



CHILI SHOOT-OUT RULES FOR September 12, 2015



1. All teams must submit Health Department application by [August 21, 2015](#). **NO EXCEPTIONS! THERE IS NO ENTRY FEE THIS YEAR!!! (\$50 Deposit required, which will be refunded on the day of the show.)**
2. All chili ingredients must be purchased at licensed retailer (Sam's, Kroger, Aldi etc.). **NO HOME CANNED INGREDIENTS ALLOWED.** Fresh, homegrown produce is allowed.
3. **Chili must be prepared at the Shoot-Out.** You will be allowed to start setting up your area at **9:30 AM**, and you can begin cooking as soon as you're ready. Tent and tables will be provided. Contestants must furnish their own cooking utensils, etc.
4. All chopping, dicing, slicing, and any other prep work **MUST** be done at the Shoot-Out. No ingredient may be pre-cooked in any way prior to commencement of the official shoot-out. Exceptions include commercially canned/bottled/frozen tomatoes and tomato products, peppers, onions, pepper sauce, beverages, broth. Meat may not be pre-cooked.
5. Read and follow Health Department guidelines provided in this packet. The Health Department will inspect each booth. Use only USDA inspected meats or furnish Illinois Dept. of Agriculture certification for processed meats. Health Dept will look at meat packaging.
6. Sampling cups and spoons will be provided. Cups and lids for the judge samples will also be provided. Serving will begin at **1:00 PM**. Judging will be done by an independent panel of judges. Winners will be announced around 5:00PM.
7. No electricity is provided---no electrical appliances will be permitted. Cooking and holding (minimum 140 degrees) can be done as you wish. Propane burners (turkey fryers), gas grills etc. work fine.
8. How much chili you prepare is up to you. THREE gallons is a suggested minimum.
9. A contestant may decorate their area as they wish as long as it is in a tasteful manner. Chili Shoot-Out personnel reserve the right to remove decorations if deemed distasteful or vulgar.
10. Each contestant must provide three containers of water for hand washing station. See Health Dept. regulations attached.
11. All hazardous foods (meat, chopped vegetables) must be kept in coolers with adequate ice to maintain a temperature of 40 degrees or colder.

CHILI SHOOT-OUT APPLICATION

TEAM NAME: _____

CHILI NAME: _____

TEAM CAPTAIN: _____

CONTACT NUMBER: _____

ADDRESS: _____

SPONSOR NAME (IF APPLICABLE): _____

RETURN COMPLETED SHOOT-OUT APPLICATION, COMPLETED WINNEBAGO COUNTY HEALTH DEPARTMENT APPLICATION (PLEASE FILL IN ANY INFO MARKED WITH AN "X") [NO LATER THAN AUGUST 21, 2015.](#) [ANY APPLICATIONS RECEIVED AFTER THIS DATE WILL BE CHARGED \\$150.00](#)

TO:

DARTS Special Events
Chili Shoot-Out
PO Box 133
Durand, IL 61024

If you have any questions, please call Etta Fugate @ 815-248-2991 or Bruce Landsinger @ 815-248-2702.

ALL PROCEEDS BENEFIT [**JUVENILE DIABETES RESEARCH FOUNDATION**](#)



WINNEBAGO COUNTY HEALTH DEPARTMENT
 P.O. Box 4009
 401 Division Street **Provide Info where indicated by X.**
 Rockford, IL 61110
 (815) 720-4101 – Food Services

FOR OFFICE USE ONLY	
Date Rec'd:	_____
Amt. Rec'd:	_____
Check/Cash:	_____
Receipt:	_____
Permit #:	_____
Late fees applied	_____

APPLICATION FOR:
TEMPORARY FOOD OR BEVERAGE PERMIT - FEE: \$50.00

Multiple booths under one roof –fee \$40.00 each.
 Valid for **no more than (two) 2 weeks** at a specified location.
FEES and PERMITS are non-refundable and non-transferable.

INSTRUCTIONS: Fill out application in **its entirety** and return same to the WCHD together with the fee of \$50.00 **(2) two weeks** prior to the event. Multiple booths **under one roof** pay a fee of \$40.00 each. Make check payable to the Winnebago County Health Department (WCHD).

LATE FEES: Applications received **less than 14 days to 7 days before an event** pay a penalty fee of **\$50.00** (1 additional late fee.) **in addition to the original \$50.00 permit fee, total \$100.00.** Applications received **less than 7 days to 24 hrs** before the event will pay **\$100.00** (2 additional **late fees of \$50.00 each**) **plus the original \$50.00 permit fee (Total fee \$150.00.)** The same scale applies for temporary events under one roof. A brochure on Temporary Food Facilities requirements is available from the Winnebago County Health Dept. Food Services Division.

