



# Mount Vernon-Lisbon Area 2<sup>nd</sup> Annual Chili Cook-off Registration

Saturday, October 11<sup>th</sup>, 2008  
1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and  
People's Choice – Cash Prizes

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

Team Captain: \_\_\_\_\_

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

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

Daytime Phone: (\_\_\_\_\_) \_\_\_\_\_ Evening Phone: (\_\_\_\_\_) \_\_\_\_\_

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

\_\_\_\_ Yes, I will need electricity to prepare my chili

\_\_\_\_ No, I will be using camp stove or propane to prepare my chili

**Space is limited; please register your team early!!  
Registration deadline is Monday, October 6<sup>th</sup>.**

Please send your completed registration form, application form, and entry fee of \$50 to:

**Matt Margheim  
603 5<sup>th</sup> Ave N  
Mount Vernon, IA 52314**

Check made payable to: Mount Vernon-Lisbon Community Development

Questions can be directed to Matt at [margheim65@yahoo.com](mailto:margheim65@yahoo.com) or  
by phone at 319-895-4085

**Release**

Entrants and participants, by execution of this Entry Form release and discharge the State of Iowa, Linn County, the City of Mount Vernon, the Mount Vernon-Lisbon Community Development Chili Cook-off and anyone else connected to the management or presentation of this contest from any and all known and unknown damages, injuries, losses, and/or claims from any cause whatsoever that may be suffered by any entrant or participant to his person or property.

\_\_\_\_\_  
Signature of Team Captain

\_\_\_\_\_  
Date



**Linn County Public Health**  
501 13th Street NW  
Cedar Rapids, IA 52405-3700

---

---

## TEMPORARY FOOD SERVICE APPLICATION

Fee of \$33.50

Non-Profit ID # \_\_\_\_\_

Note: Fee can be waived if a non-profit organization will be operating and receiving profits from the food stand.

Applicant Name: \_\_\_\_\_

Vendor Name: \_\_\_\_\_

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

Daytime Phone Number: \_\_\_\_\_

Special Event: \_\_\_\_\_

Event Location: \_\_\_\_\_ Event Time: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Food and Beverages to be Served: \_\_\_\_\_

This application must be returned with the fee before the temporary food service license will be issued. Per the Code of Iowa, Chapter 137F, food can not be served to the public without a valid license. Applications must be submitted at least 3 days prior to the event. Failure to obtain a license prior to operating will result in the license fee being doubled. Applicants are subject to inspection.

Each license is valid for fourteen (14) days from the effective date, unless otherwise noted.

The license issued with this application is good for only one event at one location. Events lasting more than 14 days or participation in events at other locations require additional permits.

I hereby certify that I have read the Temporary Food Establishment guidelines that were provided to me and agree to comply with all requirements contained therein.

\_\_\_\_\_  
Signature of Applicant

\_\_\_\_\_  
Date

Phone: (319) 892-6000 Fax: (319) 892-6099 Web: [www.linncounty.org](http://www.linncounty.org) E-mail: [health@linncounty.org](mailto:health@linncounty.org)

# Chili Cook-off Saturday, October 11<sup>th</sup>, 2008

## 1<sup>st</sup> Street East, Mount Vernon

### Timeline

Set-up begins at 11:30 am for the teams entered

Cooking begins at Noon

Judging will take place at 4:00 pm (Cash Prizes for 1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> and People's Choice)

The cook-off is open to the public beginning at 4:00 pm to 7:00 pm

Clean up will begin at 7:10 pm

### Participants

20 4-person teams. The entry fee is \$50 per team (\$33.50 goes for Health Inspection application).

Interested teams should contact Matt Margheim at [margheim65@yahoo.com](mailto:margheim65@yahoo.com); (895-4085) or check out [www.visitmlv.com](http://www.visitmlv.com) for more information/registration forms. Packets can be picked up at the Visitor Center, Iowa Physical Therapy, Kluver Chiropractic, Mount Vernon Family Dentistry, Sleep Inn & Suites and Mount Vernon Bank & Trust.

### Location

A tent will be set up in the parking lot of Iowa Physical Therapy. The participating teams will have a designated space under this tent for their cooking station. We will be providing one 8-foot table for each team.

### Alcohol

Alcoholic beverages can be purchased in the designated area of 1<sup>st</sup> Street East. Everyone will be ID'd and given a wrist band upon purchase.

### Restrooms

We will be providing a portable restroom and a wash station in the area. Garbage cans will be placed throughout the area for trash.

### Tickets

Admission is **free** to this event. Tickets will be sold at the entrance to the public for samples of chili at \$0.50 each for a 2 oz serving. The ticket holder can then go to whatever team and present one ticket for one 2 oz serving of their chili. We will also be selling 12 oz cans of pop for \$1.00 and beer for \$3.00.

### Advertising

We will be placing advertisements in the Sun for teams to participate and for the event. We are also planning a one day radio advertisement package on WMT FM (96.5). Flyers will be posted at local restaurants with the event details. Check out [www.visitmlv.com](http://www.visitmlv.com) for more information.

### Information packet

This packet contains the registration form. The rules for the chili cook-off, including information on safe food handling and service, cooking procedures and temperatures, food preparation, utensil storage, water usage, and additional details are also included. A consumer advisory stating the following will also be posted at the event. "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information."

# Chili Cook-off Rules

## What to bring

You will need to bring all your own supplies including:

- Food thermometer
- A few gallons of water
- Bleach (for sanitization)
- Basins &/or buckets (such as 5 gallon)
- Garbage bag/small garbage receptacle for food waste
- Heat supply (see below in 'rules for cooking')
- Card table
- Lawn chairs

## Rules for cooking

Food safety is a must. Use sanitary practices and keep chili hot.

- Chili must be cooked on site
- Chili must be prepared from scratch (excluding spice blends)
- You must be willing to taste your own chili
- You must be prepared to cook in the open
- **ELECTRICITY will be PROVIDED, if needed**
- Camp stove / propane use recommended
- Turkey fryer pot recommended
- 5 gallon minimum

## Judging

Judges will vote for the chili they like best based on the following major considerations:

- Aroma – should smell appetizing
- Consistency – should be smooth combination of meat & gravy (sauce)
- Color – should look appetizing
- Texture – meat should have a good texture
- Flavor – should taste good and have a pleasing blend of spices
- Aftertaste – should leave a pleasant taste in mouth

# Chili Cook-off Guidelines

The following should be observed for Food Handling and Service

## Dry storage

All food, equipment, utensils and single-service items shall be stored off the ground and above the floor on tables, or shelving.

## Cold storage

Cold items (such as raw hamburger or other meats) should be kept at a temperature of 41°F or below until cooked.

## Hot storage

Hot foods (such as cooked chili) must be maintained at 140°F or above until served. Sterno cans are allowed for hot holding if adequate temperatures can be maintained. Steam tables or other hot holding devices are not allowed to heat foods and are to be used only for hot holding after foods have been adequately cooked.

## Cooking

Cook all chili at the site. Chili must be cooked so that all parts reach at least 165°F for at least one minute then maintained at 140°F or above. All meats must be from approved sources. Deer meat can be used if it was processed at an approved facility.

## Cooking temperatures

165°F

- Poultry and game animals that are not commercially raised
- Products stuffed or in a stuffing that contains fish, meat, pasta, poultry, or ratite

155°F

- Pork, rabbits, ratite, and game meats that are commercially raised
- Ground and comminuted (such as hamburgers) meat/fish products
- Raw shell eggs not prepared for immediate consumption

145°F

- Raw shell eggs prepared for immediate consumption
- Fish and other meat products not requiring a 155°F or 165°F cooking temperature as listed above

## Thermometers

A metal stem thermometer shall be provided (by participant) where necessary to check the internal temperature of both hot and cold food. Thermometers must be accurate and have a range from 0°F to 220°F.

## Leftovers

Leftovers may not be used, sold or given away in a temporary food establishment. Hot-held foods that are not used by the end of the day must be discarded.

### Protection from Contamination

All fruits and vegetables must be washed before being used. Food must be stored at least six inches off the ground. Use tops, plastic or cloth covers to protect your cooking equipment, food and utensils from dust, dirt, and flies. Open unprotected display of food to the customers is prohibited (don't put your chili out where customers can sneeze on it, stick their fingers in it, etc.).

### Approved food source

All food supplies shall come from a commercial manufacturer or other approved source. The use of food in hermetically sealed containers that is not prepared in an approved food processing plant is prohibited.

### Hand washing

Participants will provide two plastic basins (wash & rinse water) of at least one gallon each with soap and paper towels. Put a cap-full (one ounce) of household bleach in the rinse basin water. Label basins as "hand washing only". Wash hands frequently. Be certain to wash hands between handling of raw foods like hamburger and cooked foods or service items. Use of hand-sanitizer is encouraged but sanitizer is not a substitute for hand washing.

### Prevent cross-contamination

Any kind of raw meat can carry bacteria (such as E. coli or Salmonella) that can cause food-poisoning. Never use the same area, equipment or unwashed hands for raw foods and cooked foods. For example, if you unwrap raw hamburger on a table surface do not place any cooked foods, utensils or service items there unless that surface has been washed and **sanitized** (see below).

### Sanitizer solution

Use one gallon of clean water and add one ounce (1 oz) of plain household bleach to it. Label this gallon container boldly with "SANITIZER – Do Not Drink or Cook With". When you wash off your preparation areas, rinse with this solution and let it set for one minute. Before cutting up foods on the same areas, rinse again with plain clean water. You may want to keep a clean cloth in the Sanitizer for wiping off surfaces.

### Washing Equipment

It is recommended NOT to wash your large pots, pans and other similar equipment at the site because it makes too much of a mess. Take these items home and wash them. If you need to wash knives or serving ladles at the cook-off site, provide at least three other containers such as 5-gallon buckets (1.washing, 2. rinsing, & 3. sanitizing) to wash utensils.

### Serving the public

It is recommended to use disposable gloves, but at least wash your hands thoroughly and do not touch any raw meats before providing service. After you have served the customer, place the ladle or spoon on a clean surface or into the hot chili. Only serve into disposable bowls and provide single-service spoons for the customers. Wear a hat or at least pull back your hair if it is long.