

# WOODSTOCK CHILI FEST

Official Team Application Form

\$25 per team before February 16

\$35 per team February 17 - March 23



April 7, 2018

11:30 am – 4:00 pm

Setup 7:00 – 9:30 am

West Court Street/ Woodstock Fire Department  
& Main Street Businesses/Restaurants

Chili Team Name: \_\_\_\_\_

Business (if applicable): \_\_\_\_\_

Contact Person: \_\_\_\_\_ Telephone: \_\_\_\_\_

E-mail: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_

Method of cooking/warming chili: Propane device      Slow cooker/Crock Pot      Electric burner  
Other \_\_\_\_\_

Types of chili(s). Circle all that apply and changes can be made until March 26, 2018. Limit 2 types of chili for judging per team.

Chili A:	<b>MEAT</b>	<b>VEGETARIAN</b>	<b>WHITE</b>	<b>MILD</b>	<b>MEDIUM</b>	<b>SPICY</b>	<b>SWEET</b>
Chili B:	<b>MEAT</b>	<b>VEGETARIAN</b>	<b>WHITE</b>	<b>MILD</b>	<b>MEDIUM</b>	<b>SPICY</b>	<b>SWEET</b>

Teams are limited to 4 people. Any additional team members will need to purchase a \$5 ticket at the gate or online pre-sale. Team supporters are encouraged!

**Twenty (20) teams will be allowed to enter on a first come, first served basis. No chili entries are allowed the day of the event.**

**A completed entry form and fee must be received by the Town of Woodstock VA no later than 5:00 pm on March 23, 2018.**

Please return completed forms and payment to:

Town of Woodstock  
ATTN: Katie Mercer  
135 North Main Street  
Woodstock, VA 22664

If paying by check, please make checks payable to the Town of Woodstock.  
For additional information please call (540) 459-3621 or visit [www.woodstockvachilifest.com](http://www.woodstockvachilifest.com).



**WOODSTOCK**

MANY BENDS. *Virginia* PERFECT BREAK.

**WEB: [WWW.WOODSTOCKVACHILIFEST.COM](http://WWW.WOODSTOCKVACHILIFEST.COM)**

**PHONE: (540) 459-3621**

**EMAIL: [KATIE.MERCER@TOWNOFWOODSTOCKVA.GOV](mailto:KATIE.MERCER@TOWNOFWOODSTOCKVA.GOV)**

*Sponsored by Woodstock Enhancement*

# OFFICIAL RULES

Cancelled in the event of inclement weather

## SETUP:

- Event is held on West Court Street (street will be shut down to vehicular traffic) and at the Woodstock Fire Department.
- Setup is from 7:00 - 10:00 am.
- Teams will be permitted to bring one (1) vehicle into the cooking area to unload during setup time.
- No cars allowed in the event and cooking area after 10:00 am.

## EQUIPMENT, SUPPLIES & SPACE:

- Sampling cups, spoons, napkins, ladles, one (1) six (6) foot table, official ticket jar for voting and dish washing stations will be provided.
- No stoves or additional equipment of any type will be provided. Each team is required to have a pop-up canopy no wider than 12 feet to set up and cook under and outside of. Canopies must be properly weighted down to avoid injuries.
- Booth space is 12 x 15 feet.
- There will be electric power available. Teams will be responsible for providing needed extension cords to reach the power source.
- Teams can use a propane cooking device equipped with the proper amount of propane to cook and hold the chili at 135°F until 3 pm. Crock pots/slow cookers and portable electric burners are also permitted.
- Use of generators will be approved on a case by case basis.
- Potable water is available on site. Please bring your own potable hose.

## COOKING & SAMPLING:

- **All chili must be cooked on site or in a Virginia Department of Health approved kitchen. All food will be inspected prior to cooking to ensure health and safety standards are met.**
- Cooking may begin at 8:00 am and MUST begin by 10:30 am.
- Sample tastings to the public begin at 11:30 and end by 3:00 PM.
- **A minimum of 5 gallons** of each chili is suggested to safeguard from running out of chili and therefore losing potential votes. Each team is allowed to serve no more than two (2) types of chili.
- All chili must be cooked from scratch (defined as starting with raw meat and unopened cans).
- Regular commercial chili powder is permissible but complete commercial chili mixes and home dried spices are not permitted.
- All cooking shall be done in a sanitary manner and teams must read and sign the guidelines attached. VA Department of Health will inspect prior to the beginning of the event.

