18th Annual Chilly Chili Challenge at the Lakeside Winter Festival Instructions, Information, Registration

Instructions, Information, Registration Sunday, February 12, 2012

Port Terminal Building, 1000 North River Street

Rules:

- All contestants <u>including caterers</u> must obtain a Monroe County Health Department Temporary Food Service Permit (753-5553).
 An application has been enclosed for your convenience. Additionally, a Certified Food Worker <u>must be present at the contest site</u> on February 12th.
- 2. Chili must be prepared at an approved kitchen and comply with all Monroe County Health Department regulations.
- 3. Contestants should prepare a minimum of 20 gallons of chili for public tasting. (Safe food handling and storage is imperative)
- 4. Each contestant will be provided with a 10' by 10' space, one eight foot banquet table and 2 folding chairs.
- Contestants may "decorate" area with banners, signs or placards promoting their restaurant, catering service or nonprofit organization.
- 6. Electric power will be provided. Other supplemental heat sources are allowed but must comply with all fire regulations.
- 7. Chili will be tasted/evaluated by a panel of judges as well as the general public. **Judge's decisions are final**. Cash awards and plaques will be presented based on the judge's decision.
- 8. Awards:

People's Choice*	Judge's Choice/Professional	Judge's Choice/Amateur
\$200 + plaque	1st place - \$200 + plaque	1st place - \$200 + plaque
	Runner-up - \$150 + plague	Runner-up - \$150 + plaque

^{*}The **People's Choice Award** is based on public tasters who will vote for their favorite chili by placing a bean in jars provided at each tasting station.

- 9. The Ontario Beach Park Program Committee will be selling wristbands for 2 oz. samples of each contestant's chili. Cups, spoons and napkins will be provided to all contestants. All proceeds help fund entertainment at Ontario Beach Park throughout the 2012 season.
- 10. Event organizers reserve the right to refuse admission to anyone not adhering to contest rules/policies or health department regulations.
- 11. The Port Terminal Building will be open (hours to be determined) for **Set-up** on **Saturday**, **February 11**. Contestants are <u>strongly encouraged</u> to set up their area on Saturday for a more orderly contest on Sunday. On Sunday, set up begins at 9:00 am. Judging starts promptly at 12:30 pm. Public tasting 12:00 3:00 p.m. Awards 3:00 p.m.
- 12. Contestants are REQUIRED to attend a <u>one hour informational/organizational meeting</u> at the Port Terminal Building, 1000 North River Street Tuesday, February 7th, 4:00 p.m. Written reminder/notice will be sent.

If your restaurant, catering business or organization would like to enter the Chilly Chili Challenge, they must obtain a Temporary Food Service Permit DIRECTLY from Monroe County and complete the contest ENTRY FORM and mail or deliver it to:

Chilly Chilli Challenge c/o Pam 400 Dewey Avenue Rochester, NY 14613

YOU CAN ALSO COMPLETE AN APPLICATION ONLINE, AT <u>www.cityofrochester.gov/chili</u> or fax it to 585-428-6021.

All entries must be submitted and Health Department permits obtained by Friday, February 3, 2012. For more info call Pam at 428-6135.

CHILLY CHILI CHALLENGE APPLICATION SUNDAY, FEBRUARY 12, 2012 12 Noon - 3:00 p.m.

Please Print	
Business/Organization	
Address with Zip	
Phone Number	Fax
E-Mail Address	
Contact Person	
Category:	
Amateur	Professional

Submission Options:

Mail or Deliver to

Chilly Chili Challenge c/o Pam 400 Dewey Avenue Rochester, New York 14613

or Fax to 428-6021

or submit online at www.cityofrochester.gov/chili

Questions? Call 428-6135