

Chili Cook Off 2024

Try some Chili!

Admission is free! Just purchase a Tasting Kit to sample chili from competitors. Tasting Kits are \$15 each and include (8) taste tickets, spoon, cup, and ballot tickets.

Enter a Team!

The competition features three categories:

Best Traditional Chili
Best Non Traditional Chili
Best Decorated Booth

Awards includes, cash prizes, and bragging rights!

Public Tasting

Spectators may purchase tasting kits for \$15.00 which contain a bowl, a spoon, 8 taste tickets, and 3 Voting Tickets (1) Traditional Vote (1) Non Traditional (1) Best Decorations Kits will be available at 10:00 AM or you may buy them ahead of time at our website at www.smharbor.com. Public tasting begins at 1:00 PM. Spectators present a taste ticket and receive a two (2) ounce taste of your chili. Taste Tickets are required even after ticket buckets are turned in.

Cook Off Schedule

8:00 AM – 8:30 AM	Check in and set up cooking areas.
8:45 AM	Mandatory meeting for cooks in front of Harbormasters Office
9:00 AM – 10:00 AM	Prep Period (No heat) Fire Department Booth Inspections (must have type 2A10BC Fire Extinguisher, secured propane tank with no lead and no other fire hazards.)
10:00 AM – 1:00 PM	Cooking Period
1:00 PM – 3:00 PM	Public Tasting Begins
3:00 PM	Teams deliver Ballot Boxes to Harbormaster Main Stage
3:30 PM	Winners announced at Harbormaster Main Stage

Competition/Cooking Rules

Traditional – Spicy Stew containing any combination of spices and ingredients, cooked with meat and having a red hue.

Non Traditional – Veggie, Vegan, Seafood. Let's have some fun with this category!

Best Decorated Booth – Please no balloons or Helium Tanks.

Minimum Chili Amounts

You are required to cook a minimum of three (3) gallons
The more chili you make the better your chances to win!
Teams not preparing the minimum will be disqualified.

Cooking Times

There is a one-hour preparation period and a three-hour cooking period. See schedule for times.

Ingredients

Any food prepared prior to the event must be done in an approved commercial kitchen or commissary, all food must be purchased the day of and prepared at the event. **Daily receipts or invoices must be maintained as proof for the inspector.**

Foods that are canned, stored, or processed as a non-approved commissary or a residential kitchen are not allowed at a Temporary Event (unless from a registered or permitted Cottage Food Operations products with approved food items).

Attached is a Temporary Event – Food Vendor Application that MUST be completed and returned to us (SMCHD pays the Food Vendor Application Fee) just return the form to us.

Contestants Must Supply

- All their ingredients and utensils (one ladle will be provided)
- Contestants are allowed (but not required) to give away bread, crackers, corn chip, and/or other toppings to spectators. No bread bowls.
- For everyone's safety, No glass containers
- There is no electricity available. Gasoline is prohibited.
- Decorations for your booth and cooking area are encouraged. No helium cylinders allowed.
- Coleman-type stove (non-liquid fuel ONLY). Please pre-test all stove gas hose lines before the event. Using soapy water to locate leaks in the hose or fittings is recommended. Leaking propane systems cannot be used for cooking.
- Propane tanks must be no bigger than 5 gallons/20 lbs. (typical BBQ size). Each container must be kept outside of the temporary membrane structure, tent or canopy, 10 feet from any combustibles, and 10 feet from tents, secured and protected from tampering, tipping over or other hazard or damage. For example you can place the propane tank inside a milk crate to secure it.

Per Coastside Fire Protection District each booth shall have at least one exit way, a minimum of 3 feet wide by 6' 8" high.

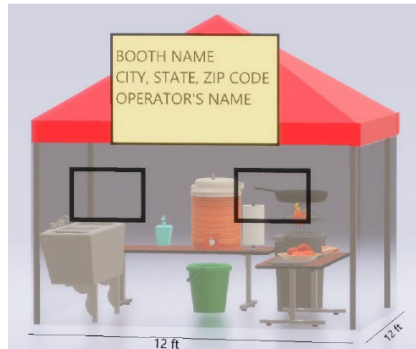
If you will be supplying your own outdoor booth below are the following requirements:

This information is coming directly from the Health Departments Website.

CONSTRUCTION OF OUTDOOR FOOD BOOTHS

A sign with the facility name (at least 3-inches tall), city, state, zip code, and the name of the operator (at least 1-inch tall) shall be legible and clearly visible to patrons, in a contrasting color to the background.

A booth is considered up to 12ft x 12ft in size. If there is more than one booth, depending on food production volume, additional fees may apply if the inspector observes multiple complex foods being prepared and/or handled.



RISK CATEGORY 2 OUTDOOR BOOTH

- Full enclosure is required when food is prepared on-site.
- Samples can be prepared on-site
- If required by local building or fire department, cooking equipment (ie. a fryer, anything with an open flame, etc.) may be used outside, directly adjacent to the booth. Must provide written proof.
- All food must be plated and further prepared inside the booth

For all Risk Categories, allowable booth materials are:

- Sides – canvas, plastic, or fine mesh screening (16 mesh/sq. in) with pass through openings
- Floors – concrete, asphalt, tight wood, or other similar cleanable material. Grass and dirt floor must be covered with a cleanable surface.

DEMONSTRATION OF KNOWLEDGE

In Temporary Food Facilities where food is prepared (Risk Category 2), a person-in-charge must always be present. The person-in-charge must be knowledgeable in food safety and train all food handlers as it applies to their specific duties.

ACCEPTABLE PROOF:

- Food Manager Certificate
- Food Handler Card
- A passing score of the Food Safety Quiz.

All this information can be found at: www.smchealth.org

San Mateo County Harbor District Will Supply

- One (1) 6 foot Table
- One 2 ounce serving ladle
- Two trash bags – Teams are responsible for cleaning up their cooking areas
- People's choice ballot box
- Taste ticket ballot box
- 1 Fire Extinguisher
- Tent per health restriction rules (there is a fee).