## JUDGING:

- **Prize winnings:** Professional (Restaurants/Chefs): Grand Prize- \$500 2nd place- \$250  
Amateur: Grand Prize- \$500 2nd place- \$250 3rd place (showmanship)- \$100
- Grand prizes will be awarded based on a blind taste test from a panel of local judges.
- Second place will be awarded based on the number of tickets teams earn from attendees (people's choice). Each attendee will receive one ticket to place in the bucket of their top chili choice.
- Third place will be people's choice for the team with the best showmanship. Dress up, decorate, have fun and you could win this category too! Get creative! Each attendee will receive a second ticket to place in the bucket of their top choice for showmanship.
- Each chili must be labeled meat or meatless, contains gluten or gluten free, and mild, medium, spicy/hot or sweet so attendees are aware in case of allergies or sensitivities. Teams are responsible for proper labeling.
- Voting jars will be provided and located in a central location.
- Chili will be judged for taste, consistency, aroma, color & bite. Voting will end at 3:00 pm.
- Awards will be announced from the entertainment stage at 3:30pm.

## OTHER:

- No outside alcoholic beverages are allowed. Alcohol will be available for purchase.

## QUICK TIPS AND CHECK-LIST

### ITEMS EACH TEAM NEEDS TO PROVIDE:

- Twelve (12) foot or smaller canopy cover
- Weights/anchors to secure canopy
- Propane cooking device and propane tank OR
- Slow cookers/ crock pots
- Additional table(s) if needed
- Chair(s)
- Potable water hose
- Hand washing station  
(please inquire about how to set this up)
- Utensils to be sanitized onsite  
(knives, cutting board, etc)
- Single-use latex gloves
- Paper towels
- Team name banner/sign
- Necessary chili toppings if desired
- Desired showmanship supplies
- Clean plastic bins or pallets to keep cooking equipment and ingredients off the ground.

### If preparing on-site:

- Unopened canned and jarred ingredients-  
home canned goods not permitted!
- Spices and dried ingredients
- Unsliced/uncut raw fruits and veggies
- Unopened and USDA inspected meats  
(unless you are serving vegetarian chili)
- Cooler with ice to keep unopened meats and toppings separated and cold

### ITEMS PROVIDED BY EVENT SPONSOR:

- Virginia Department of Health  
Temporary Food Event Permit
- Potable water
- Three (3) dish washing stations
- One (1) six (6) foot table for serving food
- Food thermometer for temperature testing
- One (1) Three (3) oz serving ladle per chili entry
- Tasting cups
- Teaspoons for tasting
- Napkins
- Ballot voting jar with team name
- Properly mixed solution to clean surfaces
- Trash cans

# GUIDELINES FOR WOODSTOCK CHILI FEST 2018 TEAMS

As described by the Lord Fairfax Health District Guidelines for Temporary Food Establishments and highlighted specifically for teams competing in the Woodstock Chili Fest 2018:

1. Food handlers are to follow approved procedures when preparing and serving food:

- A. **Wash Hands Frequently**, especially after using the restroom, smoking, performing any cleaning activity, before donning single-use gloves, or when switching between working with raw foods and ready-to-eat foods.
- B. **Do No Touch Ready-to-Eat foods with Bare Hands**, except when washing fruits and vegetables. Suitable utensils such as deli paper, spatulas, tongs, single-use gloves, or dispensing equipment must be used. “Ready-to-eat food” means food that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer. Chili team members shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.
- C. Clean outer clothing and hair restraints that effectively keep hair from contacting exposed food and food contact surfaces are to be worn. No hand or arm jewelry is to be worn. Unless wearing intact gloves in good repair, a food employee shall not wear fingernail polish or artificial nails when working with exposed food.
- D. No eating, drinking, or smoking in the food preparation area.

2. Proper storage must be provided in order to maintain potentially hazardous foods at required temperatures at all times. A full definition of potentially hazardous foods may be found in the Virginia Food Regulations 12 VAC 5-421, a digital copy is provided upon request.

