.

"Comminuted meats" includes fish or meat products that are reduced in size by methods such as chopping, flaking, grinding, or mincing or a mixture of two or more types of meats that have been reduced in size and combined. Examples include but are not limited to ground beef, sausage, gyros, or gefilte fish.

3. Cleaning and Sanitizing:

- A. Three (3) basins large enough to accommodate the team's largest piece of cooking equipment shall be provided by the event sponsor for washing, rinsing, and sanitizing of food contact surfaces, utensils, and equipment.
- B. A Sanitizer Test Kit will be used to monitor the strength of sanitizer used on food contact surfaces, utensils, and equipment. This will be provided by the event sponsor.
- C. Air dry items or dry with a disposable paper towel provided by individual teams.
- D. For disposal of items, use trash bags in cans with tight fitting lids provided by event sponsor.
- E. Adequate cleaning supplies and equipment will be provided by the event sponsor for sanitizing utensil, equipment, and wiping cloths. Examples: buckets, cloths, detergents, and sanitizer.
- F. Food preparation should only be done on smooth and easily cleanable counters, cutting boards and/or tables provided by individual teams.