FESTIVAL NAME: DURAND BIKER BASH & CHILI SHOOTOUT

FESTIVAL HELD AT/ADDRESS: DOWNTOWN DURAND

FESTIVAL ORGANIZER'S NAME: Etta Fugate PHONE: 815-248-2991

ADDRESS: PO Box 133 CITY: DURAND STATE: IL ZIP: 61024

NAME OF ESTABLISHMENT/BOOTH: X

OPERATOR IN CHARGE OF THE BOOTH: X (Daytime) PHONE: X

ADDRESS: X CITY: X STATE: X ZIP: X

FOOD MENU: CHILI

WHERE WILL FOOD BE PREPARED? ON SITE

Date To Open: Sept 12 th , 2015	TYPE OF BOOTH	WATER SUPPLY	SEWAGE DISPOSAL
Prep Begins: AM-9:30 PM	TENT <input checked="" type="checkbox"/>	SELF CONTAINED	SELF CONTAINED
Serving Begins: AM PM-1:00	TRAILER	MUNICIPAL <input checked="" type="checkbox"/>	MUNICIPAL <input checked="" type="checkbox"/>
Date To Close: Sept 12 th , 2015	OTHER	OTHER	OTHER

A festival or individual fee will be charged for all festivals to individual food facilities regardless of non-for-profit tax supported status or holder(s) of current Winnebago County Food Permit (s).

Applicant hereby states he/she is familiar with the provisions of the Health Ordinance of Winnebago County, Illinois, and that he/she will operate this establishment in compliance with said provisions at all times.

X
 Operator Signature

 County Sanitarian

TEMPORARY FOOD VENDOR PLANNING SHEET

Approved: _____
By: _____
Date: _____

EVENT: DURAND BIKER BASH & CHILI SHOOTOUT

Concession Name: X

Applicant's Name: X

Address: X

City: X **State:** X **Zip Code:** X

Daytime Telephone: X **Home Telephone:** X

PROPOSED MENU ITEMS No menu additions without prior approval from this department.	SOURCES OF FOOD PRODUCTS
CHILI	<u>X</u>

Sketch how you anticipate setting up your booth in the space below.

PREP AREA	HANDWASHING STATION O O O
SERVING TABLE	

PROCEDURES FOR CONCESSION STAND OPERATORS

PACKET OF MATERIALS:

1. Application for Temporary Food Permit. Please completely fill out the application.
2. Signs and pertinent information for your booth are available from the event organizer or at the Winnebago County Health Department.

THINGS TO BRING ALONG:

1. Three pans or buckets: one with clear water for hand washing, one with bleach water for hand rinsing, and one with bleach water for wiping cloths.
2. Paper towels for drying/wiping hands.
3. A metal stemmed thermometer range 0°F to 220°F to measure food temperatures: hot foods cooked to 165°F or above, hot foods held at 140°F or above, cold foods held at 41°F or below.
4. Effective hair restraints (hats, hairnets, visors).
5. Single service items for food service to the customers. Extra serving utensils. Do not wash utensils, pans, etc. at the concession stand.
6. Adequate number of hot holding devices (i.e.: roasters) to keep hot foods hot. Do not use "sterno" type warmers at an outdoor event.
7. Electric refrigeration for cold foods.
8. Tables for food prep, food service, and product storage. All foods and single service items must be stored up off the ground.
9. Adequate garbage and refuse containers.

FOOD SOURCE:

1. Use only commercially packaged ice.
2. Do not use any home canned foods. Fresh home grown produce may be used.
3. Use only labeled items. Be careful of ingredients.
4. Hamburger for sandwiches must be purchased in patty form.
5. Cooked potatoes must be served hot (140°F or above). Do not serve homemade potato salad. Cold potato salad must be commercially prepared.

HANDLING FOOD AND SINGLE SERVICE ITEMS:

1. Store all food and single service items up off the ground.
2. Keep bare hand contact with food to a minimum. Use utensils, deli tissues, or food service gloves when possible.
3. Cook potentially hazardous foods (meats, dairy products, eggs, cooked vegetables, cooked grains and pasta) to 165°F or above, hold hot at 140°F or above. Keep potentially hazardous cold foods at 41°F or below.
4. Rapid reheat canned or commercially prepared foods to 165°F.
5. Do not leave food in car trunks, on the ground, or just sitting out.
6. Keep foods covered to protect from cough, sneeze, insects, and debris.
7. Provide condiments in packets or in closed containers (i.e. squeeze bottles).
8. Foods are to be prepared on site or in an approved kitchen. Foods cannot be prepared in your home kitchen. You will not be allowed to serve home prepared food.
9. The area for preparing and serving food is to be protected as much as possible (i.e. three-sided tent with a roof, trailer, etc.).
10. Use a limited number of ingredients and limited amount of preparation where possible.
11. No left over potentially hazardous food may be saved for the next day service.
12. Do not allow unauthorized persons in the concession stand.
13. Designate a manager to be in charge of each shift.

