



Pony Express Days Chili Cook Off Rules & Entry Form

Date: Thursday May 30, 2019

Set Up Time Begins: Noon

Event Time: 5:30 p.m. to 7:30 p.m.

Place: McKinleyville Shopping Center

1500 City Center Road

Entry Form Deadline: May 15, 2019

2019 Pony Express Day Chili Cook Off Official Rules

1. All chili **MUST** be cooked onsite during the event. Preparation and cooking must be in accordance with the requirements stated in the attached Temporary Food Permit application issued by the Humboldt County Environment Health Department. You are **not** responsible to obtain your own temporary food permit. The McKinleyville Chamber of Commerce will obtain the necessary permits needed. However, it is **your** responsibility to follow the guidelines set forth by the Humboldt County Environmental Health Department in the attached documents.
2. Every participant is required to have a hand washing station including soap and single use sanitary towels in their booth. It must provide water in a portable container that has a continuous stream, leaving both hands free to allow vigorous rubbing for 10-15 seconds.
3. If you use an ice chest to refrigerate onsite, it must be capable of holding food 41 degrees F or below.
4. All food stored in an ice chest must be completely covered in ice. No food should be sitting on top of the ice inside the ice chest.
5. Chili must be capable of being heated rapidly to 165 degrees F (such as over an open flame). No chafing dishes or crockpots will be allowed to serve chili.
6. A metal probe thermometer is required at each booth for checking internal temperature of the chili to ensure the temperature requirements are met set forth by the Health Department.

7. Please ensure that all utensils/dishware you used to prepare your chili have either been removed from your booth or are washed immediately **prior** to the start of the event at 5:30.
8. Each booth is required to have a fire extinguisher per the Arcata Fire Department in the attached documents.
9. Propane tanks must be tied off for stationary purposes to prevent falling over.
10. No combustible materials are allowed within 2 feet of open flame devices.

PARTICIPANTS ARE RESPONSIBLE FOR:

1. All cooking equipment to maintain your chili at the appropriate heating requirements set forth by the Health Department.
2. Pans and serving spoons
3. Tables and linens
4. Sign or banner with your local business or amateur name clearly displayed
5. Pop Up Canopy (each site is required to have their own canopy). Please ensure your tent can be secured in the event of wind.
6. 18 Gallons of Chili. You are welcome to bring cornbread or crackers to accompany or chili.
7. Chili is to be ready to be served at 5:15 p.m. (15 minutes prior to the start time)

CHAMBER WILL PROVIDE THE FOLLOWING:

1. Coupon good for up to \$25 for ground beef from Eureka Natural Foods and 10% off any other cook-off supplies.
2. Tasting cups and spoons

Items to Note:

Registrations is on a first come, first served basis. Entry forms need to be turned in by May 15th 2019 to the McKinleyville Chamber of Commerce Office.

Awards:

Judging is done by our local community that attends this event. Taster's choice awards will be given out for the three categories below.

- Best Local Business Chili
- Best Amateur Chili
- Best Team Spirit



2019 PONY EXPRESS DAYS CHILI COOK OFF ENTRY FORM

Contact Name: _____

Phone: _____

Business/Organization/Name: _____

Address: _____

Email: _____

Business

Amateur