

6TH ANNUAL "Spice the Ice" CHILI COOK-OFF REGISTRATION FORM

Name of Business: _____

Contact Person: _____ Telephone: _____

Address: _____ City: _____ Zip: _____

Type of Chili:

Red w/out Beans

Red with Beans

Green Chili

Each space is a 10' x 12' and is \$50 per space.

Please sign the registration form and send it in with payment to reserve your booth space. The chamber will send you a list of official rules and regulations after we have received your registration form. **Registration needs to be turned in before February 17, 2012.** Each booth sponsor will receive 4 wristbands, 4 best Booth voting ballots and 4 people's choice voting ballots.

Signature: _____ Date: _____

SPONSORSHIP FORM

Levels of sponsorship include wristbands, beer tickets and advertising.

- Bronze Level \$100.00 (1 wristband and 2 beer tickets)
- Silver Level \$175.00 (2 wristbands and 4 beer tickets)
- Gold Level \$250.00 (3 wristbands and 6 beer tickets)
- Platinum Level \$500 + (4 wristbands and 8 beer tickets)

RAFFLE PRIZE

Yes, I will be donating a raffle prize

N/A

Description: _____

Please turn in raffle prize to the chamber office
by Wednesday, February 29, 2012.

6TH ANNUAL "Spice the Ice" CHILI COOK-OFF SPONSORSHIP FORM

The Evanston Chamber of Commerce Board of Director's will be holding the 6th Annual "SPICE THE ICE" Chili Cook Off on Saturday, March 3, 2012 at the Evanston Machine Shop. Activities will include chili tasting, live music, raffle and much more.

We are requesting the help from your business with sponsorship levels. The different levels of sponsorship include:

- Bronze Level \$100.00
- Silver Level \$175.00
- Gold Level \$250.00
- Platinum Level \$ 500.00 +

Our sponsors will be recognized at the event and on posters. All proceeds from this event will be used to help further the Chamber of Commerce to support and promote Evanston activities, events and economic development efforts.

If you would like to be a sponsor, please fill out the bottom portion of this letter and send it in with your payment before February 17, 2012 to:

Evanston Chamber of Commerce
PO Box 365
Evanston, WY 82931

Thank you,
Evanston Chamber of Commerce
Dawn Darby, Executive Director
David Bassett, Chamber President

SPONSORSHIP FORM

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OFFICIAL RULES

COOKING: 10:00 A.M. to 3:00 P.M.

VOTING: 4:00 P.M. to 5:30 P.M.

Winners Announced 6:00 PM
Main Stage before Band

Chili Cooking Rules

- A minimum of 12 quarts of chili is recommended to serve to public.
- One pint of chili is requested for judging. (*Chamber will provide jars*)
- Chili must be cooked on site the day of the cook-off.
- Be prepared from scratch (no commercial chili mixes)
- Only edible ingredients may be used. All meat used as an ingredient must be commercially purchased. **NO custom processed meat (NO wild game, ranch beef, or home- canned meats!** Home canned salsa is also forbidden.
- Be prepared in a sanitary manner. Wyoming Temporary Food Stand Requirements will apply to every booth. (Requirements are attached) Following a successful food and sanitation inspection, a temporary license will be issued to each booth from the state health inspector.
- You must have thermometer available for inspection.
- You must be willing to taste your own chili.
- Chili must be kept at least 140 degrees and covered with a lid when not serving.
- Cooking conditions are subject to inspection.
- Be prepared in the open.

Best Booth Rules

1. You must be respectful to others, no offensive displays, excessive noise or music.
2. Lewdness and nudity is prohibited.
3. The use of firearms, explosives, or pyrotechnics is prohibited.
4. Interfering with other contestants is prohibited.
5. No outside beverages/alcohol will be allowed.
6. No motorized vehicles in the Machine Shop.

