



**May 11, 2019**

St. Lucy School & Church  
2350 S. Winchester Blvd, Campbell, California

## **Chili Cooks Application Packet**

Contents:

Rules & Regulations, Supply List, Cook Application,  
Department of Health Application & Regulations

# RULES & REGULATIONS

## Overview

The Orchard City Chili Cookoff features two types of chili and two separate judging categories: a Traditional Red Chili competition, sanctioned by the International Chili Society (ICS), and a “People’s Choice” Homestyle Chili competition, which is governed by the Rotary Club of Campbell.

- **Traditional Red Chili** is any kind of meat or combination of meats cooked with red chili peppers, various spices, and other ingredients. Beans, pasta, and corn are not allowed.
- In addition to this application, you must register online at **www.chilicooks.com** in order to compete in the ICS-sanctioned Traditional Red competition. Winning this event will allow you to compete in Regional, State and World Championships.
- ICS Traditional Red Chili contestants must also enter a Homestyle Chili in the “People’s Choice” contest.
- **Homestyle Chili** is any kind of meat or combination of meats and/or vegetables cooked with beans (required), chili peppers, various spices and other ingredients.

## How to Apply

- 1. Complete the one-page application included in this packet.** This application must be signed by the person in charge of your cooking team and posted on the wall of your booth, acknowledging that you understand the rules and regulations of this event. Anyone found in violation of these rules will be asked to leave and be disqualified from all contests. There is an optional entry fee of \$35 (see application).
- 2. Complete an application for a Temporary Food Facility (TFF) Permit** from the County of Santa Clara. There is a required processing fee of \$88 for this permit (waived for ICS cooks). Checks should be made payable to the “Department of Environmental Health” and submitted with your application packet, if applicable.
- 3. All paperwork and fees must be received no later than April 26, 2019.**

## Cooking & Serving

No ingredient may be pre-cooked in any way prior to the commencement of the event, with the exception of: canned or bottled tomatoes; tomato sauce; peppers; pepper sauce; beverages; broth; and grinding and/or mixing of spices.

Meat may be treated, pre-cut, or ground, but meat may not be pre-cooked in any manner. All other ingredients must be chopped and/or prepared during the designated preparation period.

Each contestant must cook a minimum of two (2) gallons of Homestyle Chili, prepared in one pot, to be voted on by the public as a part of the “People’s Choice” competition.

Sharing or splitting chili with another contestant for the purpose of increasing the number of entries in any competition is strictly forbidden.

Chili may only be served only in 2-oz plastic cup tasting cups provided to guests by event staff using the 1½ oz ladle that will be provided to contestants. All serving cups must be previously unused in any manner.

The “People’s Choice” Chili competition is governed by Rotary Club of Campbell. Non-compliance will result in disqualification at the discretion of the Event Chair.

### **International Chili Society (ICS) Regulations**

You must be an active ICS member to compete in the ICS-sanctioned Traditional Red Chili competition.

Each ICS contestant will be assigned a contestant’s number by the Chief Scorekeeper and given an official **32-oz (two quart) ICS judging cup**.

In order for a cook to receive a judging cup, they must sign the contestant list and provide their active ICS membership number. Each contestant should verify that the number on the bottom of their cup is the same as their assigned contestant number.

Each contestant is responsible for delivering their cup, filled to the bottom of the cup’s rim, to the Judging Area at the official time for judging.

### **General Guidelines**

- No outside alcohol will be permitted on site.
- No amplified music, please. Live entertainment will be provided throughout the event. However, we encourage bell-ringing, clapping, hooting, hollering, and whatever it takes to get the community to taste and vote for your chili. We also encourage you to decorate your booth for the “Most Spirited” Booth Contest.
- Vehicles must be parked in the designated vendor parking area, not by your booth – with the exceptions of loading and unloading.
- No later than one hour prior to the official event starting time, a representative of the Rotary Club of Campbell will conduct a Contestants Meeting, at which time final instructions will be given and questions answered.

## CHILI COOKS SUPPLY LIST

### Supplied by Event

- 10' x 10' food service booth with windows (style/color varies)
- One table for cooking/serving
- Small metal cooking table
- Serving ladle
- Instant thermometer
- Wash station for equipment and hands (no running water)
- Bleach



### Supplied by Cooks

- Chairs
- Serving gloves
- Additional table for preparation area (highly suggested)
- Cooking stove - THERE WILL BE NO ELECTRICITY AVAILABLE
- Cutting boards (keep meat cutting board separate from vegetable and other food items)
- 3-4 gallon or larger cooking pot (no enamel-coated or galvanized equipment is allowed)
- All other cooking equipment
- Clean dish towels
- Fire extinguisher
- Ice
- Ice chests (separate ice chests for warm and cold foods; meats should be separate from vegetables and other items)
- Ingredients for chili
- Bottled water for your team
- Vessel for tasters to put voting beans in (a decorated cup/jar/bucket etc.)
- Solid waste can and garbage bags
- Liquid waste container (bucket)
- Container for grease (if applicable)
- Dishwashing and hand soap

