

Chili & Chillin'
2nd Annual Rotary Club of Coral Gables Chili Cook-off
February 26, 2017, 1:00PM – 5:00PM
Fred B. Hartnett Ponce Circle Park
Rules & Regulations

- 1) Entries: Only one entry per contestant/team will be allowed in each category.
- 2) Prizes:
 - Best Overall will receive \$300, 2nd place \$200, 3rd place \$100.
 - One \$100 prize for the "Peoples' Choice Award"
 - One \$100 prize for the Judges Favorite in each category
 - One \$50 prize for the best decorated booth over all. Showmanship will also be considered a criteria in the judging for "Best-Decorated".
- 3) Chefs' Meeting: A mandatory chefs' meeting will be held 7:00PM Thursday evening 2/23/17. One representative from each team must attend.
- 4) Food Preparation: All items must be prepared/mixed/cooked on site the day of the event. Meats must be available for inspection in their original sealed packages before being opened for cooking. However, other ingredients may be prepped and/or pre-measured prior to arrival. All food must be prepared in plain sight.. Commercial mixes will NOT be permitted - all food must be cooked from scratch.
- 5) Sanitation: Chefs are to prepare and cook their foods in as sanitary manner as possible. Cooking conditions are subject to inspection/modification by the event organizer or his/her designee.
- 6) Booth Location/Site/Set up: The event organizer has final say over space assignments. All chefs are responsible for their own tables, tents (maximum of 12'x12', no stakes, no sides) and cookers (no fires or electric heating allowed - propane only). Set up no earlier than 9am.
- 7) Safety: (a) Tents may be placed no closer than 10' from an adjacent tent. (b) Each tent must have at least one fire extinguisher. (c) For sanitary reasons, members of the public may not enter a tent while cooking. Tents and cooking areas are subject to a fire inspection.
- 8) Judging: For judging purposes, each head chef is REQUIRED to prepare a minimum of three gallons of chili. All judge's samples must be taken from the same batch. There will be 3 judges. Chili should be ready for judging by 1:00PM.
- 9) Judges Samples: Once containers for the judge's samples have been issued, each head chef is responsible for his or her sample container. Chefs must not remove or tamper with the numbers on the outside of the containers. Any marked or altered container must be replaced prior to submittal to the judges or it will be disqualified. Sample sizes will be designated at the Chefs' meeting.
- 10) Sales of Food: No sale of chili will be permitted. Sales may result in immediate disqualification. Samples must be served in the sample containers provided by the Rotary Club of Coral Gables to patrons with wrist bands only.
- 11) Advertising and marketing: Contestants may advertise their business through signage and marketing materials, subject to approval of the Rotary Club of Coral Gables.

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