PERSONAL HYGIENE:

1. Wash your hands with soap and water before you begin your work shift.
2. Wash your hands after using the toilet, smoking, eating, drinking, or taking a break.
3. Wear clean clothes and effective hair restraint.
4. Wear a minimum amount of jewelry. Jewelry is difficult to keep clean.
5. Do not touch or handle food when: 1) you have an infected cut, boil, or wound on your hands, arm, face, or neck; 2) you have recently had diarrhea, loose stool, or vomiting.
6. Do not eat, drink, or smoke in the concession stand except in an approved designated break area.

OTHER ITEMS TO CONSIDER:

1. Arrange a workshop for all persons to work in the food concessions. Health Department staff is available to conduct workshops and answer questions.
2. Make sure you have the following items before the festival opens: 1) a safe drinking water supply (vacuum breakers for hoses, safe well water): 2) adequate electrical service (electrician on stand-by): 3) adequate waste disposal: 4) three-side tent with a roof and flooring in the prep and service areas: 5) screened windows and self closing doors on trailers: 6) Mechanical refrigeration and/or refrigerated truck: 7) Spare roasters/equipment in case of malfunction: 8) chemical or conventional toilets.\
3. Safe methods to thaw foods (never thaw at room temperature): 1) cook the food frozen: 2) thaw under cold running water for less than two hours then cook immediately: 3) thaw in a microwave then cook immediately: 4) thaw in refrigerator.
4. For those who have been pre-approved to prepare food in advance, hot foods must be cooled quickly. Cool from 140°F to 70°F in two hours. Cool from 70°F to 41°F in four hours (total of six hours). Some “quick Chill” methods are: 1) Use several refrigerators: 2) never put more than one gallon of food into a container: 3) food should be no deeper than two or three inches in a container: 4) use an ice bath: 5) stir food every fifteen to thirty minutes: 6) omit some water from a recipe and add ice during cooling: cut, chop, or slice large cuts of meats: 7) dip large cuts of meats in an ice bath for several minutes.
5. To protect the public’s health, it is the policy of the Winnebago County Health Department Food Protection Program to destroy potentially hazardous food when it is found between 50°F and 120°F and/or is obviously being mishandled.

**Winnebago County Health Department
Division of Environmental Health
401 Division Street
Rockford, IL 61104
(815) 720-4100
FAX (815) 720-4203**

**WINNEBAGO COUNTY DEPARTMENT OF PUBLIC HEALTH
TEMPORARY FOOD SERVICE ESTABLISHMENTS**

SELF-INSPECTION FOR TENTS

The following list is to assist you in conducting a self-inspection of your stand before you open. Carefully read the attached sheets for more complete information. If you are missing any of the required equipment, **DO NOT OPEN**.

- A food permit must be applied and paid for at the Health Department at least TWO WEEKS PRIOR to the festival date. Applications will not be accepted at the time of inspection.

- Three buckets:
 - a) 1 with clear water for hand washing.
 - b) 1 with bleach water for hand rinsing.
 - c) 1 with bleach water for storage of wiping cloths.

- A 3-sided tent with a roof (exception: beer and soft drink stands)

- Temporary flooring (plywood, tarp) is required, if not setup on asphalt or concrete.

- Sufficient electric refrigeration is required. Ice chests and coolers may not be used without health department prior approval.

- Thermometers for each electric refrigeration unit (refrigerator or freezer) accurate to +/- 3°F are required.

- Hot-holding equipment that will maintain hot food temperature at 140°F or above is required (no chafing dishes).

- A metal stemmed thermometer (not glass) which is accurate to +/- 2°F for checking food temperatures is required.

- Hand soap and paper towels for hand washing are required.

- Hair restraints must be available and used by all employees.

NOTE: Potentially hazardous food must be maintained at temperatures below 41°F or above 140°F. Any leftover, potentially hazardous food from the previous day or potentially hazardous food having temperatures between 42°F and 139°F shall be destroyed. Any foods prepared at the home shall be destroyed.