General Rules and Regulations

1. The contestant will be responsible for furnishing their cooking means (propane or electric). No wood or coal burning allowed. No generators allowed. Electrical cords will not be available so bring your own.
2. Each booth will need to furnish spoons and PLASTIC cups to be used for public tasting.
3. The contestant will need to furnish chairs or other supplies. All supplies and equipment are the responsibility of the contestants. We encourage you to have your own fire extinguisher for safety reasons.
4. Clean-up will be Sunday, March 6 at 9 am. The Chamber is **NOT** responsible for things left behind. Anything left behind will be put outside the Machine Shop Sunday morning.
5. Prizes will be awarded in the following categories: Judges Trophies, People's Choice, and Best Booth Design.
6. The decision of the judges will be final.
7. Contestants must pre-register in order to enter contest.
8. Contestants are encouraged, not required, to name their chili and decorate their cooking area to best reflect that name.
9. A \$50 ENTRY FEE IS REQUIRED.
10. The chili cook-off is for cooks who just want to have fun and be recognized for their superb culinary skills. Let your hair down!! Dress up, wear a costume and just have fun!
11. Follow the Temporary Food Stand Requirements thoroughly.

REMEMBER!! The crowd is your only judge! You can be as creative as you want in attracting the crowd and getting votes in both categories.



Temporary Establishment Requirements

- 1.** All food and water used in the stand must come from an approved source - no home canned foods or wild game is allowed and water shall come from a source that has been tested for bacteria. All foods must be prepared on the premises or in a licensed kitchen. Not potentially hazardous foods may be prepared in a home kitchen and can only be sold to the final consumer, by that home processor.
- 2.** All meats and other potentially hazardous foods shall be kept at an internal temperature of 41°F or colder or 135°F or hotter during display, service and holding. Foods requiring reheating shall be heated to 165°F for 15 seconds, prior to serving or holding.

Minimum cooking temperatures:

Poultry and Stuffed meat products: 165°F

Ground Beef and Pork: 155°F

Pork, Fish and Lamb: 145°F

Eggs: 145°F - 155°F

Under no circumstances will potentially hazardous foods be allowed to sit at room or air temperature.

- 3.** A thermometer capable of testing the temperatures of hot and/or cold potentially hazardous foods must be available if it applies to your stand.
- 4.** Wrapped food shall not be stored in direct contact with ice. Canned and bottled beverages may be cooled in ice water to which sanitizer (50 ppm chlorine) has been added, providing the container is drained and cleaned daily when in use.
- 5.** Condiments shall not be served from an open type container. Individual packets or an approved dispenser shall be used.
- 6.** Ice shall be from an approved source and stored in a clean, covered food grade container and dispensed with a scoop that has a handle. The handle of the ice scoop shall be kept out of the ice at all times.
- 7.** Milk shall be served in original containers of one pint or less or from an approved dispenser. Raw milk is prohibited.
- 8.** Only food-grade containers shall be used for food or ice storage. Garbage cans or trash bags are not made from food-grade material. Enamelware food contact surfaces are prohibited.
- 9.** All food contact equipment, surfaces and utensils used in the preparation of food shall be kept clean until used. If facilities are not available to wash, rinse and sanitize utensils, extra utensils must be provided in case those in use fall on the floor or ground.
- 10.** Disposable, single service items shall be used for serving food and beverages to the consumer. All single service items shall be protected until used, properly dispensed and stored at least six inches off the floor or ground.
- 11.** Wiping cloths shall be available and stored in a clean bleach and water solution the strength of which is 200 ppm. Chlorine test strips should be available to test the sanitizing solution strength. Commercial wiping cloths (i.e. Clorox Wipes) are too strong for sanitizing food contact surfaces but may be used for wiping tables and other non-food-contact surfaces.

12. A convenient handwashing facility shall be available for employee handwashing. If hot and cold running water and a sink are not available in the stand, then a container with clean water for washing hands with soap shall be available in the stand. Disposable towels shall be used for drying hands. Hand sanitizer shall not be used in place of handwashing.

13. Employees shall be free from contagious or communicable diseases, sores or infected wounds and wear clean clothing while on duty. Hair restraints such as caps, scarves or hairnets shall be worn. Long hair shall be tied back to prevent it from coming in contact with the food. There shall be no smoking in the food stand.

14. The food stand and food storage areas shall be maintained clean and sanitary. All food shall be protected from dust and dirt by using the proper covering. Handling of foods must be minimized by the use of utensils, disposable gloves, etc. No food shall be stored on the floor or ground.

15. The immediate area around the food stand shall be kept clean. Garbage from the operation of the stand shall be kept in closed trash bags or covered containers and disposed of in the receptacles provided. Waste water shall be disposed of in an approved manner. **UNDER NO CIRCUMSTANCES SHALL LIQUID OR SOLID WASTE BE DISPOSED OF ON THE GROUND.**

16. Spray bottles shall be labeled as to contents. All cleaners, detergents, sanitizers and other toxic items shall be stored separately from food and food contact surfaces and equipment.