Required minimum temperatures

HOLDING	COOKING
Cold holding 41°F or below Hot holding 135°F or above Reheated foods MUST be cooked to 165°F min.	Poultry 165°F Comminuted Meats/Fish 155°F Pork, Fish, Eggs 145°F

\*Thermometers must be placed in each cold holding unit to verify product temperatures.

“Comminuted meats” includes fish or meat products that are reduced in size by methods such as chopping, flaking, grinding, or mincing or a mixture of two or more types of meats that have been reduced in size and combined. Examples include but are not limited to ground beef, sausage, gyros, or gefilte fish.

3. Cleaning and Sanitizing:

- A. Three (3) basins large enough to accommodate the team’s largest piece of cooking equipment shall be provided by the event sponsor for washing, rinsing, and sanitizing of food contact surfaces, utensils, and equipment.
- B. A Sanitizer Test Kit will be used to monitor the strength of sanitizer used on food contact surfaces, utensils, and equipment. This will be provided by the event sponsor.
- C. Air dry items or dry with a disposable paper towel provided by individual teams.
- D. For disposal of items, use trash bags in cans with tight fitting lids provided by event sponsor.
- E. Adequate cleaning supplies and equipment will be provided by the event sponsor for sanitizing utensil, equipment, and wiping cloths. Examples: buckets, cloths, detergents, and sanitizer.
- F. Food preparation should only be done on smooth and easily cleanable counters, cutting boards and/or tables provided by individual teams.

## **GUIDELINES FOR WOODSTOCK CHILI FEST 2018 TEAMS (CONTINUED)**

4. All cooked or prepared food shall be served on or in single-service paper/plastic utensils or similar articles intended for one-time, one-person use and then discarded.
5. All cooking, food preparation, service, display, and storage areas are to:
  - A. Have an approved wind resistant and waterproof overhead covering.
  - B. Be adequately protected from contamination from sneezing/coughing, dust, and vermin.
  - C. Be completely separated from public access by an effective barrier such as ropes or tables.
  - D. Be designed to protect condiments by using individual packets or approved covered dispensers.
  - E. Store food, beverages, utensils, and paper products a minimum of 6" off the ground and covered.
  - F. Have a floor to adequately control dust and mud.
6. **No home cooked, canned, or dried foods are allowed. All food preparation shall be done on site or in a Virginia Department of Health approved kitchen. Please include a copy of the permit for the licensed facility when you submit this application if applicable.**
7. All toxic cleaners and any other necessary items (ex: lighting fluids, fuels, etc) must be labeled and stored away from food.
8. These guidelines are not all inclusive. All Temporary Food Vendors are subject to the requirements as written in the Commonwealth of Virginia Board of Health Food Regulations (12 VAC 5-421).

**IMPORTANT NOTE:** IF THE INSPECTION REVEALS THE PRESENCE OF SUBSTANTIAL OR IMMANENT HEALTH HAZARDS, INCLUDING BUT NOT LIMITED TO, INADEQUATE FACILITIES TO MAINTAIN REQUIRED FOOD TEMPERATURES, THE USE OF HOME PREPARED FOOD, CONTAMINATED OR ADULTERATED FOOD, ILL EMPLOYEES, OR CONTINUING FLAGRANT SANITARY VIOLATIONS, THE TEMPORARY FOOD ESTABLISHMENT SHALL IMMEDIATELY CEASE FOOD SERVICE OPERATIONS. OPERATIONS SHALL NOT RESUME UNTIL ALL VIOLATIONS HAVE BEEN CORRECTED AND APPROVED BY THE HEALTH OFFICER.

*I have read and understand the Lord Fairfax Health District Guidelines for Temporary Food Establishments stated above as excerpted from the Commonwealth of Virginia Board of Health Food Regulations (12 VAC 5-421). I will follow all sanitary guidelines in order to prevent any illness caused by those who sample my food product at the 2016 Woodstock Chili Fest.*

---

Applicants Name

---

Signature

---

Date

**Please complete, sign and return the application/ team information page one (1) along with the Lord Fairfax Health District Guidelines for Temporary Food Establishments pages for consideration in the 2018 Woodstock Chili Fest. Make a copy of the guidelines for your records.**