



## ***Guidelines, Rules & Disclaimers for Chili Cook-Off***

By participating in the Contest, each entrant agrees to release and hold the Sponsor, Franconia Township, Franconia Township Police Department and Franconia Township Police Benevolent Association harmless from any and all losses, damages, rights, claims, and actions of any kind in connection with the Contest or resulting from acceptance, possession, or use of any prize, including, without limitation, personal injuries, death, and property damage, and claims based on any libel, slander, illegal competition or trade practice, violation of rights of privacy, infringement of copyrights or other rights of third parties.

### **Chili Cook off schedule:**

October 13th Set-up: 1:00pm- present your chili to a Franconia Fall Fest Staff Member who will set the chili up with your assigned number for judging.

Tasting: 2:00-4:00pm- people may taste and vote for the whole 2 hours, please bring plenty of chili! Award ceremony: 4:30pm

### **General Overview:**

- Registration form must be fully completed to be accepted. There is NO Fee to enter.
- You are required to prepare your chili recipe prior to the event. Electric will be provided. Crockpots are recommended but will not be provided by event staff.
- Each participant is required to prepare at least 3 gallons of chili. (This is equivalent to one 12-quart stock pot or two 6-quart crockpots.) There is no reimbursement for ingredient costs.
- You agree to comply with in-home food safety guidelines as your chili will be served to the public. (<https://www.fda.gov/consumers/free-publications-women/food-safety-home>)

**Ingredients:** Use your favorite recipe, with or without meat, with or without beans, as hot or mild as you like. Meat may be beef, pork, lamb, chicken or turkey or wild meat. Veggie (meatless chili) is okay. Beans are encouraged but not mandatory. Ingredients may be cut, shredded or ground to any size. Please have a list of the meats used for allergy purposes. If peanuts or peanut oil is used, please display a warning sign. You may NOT use can, store bought chili or mixes. All ingredients must be pre-cooked prior to the event, chili is to be brought "ready to eat".

**Event staff will provide the following:**

- Tables
- Chairs
- Electricity for crock pot
- Gloves
- Sampling cups, spoons, & napkins
- Hand sanitizer/wet wipes
- Paper towels
- Trash cans
- Trays for transporting samples to judges

**Contestants will supply their own:**

- Cooking vessel (either a stock pot or crockpot)
- Ingredients for 3 gallons of chili
- Utensils to stir and serve your chili (2 ounce samples will be served)

**Sanitation at event:**

- Hands must be washed and sanitized
- Rubber gloves/latex gloves are encouraged to be worn while serving chili
- No smoking
- Participants are encouraged to wear hats
- Please keep area as clean as possible. Trash cans will be available.

**Judging:** Independent Judging and People's Choice.

Judges' choice: There will be 3 judges selected by the Fall Fest Committee prior to the event.

People's Choice: The public voters will drop numbered tickets into a ballot box for People's Choice award.

There will be trophies for 1st & 2nd place in Judges' Choice and People's Choice.

- Criteria for judging includes: appearance, originality, texture, aroma and flavor
- Be sure when you submit your judging sample it is hot!
- Sampling container will be provided by event staff
- Must reserve 2 cups of chili for judging & display

# Food Safety at Home



**U.S. FOOD & DRUG  
ADMINISTRATION**

## 1. Clean

**Always wash your food, hands, counters, and cooking tools.**

- Wash hands in warm soapy water for at least 20 seconds. Do this before and after touching food.
- Wash your cutting boards, dishes, forks, spoons, knives, and counter tops with hot soapy water. Do this after working with each food item.
- Rinse fruits and veggies.
- Clean the lids on canned goods before opening.



## 2. Separate (Keep Apart)

**Keep raw foods to themselves. Germs can spread from one food to another.**

- Keep raw meat, poultry, seafood, and eggs away from other foods. Do this in your shopping cart, bags, and fridge.
- Do not reuse marinades used on raw foods unless you bring them to a boil first.
- Use a special cutting board or plate for raw foods only.



## 3. Cook

**Foods need to get hot and stay hot. Heat kills germs.**

- Cook to safe temperatures:
  - Beef, Pork, Lamb 145 °F
  - Fish 145 °F
  - Ground Beef, Pork, Lamb 160 °F
  - Turkey, Chicken, Duck 165 °F
- Use a food thermometer to make sure that food is done. You can't always tell by looking.



## 4. Chill

**Put food in the fridge right away.**

- 2-Hour Rule: Put foods in the fridge or freezer within 2 hours after cooking or buying from the store. Do this within 1 hour if it is 90 degrees or hotter outside.
- Never thaw food by simply taking it out of the fridge. Thaw food:
  - In the fridge
  - Under cold water
  - In the microwave
- Marinate foods in the fridge.



# Food Safety at Home

## Why should you care about food safety?

Each year millions of people get sick from food illnesses. Food illness can cause you to feel like you have the flu. Food illness can also cause serious health problems, even death.

## Think you have a food illness?

Call your doctor and get medical care right away.

- Save the food package, can, or carton.
- Call USDA at 1-888-674-6854 for meat, poultry, or eggs.
- Call FDA at 1-866-300-4374 for all other foods.
- Call your local health department if you think you got sick from food you ate in a restaurant or other food seller.

## Who is at risk?

Anyone can get sick from eating spoiled food. Some people are more likely to get sick from food illnesses.

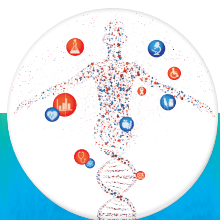
- Pregnant women
- Older Adults
- People with certain health conditions like cancer, HIV/AIDS, diabetes, and kidney disease

Some foods are more risky for these people. Talk to your doctor or other health provider about which foods are safe for you to eat.

This fact sheet was developed by the FDA Office of Women's Health.

To get other women's health resources, go to

**[www.fda.gov/womens](http://www.fda.gov/womens)**





# Franconia Township

## Fall Festival



## CHILI COOK-OFF REGISTRATION FORM

I hereby apply as a contestant for the 2019 Fall Fest Chili Cook-Off to be held on Sunday, October 13<sup>th</sup> 2019, from 1:00pm to 5:00pm at Franconia Twp. Park.

Contestant Name: \_\_\_\_\_ Cell: \_\_\_\_\_

Street Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Email address: \_\_\_\_\_

Do you require electrical access for your entry? \_\_\_\_\_ Yes \_\_\_\_\_ No

Heat Source: Crock Pot \_\_\_\_\_ Electric Warmer Plate \_\_\_\_\_ Propane \_\_\_\_\_

Other \_\_\_\_\_

Type of Chili: \_\_\_\_\_  
(Example: Beef, Chicken, Vegetarian, etc.)

Spice Level: \_\_\_\_\_  
(Circle one)



***Entries must be received by 9AM on Thursday, October 10, 2019.***

I acknowledge that I will abide by all safe food handling guidelines as prescribed by the U.S. Food & Drug Administration and I understand the contest rules & regulations.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Please return completed application via US Mail, email or Fax, to:**

**Franconia Township PD: Attn: Pam Paraskewik**

**671 Allentown Road**

**Telford, PA 18969**

**[pparaskewik@franconia-township.org](mailto:pparaskewik@franconia-township.org)**

**Office – 215-723-6778 (any questions, ask for Pam)**

**Fax – 215-723-1165**