### Other Recommended Items

- Pot holders/towels/paper towels, tape and table covers
- Snacks and drinks for your team
- Banner and decorations for your booth

# CHILI COOK APPLICATION FORM

**Due no later than April 26, 2019**

Team Name/Organization \_\_\_\_\_

Contact Person \_\_\_\_\_ Email \_\_\_\_\_

Street Address \_\_\_\_\_ Phone \_\_\_\_\_

Please check the competition(s) in which you would like to compete:

		1 <sup>st</sup> Place	2 <sup>nd</sup> Place	3 <sup>rd</sup> Place
<input type="checkbox"/>	ICS – Traditional Red Chili	\$500	\$250	\$100
<input type="checkbox"/>	People’s Choice – Homestyle Chili	Cash/Gifts	Gifts	Gifts
<input type="checkbox"/>	Most Spirited Booth	Gift		

**ALL contestants are required to cook a minimum 2 gallons of Homestyle Chili.**

**Choose an ENTRY FEE** (include a check payable to the “Campbell San Jose West Rotary Foundation”, a registered nonprofit organization):

- \$35 - Must prepare min. 2 gal of Homestyle Chili
- FREE - Must prepare 4 gal or more of Homestyle Chili

I/we, the undersigned, hereby agree to the rules and regulations contained herein and hold harmless the Rotary Club of Campbell and the Campbell San Jose West Rotary Foundation (including its Officers, Directors, Members, and Volunteers) for all costs and expenses, including reasonable attorney fees incurred as a result of any legal action, in law or equity, brought against them as a result of our participation in the Orchard City Chili Cookoff held on May 11, 2019. We further waive all rights of recovery against the Rotary Club of Campbell and the Campbell San Jose West Rotary Foundation for loss or damage as a result of our participation.

Cook’s Signature \_\_\_\_\_ Date \_\_\_\_\_

*Please return a signed application packet and all associated forms and fees to:*

**Yvonne Kendall or Karen Russell  
250 E. Hamilton Avenue, Suite B  
Campbell, CA 95008**

Questions? Contact Yvonne at (408) 371-8181 or [yvonne@yvonnekendall.com](mailto:yvonne@yvonnekendall.com)

**Thank you for your participation and support of our fundraiser supporting local youth!**



# Application for a Temporary Food Facility (TFF) Permit at a Temporary Event

Complete BOTH sides of this form. RETURN TO THE EVENT COORDINATOR with applicable fees and documentation.  
**Applications, fees must be submitted to this department by the Event Coordinator at least 2 weeks before the event.**

Incomplete or late applications may not be approved or the menu may be restricted.  
 Once the application is approved, NO changes may be made without approval of this Department.  
 Unauthorized changes may result in permit suspension.

For applications and TFF requirements, go to [www.ehinfo.org](http://www.ehinfo.org) > Programs & Services > Consumer Protection Division > Temporary Events.

BUSINESS INFORMATION	EVENT INFORMATION	
Business or Organization Name / DBA	Event Name	
Owner Name or Care Of Name	Event Location	
Owner Address	Event Address	
City and Zip Code	City and Zip Code	
Owner Business or Home Phone	Food Service Date(s)	Food Service Time(s)
Owner Cell Phone	Food Service Date(s)	Food Service Time(s)
E-mail Address	Food Service Date(s)	Food Service Time(s)
Event Coordinator Name and Phone	Food Service Date(s)	Food Service Time(s)
TEMPORARY FOOD FACILITY (TFF) INFORMATION	PERMIT TYPES (must check one, as applies)	
Facility Type: <input type="checkbox"/> Food Booth If your food booth will be larger than 10'x10', indicate size: _____ <input type="checkbox"/> Beverage Booth(s) Total Number of Beverage Booths: _____ <input type="checkbox"/> Food Cart <input type="checkbox"/> Food Vehicle (Applies to vehicles not permitted by County of Santa Clara DEH) <input type="checkbox"/> Truck <input type="checkbox"/> Trailer <input type="checkbox"/> Indoor Event <input type="checkbox"/> Multiple food service stations: submit a simple site plan depicting where food and beverages (including beer/wine) will be distributed.	<input type="checkbox"/> TE06 - RC1 Low-risk food <input type="checkbox"/> TE07 - RC2 Moderate-risk food, prepared for same-day service (1-12 days) <input type="checkbox"/> TE08 - RC2 Moderate-risk food, prepared for same-day service (13+ days) <input type="checkbox"/> TE09 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (1-12 days) <input type="checkbox"/> TE10 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (13+ days) <input type="checkbox"/> TE14 - NO FOOD/BEVERAGE SALES – SAMPLING ONLY <input type="checkbox"/> TE01 - Annual Temporary Event Permit Holder (Santa Clara County) Permit Number (PT#): _____ <input type="checkbox"/> Veteran (submit the Affidavit for a Veteran's Exemption form with required documentation, along with a copy of your honorable discharge form <b>without</b> your social security information)	
Food Preparation Start Time: (Before Food Service Time)	BOOTH CONSTRUCTION INFORMATION	
Name of Temporary Food Facility: (Booth name to show on permit)	Overhead Covering: <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other:	
Person in Charge Day of Event:	Floor: <input type="checkbox"/> Asphalt <input type="checkbox"/> Concrete <input type="checkbox"/> Wood <input type="checkbox"/> Tarp <input type="checkbox"/> Other: (Grass or Dirt surfaces must be covered with approved tarps or plywood)	
Person in Charge's Cell Phone:	Walls: <input type="checkbox"/> Screens <input type="checkbox"/> Canvas <input type="checkbox"/> Wood <input type="checkbox"/> Other: (Enclosed food booth required if unpackaged foods are handled)	

