



# CHILI SHOOT-OUT RULES FOR September 8, 2018



1. All teams must submit Health Department application by **August 18, 2018**.  
**NO EXCEPTIONS! THERE IS NO ENTRY FEE THIS YEAR!!! (\$75 Deposit required, which will be refunded on the day of the show.)**
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. **THREE 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:
EMAIL ADDRESS:
SPONSOR NAME (if applicable):

RETURN COMPLETED SHOOT-OUT APPLICATION, COMPLETED WINNEBAGO COUNTY HEALTH DEPARTMENT APPLICATION (PLEASE FILL IN ANY INFO MARKED WITH AN "X") NO LATER THAN AUGUST 18, 2018 ANY APPLICATIONS RECEIVED AFTER THIS DATE WILL BE CHARGED \$150.00

TO:

Durand Biker Bash  
Chili Shoot-Out  
PO BOX  
Durand, IL 61024

If you have any questions, please call Mallory Patterson at 815-315-2608 or Etta Fugate at 815-978-1799.