

## CHILI SHOOT-OUT RULES FOR September 12, 2009



1. All teams must submit Health Department application and check or money order in the amount of \$55.00, payable to Durand Biker Bash, by August 22, 2009. **NO EXCEPTIONS!**
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. Two 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 AND \$65.00 FEE (PAYABLE TO DARTS SPECIAL EVENTS) NO LATER THAN AUGUST 22, 2009, TO:

CAROL MYERS  
14225 LAUBE ROAD  
DURAND, IL 61024

IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO CALL CAROL AT 815/248-2762.

**WINNEBAGO COUNTY HEALTH DEPARTMENT**

401 Division Street  
 Rockford, IL 61104  
 (815) 962-5092

Please provide information  
 where indicated by an "X". Front  
 and back of application need to  
 be filed out.

**APPLICATION FOR: TEMPORARY FOOD OR BEVERAGE PERMIT**

Valid for no more than (two) 2 weeks at a specified location.  
**FEES and PERMITS are non-refundable and non-transferable.**

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

**INSTRUCTIONS:** Fill out application in its entirety and return same to the WCHD together with the fee of \$35.00 (2) two weeks prior to the event. 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 \$35.00 (1 additional late fee.) In addition to the original \$35.00 permit fee, total \$70.00. Applications received less than 7 days to 24 hrs before the event will pay \$70.00 (2 additional late fees of \$35.00 each) plus the original \$35.00 permit fee (Total fee \$105.00). A brochure on Temporary Food Facilities requirements is available from the Winnebago County Health Dept. Food Services Division.

FESTIVAL NAME: DURAND BIKER BASH

FESTIVAL HELD AT/ADDRESS: DOWNTOWN DURAND

FESTIVAL ORGANIZER'S NAME: CAROL MYERS PHONE: 815/248-2762

ADDRESS: 14225 LAUBE ROAD 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	TYPE OF BOOTH	WATER SUPPLY	SEWAGE DISPOSAL
<u>Sep 12, 2009</u>	TENT	<input checked="" type="checkbox"/> SELF CONTAINED	<input type="checkbox"/> SELF CONTAINED
Prep Begins: AM 9:30 PM	TRAILER	<input type="checkbox"/> MUNICIPAL	<input checked="" type="checkbox"/> MUNICIPAL
Serving Begins: AM PM 1:00	OTHER	<input type="checkbox"/> OTHER	<input checked="" type="checkbox"/> OTHER
Date To Close: <u>Sep 12, 2009</u>			

A festival or individual fee will not be charged for all festivals to individual food facilities regardless of non-for-profit tax supported status of 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: _____
Denied: _____
Date: _____

**EVENT:** DURAND BIKER BASH & CHILI SHOOT-OUT

Concession Name:  \_\_\_\_\_

Applicant's Name:  \_\_\_\_\_

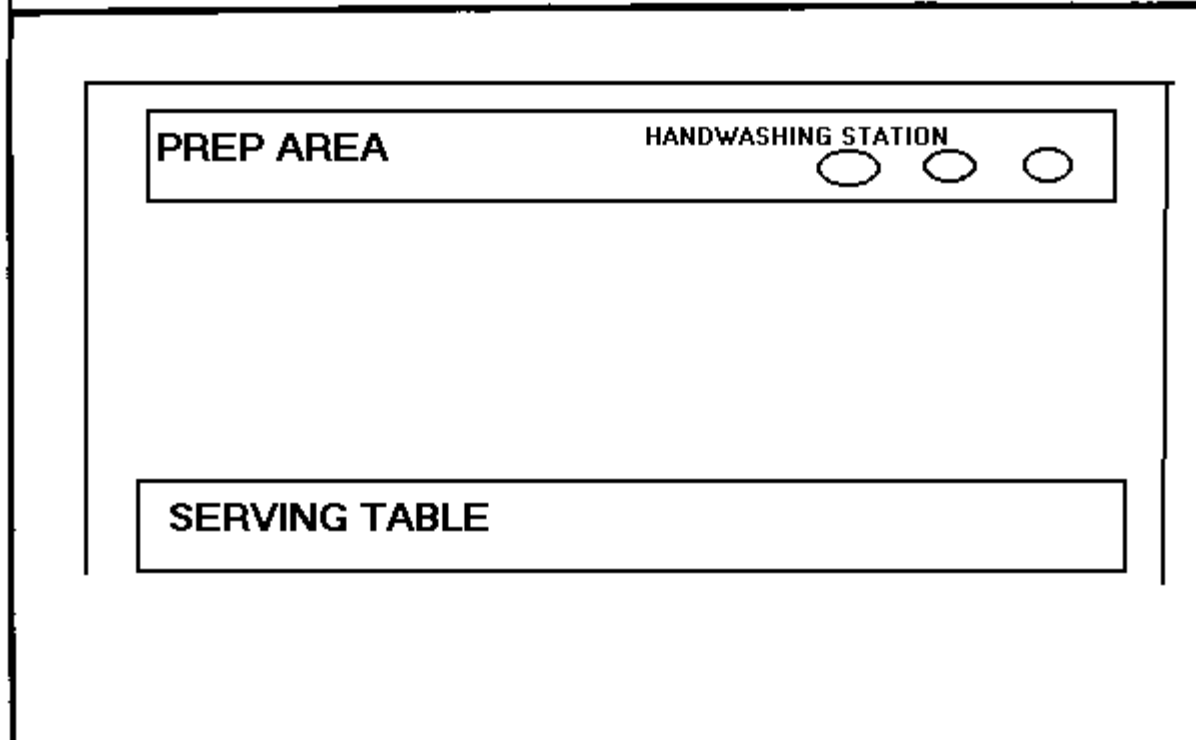
Address:  \_\_\_\_\_

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

Telephone: (Bus./Daytime)  \_\_\_\_\_ (Home)  \_\_\_\_\_

PROPOSED MENU ITEMS <small>No menu additions without prior approval from this department.</small>	SOURCES OF FOODS PRODUCTS
CHILI	<input checked="" type="checkbox"/>

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



## PROCEDURES FOR CONCESSION STAND OPERATORS

### PACKET OF MATERIALS:

1. Application for Temporary Food Permit. Please completely fill out the application (front and back). Return the application along with the payment to the Winnebago County Health Department, 401 Division Street, Rockford, IL 61104. Applications submitted at least two weeks in advance have a fee of \$35.00. Applications submitted 7 to 13 days prior to the event have a fee of \$40.00. Applications received the week of the event have a fee of \$65.00. An inspector will be present to conduct an inspection and issue your Food Permit on the day of your event.
2. Signs and pertinent information for your booth are available from your event organizer or at the Winnebago County Health Department. The packet may be picked up or mailed.

### 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 of 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 home made 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 of 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. Rapidly 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 next day service.
12. Do not allow unauthorized persons in the concession stand.
13. Designate a manger 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 an 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 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-sided 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 frozen 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 the 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 to 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 meat; 7) dip large cuts of meat 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 60°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

02/04

WINNEBAGO COUNTY DEPARTMENT OF PUBLIC HEALTH  
TEMPORARY FOOD SERVICE ESTABLISHMENTS

SELF-INSPECTIONS 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 handwashing.
  - 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 set up on asphalt or concrete.
- Sufficient electric refrigeration is required. Ice chests and coolers may not be used without health department pre-approval.
- Thermometers for each electric refrigeration unit (refrigerator or freezer) accurate to  $\pm 3^{\circ}\text{F}$  are required.
- Hot-holding equipment that will maintain hot food temperatures at  $140^{\circ}\text{F}$  or above is required (no chaffing dishes).
- A metal-stemmed thermometer (not glass) which is accurate to  $\pm 2^{\circ}\text{F}$  for checking food temperatures is required.
- Hand soap and paper towels for handwashing are required.
- Hair restraints must be available and used by all employees.

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