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. Additionally, the undersigned is aware that non-compliance may result in closure of the temporary food facility. Any inspection time more than twenty minutes may be assessed, in 15 minute increments, at the current hourly rate approved by the Board of Supervisors, until the necessary changes or corrections are made. Re-inspections may be subject to additional fees.

I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.

The undersigned certifies, under penalty of perjury, that to the best of his/her knowledge and belief, the statements made herein are complete, correct and true. NOTE: Any information contained in this application is a matter of public record and is available to the public under the California Public Records Act.

Applicant Signature \_\_\_\_\_ Print Name \_\_\_\_\_ Date \_\_\_\_\_

**** OFFICE USE ONLY ****			
OW#:	FA#:	PR#:	BO#:
<input type="checkbox"/> PFR (Processed Food Registration)	<input type="checkbox"/> CFO	<input type="checkbox"/> Certified Producers Certificate	<input type="checkbox"/> Other



ATTACH ADDITIONAL SHEETS IF NECESSARY.

County of Santa Clara Department of Environmental Health  
 1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
 Phone 408-918-3400 • Fax 408-258-5891 • [www.EHinfo.org](http://www.EHinfo.org)

**FOOD INFORMATION:** A complete listing of ALL food/beverage products served, sold, sampled, or given away from your facility must be detailed below.

Business Name: \_\_\_\_\_ Temporary Event Name: \_\_\_\_\_

Menu Item(s)  Include all food, beverages, condiments and all extra ingredients served with each item.	* (1) Prepared in Advance	Item will be served AT the Event:					* (3) Serve samples	Preparation Methods AT the Event:					List food equipment to be used at the event (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) <b>AND any additional preparation methods.</b> - If any potentially hazardous foods will be held at room temperature, you must submit a written procedure for approval.
		Prepared ONLY at event	* (2) Pre-packaged	Hot	Cold	Room Temperature		Cook to Order	Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	
Example: Hamburger		X		X				X			X		BBQ to cook, chafing dish to hot-hold
Example: Cookies	X					X							Food storage containers

\* (1) ADVANCE PREPARATION activities at approved kitchen  No advance preparation

If you do not have a permitted facility, you must obtain permission to use a kitchen or commissary facility which has been approved in advance by the local dept. of environmental health or obtain prepared foods from an approved source. Pre-event food preparation inspections may be required. Have copies of food invoices/receipts at your booth, available for review upon request, as any unapproved foods found will be removed from public distribution.

Commercial Kitchen or Commissary Name	The Applicant submitting this application has permission to use this facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify County of Santa Clara, Department of Environmental Health (408-918-3400).
Address and City	
Phone #	Date(s)/Time(s) of Pre-Event use
Print name of Permit Holder or Authorized Kitchen Representative	
Signature	
Date	

Valid Health Permit in Santa Clara County (SCC). Enter facility #: FA  
 Facility is permitted outside SCC (ATTACH A COPY OF VALID HEALTH PERMIT).

(a) Describe food items and how they will be prepared.

(b) Describe cooling procedure for potentially hazardous foods (PHF). (Include how temperatures will be monitored and verified.)  No PHFs

\* (2) Will you PRE-PACKAGE food/beverages before the event?  No  Yes - submit a copy of your valid Processed Food Registration.

If you pre-package any foods or beverages, a Processed Food Registration is required. Visit the state's website for more info: [www.cdph.ca.gov](http://www.cdph.ca.gov).

\* (3) SAMPLING Procedures: Samples prepared in advance?  Yes  No Samples pre-portioned and pre-packaged in advance?  Yes  No

Include how and where samples will be prepared and how they will be served.