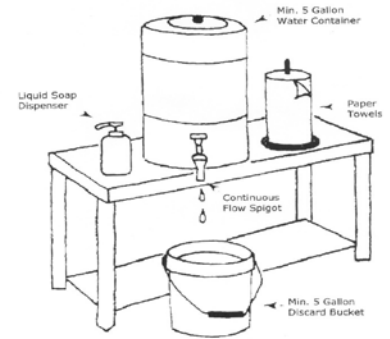
17. Pest control shall be implemented in all temporary food stands when pests are a problem. Sticky strips may be used in the stand provided the strip is not hung over any food or food contact surfaces. Stands with screened openings shall be kept closed and in good repair. If fans are used in the stand, they can be directed toward openings to help keep insects out.

ANY PERISHABLE FOODS FOUND TO BE CONTAMINATED, ADULTERATED, OR NOT MAINTAINED AT THE PROPER TEMPERATURE SHALL BE CONFISCATED AND DESTROYED. VIOLATIONS OF ANY OF THE ABOVE PROVISIONS WILL BE GROUNDS FOR THE TEMPORARY FOOD PERMIT SUSPENSION OR REVOCATION AND CLOSURE OF THE ESTABLISHMENT.

Contact Consumer Health Services for further information at 307-777-7211.

Revised 3/11
(TEMPINFO)

Temporary Handwashing Station



****Required in Each Food Booth**

Hand washing

1. **PERSONAL HYGENE AND APPEARANCE** are VERY important parts of a food handlers job. They are a reflection of your cleanliness.

2. **CHARACTERISTICS** of a well groomed food handler:
 - Healthy, not sick (no fever, colds or diarrhea). Do not come to work if you are sick with fever, diarrhea, cough, and vomiting or sinus infection.
 - No open cuts or burns and if so, they are properly bandaged
 - Minimal jewelry (excessive can harbor germs)
 - Fingernails trimmed and clean
 - Clothes are very clean
 - Bathe every day
 - Hands are clean (follow rules below)
 - Hair must be tied back or behind the shoulders

When do we wash?

- After handling any raw meat: beef, chicken, pork or fish
- After eating, drinking or smoking
- After cleaning any work area
- Prior to handling any food
- After touching your hair, face or body
- After sneezing or coughing
- After handling money
- Before you begin any work
- **MOST IMPORTANT: AFTER USING THE RESTROOM!!!**

Glove Use

Disposable gloves are recommended when handling fresh produce and products that have been cooked but will receive no further treatment. The warm, moist environment in the glove actually causes the bacteria to multiply. So, you must wash your hands before using the gloves and after using the gloves. Never reuse the gloves.

Check List for Chili Cook- Off Participants

- Thermometer
- Fire Extinguisher
- PLASTIC serving cups
- Gloves
- Hand Washing Station
- Inspection before cooking chili
- Spoons for public tasting
- Cooking means (propane or electric)

The Chili Cook-Off Committee will be providing secure jars for judge's voting.

Evanston Chamber of Commerce "Spice the Ice" Chili Cook Off

March 3, 2012

Release of Liability

Applicant agrees to observe and comply with all applicable laws, statutes, ordinances, rules and regulations. Applicant assumes all cost and liability arising from the use of patented, trademarked, copyrighted or service marked materials, equipment, processes or creative rights. Applicant shall not assign or attempt to sell or assign this agreement or any rights hereunder without the prior written consent of the Evanston Chamber of Commerce Board of Directors. The Evanston Chamber of Commerce Board of Directors reserves the right to terminate the license granted by this agreement for good cause and, in said event. Applicant agrees to waive and forego all claims for damages and recourse of any kind. Applicant agrees to assume all risks arising out of or relating to its attendance or participation at said event and to protect, defend, indemnify and hold harmless the Evanston Chamber of Commerce, Board of Directors, staff and volunteers, the owner of the event facility site and each of their agents, servants, contractors and employees from any and all liability, loss, damage or expense it may cause or sustain from any cause whatsoever, including fine, theft, personal injury or property loss.

I have read and understand all of the above terms and conditions.

Applicant Signature:

Company/Organization:

Date:
