

2019 Five Mile Creek Chili Cook Off

Hosted by Tarrant Moving Forward

Saturday, November 23, 2019

11a.m.-4p.m. (teams must arrive by 8a.m. for set-up)

Ford Avenue - Downtown Tarrant, Alabama

NEW THIS YEAR: 1) 10'x10' Tent, 1) Folding Table, 2) Folding Chairs are included.

Circle One:

Chili Team \$100 BBQ Team \$100 Combo Team \$150 Other \$100

REGISTRATION FORM

Complete all the fields below.

Team Name: _____

First Name: _____ Last Name: _____

City: _____ State: _____

Phone: _____ Email: _____

How did you hear about the Chili Cook-Off?

Signature _____ Date ____/____/____

Attach a legible list of your ingredients to the form. (For food allergy purposes, we will not share details publicly.)

Registration form and list of ingredients must be submitted in person day of event.

2019 Five Mile Creek Chili Cook-Off Rules, Regulations and Timeline

The Chili Cook-off Committee is hard at work planning the annual Five Mile Creek Chili Cook-Off. Here is all the information you will need to get your team registered and organized. The registration link will be available beginning on September 2, 2019. Please check the TMI Productions website frequently for updated information about this great event and answers to all of your burning questions! www.tmiproductions.net

Email Joe Posey at joeposey@att.net if you have any questions.

All contestants must abide by the rules and regulations set forth by the Five Mile Creek Chili Cook-Off and the Tarrant Fire Department.

REGISTRATION

Contestants must submit the following with their application:

- Official FMC Chili Cook Off Registration Application must be completed online by November 1, 2019.
- Registration Fee paid online at (EventBrite.com) the time of application or by check payable to Tarrant Moving Forward, 2855 Valley Road, Tarrant, Alabama 35217. *New This Year: Rental includes 1) 10'x10' tent, 1) folding table, 2) folding chairs.* It does not include utilities.
- This fee is non-negotiable as it only covers a 10'x10' rental.

CANCELLATIONS

Cancellations must be made by email to joeposey@att.net. The FMC Chili Cook off will NOT be cancelled due to inclement weather; no refunds will be made due to weather.

CHILI COOK OFF GUIDELINES & FAQs

The FMC Chili Cook Off is not sanctioned or sponsored by the International Chili Society (ICS), the Chili Appreciation Society International (CASI), or any other chili cook-off organization.

Teams are asked to prepare a minimum of 20 quarts (5 gallons) of chili for the Cook-Off. Please ensure that your booth can adequately provide samples throughout the duration of the event. Samples will be served in sampling cups and spoons provided by FMC Chili Cook Off.

BOOTH SPACE

- Booths will be assigned in the order of receipt of registration by the FMC Chili Cook Off prior to the event. FMC Chili Cook Off is only providing space.
- Decorations are allowed. All decorations must be removed by the team at the conclusion of the event. Items left behind will be destroyed.
- Since the FMC Chili Cook Off is a family event, booth decorations, themes, handouts, materials, and team uniforms/attire must be in good taste. Lewd or obscene themes are prohibited. Offenders will be disqualified and asked to leave with no refund of the registration fee. Determination of what constitutes lewd or obscene material will remain with the sole judgment of the FMC Chili Cook Off official(s).

CHILI INGREDIENTS

The use of commercial ground chili powder is allowed, however complete commercial chili mixes such as “just add meat” mixes that contain pre-measured spices and/or “store-bought/canned” chilies are NOT permitted. Teams are invited to submit their best tasting chili using only safe and edible ingredients. Beans, rice, and pasta may be included as ingredients. NO ROADKILL!

COOKING THE CHILI

- Chili must be cooked thoroughly prior to the start of the event. Teams are not permitted to cook on site, although sterno or propane heating units should be used to reheat and maintain serving temperature at the event.
- All chili must reach proper food temperatures.

EQUIPMENT

- Teams are responsible for supplying all of their own equipment, including a working food thermometer, propane cook stoves or sterno fuel, serving utensils, pots, etc. (No butane heating elements are allowed at the event).
- The FMC Chili Cook Off will NOT provide fire extinguishers or hand sanitizer. FMC Chili Cook Off will provide sample size cups and spoons for each team.
- Your team will need to provide its own plastic gloves, long handled but small bowled ladles, hot pads, small hand towels, a dish for spoons and any other kitchen equipment needed.

SANITATION

- Each team is expected to utilize safe and clean equipment to heat their chili and maintain cleanliness of their booth.
- Frequent hand sanitizing is encouraged for all food workers and servers.
- The cooking area must be maintained in a manner consistent with a safe and clean working environment.

ONE CHILI PER TEAM

Each team is responsible for preparing 5 gallons, (20 qts.) minimum, of chili which will be used for the tasting event.

CLEANUP

Each team is responsible for its own cleanup. This includes trash removal from the booth to the trash cans provided by the FMC Chili Cook Off at the end of the day.

RULES & REGULATIONS

Contestants/Teams may not sell additional food or beverages at the event.

Please note that the City of Tarrant and/or the Fire Department has the right, per state regulation, to inspect all areas for proper food handling and preparation to ensure everything meets Jefferson County Health and Safety Code.

NO CHILDREN UNDER THE AGE OF 18 ARE ALLOWED INSIDE THE COOKING AREA.

Children must be supervised at all times and may not enter any cooking booth for any reason. Please plan for supervision of your children OUTSIDE of the Chili cook-off booths.

Event attendees, including team participants, are prohibited from bringing any outside alcoholic beverages to the event. **NO OUTSIDE ALCOHOLIC BEVERAGES.** All alcohol must be purchased and consumed in the officially designated FMC Chili Cook Off areas ONLY. Commercial or homemade Beer may be added to the chili as an ingredient, but it MAY NOT be served to the public or consumed by the booth staff.

Only music provided by FMC Chili Cook Off is allowed at the event. No independent streaming services or devices, radios, stereos, or other forms of

music will be permitted. Contestants are required to conduct themselves appropriately to ensure that everyone enjoys the event.

FINALLY—please keep in mind the following words of wisdom: The FMC Chili Cook Off is an **AMATURE** chili cooking competition. Remember that this competition is more about PRIDE than a PRIZE. Participants are invited to submit their best tasting chili using only safe and edible ingredients. This may include beans, veggies, rice and/or pastas in the mix. Please note all Rules & Regulations are subject to change by the FMC Chili Cook Off.

CHILI/BBQ COOK-OFF TIMELINE

8:00 a.m. Teams are allowed to begin setting up chili/bbq cook off booth. Please establish your heating element before setting up any décor. Keep all decorations at least 10 feet away from any heating element.

9:00 a.m. Your booth's propane connection and/or heating element must be ready for inspection by the Tarrant Fire Department. Heating your chili will require the use of STERNO or PROPANE only. Tarrant Fire Department will be checking to make sure that all flammable materials are at least 10 (ten) feet from any heating element. Keep this in mind when decorating your booth. You will not be able to begin to heat your chili until your booth has been inspected and cleared.

10:00 a.m. Team captain or team representative is required to attend the Pre-Event Information Session to discuss Rules & Regulations and any changes/addendums to the event at the Comfort Care Stage. Your team will be issued a People's Choice ballot box at this time, so it's important to be present.

10:30 a.m. Tasting cups and spoons will be distributed to each team. We do not provide a container for the spoons so please bring one. A flat basket or platter will work well.

11:00 a.m. Welcome remarks from FMC Chili Cook Off, TMI Productions, and Tarrant Fire Department. Chili must be heated and ready to serve at this time.

1:00 – 1:45 p.m. People's Choice voting: Votes are to be placed in the designated boxes in booths. Last call for People's Choice award will be at 1:45. All official ballot boxes must be brought to the stage area for tabulation by 1:55.

2:00 – 2:30 p.m. Best Decorated Booth judging.

2:00 p.m. Tally begins for People's Choice Award.

2:15 p.m. Award Announcements

AWARD CATEGORIES

GRAND CHAMPION CHILI

During the event FMC Chili Cook Off will have 3 secret judges visit each booth. The judges will be asked to select the best tasting chili from all the entries. Each chili will be judged based on the following criteria on a 5 point scale:

1. Color - Chili should look appetizing.
2. Aroma - Chili should smell good. This also indicates what is in store when you taste it.
3. Consistency - Chili must have a good ratio between sauce and meat. It should not be dry, watery, grainy, lumpy, or greasy. Vegetarian chili (no meat) is also acceptable for entry, and will not be judged on meat content or lack thereof, but rather on overall flavor.
4. Taste - Taste, above all else, is the most important factor. The taste should consist of the combination of meat, spices, etc. with no particular dominant ingredient.
5. Aftertaste - The aftertaste or bite is the heat created by the various types of spices and/or *peppers*. (*Note: HEAT is not a grading scale factor*)

PEOPLE'S CHOICE AWARD

1. Patrons will be given tasting tickets on-site at a central location.
2. Teams may accept ONLY the tickets provided by FMC Chili Cook Off. No other tickets/ballots will be counted in the determination of the People's Choice Award.
3. Each Chili/BBQ team booth will have a designated box or receptacle in which People's Choice Tickets can be submitted. All People's Choice Voting tickets must be in the boxes and submitted on the stage by 2:00 p.m. The chili/bbq booth with the most People's Choice Award tickets (only) will be awarded this category prize.

