

More than you'll ever need to know! Coopersville Chili Cook-off
Coopersville Farm Museum & Event Center **February 25, 2012** 11:00 am - 1:00 pm

1. Official signed Chili Cook-off registration forms must be received with a non-refundable \$25.00 entry fee by February 11, 2012. All registration is in advance of the event. Late registration will be accepted with a non-refundable \$30.00 registration fee through February 25, 2012. Space is limited.
2. A Chili entrant team will consist of two people: one to dispense chili into tasting cups and one to serve the public.
3. One six foot table will be provided per team. Teams must provide their own table covering.
4. Set up of your assigned area must be complete and chili ready to serve to the public by 11:00 a.m. Entrants may begin setting up as early as 9:00 a.m.
5. Appropriate "themed" decoration of your table and related costuming is encouraged.
6. The Coopersville Farm Museum will provide an assigned table, sample cups, tasting spoons, tickets, and a ballot box for each team.
7. Chili must be cooked off site and brought on site the day of the cook-off. Each team must prepare at least 6 gallons of chili to be judged by the public.
8. All meat and poultry must be obtained from USDA approved sources. Please note: home canned and home prepared meats are not allowed.
9. **A list of ingredients** used to make the chili must be displayed to the public. Quantities do not need to be included.
10. The chili container must be a crock-pot or electric roaster to maintain the chili at a temperature of 140° or higher. Each team should have a supply of extension cords reaching up to 50 feet.
11. Contestants will provide a food thermometer to check internal temperatures of chili to assure proper temperature for serving. The Coopersville Farm Museum will have a thermometer on site for use, if necessary, and will be monitoring food temperature periodically throughout the event.
12. Contestants will provide multiple sets of utensils to be changed out in the event of contamination. Utensils should be kept in the chili or exchanged out for clean every 15 to 20 minutes.
13. The Coopersville Farm Museum will provide a limited number of power strips, extension cords, and buckets containing sanitizing solution for cleaning work surfaces and spills.
14. All food, equipment and utensils must be stored at least six inches off the floor protected from contamination.
15. No bare hand contact with food is allowed. **REMINDER:** Contestants **MUST** wash their hands after using toilet facilities, coughing/sneezing, and before entering work station.
16. All food-handling personnel shall maintain a high degree of personal cleanliness by wearing clean outer garments and hair restraints (cap, hat, or hair net).
17. At the discretion of a representative from the Ottawa County Health Department or a Coopersville Farm Museum director, participants may be required to taste their own chili prior to serving or at anytime during the event.
18. All food must be covered when not in use to protect it from customer handling, coughing, sneezing, or other contamination.
19. No smoking, eating, or drinking will be allowed by people handling food while in the work area.
20. No non-working, unauthorized person will be allowed behind the tables or in the work areas.
21. All personal belongings must be stored in a designated area away from food, equipment, utensils, etc.
22. No deliberate sabotage to another contestant or their entry will be tolerated and such an act will lead to disqualification without a refund.
23. Firearms, explosives, or other pyrotechnics will not be allowed on the premises.
24. Contestants agree that all money(s) collected will be donated to the Coopersville Farm Museum, the 501(c)(3) non-profit organization hosting the event.
25. Contestants must remain at their work stations until at least 1:00 pm and must remove all food from work station when leaving.
26. Voting ends at 1:00 pm (may be extended to 1:15pm) and ballots will be collected by Coopersville Farm Museum director or representative.
27. Contestants must clear all food, equipment, utensils, and personal belongings from their work stations by 2:00 pm.
28. The following Awards/Trophies will be presented at 1:30 pm inside the Coopersville Farm Museum.

• 1st, 2nd, and 3rd People's Choice Awards, • Director's Choice, • Royal Award

Please sign and return with entry form and registration fee. PO Box 64, Coopersville, 49404

I, _____, **have read the above listed rules and regulations for the 2012 Coopersville Chili Cook-off and agree to abide by them.**

Date: _____

For further information contact
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