

2010 Suffolk Chili Fest: Cook-Off Summary

Date & Times:

- **Deadline to enter contest: Wednesday, March 31st, 2010.**
- Date of Event: April 10, 2010 at Bennett's Creek Park, Suffolk, Virginia.
- 8:00am: Setup, 9:00am: Health Dept. Inspection, 10:00am: Light Fires!
- 10:00am – 2:00pm: Cooking time (ICS 4 hours, Peoples Choice: begin serving @ noon)
- 2:00pm Turn in ICS chili for judging
- Winners announced @ 3:30pm
- Noon – 5:00pm: Event open to the public
- 5:00pm: Cleanup.

General:

- Each team will be provided a 10' x 10' tent and one 6' table.
- Teams must provide all cooking equipment and heat source (no electricity available). Propane tanks must be secured to tent posts to prevent being knocked over.
- No ingredients may be pre-cooked. All ingredients must be prepared during the cooking period.

2 Competitions:

- International Chili Society (ICS) Red Chili
 - Entry fee: \$20 (also requires ICS membership: \$50)
 - Prizes: 1st Place: \$600, 2nd Place: \$300, 3rd Place: \$100
 - Submit 32oz. Sample of Chili in Official Judging cup (provided).
 - Chili is judged by a panel of judges per ICS rules.
 - No "fillers" allowed, including rice, pasta, or beans!
 - See ICS official rules for additional information: www.chilicookoff.com
- People's Choice Chili
 - Entry fee: \$20
 - Prizes: 1st Place: \$600, 2nd Place: \$300, 3rd Place: \$100
 - Provide small samples for festival attendees (general public).
 - Attendees vote for their favorite chili.
 - No restrictions on ingredients
 - Amount required: Minimum of 3 gallons. There are no limits on the amount of chili you can provide. The general rule is the more you make, the better your chances of winning.
- Trophy's also awarded for "Best Booth" and "Best Showmanship". Be creative!

Health Dept. Requirements:

- All food must be commercially purchased and brought to the event in the original packaging.
- All perishable foods must be kept in an ice chest (cooler) with a thermometer, drain, and pan to collect drain water.
- Three compartment (soap, sanitize, and rinse) utensil & dishwashing station to include liquid dish detergent, water, and washing cloths. Must have sanitizer and a sanitizer test kit (we will have some test kits available).
- Water hand washing station to include hand soap and paper towels (hand sanitizer cannot be substituted for soap).
- Must provide ground cover (tarp, etc.), metal stem food thermometer (0-220 degrees, F), and extra utensils.
- See "Requirements for Temporary Food Establishment" for additional information.
- One "general" permit will be issued by the health department covering ALL chili teams. This means that if any team does not comply, no one can cook! Please be cooperative so this event is fun and safe.
- **Must submit application for Temporary Food Permit by 4-1-2010.**