BEST SPIRITED / DECORATED BOOTH AND TEAM

1. The team that best exemplifies the spirit of the FMC Chili Cook Off event will be awarded the Best Spirited Team Award.
2. To get the competitive juices flowing, each chili/bbq team will be asked to decorate their booth in a manner that showcases their team spirit and creativity. Lewd or obscene themes are prohibited.

CHUCK NORRIS BBQ AWARD

During the event FMC Chili Cook Off will have 3 secret judges visit each booth. The judges will be asked to select the best BBQ from all the entries. Each entry will be judged based on the following criteria on a point scale:

1. 10 Points, 25% for Preparation (Looks Matter)
2. 10 Points, 25% for Sauce (Anything goes)
3. 20 Points, 50% for Taste (Of Course this is most important)

NEW THIS YEAR: Bar-B-Q Cook Off Competition

GENERAL GUIDELINES & RULES FOR BBQ TEAMS

At the FMC Cook Off we try to make it as easy on the Cook Teams as we can with the knowledge that if we let the teams cook the way they know how we will get the best results. There are a few guidelines that make it fair for everyone. The barbeque may be prepared any way the team would like, including chopped, sliced, pulled, shredded, ground or any way the contestant wishes to submit it.

- All competition meat shall be prepared and cooked at the Team's own cook site.
- Each Cook Team must be on a stand-alone basis and must be separate from all other cook team areas.
- All teams are required to have their own designated pit master, team name, cooker(s) and cook site.
- All competitive cooking actions such as meat preparation, cooking and sample preparation must be proprietary to their team.

BBQ TEAMS

Each team will be allowed to present up to 3 items to be judged.

Judging shall be done by secret judges provided by the FMC Cook Off. Points are divided into the following segment.

- 10 Points, 25% for Preparation (Looks Matter)
- 10 Points, 25% for Sauce (Anything goes)
- 20 Points, 50% for Taste (Of Course this is most important)

The Winner of the BBQ Cook Off will be awarded the CHUCK NORRIS AWARD.

RECOMMENDED FOOD HANDLING GUIDELINES

FOOD HANDLERS

- Wear clean clothing.
- Wash hands before handling food and at frequent intervals. Hand washing stations will be provided.
- Wear a hat, cap, or some type of hair covering.
- Do not smoke in food booths.
- If you are ill or have sores on your hands, DO NOT handle food.

REFRIGERATION-COLD FOODS

- Refrigeration: dry ice or ice may be used.
- Readily perishable foods require refrigeration at 37 °F or below to prevent the growth of pathogenic bacteria or the production of toxins. -VERY IMPORTANT!
- Foods should not be kept out at room temperature in your booths if they require refrigeration.
- Thaw all frozen foods by placing them in a refrigerator, or by the use of ice or dry ice. You may need 24 to 30 hours in advance to thaw food in this manner.

HOT FOODS

- Keep foods being served hot at 140 °F or above to prevent the growth of pathogenic bacteria or the production of toxins. Propane heaters and Sterno heat are approved. Propane tank connections must be checked by Fire Authority prior to usage.
- Foods kept in warmers or similar devices should be heated quickly.

FOOD PROTECTION

- All open food should be protected from contamination by the public and the food booth workers.
- Keep food covered as much as possible to protect all open foods from flies, dust, insects, and the public. Screening of booths is recommended.
- All food, food containers, and utensils should be kept a minimum of six (6) inches above the floor.
- Handle foods as little as possible. Use utensils (i.e., tongs, scoops, etc.).

UTENSILS

- Use only clean utensils.
- A FOOD THERMOMETER is required in each food booth.

INSECTICIDES

- Do not store any poisonous substances such as insecticides near foods.

CONDIMENTS

- If used, individual packages, squeeze, pour or pump-type containers are to be used.